



THE FUNGOPHILE

WINTER 2005 EDITION OF THE MUSHROOM SOCIETY OF UTAH NEWSLETTER



A group of dedicated mushroom hunters. Winners of our kids contest at the Fall foray. Left to right they are; Alexa Cannon, Leighton Fautin, Erin Cannon, Lauren Cannon, Alex Sutherland, Rachael Sutherland, and Toby Masters

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isit us online at

www.users.uswest.net/~dwjohnston, or at http://groups.yahoo.com/group/msutah

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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.

Winter Schedule

Wednesday, November 16, 7:00 PM At Ardean Watts home, 660 South University St. (1335 East)

This will be our annual feast night. Bring a favorite mushroom dish to share with others. Bring copies of the recipe so that others may take it home and try it for themselves and their families.

Wednesday, March 15, 2006, 7:00 PM At Ardean's home Mushroom season kickoff. Come help us plan the activities for the upcoming season. We'll have information on a starter kit for beginners, and more info on mushroom identification.

Dues are Due

Dues for the year 2006 are due. See the back cover for information on dues amount and where to send them.

Presidents Message

At the end of my first year as a recycled president of MSU, I would like to share a few thoughts with our members. By my reckoning we have shared over 11 years of fungal delights. I confess some satisfaction that we still exist as an organization, thanks to many of you who have invested generously of your free time, passion and material support. Sharing good things with friends is one of the blessings of being human. I take delight in knowing that some of you have pursued mycology with a passion exceeding my own and now serve as worthy mentors for others whose curiosity has enticed them to join our group. I was moved that a previous administration granted me honorary life membership in our society a few years ago. Those who followed me as your presidents deserve similar recognition. But, I feel that service to the society is its own reward and that rather than extend that honor to all those who deserve it, that I would prefer to revert to being a regular dues-paying member like everyone else. Before MSU existed, I paid for a life-membership in NAMA. The joy I have received from my forty-year mushroom adventure continues to multiply so I make a donation to them each year in an amount that exceeds the yearly dues because it makes me feel better. Some of our friends who participate in many of our activities have neglected to do their share to keep MSU going. There are those who come for a year or two and to learn the ropes and then move on. I thank them for being with us for even a brief time. It is my hope that all who choose to continue with us will feel as much delight in the enterprise as I and keep their memberships active and paid-up.

It was a special treat to have Orson and Hope Miller with us for our August Foray. They were most generous with their time and in sharing their vast knowledge and experience. Their fee was very modest and yet was a significant expense from which everyone of us benefitted measurably. They are regular dues-paying members of MSU. It is an honor for us that they choose to be on our membership list.

I had the opportunity to attend the Oregon Mycological Society's Annual Wild Mushroom Show at the World Forestry Center in Portland on October 16, 2005. There were 15 banquet-sized tables of wild mushroom displays. They claimed that this was a lean year for them. For a Utah man it was like dying and going to heaven. Each table was fitted with a wooden frame to keep things from falling off. The table was then piled with moss and forest debris including substantial stumps that had become the hosts of mushrooms often of spectacular size. Each table was devoted to one or more related families and each mushroom was labeled on a small card stuck into the ground like a nail/clip. Volunteers came around several times with spray bottles to freshen up the specimens and the moss. In addition to the displays there were half a dozen information tables on ID, toxic mushrooms, mushrooms as a source for dyes, mushroom crafts, etc., plus a slide-show room. The air was filled with the aroma of wild mushrooms being cooked by several volunteers continuously for five hours. There was a continual line leading to the kitchen door. I would estimate that 500-1,000 people saw the displays. Eat your hearts out!

Ardean Watts

Warning about Lepiota naucina from Leon Shernoff

I learned from Leon this fall that Lepiota experts have determined that *Lepiota* naucina may not exist in the United States. What we have been calling *L*. naucina supposedly should be called *Lepiota naucinoides* or *Leucoagaricus leucothites*. There may also be multiple species that conform to our current descriptions of *L. naucina*. Edibility also becomes a further question, although it is not likely to become poisonous just because the name is changing. The possibility of different species could also explain why some people have suffered ill effects from it.

The magazine "Mushroom the Journal" is expecting to run a series on the genus Lepiota in the near future. For information on a subscription, email <<u>leon@mushroomthejournal.com</u>>

Foray List, Mushroom Society of Utah Orson and Hope Miller, August 2005 Agaricus amicosus Agaricus melagris Agaricus praeclaresquamosus Agaricus silvicola Agrocybe pediades Amanita muscaria v. formosa Amanita vaginata Armillaria ostovae **Boletus** edulis Boletus piperatus (=Chalciporus piperatus) Calvatia fumosa Calvatia sp. * Cantharellus cibarius Chaemophyllum americanum (spelling?) Cheimonophyllum candidissimus Chroogomphus ochraceus (was C. rutilus) Chroogomphus vinicolor Cladonia subcervicornis (Lichen) * Clavaria purpurea Clavaria zollingeri * Clavariadelphus ligula Clavariadelphus truncatus * Clavulina cristata * Climacocystis borealis * Clitocybe candicans Clitocybe dealbata (C. candicans complex) Clitocybe montana * * Clitocybe sp. Clitocybula familia (numerous) Collybia acervata Collybia butyracea(=Rhodocollybia butyracea) * Collybia conigenoides * Collybia sp. (near succinea) Coltricia perennis * Cortinarius (Telamonia) flexipes Cortinarius cinnamomeus Cortinarius crassus Cortinarius flexipes Cortinarius glaucopus Cortinarius mucosus Cortinarius orellanus * Cortinarius sp. * Cortinarius sp. Cryptoporus volvatus

