



Mycena News

Mycological Society of San Francisco

November, 1997, vol 47:8

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Membership Information

To join the Mycological Society of San Francisco, send a \$20 check, payable to MSSF (\$12 seniors 65 and over, and full time students), to Wade Leschyn, 219 Sequoia Ave., Redwood City, CA 94061. MSSF members may join the North American Mycological Association at a reduced rate by sending a separate check for \$12 payable to NAMA, to Wade at the same address. For further information call Wade at 415.364.1494.

Mycena News is the newsletter of the Mycological Society of San Francisco and is published monthly from September through May. You can send newsletter submissions by the 15th of each month to Mike Boom, 4323 Sequoyah Rd., Oakland, CA 94605, phone 510.635.7723. Or you can email them to mboom@ascend.com, or fax them at 510.553.1578.

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MSSF Girds Itself for December Fungus Fair

One of the MSSF's major events of each year is the annual fungus fair, this year planned to be bigger and better than ever. Because a successful fair depends on our work and preparation before the event, we devote a large part of this November issue to the fair—and we turn the rest of this article over to Terri Beauséjour, the Fair Chair:

The Essence

The annual MSSF Fungus Fair is a celebration of the beauty and diversity of Bay Area fungi, an opportunity to share our knowledge and passion for the fungi with fellow members and the general public, a time to educate and learn, feast, feed and fraternize.

The fun and joy are in the participation—in creating this spectacular event with both planning and spontaneity. Many members share their time and expertise throughout the year in preparation for the fair. Others come to the fair prepared to jump in where needed to pull together all the last minute details.

In essence, the essence of the fair is YOU!

on for the **PR committee** this year, and they really need your help more than ever.

We have **2000** posters to distribute throughout the Bay Area beginning in early November...

This means that every member must try to put up at least 4 posters this year!

If you are able to distribute a few more than that, hooray for you and hooray for us! Either way, please call Robin McClean to arrange to get your posters at 510.486.0791.

By the way, **Robin is the very talented artist** who volunteered her time and talents to design and produce the poster last year. Robin has created a new and even more beautiful design this year—a colorful depiction of a cluster of *Cantharellus cibarius* against the backdrop of Marin oak woodlands.



Wait'll you see it—it is truly stunning!

(Editor's note: There's a black-and-white reproduction of the poster later in this newsletter for those who want to photocopy it and post it immediately.)

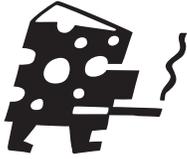
Poster Brigade to the Rescue

In the past few years, the fair has become a more expensive and complex event. This year the fair committee has outdone itself in undertaking a two day event in a new location with two days of forays and ID process and a full schedule of speakers and cooking demos on both days. Membership participation is critical if we are to pull it off this year! So is attendance! In order to just break even, attendance must be at least 1700 over the two day period. Last year's attendance was approximately **1400** in one day, so this isn't an unreasonable goal. However, the pressure is

More P.R.

Do you have media contacts or other ideas to help promote the fair this year? Newspaper articles, radio and television coverage are all needed to bring attendance to the levels we need. In-store promotions are also extremely valuable. Do you have a favorite store

Fungus Fair continued on page 3



Fungal Emanations From the Big Cheese

The MSSF has for many years invested in the future of our interest—mushrooming—by providing a scholarship fund for students. But financial aid isn't the only way we can help; we can also help by providing specimens for the students' study. This is something we're uniquely suited to do: someone in our group is always out mushrooming on any given weekend. With our many eyes in the field we're more likely to see an unusual mushroom or take in an unusual collection.

Brian Perry is one of our scholarship recipients. He's currently trying to collect and identify all the Mycenas in California. While we all

know a Mycena when we see one, few of us can say which species it is when we find it. Brian is going to provide an invaluable guide to this beautiful genus.

To advance this laudable project, Brian has asked those of us who can to collect Mycenas in our area, to take notes on them (a form is available from me), and to take photos if possible. Dry your Mycena collections and send them to Brian for identification. You can reach him at the Thiers Herbarium, San Francisco State University, or by calling me at 510.278.8998.

Norman Andresen



EDITOR'S RANT

You may notice a trend in these newsletters: in September, the Mycena News was 10 pages long; in October, it was 12 pages long; and now, in November, it's 16 pages long. At this rate, the December issue will be the size of a James Michener novel, the editor will be babbling happily in his insane asylum, and the majority of the MSSF's budget will go directly to the U.S. Postal Service.

Fortunately (for me, at least), the newsletter hasn't progressed that far yet. And to keep the newsletter budget from busting, the Fungus Fair and Christmas Dinner committees have graciously offered to help with postage and printing costs for this issue, which is filled with fair and dinner information.

My goal for this newsletter is to provide educational and entertaining articles about fungi, to make the pages visually appealing, and to keep all of us informed about Society events and occurrences so we can better participate. This month is devoted more to upcoming events and less to learning, laughing, and looking. But I have plans...

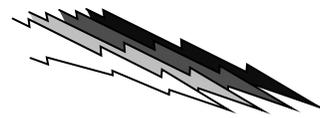
Book Reviews

At least three people have told me they're at work on mushroom book reviews and, by God, one of these days you'll actually read one in this newsletter. If you've been inspired or disgusted by a mycology book you've read recently, these pages are the perfect place to let other MSSF members know why. The author of the book might even read your review. One author I talked to still remembers Larry Stickney's critical review of twenty years ago. So take a walk on the dangerous side and spill your literary guts on these pages.

Event Reportage

Not all of us can make it to every single meeting, foray, study group, and event that the MSSF puts on. Those of us who weren't there would love the chance to read about what we missed. So if you feel reportorially inclined, take a few minutes to tell us what you saw on a foray or what you learned in a general meeting.

Editor's Rant continued on page 13



Hot News by Email

Do you have an Internet connection? Would you like to get your Mycena News a week earlier than normal and help the MSSF save money at the same time? Here's how you can:

Just ask to receive your Mycena News by email instead of having it mailed to you. If you do, I'll send you a PDF copy of the month's issue by email as soon as the issue is ready.

PDF, short for Portable Document Format, is a file that you can read with Adobe Acrobat, a free program that you can run on a Windows, Mac, or UNIX computer. You can view the the Mycena News in Acrobat just as the newsletter looks on the printed page. You'll see all the graphics, pictures, fancy fonts, and layout. And if you have a printer, you can print the newsletter out in that same format so you can have a printed copy in your hands.

You'll have the Mycena News a week before it would arrive via the U.S. postal service because it typically takes a week after the newsletter is laid out to print it, assemble it, put on mailing labels, and get it through the mail. When you get the newsletter by email, you get it as soon as it's laid out. And because the MSSF doesn't have to print and mail you a copy, you'll save the organization some money that we can use for other purposes like student scholarships or bringing in speakers for general meetings.

To request an email-only subscription to the Mycena News, you must be a paid-up member of the MSSF. Just send an email message to mboom@ascend.com and put the the phrase "mycena by email" in the subject line of your message. I'll send a reply message that contains instructions for getting Adobe Acrobat on the Internet if you don't already have it. I'll also put you on the email-only subscription list and send you next month's newsletter via email. If you decide that you don't want email news, just send me another message with the phrase "mycena by post" in the subject line and I'll put you back on the postal mailing list. Thanks!

