



**mushroom**  
SOCIETY OF UTAH

## THE FUNGOPHILE

FALL 2008 EDITION OF THE MUSHROOM SOCIETY OF UTAH NEWSLETTER



*Do you suppose the people who lived here ate the mushrooms that grew in their back yard.*

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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 2008/09 Schedule**

**Wednesday, November 19, 2008, 7:00 PM**

This is the night of our annual "Mushroom Feast". Bring a mushroom dish and its recipe to our Pot Luck at Ardean & Elna Watts home, 660 South University Street (1335 East). Handwritten recipes are especially encouraged. All recipes will be published in the next newsletter for all to read. This is always a favorite event and a great opportunity to get to know other members. You are guaranteed to not go home hungry.

**Saturday, February 7, 2009**

We are planning an educational event yet to be determined. Keep in touch at the Yahoo site, email or telephone for more details.

## **From our President**

Great fall foray - 7 new members, everyone seemed to have a bolete or two. A round of applause and a personal "Thank you" to all the folks who helped pull this off, and especially to Ardean, Brad, Sherm, Bill & Cindy, Don, the clean-up crew, all of whom went well beyond the call of duty.

Six people asked "What do I do now that I have some?" especially boletes. First check out the recipes in Don's book "Mushrooms of Utah" and in most of the other field guides. To save the beggars for later, there are several popular methods: -slice to about 1/4" & put in oven on wax paper at low temp (or use a dryer) for a day (make sure they are very dry) & bag them; -slice 1/4", sautee in small amount of butter or light olive oil until they give off their juice (my fave, since I use very light olive oil & slightly brown the slices), then double-bag in meal-size freezer bags; -of course you can nuke the slices on medium until they give off their juice (microwaves vary, so check frequently), bag & freeze.

I put *Lactarius deliciosus* in a paper bag in the fridge & shake it every few days. The self-defroster dehydrates them quite well, then I bag them for the shelf to add to soups & stews - this works well for oyster slices as

well.

Save room in your schedule for November's Mushroom Feast at Ardean's home at 660 S University St., probably at 7:00. This Fall potluck always has some great edible surprises.

Cheers, and good eating,  
Jim

## **Northern California Activities**

For those who might be interested in an excursion to a slightly warmer climate with a good chance of finding mushrooms, the Mycological Society of San Francisco is having their Mendocino Woodlands Foray November 14-16. Their foray mycologist will be Gary Lincoff, author of the Audubon Field Guide to North American Mushrooms.

From reports we've heard it's a fun event with many opportunities for diverse interests. Actually it would be an excellent opportunity to see some of the mushrooms not indigenous to Utah. You could probably see many of the species identified in Arora's 'Mushrooms Demystified'

## **Mushrooms of Utah**

For some time now I've recognized a need for a key or keys in 'Mushrooms of Utah' to facilitate easier determination of a species name. The number of mushrooms described has become too large to make 'picture matching' a reasonable means of identification. In addition, a key may help to identify species that are not covered by a separate page in the book.

With this issue of the Fungophile you will find the first of a planned set of keys that may help improve your ability to find a species name for your mushrooms. An eventual comprehensive set of keys will take some time in doing, so please be patient. In the meantime you may find this first Key to Gilled Mushrooms helpful in determining the family a mushroom belongs in. With one exception (and I'm not sure it's a legitimate species) all *Amanita*'s we've found in Utah are included in the key. Any comments or suggestions for improvement are invited and are more than welcome.

Also included as an insert in this issue is a new index of all mushroom pages. If any of you are missing any pages, I will have extra copies (free of charge) with me at the "Feast" on November 18<sup>th</sup>.

Printing costs, primarily because of the increased number of pages, have forced us to increase the price of the book once again. It is now \$20.00 plus \$4.00 shipping if it must be mailed. All proceeds minus actual printing and mailing expenses go to MSU.

## Key to Gilled Mushrooms

Gill color is often, but not always an indication of spore color. Gills will often change color as the spores mature. It is best to obtain a spore print to determine spore color. Spore color is the single least changing characteristic in mushroom identification that can always be used as the 'first sort' toward the ultimate species name. Look for spore deposits in the natural surroundings; on the ground, on smaller mushroom caps in a cluster, on the stem or on the veil. Sometimes the spore color will transfer to your hands in handling a mushroom.

1. Spore print white or pale colored ..... 2
1. Spore print pink, red, or salmon ..... Pink spored
1. Spore print darker ..... 5
2. Universal veil (volva) at base or remnants of veil on cap ..... Amanita
2. Partial veil on stem, gills not attached to stem ..... 3
2. Brittle flesh, snaps like chalk ..... 4
2. Gills soft and waxy (feels like cold cream when rubbed between the fingers) ..... Hygrophoraceae
2. Gills soft, not waxy ..... Tricholomataceae
2. Gills appear as thick, blunt, and rigid ridges going down the stem ..... Cantharellaceae
3. Cap viscid (sticky or slimy) when moist ..... Amanita
3. Cap not viscid ..... Lepiotaceae
4. Exudes latex when cut (use a hand lens) ..... Lactarius
4. No latex present ..... Russula
5. Spore print green ..... *Chlorophyllum molybdites*
5. Spore print rusty brown ..... (Cortinariaceae)
5. Spore print brown ..... (Agaricaceae)
5. Spore print black or grey ..... (Coprinaceae)

