

# Among Fungi

Cascade Mycological Society Newsletter

September 2011 Vol. 12 Issue 2

## 30th Anniversary Mushroom Show

### **The 30th Annual Mt. Pisgah Arboretum Mushroom Festival October 30, 2011 10 a.m. - 5 p.m.**

Every year CMS volunteers collect, identify and display hundreds of amazing mushrooms. In fact, CMS grew out of the friendships of those who came together to creating the Mount Pisgah Mushroom Show. This year is the 30th mushroom show. In addition to the usual fungal display, food, music, and general fun, CMS has lots of activities celebrating mushrooms and commemorating this year's 30th Anniversary Show.

#### **Keynote Speaker: Steve Trudell**

**Friday night, Oct 28, 2011. Time and place TBA**

Steve Trudell is a forest ecologist and itinerant educator who has been hunting, photographing, and learning about mushrooms for over 35 years. Author of "Mushrooms of the Pacific Northwest" (with Joe Ammirati), he has taught mycology, botany, and biology at the University of Washington, Evergreen State College, Bastyr University, and Santa Barbara City College, as well as workshops at many NAMA and local mushroom club forays. His particular interest is in understanding why there is such a tremendous diversity of mushroom-fungi and the roles that they play in forest carbon and nutrient cycling.

The title of his presentations is "Why Mushrooms Matter."

The Pacific Northwest is home to the most majestic forests on Earth and, as most Oregonians know, they contain a wide array of colorful, beautiful, bizarre, and edible mushrooms. However, few realize that, without these mushrooms, there would be no forests. Come hear why and get a glimpse of some of the Northwest's most popular

edible and most dangerous toxic fungi. Steve will be available on Sunday at the expert ID table to talk and sell copies of his book.

#### **Collection Forays**

There will be 2-4 collecting forays organized by longtime CMS member, Cheshire Mayrsohn. The first will be on the weekend before the show (Oct. 22-23) and the second on the Thurs/Fri before set-up (Oct. 27-28).

These forays will visit the Cascades and Coast and are specifically for collecting specimens for the show. Cheshire is working on getting a group permits from the Forest Service.

There may also be special forays for specific species such as *Phallus impudicans*. Watch the website for specifics on times, dates, and departure spots.

#### **Workshops**

A mushroom workshop at Clear Lake for the weekend of Oct. 21-23 is offered by Marcia Peeters. Marcia, is a longtime CMS member, and a former instructor of the LCC Mushroom class. The workshop participants will also be gathering specimens for the show.

Marcia is offering more weekend workshops after the show, November 4-6th at Tugman State Park and 12th-13th at Mt. Pisgah Arboretum. See our website for more information and how to sign up.

#### **Talks on the Terrace**

This year during the show we will have five 20-minute presentations on the back terrace at the White Oak Pavilion.

Pam McElroy will give two talks on preserving mushrooms.

Ben Nadolny will give two demonstrations on cooking mushrooms (maybe there'll be samples).

Cheshire Mayrsohn will talk about dyeing with lichens and mushrooms.

## Largest Mushroom Contest

Long time attendees know that each year the father of the show, mentor to all of us and just a fun guy, Freeman Rowe picks a best of show mushroom (and two-runners up) and awards prizes to the people who brought them in.

This year CMS is going to determine the LARGEST mushroom and award a prize (CMS T-shirt) to the person that brings it in. So get out there and start looking for that humongous fungus!

## Mushroom Photo Contest

Some mushrooms are so lovely that they inspire art. Our photo contest is for those of you who like to take pictures of mushrooms before you pick or eat them. We hope to pick the best, and show the rest. There will be three winners and we hope to have a projector to display all the photos submitted. We prefer digital photos and again, see our website for details.

## Retrospective Photo Show

We are collecting pictures from the last 30 years of Mt. Pisgah Arboretum Mushroom Shows. There will be a display giving a historical perspective of past 29 shows. We hope to have pictures with pretty funny 80's haircuts as well as the old quonset hut.

