



mushroom
SOCIETY OF UTAH

THE FUNGOPHILE

WINTER 2004 EDITION OF THE MUSHROOM SOCIETY OF UTAH NEWSLETTER



Perhaps thoughts of this basket may help keep our hopes up thru the Winter.

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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.

Upcoming events

Wednesday, December 8, 2004, 7:00 PM at Ardean Watts home, 660 South University St. (1335 East). We will have our annual feast, and election of officers.

Bring one of your best mushroom dishes and the recipe so others can try it at home.

If you have any interest in volunteering for an officers position, let us know.

Wednesday, February 9, 2005, 7:00 PM; Agenda to be announced.

August 21, 2004

It's a good sign when the first thing someone says after getting out of the car at the foray site is "Oh look, here's something!" In the case of our outing to Fehr Lake, just about everyone was saying "here's something" within a minute or so of arrival. Numbers of *Cortinarius*, *Russula*, *Hygrophorus*, *Suillus* and *Lactarius* species were found along with *Sarcodon*, *Ramaria*, *Boletus* and quite a few others although unusually cool weather at the high elevations the previous week seems to have reduced the overall number of species found (my impression). One interesting find was *Russula elaeodes*, a member of the *Russula xerampelina* complex. They were not overly abundant, but enough were collected for a meal. Firm, compact, and free of worms, they cooked up with a delicate mild flavor and fine texture leading me to conclude that too many *Russulas* are too often overlooked and under-appreciated.

Later in the morning, an active storm with cold rain, sleet, and hail came along just in time to cool the fevered brains of the frantic fungophiles who had started to find chanterelles in rather significant quantities. I think almost

everyone was able to collect at least a few. What we lacked in variety of species we generally made up for in quantity and, in some cases, quality giving us a taste of what to expect at the Francis foray the following week. Speaking of Francis, please see the list in this newsletter of identified species collected at the fall foray. In spite of the great mushroom weather, the total number of finds was a little smaller than last year although we definitely did a better job getting the mushrooms identified. Many of the collections were dried and saved.

Thanks to everyone who participated at Francis by helping with I.D., set-up and cleanup, and by contributing the wonderful food at the potlucks. Special thanks to Don Johnston for setting up and presenting the fantastic slide show at the campground.

September 18, 2004

On Saturday 9/18/04, a small group of MSU optimists traveled up Millcreek canyon to the Big Water trail for the final 2004 monthly foray. The last days of summer in the canyon were gorgeous with mild temperatures, moist soil seemingly ideal for mushrooms and, unfortunately, precious few mushrooms. *Cyathis stercoreus*, *Ganoderma applanatum*, *Lycoperdon pyriforme*, *Galerina autumnalis*, *Scutellinia scutellata*, *Peziza sp.*, *Trichaptum biformis*, *Tyromyces caesius* and a small unidentified *Lepiota sp.* were found in reasonably good condition. As with the 2003 mid-September foray, the changes in the weather, the appearance of yellow in the leaves and the lack of any significant new fungal fruiting again worked to create a pervading and unspoken awareness that the mushroom season was coming to an end. Just a week or so earlier, conditions were very different. A casual day hike and "mushroom survey" in this same area turned up many more mushrooms including species of *Melanoleuca*, *Pholiota*, *Coprinus*, *Clitocybe*, and others. Three of the more interesting finds were *Hypsizygus sp.* (probably *H. ulmarius*), *Psathyrella gracilis*, and a spectacular fruiting of *Stropharia aeruginosa* with its blue-green caps, white veil, and brownish purple gills. A few specimens were collected and dried for the herbarium. Too bad the dried mushrooms are only a pale reflection of their former extravagant selves.

By the time this newsletter is out, our favorite mountain areas will probably be under snow until spring. Nevertheless, abundant October rainfall has resulted in interesting conditions with reports of *Pleurotus* and *Coprinus* being fairly common. A few years ago during a December thaw, in addition to large numbers of *Flammulina velutipes* making their usual appearance, a minute species of *Mycena* appeared in abundance on the bark of valley scrub oak (*Quercus gambelii*) stumps—interesting because of the host, if for no other reason. Continue to look for cold tolerant mushrooms at lower elevations throughout the winter months. There are almost always some mycological surprises in store for those who keep their eyes open.

Polenta with Romano and Porcini Tomato Sauce

½ Cup	dried porcini
1 cup	polenta. or corn meal
4 Cups	water
2 Tblspn	olive oil
1 teaspn	salt
½ cup	Romano cheese, shredded
4 Tblspn	olive oil
2 Cloves	garlic, crushed
1/4 cup	red onions, chopped
2 Tblspn	Balsamic vinegar
2 Cups	tomatoes, chopped
	basil, chopped

Put Porcini to soak in 1/2 cup water.