Mike Boom, Editor

Fungus Fair continued from page 1

or market and would you be willing to spend an afternoon talking with fellow shoppers and handing out information about the fair? If either of these appeals to you, please call Mark Thomsen at 510.540.1288 and let him know!

Mushroom Hats, Anyone?

According to National Park Service rules, no posters or signs are allowed in the Presidio, so it will be a particular challenge this year to help attendees find the new location. To combat this problem, we need to try to post as many signs around the periphery of the Presidio as possible. For this we need some folks to scope out feasible locations for signs and posters and to hang signs and posters up during the week prior to the fair.

In order to direct potential attendees to the event, we need some volunteers to walk around both outside and inside the four Presidio entrance gates to hand out maps and program guides and to answer questions. In order to attract attention to the event and to let people know who they can ask for guidance, we will provide these volunteers with wonderfully fun and funky **mushroom hats** designed and stitched by our highly talented “seamsters,” **David Bartolotta** and **Lynn Morton**. How many times do you get to wear a fungal fedora? Please call Tom Sasaki at 415.776.0791 to sign up!

These Are a Few of My Favorite Things

To produce the fair requires the use of a lot of different “stuff.” In years past, stuff has been purchased, donated and scrounged. We are currently paying \$100 per month to store a bunch of this “stuff” from past events and fairs—the total annual cost of \$1200 is about half of what the entire S.F. fair brought in last year. This is sad. We work too hard at the fair and other events to squander our meager profits on storage of stuff. This money should be getting used for education and other member benefits!

We would like to solve this dilemma once and for all. Here’s the plan. We’d like to ask any members who are willing to lend the fair committee various items that are needed to produce the fair to bring them to the fair location on Friday, December 5th between 9 a.m. and noon, and to retrieve them on Sunday, December 7th between 5p.m. and 7 p.m. Call Bob Gorman at 415.588.7634 or Bill Hellums at 415.255.4950 and let them know what you can bring or ask them what is still needed. Here is a list of items that we need so far:

Shop vacs, baskets of all kinds, ladders, lighting (we need to light the habitat displays and also need good halogen-type lamps to assist in the ID process), podiums, easels, more baskets of all kinds, potted plants, trees, and flowers (preferably native species), tablecloths for 6' x 30" tables. Also: leaves, lichen, logs, moss, logs with lichen or moss, conifer needles, tarps and plastic saucers for habitat displays. And: camping-related items for the outdoor conifer woodlands camp-out display (i.e. tents, tarps, lamps and other gear likely to be found at a campout). And of course, bring your MUSHROOMS and other fungi, whether collected in yard, field or forest!

If you have any other ideas, please let Bob or Bill know, and bring the stuff in by Friday morning. Note: please label your stuff so you can retrieve it on Sunday, and please make sure to pick up your stuff—anything left after 7 p.m. Sunday is a candidate for Goodwill or the dumpster!

Thank you all in advance for your help with this very important effort!

Leaves, Lichen, Logs, Moss, Saucers, Tarps and Needles : A Message From Calvin and the Habitats Committee

I would be more than glad to pick up pine needles and oak leaves at the general meetings—also small lichen-covered logs and moss. Things like this will make for a beautiful display! For my wish list from members, I need plastic saucers of all sizes, more green sphagnum moss, tarps, and that should do it!

Calvin Goddard, 415.454.6101

Signs, Signs, Everywhere Are Signs

If you are able to make and bring some simple signs to the Herbst Hall on Friday, December 5th between 9 a.m. and 3 p.m., they should read as follows:

**Mushroom Fair
Herbst Hall, Presidio
Saturday and Sunday, 11 a.m.-5 p.m.**

With **arrows pointing in various directions**, we can post these around the periphery and surrounding streets to promote foot traffic and to help people find the fair location. Simple poster board or plywood signs painted or written with markers are fine. Waterproofed would be best because we all know that it could very well rain some that weekend... If you can help to post a few signs on Friday, even better! Please call Don Simoni at 415.586.4082 for details or just show up!

Thanks (and Apologies) to Rosemary

Rosemary Furfaro has been instrumental in the creation of menus and recipes for several of our fairs. She has been a guiding force and tireless volunteer in the food preparation as well. Remember how wonderful were the delights of Chez Chanterelle last year? This was thanks to Rosemary along with Patrick, Henry, Karen, Siew-Chinn, David, David, and David, Joe, Marina, Bill, Carol, Bob, Anna, Lori, Tom, Ivan, and so many others on the food committee.

Rosemary is the Food Committee chair for the fair this year, and has already given a tremendous amount of her time and energy to get the food committee organized and to create another fabulous menu and recipes for Chez Chanterelle. All this while serving on several other food organization committees, traveling the world, publishing a new cookbook, and working as a private chef in her spare time!

Fungus Fair continued next page

Fungus Fair continued from previous page

Last month we published a list of subcommittee contacts, and through an unfortunate miscommunication, we failed to list Rosemary as the official food committee contact. We'd like to correct that now and to let you know a few tidbits of what's happening with the food committee.

The annual Chef's **foray** will be on Sunday, November 23rd. This is an invitation-only event for the chefs. MSSF members are all invited, but we must limit the number of attendees—reservations will be accepted up to the limit, in the order RSVP's are received. So if you wish to attend, RSVP ASAP so you won't be SOL!

There will be four **Chef demos** at the fair—two on Saturday and two on Sunday. We need to assign a volunteer to each chef to ensure they have everything they need and are ready to go at their prescribed times. If you'd like to assist one of our guest chefs, here is your opportunity.

Prep for Chez Chanterelle will be from Tuesday, December 2nd to Friday, December 5th from 3 p.m. to 7 p.m. During the fair, food prep will be ongoing from 8 a.m. to 3 p.m. Saturday and Sunday with cleanup to follow between 3 and 5 p.m. both days. **Volunteers galore are needed to get ready for Chez Chanterelle!** If you like to cook, here is a great opportunity to join the fun.

Interested in any of the food committee activities? Please call Rosemary Furfaro at 415.771.6370.

No More Free Rides

Members who participate in the creation of the fair will benefit from several perks: free entrance to the fair on both days, free access to all speakers and cooking demos, food and beverages galore during volunteer time, and an invitation to a special, *secret*, volunteer appreciation event we are planning for early 1998. (Minimum volunteer time is 3 hours to qualify for perks—all help including poster hanging and loaning "stuff" counts!) Members who choose not to participate as a volunteer may redeem themselves by paying 1/2 the general admission fee at the door for each day of attendance...

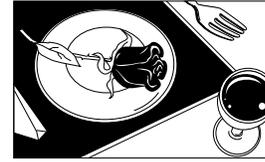
Terri Beausejour

Forager continued from page 15

ately need an army of interested, dedicated, trained individuals to begin and continue long-term inventories of fungi throughout North America."

(To contribute to The Forager, call me at 415.340.8986, e-mail to mycoforagr@aol.com. or post your findings on Wade Leschyn's Natural World Bulletin Board at 415.261.1212 Thanks to Fred Stevens, Dave Campbell, Larry Stickney, Patrick Hamilton, Mike Boom, Norm Andresen, Terry Sullivan, Ari Kornfeld, Matthew Gandin, Richard Newby, Jeff & Calvin Goddard, Peter Lunk, Dennis Forsyth and Scott Mcphee who contributed to the preparation of this report.)