If you have any old photos contact Susie Holmes at [holmessusie@hotmail.com](mailto:holmessusie@hotmail.com) ASAP so we can include them.

## Commemorative T-Shirt

In addition to our regular T-shirts, CMS will be selling special 30th Anniversary T-Shirt at our booth. So come on by and pick one up. And it's a perfect opportunity to renew your membership and find out what else we've been up to.

## Misc. Related Events

We are working to coordinate with several local restaurants and a micro brewery, mushroom based menu items and a mushroom beer close to the time of the show.

Last fall, a little later in the year, the Rogue Brewery made a candy cap ale that was awesome. This year there is talk of a porcini ale. We plan to encourage restaurants to put mushroomy foods on their menus.

Keep a look out for further developments and keep checking with our website for participating restaurants.

Finally, if you would like to get involved and help out with any of these activities, contact our volunteer coordinator, Sara Worl at [worl@msn.com](mailto:worl@msn.com). You can also contact Sara if you would like to help set up the mushroom display on Saturday, Oct 29th.

## Foray Schedule

As I write this, the temperature is in the 90's here in the Willamette Valley. There are scattered reports of small fruitings of *rusalla*, *cantherelles* and a few other mushrooms on the coast, but nothing worth the drive.

Our foray coordinator says it doesn't look like there will be any forays scheduled before our next General Meeting on October 13<sup>th</sup> 2011; see the Show schedule for special 30<sup>th</sup> Anniversary forays.

Finally, remember this is Oregon, the rain could start any minute and a few days of rain will bring the mushrooms we've been waiting for. Check the Fungal Forum for further developments.

## CMS General Meeting October 13, 2010

**Next General Meeting:** Thurs., October 13, 2011

**Speaker:** Jake Hurlbert

He will present a program titled: "Ecology of Mushrooms." subtitled "The Essential Roles of Mushrooms in Our Environment."

Jake Hurlbert has a Masters in Science and Education and taught science for 28 years.. He's given numerous mushroom talks, and most recently gave a Mushroom Ecology presentation to the Small Woodland's Association of Yamhill County. He's taught classes on edible plants and mushrooms through Chemeketa Community College. Presently he is doing a 7-year study of the ecology of fungi and plants of Oregon, and currently is in Phase 5 of the study that includes the Mt Hood - Estacada region.

As usual, meet at 7:00 pm, room 115, Science Building (Building 16) at Lane Community College in Eugene. See our web site for a campus map and a map to campus. [www.cascademyco.org](http://www.cascademyco.org)

## Worlds Largest Fungus

by Deborah Byrd.



"We did not know the fungus can grow so huge," said Professor Yu-Cheng Dai, who made the discovery. "A small piece of the fruiting body is almost

like my size."

The BBC reported on August 1, 2011, that a Chinese professor has discovered the most massive fruiting body of any fungus yet documented, growing on the underside of a tree in Hainan Province, China. He and his team described their finding in the journal *Fungal Biology*.



Professor Yu Cheng Dai holds up a portion of the giant fungus.

The length of the fungus is 10 meters (33 feet). It is 80 centimeters (31 inches) wide and weighs half a metric tonne (about half a ton). Tests on the density of the fruiting body suggest the whole thing weighs 400-500 kilograms (about 1,000 pounds). The new giant fungus is thought to be at least 20 years old and to hold some 450 million spores.

This one shatters the record held previously by a fungus growing in Kew Gardens in the UK, according to the BBC.

Professor Yu-Cheng Dai of the Herbarium of biology at the Chinese Academy of Sciences in Shenyang - and his assistant Dr. Cui - recorded the first example of this type of fungus in 2008. Professor Dai told the BBC that the sample they collected was not large. Then, in 2010, they found the giant one in Hainan Province. He said: "We did not know the fungus can grow so huge. A small piece of the fruiting body is almost like my size."

The fungus was growing on the underside of a tree, Professor Dai said. The fungus, *F. ellipsoidea*, is what mycologists call a perennial polypore - otherwise known as a bracket fungus. Professor Dai

said, "We were surprised when we found it, and we did not recognize it in the forest because it is so large."