## Pink Spored

1. Gills attached to stem ..... Entolomataceae
1. Gills not attached to stem ..... 2
2. Universal veil (over entire mushroom button) usually forming a volva . Volvariella
2. No universal veil or volva ..... Pluteus



## Amanita

This genus contains the most deadly poisonous species of mushrooms in the world. It also contains some of the worlds most famous edible mushrooms. Typical of the Amanita's are the white spores, white to pallid gills, and especially the volva or the sometimes hard to distinguish remains of one. It is our recommendation that you refrain from eating any Amanita. You may not have a second chance to go back re-evaluate your identification. Death by Amanita is something like a two to thr week process without a functioning liver or kidneys. Very painful at best.

Still, Amanita's are some of our most beautiful and pristine mushrooms. It does no harm to handle an Amanita, unless you are in the habit of licking your fingers a lot. Admire them, photograph them, but don't put them on the dinner table.

1. Volva saclike around the base of the stem ..... 2
1. Volva friable, breaking up around the stem and leaving fragments on the cap .. 4
2. Partial veil on the stem ..... 3
2. Lacking a partial veil ..... 7
3. Cap white, smooth, hanging partial veil very distinct ..... *Amanita virosa*
3. Cap green, brownish green, olive ..... *Amanita phalloides*
3. Cap grey-brown, conspicuously striate ..... *Amanita vaginata*
4. Cap red, orange, or yellow; stalk base enlarged with concentric rings of remain of a volva ..... *Amanita muscaria*
4. Cap light to dark brown ..... 5
4. Cap pale yellowish to whitish ..... 6
5. Cap with paler striate margin ..... *Amanita pantherina*
5. Enlarged base split longitudinally ..... *Amanita brunnescens*
5. Cap reddish brown with pinkish warts, stipe base flushed red, volva with reddish patches ..... *Amanita rubescens*
5. Cap deep dark brown, large grey to pinkish grey patches on cap, stem grey with round to flattened bulb at base ..... *Amanita porphyria*
6. Pyramidal warts on cap ..... *Amanita magniverrucata*
6. Cap smooth, slightly viscid when moist ..... *Amanita gemmata*
7. Cap grey brown, conspicuously striate ..... *Amanita pachycolea*
7. Cap grey, constricted volva at base of stem ..... *Amanita inaequalis*

# Index of Mushroom Pages

Species	spore color	date published yy/mm	common name
<i>Calocypha fulgens</i>	hyaline	02 07	snowbank orange peel
<i>Cheilymenia coprinaria</i>	hyaline	08 08	eyelash dung cup
<i>Cyathis striatus</i>	hyaline	08 08	streaked birds nest
<i>Discina perlata</i>	hyaline	02 01	discina perlata
<i>Gyromitra esculenta</i>	hyaline	04 04	false morel
<i>Gyromitra gigas</i>	hyaline	02 01	gigas
<i>Morchella elata</i>	hyaline	02 01	morel
<i>Morchella semilibera</i>	hyaline	04 04	half free morel
<i>Peziza vesiculosa</i>	hyaline	04 04	dung cap
<i>Plectania nannfeldtii</i>	hyaline	04 04	black snowcap cup fungus
<i>Scutellinia scutellata</i>	hyaline	02 11	eyelash cup
<i>Verpa bohemica</i>	hyaline	02 04	early morel
<i>Amanita gemmata</i>	white	05 11	gemmed amanita
<i>Amanita muscaria</i>	white	03 11	fly agaric
<i>Amanita pantherina</i>	white	06 08	panther amanita
<i>Amanita vaginata</i>	white	03 07	grissette
<i>Armillariella mellea</i>	white	02 01	honey mushroom
<i>Auricularia auricula</i>	white	02 01	wood ear
<i>Cantharellus cibarius</i>	white	02 01	chanterelle
<i>Catathelasma imperialis</i>	white	08 11	imperial mushroom
<i>Clavaria purpurea</i>	white	05 03	purple fairy club
<i>Clitocybe albirhiza</i>	white	02 04	snowmelt clitocybe
<i>Flammulina velutipes</i>	white	02 01	velvet foot
<i>Gloeophyllum saepiarium</i>	white	05 08	rusty gilled polypore
<i>Hohenbuehelia petaloides</i>	white	02 07	shoehorn oyster
<i>Hydnum repandum</i>	white	07 01	hedgehog
<i>Hygrophorus pudorinus</i>	white	04 07	spruce waxy cap
<i>Hygrophorus purpurascens</i>	white	08 02	purple red waxy cap
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<i>Lactarius alnicola</i>	white	07 01	golden milcap
<i>Lactarius representarius</i>	white	06 08	purple staining bearded r
<i>Lactarius rufus</i>	white	05 03	red hot milk cap
<i>Lentinellus montanus</i>	white	02 01	l montanus
<i>Lentinus ponderosus</i>	white	08 02	ponderous lentinus
<i>Lepiota castaneidisca</i>	white	05 11	L castaneidisca
<i>Lepiota rachodes</i>	white	04 11	shaggy parasol
<i>Lepiota subincarnata</i>	white	03 11	deadly lepiota
<i>Lyophyllum montanum</i>	white	02 01	l montanum
<i>Marasmius oreades</i>	white	02 01	m oreades
<i>Melanoleuca melaleuca</i>	white	06 04	M melaleuca
<i>Pleurotus ostreatus</i>	white	02 01	oyster
<i>Polyporus squamosus</i>	white	07 08	dryads saddle
<i>Pycnoporellus alboluteus</i>	white	03 04	orange sponge polypore
<i>Russula emetica</i>	white	02 01	emetic russula
<i>Tricholoma flavovirens</i>	white	06 04	Man on Horseback
<i>Tricholomopsis rutilans</i>	white	03 11	plums & custard
<i>Tyromyces leucospongia</i>	white	07 08	marshmallow polypore
<i>Clavariadelphus truncatus</i>	yellowish	05 08	truncate club coral
<i>Guepiniopsis alpinus</i>	yellowish	02 07	guepineopsis alpinus
<i>Chlorophyllum molybdites</i>	green	07 08	green spored lepiota
<i>Clitocybe nuda</i>	pinkish tan	03 11	blewit
<i>Pluteus cervinus</i>	pinkish, flesh	05 08	fawn mushroom
<i>Pluteus petasatus</i>	pinkish, flesh	08 11	sawdust mushroom
<i>Cryptoporus volvatus</i>	tan, pinkish	03 04	veiled polypore
<i>Paxillus involutus</i>	yellow brown	04 11	poison pax
<i>Ganoderma lucidum</i>	brown	02 11	ling chi