Bring 4 cups water to boil. Sprinkle the polenta, while stirring, into the water. Continue stirring and cooking until the mixture thickens and any crunchy texture of the polenta is gone (20 to 40 minutes, depending on the grind of the corn). Mix in the Romano cheese. Pour over a greased cookie sheet and spread to a thickness of ½ inch.

Saute onions and garlic in oil until soft. Remove the mushrooms from the soaking liquid, chop, and add to the onions. Saute two minutes more. Add mushroom soaking liquid, tomatoes, and vinegar. Simmer for ½ hour.

Cut the polenta into serving size pieces and saute in oil.

Serve the tomato sauce over the polenta, sprinkle some chopped basil and Romano over the top.

Dues are now due for 2005

\$15 Family Membership in MSU

\$47 Family Membership plus membership in NAMA

\$30 Student Membership in MSU and NAMA

Name _____

Address _____

City _____ State _____ Zip _____ Phone _____

Family membership includes all members of your household. Make check payable to MSU and send to: Ronna Conlon, Membership Secretary, Mushroom Society of Utah, 143 East Gregson, Salt Lake City, Utah 84115-3818. Any questions, you can reach Ronna at (801) 486-2717.

Lepiota clypeolaria
Lepiota lutea
Lepiota (Leucoagaricus) naucina
Lepista inversa
Lycogala epidendrum (slime
mold)
Lycogala flavofuscum (slime
mold)
Leucopaxillus albissimus
Leucopaxillus amarus
Lycoperdon perlatum
Lycoperdon pyriforme
Melanoleuca melaleuca
Marasmius sp.
Mycena amicta
Mycena atrochalybaea
Mycena pura
Oudemansiella platyphylla
Oudemansiella radicata
Panaeolus foenisecii
Peziza badia
Pholiota malicola
Pholiota spumosa
Pholiota squarrosa
Pluteus cervinus
Polyozellus multiplex
Polyporus badius
Psathyrella candolleana
Psilocybe squamosa
Ramaria formosa gr.
Ramaria sp.
Russula albonigra
Russula alutacea
Russula brevipes
Russula elaeodes
Russula emetica
Russula rosea
Russula xerampelina
Russula sp.
Sarcodon imbricatum
Scleroderma cepa
Stropharia hornemannii
Stropharia kaufmannii
Stropharia sp.
Suillus brevipes
Suillus luteus

Suillus tomentosus
Tricholoma flavovirens
Tricholoma saponaceum
Tricholoma vaccinum
Tricholoma virgatum
Xanthoria polycarpa (Lichen)
Xeromphalina caudicinalis

FRANCIS/HIGH UINTAS 2004

Species List

Agaricus amicosus	Cortinarius sp.
Agaricus arvensis	Cotinarius sp.
Agaricus augustus	Cortinarius sp.
Agaricus diminutivus	Cortinarius sp
Agaricus xanthoderma	Crucibulum laeve
Albatrellus confluens	Cyathis striatus
Albatrellus ovinus	Cystoderma cinnabarinum
Amanita muscaria	Cystoderma fallax
Amanita pantherina	Dacrymyces palmatus
Armillaria ostoyae	Galerina autumnalis
Boletus chrysenteron	Gautieria monticola
Boletus edulis	Geastrum saccatum
Boletus piperatus	Gloeophyllum saepiarium
Bondarzewia montana	Gyromitra ambigua
Calbovista subsculpta	Hebeloma crustuliniforme
Calocybe fallax	Helvella lacunosa
Cantharellus cibarius	Hericium coralloides
Catathelasma imperialis	Hygrophoropsis aurantiaca
Chroogomphus vinicolor	Hygrophorus calophyllus
Cladonia fimbriata (Lichen)	Hygrophorus chrysodon
Clavaria purpurea	Hygrophorus erubescens
Clavaria sp.	Hygrophorus olivaceoalbus
Clavariadelphus ligula	Hygrophorus pudorinus
Clavariadelphus truncatus	Hygrophorus roseibrunneus
Clavulinopsis laeticolor	Hypomyces luteovirens (on
Clitocybe dilatata	Lactarius sp.)
Clitocybe gibba	Inocybe geophylla var. lilacina
Clitocybe inversa	Inocybe leptophylla
Clitocybe sp.	Inocybe pudica
Collybia butyracea	Laccaria laccata
Collybia maculata	Lactarius alnicola
Conocybe lactea	Lactarius argillaceifolius
Coprinus comatus	Lactarius caespitosus
Cortinarius alboviolaceus	Lactarius controversus
Cortinarius cylindripes gr.	Lactarius deterrimus
Cortinarius duracinus	Lactarius sp.
Cortinarius gentilis	Leccinum aurantiacum
Cortinarius glaucopus	Leccinum fibrillosum
Cortinarius multiformis	Leccinum scabrum
Cortinarius percomis	Lepiota castaneidisca
Cortinarius subpurpureus	Lepiota cristata