



Fungal Junggal

Spring 1999

WMMA Mission Statement: To further educate people about fungi, edible and otherwise, to encourage sustainable and responsible mushroom harvest, and to preserve and protect mushroom habitat. (Please note improvements in the mission statement, as of the 1999 directors meeting.)

Notes from the Board

Dear WMMA Members:

The steering committee met at Hot Springs on the weekend of March 20th, 1999 and some great things have come out of it. First of all, we have a Board of Directors, Officers, and committees with chair-people! That is great leap forward for our Association.

As hoped and expected, Larry Evans, our faithful leader over the years, was elected to Director. Larry is the one who has gotten us to this point with his never ending enthusiasm and support. We are all very happy to be working with Larry and looking forward to shouldering some of the effort that Larry has done so well in the past.

I would like to welcome the President to his new title, Glenn Babcock, of Garden City Fungi. Glenn brings years of experience to the post, given his career and livelihood, and the dedication to mushrooming shown by his attendance and support of WMMA over the years. I am looking forward to working with Glenn and the entire leadership of the WMMA.

The Director Secretary is Todd Osmundson. Todd has served faithfully, as a symposium organizer, waiter, mushroom identifier, and spent last summer studying mushrooms in China. He is very good with the *Collybias*.

The other WMMA Officers are:

WMMA Vice President
WMMA Treasurer
WMMA Secretary
Director-at-Large
Director-at-Large

Rodd Gallaway
Todd Osmundson
Drake Barton
Patti Brown
Kathy Lloyd



SO WHAT ARE WE UP TO?

The WMMA is doing things! Work continues on the **Education Trunk** that will soon be available to schools around Montana through the Montana Natural History Center. The trunk will include a slide show, a video, a set of 40 mushroom flash cards and games, posters of edible and poisonous mushrooms, worksheets, and a living mushroom kit.

Our **Webpage** is looking mighty fine. We have several mushroom photos and now some people photos too, links with a variety of websites that cover all aspects of mycology, and articles about mushrooms. Thanks to Brian Sherry of the **Outdoor Bookstore** in Libby for his work. One more time the address: <http://www.wildrockies.org/fungal-jungal/>

The 1999 foray season is looking exciting, with hunts in the Flathead, the Bitterroots, and the Cabinets planned. See the **Mushroom Calendar**.

And of course the **Symposium** is on at the Symes Hotel again this year. This year's featured attraction is Taylor Lockwood and his amazing fungus photos. Visit his website, via the fungal jungal..

The WMMA is out of the hotel business! All lodging reservations for this year's event must be booked directly through the Symes or another hotel in Hot Springs. Camping fees are also payable to the Symes or another campground, and of course some folks live in Hot Springs or stay with friends, so the registration for this year's WMMA Symposium **includes only the fee for workshops, and the fee for the banquet.**

Recipe Roundup

with Kris Love

This recipe was created at the restaurant: it's quick, easy and makes a great meal for 2 with a salad and some delicious bread...Happy Spring!!!

Decadent Wild Mushroom Twice Baked Potatoes

- 2 LARGE baking potatoes
- 1/2 cup sour cream
- 1 cup grated Swiss or Monterey jack cheese
- 2 cups chopped wild mushrooms(I often use a combination of shiitake, oyster and portobello), sautéed in 1/4 cup melted butter, 2 Tbs. minced fresh garlic, 2 Tbs. dry sherry, 1 tsp. salt, 1/2 tsp. fresh ground pepper, and 1/2 tsp. ground nutmeg.

Bake potatoes in 350F. oven until tender, about 50-60 minutes. When cool enough to handle, carefully scoop out the inside of the potato, leaving the shell intact. Mash the potato with the sour cream and 1/2 cup of grated cheese. Stir in cooked mushrooms and divide the filling equally between the 4 potato shells. Sprinkle the remaining cheese on each and bake at 350F. for 10-15 min. , until cheese on top is melted and browned. **BON APETITE!!!**



These officers and directors are serving on committees for the WMMA. The committees are: Membership, Education, Symposium, and Newsletter.

We wish everyone who has an interest in being a committee participant to come forth and say so.... we welcome all who are interested and there is plenty to be done.

The Steering committee has expanded the membership fee structure to better serve the WMMA and the membership, but I am happy to announce that the "low low" membership price for an individual is still at \$10! We hope to keep it that way for as long as we can.

The Fungal Jungal is and will be an important part of the WMMA, as it gets the word out and has some very good information in it, as you can see. The Upcoming Attractions section has plenty of mushroom activities to fill your calendar with for this year. I hope to see as many of you as possible at the Spring Foray in the Flathead on May 29, 1999. Call me for details: Dale Johnson 406-862-5578. If you have inputs or stories for the FJ, please send them off to Larry or call Larry to discuss your idea.

The WMMA fall Symposium will be the Biggest show of the year and we hope all members can make that event. We have a special guest speaker, Taylor Lockwood will be showing his slides. Mr. Lockwood is quite a find for our small group in Montana and his pictures of mushrooms are quite impressive! See ya out there, have some fun,gi

Dale Johnson,
Deputy Director

Editor's note: Mr. Johnson is an avid mycophagist and keen mushroom hunter who has led forays at the symposium for years. He is a skilled whitewater rafter and vice-president of Positive Systems, a digital aerial survey company.



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The Cavewomen

"Hey, what more can I say?
Gathering's been good to me."