Cystoderma fallax Flammulina velutipes Floccularia straminea Galerina autumnalis Galerina sp. * Galerina sp. Ganoderma applanatum Geopyxis carbonaria -Geopyxis sp. Gloeophyllum saepiarium Gomphidius glutinosus * Gymnopus acervatus Hebeloma crustuliniforme Hebeloma insigne Hebeloma sp. * Helvella sp. Hericium coralloides Hydnellum caeruleum Hygrophorus agathosmus Hygrophorus chrysodon Hygrophorus erubescens Hygrophorus miniatus Hygrophorus pudorinus Hypholoma capnoides Inocybe geophylla Inocybe lanuginosa ale a Inocybe lucifuga (close) * Inocybe sp. she Inocybe sp. Ischnoderma resinosus Laccaria amethystina Laccaria laccata * Laccaria proxima Laccaria proximans Lactarius alnicola Lactarius camphoratus Lactarius deliciosus (= L. deterrimus) Lactarius rufus Lactarius subdulcis Lactarius uvidus Lactarius zonarius Leccinum fibrillosum Lepiota clypeolaria Lepiota cristata Leucopaxillus albissimus Lycogala epidendrum (Myxomycete)

Foray List, Page 2

*	Lycoperdon perlatum
*	Lyophyllum decastes
	Melanoleuca cognata
*	Melanoleuca sp.
*	Mycena amicta
	Mycena sp.
*	Nolanea sp.
	Oligoporus leucospongia
	Omphalina epichysium
	Paxillus involutus
*	Peltigera sp. (Lichen)
	Peziza badia
	Phallus hadriani
*	Phallus impudicus
	Pholiota destruens
	Pholiota highlandensis
	Pholiota squarrosa
*	Pholiota squarrosoides
	Pholiota vernalis
	Picnoporellus alboluteus
	Pluteus cervinus
*	Polyporus badius
	Polyporus borealis (= Climacystis borealis)
	Polyporus elegans
	Polyporus squamosus
*	Pycnoporellus alboluteus
*	Ramaria formosa
*	Ramaria sp.
*	Ramaria sp.
	Rhizopogon rubescens
*	Rhizopogon sp.
*	Rhodocybe nuciolens
	Rickenella fibula
	Russula aeruginea
	Russula emetica
	Russula xerampelina
	Sarcodon imbricatus
	Sarcodon scabrosum
T	Scutellinia scutellata
Ŧ	Stropollurus trullisatus
	Stropharia amoigua
	Stropnaria nornemannii
	Stropharia thrausta

(

Suillus brevipes Suillus tomentosus Suillus umbonatus (= S. viscidus)

- * Tricholoma imbricatum
- Tricholoma inocybeoides (close)
- * Tricholoma leucophyllum Tricholoma saponaceum
- Tricholoma sp.
 Tricholoma vaccinum
- * Amended with additional species submitted by Mark Cannon

Comments on the MSU foray

Dr. Orson K. Miller Jr. August 2005

The fruiting was primarily the result of scattered thundershowers during a very dry summer. As a result the fruiting was mainly mycorrhizal fungi. Decomposers normally need to benefit from heaver rains which wet the dead plant material and the higher fungi then fruit during the drying cycle. We did not see Mycena, Collybia, Marasmius, Xeromphalina, Coprinus, Psathyrella, and Panaeolus species for example. We also saw large fruitings of certain mycorrhizal fungi. There were an abundance of Suillus tomentosus, Suillus brevipes, Tricholoma vaccinum, Chroogomphus vinicolor, Lactarius deliciosus and Boletus edulis. The species count of about 90 species would have been doubled at least with the onset of regional rains earlier in the fall. There are certainly some very compelling habitats which will support a large assemblage of fall fruiting higher fungi.

Sarcodon Meatballs

Makes 4 servings

pound ground turkey
 1/4 cup finely chopped celery
 1/4 cup finely chopped onions
 cloves chopped garlic
 1/2 cup chopped sarcodon imbricatus
 Salt
 Pepper
 2 eggs
 1/4 cup oatmeal, enough to stiffen
 1/4 cup canola oil
 1 (10-ounce) can cream of chicken soup

Mix well. Form into balls and brown in oil. When brown on all sides, drain oil. Add cream of chicken soup and 1/2 can water. Simmer until the gravy is the consistency you like and the meatballs are cooked. If you want to serve this over noodles, add an extra can of chicken soup.

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