By colonizing the underside of the large fallen tree, the fungus also had a huge amount of dead and decaying wood to feed on, helping to fuel its growth. Story and photos courtesy of <http://Earthsky.org>

## Yachats Village Mushroom Fest Oct. 21 - 23 Friday 5pm to Sunday 5pm

Don't miss the **Keynote Speaker**, David Arora, Friday, October 21!

Come savor autumn on the Oregon coast where the fun-guys go - to the Yachats Village Mushroom Fest! Enjoy wild forest mushroom cuisine, expert led mushroom walks, (many led by CMS members) talks and exhibits, culinary mushroom workshops, culinary mushroom markets, wine tasting, and live entertainment. Guided mushroom walks and exhibits are FREE and open to the public.

The Yachats Village Mushroom Fest is produced by the Yachats Area Chamber of Commerce and is generously supported by the Cape Perpetua Visitors Center and Scenic Area, Gerdemann Botanical Preserve, the Yachats Commons, the Yachats Ladies Club, Forest Ecologist Marla Gillham, OSU Faculty, Students and Alumni, Cascade Mycological Society, North American Truffling Society, Lincoln Co Mycological Society, Yachats area businesses, Yachats Farmers Market, area naturalists, and many culinary mushroom enthusiasts. For more information please or call 1-800-929-0477, 541-547-3530.



Myco websites of interest: [www.mycologia.org](http://www.mycologia.org)



New species discovered in Borneo:  
*Spongiforma squarepantsii*

from <http://Earthsky.org>

## CMS Scholarship Recipient was Awesome September Speaker

by Meredith Allen

In Spring 2011, CMS awarded an Outstanding Research Project Scholarship to Jessie Uehling, who is seeking a Masters Degree in Biological Sciences at Humboldt State University. She received an \$800 scholarship. Scholarship recipients must be engaged in mycology research and agree to present the progress or results of their research project at a CMS general meeting.

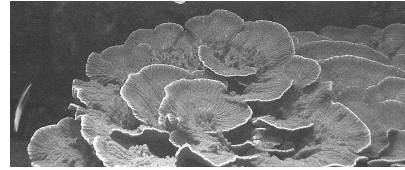
Uehling's advisor is Terry Henkel and she is a research assistant on his NSF funded project, "Ectomycorrhizal fungal diversity of the Guiana Shield". The project maintains a remote research station in the interior rainforest of the upper Amazon River basin of Guyana, and Uehling has participated in research expeditions there.

The project involves examining the systematics of the Cantharellales (an order that includes the genera Cantherellus, Craterellus, and Clavulina) from the Guiana Shield. In particular, Uehling is working on the ectomycorrhizal Basidiomycete genus Clavulina. Her thesis will include range distribution record amendments and many new species descriptions based on traditional morphology-based taxonomy, as well as comparisons of molecular sequences from described species using online databases.

Uehling described the progress of the research at our September general meeting and her enthusiasm for travel and discovery was contagious. We learned how mychorrhizal fungi live, about the ecology and geology of the Guiana Shield, and about cutting-edge mycology research, in particular the processes involved in the new taxonomy. We also learned that, Amazonian chanterelles are as yummy as ours.



Even in the middle of summer, Sylvia finds a floating stick on the Chetco River with a fruiting mushroom.



## Mushrooms to Replace Polystyrene?

The single greatest contributor to landfill, polystyrene is ubiquitous, practically non-biodegradable, toxic to marine and other life, and not really recyclable (it can be re-used, but the secondary product is often thrown away). And, until recently, there were few alternatives, save for not using it.

New York-based Ecovative is mixing agricultural waste, such as rice husks and oat hulls, with "fungal mycelium" (mushroom roots) to create super-strong materials that are fire-resistant, and use no heat, electricity, or oil to produce. It is already working with Dell and Steelcase on packaging materials, with Ford on bumpers and side doors, and getting into the construction materials and furniture markets.