Editor's note: Hey, I found a really exciting eruption of Rhizopogon ochraceorubens (truly false truffles) in the Oakland hills just yesterday! Now if only I were a squirrel...



Wild Mushroom Feasts

by Mark Thomsen

This year's mushroom week, associated with the December Fungus Fair, has been stretched to almost a month. In November and December, a handful of local chefs will serve specially created wild mushroom menus. This is a unique chance to try wild mushrooms creatively prepared by some of the best chefs around. If your mushroom interests are culinary, you won't want to miss these.

Let's begin with a dinner of poached cauliflower mushrooms with truffle infusion and sage. Next course is a sherryed black trumpet mushroom and lobster tart. This is followed by a grilled cep steak and roasted tenderloin of beef with a zinfandel bone marrow sauce. Save room for dessert: chocolate souffle. Bradley Ogden will be serving this at The Lark Creek Inn in Larkspur as a prix fixe dinner on Wednesday, November 12th. Not that he needs much introduction, but Bradley Ogden is a widely acclaimed cookbook author and was named best California chef by the James Beard Foundation. For reservations call 415.924.7766.

The next evening takes us from Marin to Berkeley where you'll be treated to a phyllo parcel stuffed with curry-scented chanterelles, served with a dill sour cream and then liberty duck, braised with porcini mushrooms and cognac, served on a wild mushroom risotto with a candy cap confection for dessert. Frances Wilson of Lalimes is serving her mushroom dinner on November 13th. Call 510.527.9838 for reservations. In addition to creating a menu that has changed nightly for four years and cooking at my favorite restaurant in the East Bay, she manages to find time to teach. Frances has graciously included the duck with porcini recipe on page 9 of this newsletter. Lalimes was voted one of the top Bay Area restaurants in the October '97 issue of Gourmet magazine.

Back in Marin, Sunita Dutt of Chinook Restaurant in San Rafael will be serving a four-course mushroom prix fixe dinner on Tuesday, November 25th. The dinner begins with a wild mushroom pate on brioche toast with salmon caviar, followed by a flan of matsutake mushrooms. The main course is a beef braciola stuffed with a variety of wild mushrooms and then a candy-cap angel food cake with huckleberry confit for desert. Sunita is the owner/chef of Chinook. She has given frequent cooking demonstrations at MSSF events and combines classical French training with the flavors of her Indian and Micronesian background. Call 415.457.0566 for reservations.

For non-dairy vegetarian fare, Eric Tucker of Millennium in San Francisco will serve three to four wild mushroom dishes each evening from December 1-7. Among other items, he'll prepare matsutake spring rolls and a pastry purse filled with roasted root veggies, wild mushrooms and wild rice, served over a porcini, chanterelle and cashew cream sauce. In addition he'll be making hedgehog mushroom and roasted corn tamales as well as a chanterelle and Grand Marnier sorbet. For reservations call 415.487.9800. Eric is the author of *The Millennium Cookbook* due out in early spring by 10 Speed Press. I look forward to trying his wild mushroom recipes.

The Mycological Society of San Francisco presents

THE MUSHROOM FAIR



December 6th & 7th, 1997

Herbst International Exhibition Hall

385 Moraga Drive, The Presidio • San Francisco

11am-5pm both days. Admission \$6.00/\$3.00 Students & Seniors.

For further information call 415.759.0495

1997 MSSF Fungus Fair

~ A Celebration of Mushrooms and Other Fungi ~

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Tours	Joe Gallegos	(510) 658-5689	
T-Shirts	Lorraine Berry	(415) 454-0914	
Volunteers	Tom Sasaki	(415) 776-0791	

December Dinner



December 15, 1997, Monday, 7:00 P.M.
Snow Building, Knowland Park

We have reserved the Snow Building at Knowland Park in Oakland on December 15th for this annual event. These dinners have been quite fantastic for the last few years. Featuring appetizers and punch, great mushroom dishes, dessert and coffee, these dinners are incredibly complete meals. At this time the menu is still being developed, so we can't release specifics. Of course, wild mushrooms will make their presence known in various dishes.

The format will be the same as that of the culinary group's dinners. Bring your own place settings, dishes, soup bowls and wine or whatever else you would like to drink with dinner. We will need volunteers to help serve and prepare the food. Reservations with advanced payment are mandatory so we can plan the dinner appropriately as well as pay for the building rental, materials, and food.

For reservations, please fill out the form on the reverse side of this page and send it with a check made out to "MSSF" to:

Monique Carment
1730 Jackson St. #212
San Francisco, CA 94109
Phone: 415.474.7220.

The cost is \$25 per MSSF member, \$30 per non-member guest. The deadline for reservations is Thursday, December 4.

To volunteer for food preparation, etc., call Anna Grajeda at 415.564.8411 in the early evenings. The culinary group is putting on the gala, but for a group this large we need additional help.

Reservation Form for December Dinner

Your Name:

Number of people attending:

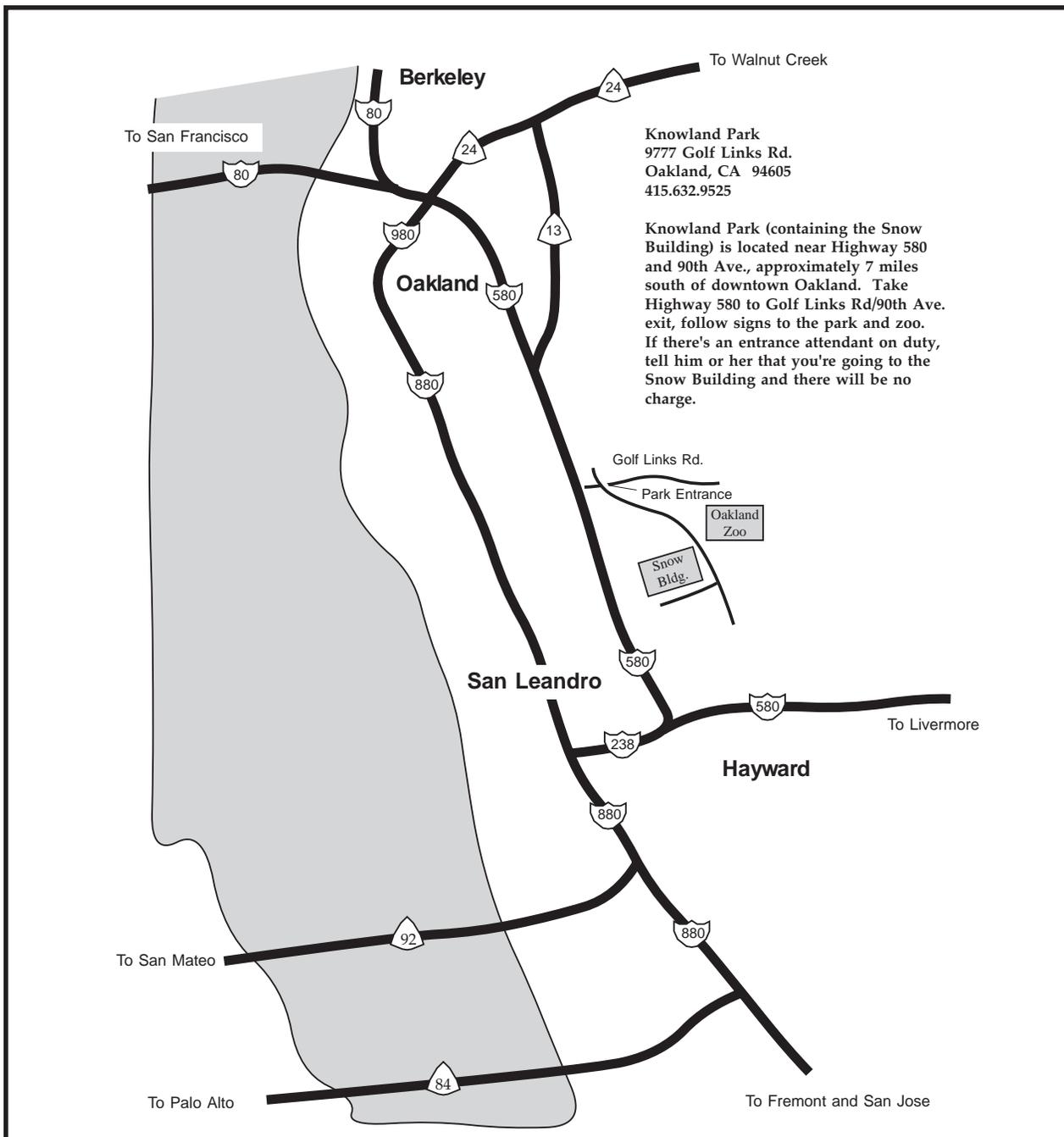
Your Phone:

Number of those needing vegetarian meal:

Amount enclosed:

Please list the names of those attending in your party and put an asterisk after each MSSF member:

For reservations, please write a check for \$25 per person (\$30 per non-MSSF member) made payable to "MSSF." Send the check to Monique Carment, 1730 Jackson St. #212, San Francisco, CA 94109, phone 415.474.7220. The deadline is Thursday, December 4th. After that date call for space availability.



NAMA 98 Mycophagy Sessions

A number of FFSC and MSSF members made the trip to this year's NAMA foray at Copper Mountain, Colorado. We had a great time: plentiful mushrooms, a great program and a *wonderful* Mycophagy session. Ursula Pohl has been the NAMA Mycophagy Chair for quite a few years for good reason—she's a fabulous chef! Ursula and the Mycophagy Committee cooked all day and we thoroughly enjoyed their efforts. We sampled boletes, pleurotus, sarcodon, morels, lactarius, *Clavariadelphus truncatus* (I had no idea it was sweet!) in risotto, en casserole, vinaigrette, spreads, pasta and more. As much as possible, dishes are made with fresh mushrooms gathered during the foray and donated to the mycophagy sessions by the gatherers. Dried mushrooms are used for dishes requiring non-seasonal or scarce mushrooms such as morels, or to ensure adequate quantities in lean years.

We want to be sure Ursula has plenty of mushrooms to work with, so we're asking for donations. To encourage participation we will be raffling off several bottles of wine. A raffle ticket will be issued for each baggie-equivalent of dried or frozen mushrooms with your name, address and phone number enclosed. The drawing will be held at the Fungus Federation of Santa Cruz Holiday Potluck on December 17th. You need not be present to win but you should certainly consider attending, as this is always a fabulous feast. No amantitas, *Lepiota rachodes* or *Coprinus atramentarius*, please. FFSC members can bring donations to meetings or contact me (see below) and we can make arrangements. MSSF members, please contact Lisa Bauer (see below).

Debbie Johnson
NAMA SC Contact, Socials Chair
(408) 459-9530
email: DebJean@ix.netcom.com

Lisa Bauer
(415) 695-8889
email: recycqueen@aol.com.

David Arora Foray After Thanksgiving

Susan Shepler of Berkeley says "Last year's [Arora] foray was...my best mushrooming experience yet" and is planning to attend again this year. If that sounds like the kind of event you would like to join, plan now to do so. The heated facilities at Albion, MycoChef Patrick Hamilton's unequalled culinary efforts, unparalleled Mendocino collecting, and David's authoritative and always amusing lectures and classes combine to provide you an extraordinary and memorable weekend that stretches from Friday, Nov. 28th to Sunday, Nov. 30th. The \$120.00 fee for room and board remains a bargain. To secure your reservation send a check made out to David Arora for that amount to The Registrar, Larry Stickney, 2431 Valdez Street, Oakland, CA 94612 by Nov.15th. Questions are answered by email at FungiLarry@aol.com, or by telephone at 510.465.8529. We give every consideration to your special needs and circumstances if you make them known as early as possible.

Larry Stickney

Calling All Fungal Videographers

NAMA has requested video recordings of many of the talks to be held at the Asilimar conference in February of 1998. The MSSF and the Fungus Federation of Santa Cruz would also like to enhance their videotape library of engaging talks, graphic demonstrations and riveting classes. So—we're recruiting any members who would be willing to videotape a number of events at the conference.

Basic requirements are enthusiasm, access to a video camera and a tripod. All formats—VHS, 8mm, Hi 8 etc.—are welcome. A steady hand wouldn't hurt either. We will supply blank video tape, supplemental microphones, cabling and lighting.

Go on, live it up! This may be your ticket to show biz!!! Whether it is or not, help us share the conference with those who could not attend.

If interested, please contact Sandy Hain at 650.326.8998.

Frances' Braised Duck Legs with Porcini Mushrooms and Cognac

Recipe graciously provided by Frances Wilson of Lalimes.

- 8 duck legs
- Salt and pepper to taste
- 1 large onion
- 4 carrots
- 1 head fennel
- 4 ribs celery
- 5 tabbsp olive oil
- 1 tabbsp chopped garlic
- 3/4 lb of fresh porcini mushroom or dried equivalent
- 1/2 cup cognac
- 3 cups of duck or chicken stock
- 1 teasp salt
- Pepper to taste

Score the skin of the duck legs and season with salt and pepper. Heat a large heavy skillet and add four of the duck legs and cook them skin side down, until golden and the fat has been rendered, about ten minutes. Remove to a plate and set to one side. Repeat this process with the remaining 4 legs.

Peel and chop the onion and carrots. Wash and chop the fennel and celery.

In a casserole pot, heat the olive oil and add the onion, carrots, fennel, celery and garlic. Sauté for about ten minutes at a medium heat until the onions are glassy. Add the cleaned, sliced porcini mushrooms and cook for a further 5 minutes until the mushrooms are soft. Deglaze with the Marsala and then add the duck stock. Add the duck legs to the pot, bring to a boil and then place in the oven at 375 for 1 and 1/2 hours or until the duck legs are tender.

Serve with soft polenta or mashed potatoes.

The Most Wonderful Mushroom Soup of All— Unless This is Just a Story

by Patrick Hamilton

Ah, the Fall mushroom season is happening here in the deeply wooded coastal forests and for those who collect edibles a great autumn solstice (there isn't one? well, there should be...) dish can be achieved by preparing The Famous Mushroom Soup that I serve on Saturday night at David Arora's annual Thanksgiving weekend foray in Albion in Mendocino county.

The first thing I do to get ready for the making of this superior soup for the 80 perspicacious party-goers is to go down to our local creeks to see if my oyster mushroom logs were dislodged by last winter's devastating deluges and, if so, go on down further and find 'em or locate new tanbark oak stumps and spikes filled with those white beauties that become pleasing pieces for Patrick's potage.