<i>Hebeloma crustuliniforme</i>	brown	08 11	poison pie
<i>Leccinum insigne</i>	brown	02 04	scaber stalk
<i>Panaeolus foenisecii</i>	brown	03 07	haymakers paneolus
<i>Sarcodon imbricatus</i>	brown	02 04	shingled hedgehog
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<i>Boletus piperatus</i>	brown, olive	04 07	peppery bolete
<i>Calvatia booniana</i>	brown, olive	02 07	western giant puffball
<i>Calvatia fumosa</i>	brown, olive	08 02	smoky puffball
<i>Lycoperdon perlatum</i>	brown, olive	05 08	gem studded puffball
<i>Phallus hadriani</i>	brown, olive	07 01	stinkhorn
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<i>Conocybe lactea</i>	brown, cinn	03 04	white cone head
<i>Pholiota destruens</i>	brown, cinn	02 11	destructive pholiota
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<i>Agrocybe praecox</i>	brown, rich	02 02	spring agrocybe
<i>Agaricus silvicola</i>	brown, dark	03 11	woodland agaricus
<i>Agaricus campestris</i>	brown, dark	03 07	meadow mushroom
<i>Stropharia homemannii</i>	brown, purple	05 03	lacerated stropharia
<i>Stropharia thrausta</i>	brown, purple	04 07	stropharia thrausta
<i>Chroogomphus vinicolor</i>	grey, black	04 07	pine spike
<i>Gomphidius glutinosus</i>	grey, black	06 08	glutinous gomphidius
<i>Coprinus atramentarius</i>	black	02 02	inky cap
<i>Coprinus comatus</i>	black	02 04	shaggy mane
<i>Coprinus micaceus</i>	black	02 04	mica cap
<i>Coprinus plicatilis</i>	black	04 11	pleated inky cap
<i>Panneolus semiovatus</i>	black	08 08	ringed panneolus

## Wild Mushroom Bread Puddin'

This recipe came to us from members Robert and Amber Angellilli. It was made famous by Dave Barry when he brought it to the fall foray in Francis.

- 6 large eggs
- 2 cups cream
- 1 cup milk or mushroom juice from rehydrating
- to taste nutmeg, salt, pepper
- 3/4 loaf baguette, cubed 1 inch
- 1+ pound wild mushrooms
- 4 tbs unsalted butter
- 1 clove garlic, minced
- 3 slices bacon
- 1 leek, thinly sliced
- 2 cups cheese, grated or crumbled

Preheat oven to 350. Whisk eggs, cream, milk/juice, and seasonings in a large bowl. Stir in bread cubes and allow to soak for 30 minutes.

Meanwhile, cook bacon to crisp, remove, and set aside. Drain fat from pan (if you wish) then melt butter and saute garlic and leeks. Add mushrooms and saute for a couple of minutes. Take off heat, add bacon and set aside. Butter a 9x9 baking dish.

Stir cheese into soaked bread, pour half into baking dish. Top with mushroom saute, spoon remaining half of soaked bread over top of mushrooms. Bake 40 - 45 minutes or until the top is puffed and golden brown.

Have fun, you really can't mess this recipe up, unless you use watermelon and broccoli.

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