Chief scientist Gavin McIntyre says, "It's going to be like a vertical farm, it's got 30-foot ceilings. We're going to have racks upon racks of incubating parts, which have a five-day growth cycle. They slowly transition through the staged rack, starting at one side, until they complete colonization and are on the other side, ready for processing. Our entire process is automated and continuous."

McIntyre, who set up Ecovative with his college friend Eben Bayer in 2007, says the company is "easily" able to compete with traditional producers for custom-molded units, because its one-off castings are cheaper to engineer than polystyrene, which has high tooling costs.

Ultimately, he believes companies will switch to eco-packaging products if they are both environmentally sound and cost competitive. The great advantage of Ecovative's products is that they can be made anywhere, using whatever raw material is available.

"We're not prone to the same price volatility of petrochemicals or natural gas, which are finite resources, and where there is lots of competition. If we ever reach peak-rice hulls, we can always transition to buckwheat hulls."

## Giant Puffball

LONDON, Ont. - Erin Oliver of Strathroy found the unexpected when she went golf carting with a neighbour to the back of a property on Olde Dr. in Strathroy-Caradoc. Nestled in the forest was a giant puffball (*Calvatia Gigantea*) that would weigh in at 18 pounds. "I've never seen one that big before" said the 24-year-old, who couldn't resist picking the puffball and riding with it on her lap back to her home.



Erin Oliver of Strathroy embraces the giant puffball weighing 18 pounds which she found in Strathroy-Caradoc.

Puffballs range in size from as small as a marble to as large as a basketball. The name refers to three types of fungi -- *Calvatia*, *Calbovista* and *Lycoperdon*. They're safe to eat, but must be all white inside without any shade of yellow or purple, which would deem them inedible.

Puffballs can be cooked like mushrooms and served in a variety of ways. Oliver enjoys mushrooms but isn't a fan of puffballs. She finds them too rich.

So while she has no plans to eat the puffball, she was interested in its size and referred to the Guinness Book of Records to discover the largest recorded size is 66.5 inches and was found in Slaithwaite, West Yorkshire, U.K., in October 2010. Oliver's puffball came up short at 59 inches but was still an impressive sight and received its share of attention from family and neighbors who photographed it.

### Other Mushroom events around Oregon

Mushroom Cook-off, Lincoln City, Oct 1  
 Oregon Mycological Society, Fall Mushroom Show, Oct. 9  
 OMS Fall Foray, Rockaway Beach, Or., Oct. 28-30  
 Oakridge Mushroom Foray, Oakridge, Or., Oct. 14-16;  
 Breitenbush Mushroom Gathering, Detroit, Or., Oct. 20-23

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**Among Fungi** is the newsletter of Cascade Mycological Society. It is published four or five times a year, on a mycologically oriented schedule, so expect them in late summer, fall, winter and spring.

CMS is a 501(c)(3) non-profit organization. Donations are tax deductible to the fullest extent allowed under the law.

Public meetings are held in the evenings, on the second Thursday of the month generally from September thru April. We have speakers on mushroom related topics geared for both beginners and advanced fungiphiles. Board meetings are the first Thursday of the month at various Board member's homes. If you would like to attend a Board meeting, contact us, we'd love to see you at a meeting.

If you haven't seen our website, you must check it out. Get onto the Forum and find out where the mushrooms are! See you there.



### MEMBERSHIP

If you have any questions about your membership, contact Grace Pugh at: [webmaster@cascademyco.org](mailto:webmaster@cascademyco.org) or 505-6754.

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- ' **Oyster (Senior/Student/low income)                    \$ 10**
- ' **Chanterelle (Regular)                                        \$ 15**
- ' **Morel (Family)     \$ 30**
- ' **King (or Queen) Bolete (Sustaining)                 \$ 50**
- ' **Horn of Plenty (Life)                                         \$ 300**
- ' **Matsutake (Business/Agency)                         \$ 100**

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Is this a renewal? \_\_\_\_\_ (thanks) New membership? \_\_\_\_\_ (welcome!)

Change of address? \_\_\_\_\_

' I would prefer to receive my newsletter by snail mail.