You know, that sentence just written flows right out and off the tongue kinda like this soup goes in the other way—smooth and satisfying, yet not without its tasty lumps.

Usually I can fill four or five brown shopping bags (yes, tis true) with the "Pleuroti" right after the first heavy rains from just one or two spots. Of these probably 75% are free of maggots and suitable for my pots. (I don't eat spring lamb nor dine on fly babies.)

After chopping them into big chunks (1/2") I dry sauté if wet or simply a regular-in-oil sauté does what I want—get them into a state where I can freeze and label the mushrooms for later use. I do not season them now and it is always good cooking advice (fits right into this column) to never salt and pepper food that is to be used at another time. That "another time" can be such that one could forget how salty, peppery, etc. that dish was. I don't know about your short term memory loss but my entire memory is lost to me at times. I have trouble sorting it out. Sort of.

The next thing for the building of this soup is to find other fungi that will offer more savoriness. Hmmm, like porcini—little pigs full of goodness so willing to give up their ghosts for my cauldrons...

When processing a serious pile of ceps I am now very discerning. But at another time I attempted to save almost any mushroom parts not being devoured by maggots. A friend of mine famous for hunting biggo boletes with a wheelbarrow on his property (Chris Sterling of Anchor Bay, California) broke me of this habit the first time we picked together. He went through my basket and tossed out half my prizes ("boobies" to him) and chastised me for being overzealous and somewhat stupid. Then he cleaned the keepers.

Chop! Slice! Cleave! Gouge! Jeez...

He would yank off almost all the tubes if even a slight bit greenish and either compost them if we had too many pounds to deal with or put them into his commercial grade 20 shelf food dryer. I'd grab the green sponge and save it for my pots. A constantly simmering stock made of just water and the undersides of cep caps would cook during our mushroom cleaning ordeals.

I found out that the stringy gelatinous goobey tubey things left floating unfettered in those pans are almost impossible to separate from the treasured tea that was the object of my endeavor. But there is a way.

And you know that I will share it. I use a colander that fits inside the stock pot shoved right down into the soupy stuff. It will flow through the sieve's holes back inside the colander where it can be scooped out with a ladle. This stock can be strained and reduced.

But a better, simpler, way to attain this tisane of the Fungods is by first drying the old tubes like Chris did and does (yellow, green, and beyond...) and then putting them in water to boil. Strain (it will, easily, with a regular kitchen strainer) and then reduce the stock into a very serious flavoring agent for our mushroom soup—it is almost gelatinous in texture. Or you can freeze it into cubes for even later use.

So armed now with frozen oyster mushrooms and sumptuous cep stock we can proceed and further construct the soup of our dreams. Or, at least the dreams of those who pay long dollars and return year after year for our forays.

Find some more mushrooms or at this point we can use *Agaricus bisporus* or *brunnescens* or *Portabellas*, whatever, and get yourself mentally ready.

Become one with the incipient (not to be confused with insipid) soup. Praise the Fungods for their largess, praise me for my largeness. Praise and celebrate yourselves just because.

Go to your local dairy and plead with them for their very fattiest cream—40% butter fat will do nicely. If no dairy is available for this look into the dairy case of your local market and find industrial strength whipping cream. Restaurant kitchens use a cream that would lose to ketchup in a pour race.

Imagine your arteries. Become one with their slowness. Rub your bellies. Stroke your thighs. You've long ago forgotten your cholesterol within this column. Seriously, this soup we are making is not for those with heart problems, but neither is love.

Ask the dairy folks next for their own proprietary unsalted butter. No oleo will be in our olio, I always say. O.K., I've said it once and that was just now when I wanted to hear what it sounded like out loud. By the way—this column is meant to be read to another. Do not keep it to yourself.

Now get thee to Vidalia, Georgia, Walla Walla, Washington, Texas for Granax 1015's or to Maui for its sweets. We need world class onions for this brew and no things bitter will ever do. Dee deet, dee deet, da deet da do I'm having fun and so should you.

The late great Jim Croce meant to sing that if he could put time in a bottle he'd dry it first. Think about that. Okay, then. Along with oregano, thyme is truly better desiccated. So find some English thyme, dried correctly in a dark room hanging upside down. But do not look into English closets—odd things come out, I say, what?

Living here near some of the best wine country in the world I tend to use rather splendid reds and whites in my cooking. For our soup we shall not alter that path to excellence. Choose a dry white that you would proudly serve me. It can be leftover if not as old and boring as a week-long guest.

The vegetable stock should honestly be homemade. Onion skins and ends, celery trims, parsley and mushroom stems, carrots peelings (if organic), bruised lettuce, etc. can all be used to make a great soup base. Look into a good cookbook for a recipe.

We'll need freshly grated nutmeg. If you do not have one please buy an inexpensive metal nutmeg grater because the flavor is so much better than already ground stuff. You can not make The Famous Mushroom Soup without one.

In fact, if you do not see the value in my recommendations then you are in the wrong cooking column. (They don't refuse to pay me the big bucks for dispensing not-good advice—that's never the issue—they don't pay me because we contributors do this for free. Don't we?)

Now the fun part, the brandy. We all know that "Cognac" comes from Cognac, France, just like "Champagne" can only come from Champagne, France.

But Cognac is always brandy even if brandy is only Cognac if made there. So clear, so easily explained, so good to drink. Hey, we are not drinking now, however, we are building the world's finest mushroom soup. That does take some good brandy and the only way to tell if it is good enough is to, what? Yes!, taste it. Swirl it in the hand-warmed glass to evaporate some of the alcohol (but mustn't let too much of it go off), sip it adroitly and with the correct aplomb declare it fit for our soup.

Lastly we find our old friend Kosher salt and, for this stew, freshly ground white pepper. Just like the nutmeg described above, freshly ground pepper is a lot better than jarred stuff.

Now, after all that work traveling and compiling the finest ingredients, we shall begin to finish:

The Most Wonderful Mushroom Soup of All

Serves 6, proudly

- 1/4 pound unsalted butter
 - 2 ea. onions, sweet, medium, chopped large dice
 - 1/3 tsp thyme, English, dried
 - 1 1/3 pounds mushrooms, a mix of the oysters, bisporus, leppies, etc., chopped small
 - 3/4 cup white wine, dry and good
 - 1 cup vegetable stock, home made
 - 3/4 cup bolete stock, already somewhat reduced
 - 1 3/4 pints water, from high mountain springs...
 - 3/4 cup heavy cream
 - 1/3 tsp nutmeg, freshly grated
 - 2 tbl brandy, good stuff
1. Sauté the onions in the butter over medium heat with the thyme until translucent. Add the shrooms, turn to medium high, and cook for 10 minutes (depends on moisture content).
 2. In another pan reduce the wine over high heat by 1/3 (about 5 minutes). Remove from heat and set aside.

3. Add the water and stock to the mushroom mixture and simmer 15 minutes more.
4. Over the same low heat add the cream to this mixture and simmer for 15 minutes.
5. Over low heat add the reduced wine slowly (to perhaps not curdle the cream), season with Kosher salt and the freshly ground white pepper. Do not allow to boil (will definitely curdle the cream).
6. Just before service add a bit of the brandy and a good pinch of the nutmeg to each cup.

This can be served all by itself, as you might well be if you don't make it according to the instructions.

Editor's note for all of you enjoying Patrick's cooking columns in this publication (you know who you are): These are reprinted with Patrick's kind permission from Mushroom, The Journal, a fine quarterly magazine devoted to amateur mycology. If you'd like to subscribe, contact them at Box 3156, Moscow, ID 83843. Subscription rates are \$16 for a year, \$28 for two years, \$39 for three years.

Black Truffles Invade Sardinia

Reported in the Revista di Micologia (Bollettino dell'associazione micologica Bresadola) in Trento (via the alert Bob Mackler):

Although Sardinia provides habitat for eleven species of *Tuber*, until recently there was no evidence that either of the major edible species, *T. magnatum* or *T. melanosporum* had occurred on the island. The former, the prized white truffle, has never been found and is not really expected because of habitat requirements for the species. As for the black truffle, the conditions required for its growth have existed but no documented proof of its existence was made. In 1995, a specimen thought to be *T. melanosporum* was found, but verification was not made due to the condition of the fruiting body. But in January 1996, what proved to be the prized black truffle was collected under

Quercus ilex. The verification was made macroscopically and microscopically, including a scanning electron microscope image. The scientists involved in the collection and authentication were C. Boni, G. Gregori, A Lasio, and M. Puxeddu.

Can truffle hounds be far behind? -Ed.



Oregon's Port Orford Cedar Trees Threatened by Phytophthora Mold

by Bill Freedman

In the morning Chronicle on Oct. 15, we read a threatening report about the Oregon equivalent of the Monterey Pine pitch canker disease in California. It was about the frequently lethal invasion of Port Orford Cedar trees by *Phytophthora lateralis*. Phytophthora means "plant destroyer." It was another species, *P. infestans*, which spread the historic potato late blight and caused such havoc in Ireland.

The introduction to this article by staff writer Paul McHugh is one of the most alarming I have read in some time: "Port Orford cedars, the most valuable trees in the Pacific Northwest, are under attack by a virulent pest that foresters fear will wipe out groves dating back to the end of the last Ice Age." Cedars are turning brown and dying by the hundreds of thousands!

It has spread through about 20% of their growth range.

The loss of this essential cover for streams and rivers threatens the breeding ground for trout on the coast by allowing the water to warm up and destabilizing the stream banks. As lumber, this cedar is expensive and in high demand for beam veneers and decorative trim in Japanese temples. Using large amounts is prohibitively expensive. 1-3 million board feet of timber is harvested yearly, mostly plucked from the hills with helicopter logging.

Millions of dollars in valuable timber and jobs are being lost.

"Root disease rot" follows the invasion of the microscopic mold, *Phytophthora lateralis*, whose spores, mycelia and infected wood are dispersed and multiply in mud and water. It was first identified in nursery stock in Washington state in 1923, conceivably brought here on infected ornamental trees from Asia. Since then it has gradually spread to Southern British Columbia and Northern California. Only those trees growing in wild and undisturbed places have escaped damage.

The article stresses that the disease spreads rapidly after human intrusion into the forests. Spores and mycelia are borne on shoes, heavy equipment, on firewood, beneath automobiles, on the hooves of deer and elk, as well as the foot pads of black bears. It is spread faster and more often by hunters, loggers, hikers, fishermen, wild mushroom collectors, wood gatherers and especially by poachers of boughs for Christmas wreaths and those who plunder other forest products such as lichens and mosses. Such individuals operate without permits and travel swiftly from one forest to another unknowingly spreading the spores. (*Editor's note: It strikes me that spores are without regard for permits and travel on the mud of those with permits just as promiscuously as those without.*)

The Port Orford Cedar grows in moist regions usually favoring the invasion of this mushroom into the roots. Trunk scars and other injuries are also access points. Some Pacific yew trees are susceptible and certain rhododendrons are also effected. The mold digests the

root systems and then heads upward to girdle the base of tree by destroying the trees' life-giving cambium layer. Old growth trees seem to be at the greatest risk.

In the past few years I have been impressed with how many different forest fungi attack tree roots which have been injured below the soil surface. The "weeping conk", *Inonotus dryadeus*, *Sparassis* species, *Armillaria mellea*, and *Phaeolus schweinitzii* to name a few. Foresters have learned that when such root intrusions are found, the tree isn't worth saving or harvesting. *Phytophthora* infection is no different.

What can be done? Selecting resistant individuals and breeding clean stock might help. But this is a slow-growing tree and cultivating will take time to test. Young cedars are relatively immune to the fungus. It will take many years to even see if the trees lose resistance with age. Fungus-killing bacteria are being sought. Steam cleaning the bottoms of vehicles and prohibiting access during wet periods are other recommendations, but they are difficult to enforce or patrol.

If readers would like to see what *Phytophthora* looks like, scan pages 32-37 in our library book *Phytopathologic Fungi* with a stereoscopic viewer. Like Dutch Elm disease, this is an example of a destructive alien fungal invader of defenseless Port Orford Cedars. In this case, the agent was introduced by man and disseminated rapidly by human mobility. At this point, it is probably uncontrollable.

From the Dusty Archives

MSSF archivist Emmy Lou Miller, keeper of MSSF lore and its associated newsletters, has sniffed through the MSSF archives to unearth this earthy gem from 35 years ago this month:

The November 1962 "MSSF, Inc. President's Newsletter", in addition to announcing field trips to Ft. Bragg to be led by Dr. (Ned) Chapin and Evan Evans III, gave a half-column to Sal Billici's letter from Italy. It said in part, "Near Alba is a truffle dog school. I shall visit it next Monday. I ate some white truffle with a cheese dish called 'fonduta' but between you and me it stunk. They swear that white truffles (*Tuber magnatum*) are the best. I don't agree with them. It is a religion with the people in Alba."

However, in the preceeding paragraph he writes lovingly of, "going back to Scheggino where Urbani's uncle harvests the black truffles (*Tuber melanosporum*)."

Both Billeci and Urbani are in our earliest membership rosters. Perhaps we can sniff a bias in the 'white vs. black truffle' evaluation?

Emmy Lou Miller

Study Group Studies Russian Mushroom Collecting

The MSSF's study group will meet on Tuesday, November 25, at 7:30 p.m. in the yellow room of the Randall Junior Museum. MSSF member Galina Plizga will discuss Russian mushroom collecting practices and their similarities to and differences from mushroom collecting in the United States. Come and learn why Russians start each foray by exclaiming "Ya eedoo zahmooleenoi!"

Space: the Final Frontier

Did you just get rid of a car? A roommate? Kids leave the house for college? If so, you probably have some free space you just don't know what to do with. Here's a suggestion: offer to store some MSSF equipment for the year. We've got fungus fair equipment, cooking gear, microscopes, and all kinds of Society doodads that are currently looking for a home.

If you'd like to provide a roof for these homeless waifs (well, okay, this homeless *stuff*), just contact president Norm Andresen at 510.278.8998 or Terry Beauséjour at 415.927.9623. There is some possibility, after all, that in the right circumstances your donation of space will qualify for a tax deduction.



Thai Mycological Conference

Mr. Therapat Prasansarakij of Biotec in THAILAND sends word of an international conference: the Asia-Pacific Mycological Conference on Biodiversity and Biotechnology, July 6-9, 1998, in Hua Hin, Thailand.

If you need further information, please break out a web browser and check the Internet at this address: <http://www.biotec.or.th/diary/mycology/mycology.htm>. You may also send email to: mycology@biotec.or.th

Orange Peel Fungi Needed for Research

A note from Fred Stevens:

A couple of years ago a company called Vector Labs offered money for *Aleuria aurantia*—orange peel fungus. This company was extracting a compound called Lectin from the fungi, a compound that was used in biological research—I believe cancer work. The company needs more Lectin so the dollars for orange peel fungus offer is back.

Vector is offering \$30/pound for either fresh or frozen orange peel fungus, from now through the current mushroom season. For anyone gathering more than a half pound (which would, of course, be a significant find) they offer a bottle of wine (no indication of the vintage).

Material should be sent to:

Vector Labs c/o Jim Whitehead
30 Ingold Rd.
Burlingame, CA 94010
Phone: 650-697-3600
FAX 650-697-0339
e-mail: vector@vectorlabs.com

Remember Mendocino!

Nov. 14-16

In all the hurly burly of the Fungus Fair preparations, don't forget about the MSSF's Mendocino Woodlands Foray, Nov. 14-16. If you haven't made reservations by November 1st, the cost for the weekend is \$90/person. Included in the fee are two nights lodging, all meals from Friday dinner to Sunday lunch, and an abundance of camaraderie.

For more information, or reservations, contact Henry Shaw at 510.943.3237, shaw4@llnl.gov, or send your reservation to him at 1451 Creekside Drive #2098, Walnut Creek, CA 94596.

Editor's Rant continued from page 2

Original Artwork or Photos

When the newsletter isn't too packed with text, I like to insert mushroom illustrations and photos. If you're artistically talented and would like to donate some artwork, I'd love to publish it. I can scan it in or, if you're a computer artist, use your artwork directly.

As space opens up, I can start using more photos. If you have a great fungus photo or a picture of an MSSF member in compromising circumstances, send it in. I can scan prints or slides, and will return the original to you promptly.

Stories and Articles

You just had a fungal epiphany or you have a burning desire to explain the chemical reasons for hygrophanous cuticle color changes. Trust me: the other members want to read about it. Take some time to write it out and send it in.

Letters to the Editor

You want to speak to the MSSF membership about an important issue or correct something you read in last month's newsletter. Send me a letter about it! I'll warn you in advance that I don't publish personal attacks, unsubstantiated assertions of fact, or commercial pitches, but otherwise I'm pretty reasonable.

If you're inspired to submit something, just remember that my deadline is the 15th of the month before the issue comes out, that you can call me at 510.635.7723, fax me at 510.553.1578, or email me at mboom@ascend.com. Thanks for helping me with the newsletter.

Mike Boom

MSSF Mailing List

Paul Stamets, the speaker at the October general meeting, graciously waived his speaker's fee in exchange for the opportunity to mail a Fungi Perfecti catalog to the general MSSF membership. If you don't want your name used in non-MSSF mailings, just notify membership chair Wade Leschyn. The council rarely approves the use of the MSSF mailing list, and honors your request not to be part of that use.

Calendar continued from page 16

(510.465.8529, FungiLarry@aol.com) for information, reservations, and room requests.

Tuesday, December 2: Fungus Fair planning meeting, Presidio Child Development Center, Presidio, San Francisco. Call Terri Beauséjour at 415.927.9623 for details.

Thursday, December 4: Pre-Pre-Fungus Fair foray: Call Calvin Goddard at 415.454.6101 for details.

Friday, December 5: Pre-Fungus-Fair Forays. The following forays have been scheduled to collect specimens for display at the San Francisco Fair on Dec. 6-7. For information on a specific foray, please call the listed foray leader. Unless otherwise noted, all forays begin at 10:00 am. If you would be willing to lead a foray to one of the locations listed that does not yet have an identified leader (or to a different location), call Henry Shaw at 510.423.4645(work) 510.943.3237(home) or e-mail him at shaw4@llnl.gov.

Huddart Park: Wade Leschyn 415.650.3304 (daytime)

Crystal Springs Watershed: Bill Freedman 415.344.7774. Attendance limited; call foray leader to reserve a place.

Memorial/Sam McDonald Parks: Mike Wood 510.357.7696 and Fred Stevens 415.994.1374

Other Peninsula Parks: Bob Gorman 415.340.8986

Soquel Demonstration State Forest: Need volunteer

Tomales Bay State Park: Mike Boom 510.635.7723

Marin County: Calvin Goddard 415.454.6101

Salt Point State Park: Anna Moore 510.643.9518 (daytime) or amorel@uclink4.berkeley.edu Weather permitting, members of this foray are invited to camp at Salt Point on Thursday evening so as to get an early start on Friday. The foray will reconvene at 10:00am on Friday at the Stump Beach parking lot to rendezvous with people who prefer to drive up on Saturday morning.

Mendocino area: Norm Andresen 510.278.8998. Drive up on Thursday or meet on Friday morning. Call for details.

Saturday-Sunday, Dec. 6-7: During-Fair Forays. We will send out an intermediate to advanced collecting foray early Saturday morning to try to find species that were underrepresented or uncollected by the Friday forays. We also hope to send out a collecting party from the Fair at mid-morning on Saturday. The location will likely be somewhere relatively nearby. Finally, we will conduct beginners' forays around the Presidio on both Saturday and Sunday. These forays will start at 11:45am. Additional details on the Saturday forays will be announced in the Dec. Mycena News.

Saturday & Sunday, December 6 & 7: San Francisco Fungus Fair, Herbst International Exhibition Hall, Moraga Drive, Presidio, San Francisco. Setup starts at 7 a.m. each day, forays start at 9 a.m. on Saturday, doors to the Fair are open 11 a.m. to 5 p.m. each day. Call Terri Beasejour at 415.927.9623 for details.

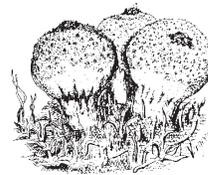
Monday, December 15: Christmas Dinner. 7:00 p.m., Snow Building, Knowland Park, Oakland. Details on p.7 & 8.

Tuesday, December 16: No general meeting in December! Take a break and go mushroom hunting...

Tuesday, January 20: General Meeting at the Randall Junior Museum in San Francisco. Doors open at 7:00 pm for mushroom ID and book sales; meeting proper begins at 8:00 pm. The speaker has yet to be determined.

Friday-Monday, February 13-16: 1998 NAMA Foray at Asilomar on Monterey Bay. Your chance to meet fungi fans from around the nation! You must pre-register to attend; call Shea Moss, Registrar, at 408.353.2906 for details or check the NAMA web site at <http://countrylife.net/ffsc/nama98/>.

Monday-Thursday, July 6-9: Asia-Pacific Mycological Conference in Thailand. For details you'll have to break out the web browser and check out <http://www.biotec.or.th/diary/mycology/mycology.htm> or send email to mycology@biotec.or.th.



November Meeting: A Tasty Fungal Potpourri

The November general meeting will be an educational forum on the topics the society loves most in preparation for the upcoming potentially fantastic (blame it on El Niño!) fungus season. Many of the society's best and brightest luminaries will talk on a panel about the knowledge they have gained from years of hunting for, picking, and perhaps cooking with some of our favorite edibles. Panelists include David Arora, Larry Stickney, Connie Green, Patrick Hamilton, David Bartolotta, Mark Thomsen, Marina Hsieh, Lisa Bauer, and Mike Boom with possible participation at this writing by Norm Andresen, David Campbell, Mike Wood, and Henry Shaw.

Topics for the evening dwell on descriptions of popular mushroom species, mycophagia, the fine art of drive-by mushroom picking, the

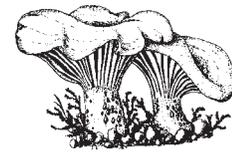
etiquette of picking and habitat ID, the ethos of spot sharing, and mushrooms as a lens for viewing the world. The evening will also include a special surprise. You'll have to show up to find out what it is!

The general meeting is on Tuesday, the 18th of November, at 8:00 p.m. It's held in the Randall Jr. Museum in San Francisco. Doors open at 7:00 p.m. for pre-meeting schmoozing, book sales, and gapping at mushrooms that we all bring in.

Don't miss this opportunity to learn something new about the people and mushrooms you thought you knew.

The Forager

by Bob Gorman



The Bay Area basked in some absolutely gorgeous Indian Summer weather late September/early October. There was an exception in a nice little rain storm which hit the area on the 8th of October. This served to get things going in a small way. Sunset Boulevard gave us a nice collection of *Agaricus arvensis* (horse mushroom) and *A. augustus* (the prince). Terry Sullivan collected *Macrolepiota rachodes* (shaggy parasol) and *Pleurotus ostreatus* (oyster mushroom) at Tomales Bay. *Cantharellus cibarius* (yellow chanterelles) fruited in fair numbers in Marin County and points north. Fred Stevens reported *Macrolepiota rachodes* under cypress in the Harding Park area.

The warm weather brought about an unusual fruiting of *Chlorophyllum molybdites* (green-spored parasol) in Santa Rosa, one of the most northerly points reporting this mushroom. *C. molybdites* is far more common further south and on the East Coast. This shaggy parasol look-alike has green spores and does not immediately stain reddish/orange when cut at the base. It can cause significant gastrointestinal turmoil.

In light of only modest collecting opportunities on the local scene, serious foragers turned to points North and East. Dennis Forsyth found *Russula xerampelina* (shrimp russula), *Boletus appendiculatus* (butter bolete) and *Cantharellus cibarius* in the Mount Shasta area. Richard Newby found a significant number of *Leccinum insigne* (alpine boletes) in the Lake Tahoe area but *Boletus edulis* (king bolete) were scarce. At Echo Summit Ari Kornfeld found *Gomphus floccosus* (scaly chanterelle), *Amanita muscaria* (fly agaric), *Hydnum imbricatum* (hawk's wings), *Suillus tomentosus*, and *S. brevipes*.

King boletes were far from abundant at the MSSF Yuba Pass foray but some interesting fungi were keyed out under the watchful eye of Norm Andresen in comfortable quarters while snow flurries danced outside. There was *Albatrellus ellisii* (greening goat's foot), *Stropharia kauffmanii*, *Lactarius deliciosus* (delicious milk cap), and *Boletus Zelleri* (Zeller's bolete). Several Russulas were identified using Dr. Thiers new key to the Russulas. Among them were two *R. brevipes*: *var. acrior* and *var. brevipes*.

Dave Campbell was on hand when the Oregon season swung into high gear by the end of September. Dave's chanterelle patches in the Cascades produced in their usual abundance. In the Southern Cascades there were also *Hypomyces lactifluorum* (lobster mushroom), *Suillus granulatus*, *Tricholoma flavovirens* (man on a horseback), *Hydneum peckii* (strawberries and cream), *Hydnum imbricatum* (hawk's wings) and *H. repandum* (hedgehogs). *Rozites caperata* (gypsy mushroom), *Coprinus sp.*, *Pleurotus porrigens* (angel's wings) and *Gomphus floccosus* (scaly chanterelle) rounded out the collection. Further North Dave found *Amanita muscaria* (fly agaric), *A. franchetii* (yellow-veiled amanita), and *A. pantherina* (panther amanita), *Catathelasma imperialis* (imperial mushroom), *Boletus edulis* and *Polyozellus multiplex* (blue chanterelle).

Foraging in Oregon presents no problem so long as you have an in-

expensive commercial permit. Dave warns that Matsutake collecting, on the other hand, is a whole different game. Rangers play an extreme form of hard ball. It costs a minimum of \$50 just to enter the scene and God help you if you don't play by the rules!

The best news from Oregon was reported by Jeff Goddard who has been finding *Boletus edulis* bigtime along the coast along with abundant chanterelles and *Agaricus augustus*.

Thanks to our new E-mail address (mycoforagr@aol.com) contributions to The Forager have been flowing in apace. Please keep them coming!. Reports of mushroom finds are logged into our "Forager" database: Genus, species, location of discovery, date and collector. Any of our members can access this data which also includes species lists from organized forays. Hay, we're not going to give out lists of everybody's favorite Chanterelle patch but anyone who wishes to foray in an area new to them but previously explored by our readers can avail themselves of an up to date, composite species list. Those of you with a taxonomic bent can access a list of species in a given genera and their discovery points in our area. E-mail is easiest but a stamped self-addressed envelope along with your request will do.

In this year of El Niño there are bound to be lots of fungal surprises. Be sure to take note of anything unusual or "not previously reported in the area". You should bring specimens of unusual finds to the Thiers Herbarium on the campus of San Francisco State. If you can't get there with a fresh specimen, you can always dehydrate it and send it with as complete a description of macro-characteristics as possible (size, color, spore print, habitat, etc.)

As you know, the theme of our upcoming NAMA foray will be "Fungi Forever? Maintaining Biodiversity." Apropos, I quote the following from an article entitled "Fungal Inventories—A Status Report and an Exhortation" by John F. Murphy in *McIlvainea, the Journal of American Amateur Mycology*, published by the North American Mycological Association (NAMA):

"There is a real need for continuing inventories of fungi throughout North America. Local fungal inventories provide baseline information about local species diversity, distribution and abundance. When linked with the databases from other regional inventories, regional patterns of species diversity, distribution and abundance may emerge. When linked with non-fungal inventories (plant, animal, soil type, climate) patterns may emerge that reveal the interconnections among diverse organisms and potential threats to fungal biodiversity. Continuing fungal inventories are the basis for documenting changes over time in diversity, distribution and abundance...

"Because of the amount of labor involved the future of our understanding of fungal diversity in the broad sense may very well lie in the hands of non-professional mycologists. There simply are not enough mycologists in North America to do these jobs. We desper-



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Calendar

Tuesday, November 4: Fungus Fair planning meeting, Presidio Child Development Center, Presidio, San Francisco. Call Terri Beauséjour at 415.927.9623 for details.

Saturday & Sunday, November 8 & 9: Salt Point Rendezvous with David Campbell. This is a car-camping foray at Salt Point State Park, your chance to see if the boletes and chanterelles are popping along the Sonoma Coast. Your chance, too, to cook over a hot Coleman stove for a Saturday evening gourmet potluck followed by swapping tall fungi stories around the campfire. Meet at the Woodside Campground at 10:00 am Saturday. Direction to the main campsite will be left at the entrance to the campground. Call David at 415.457.7662 for details.

Friday-Sunday, Nov. 14-16: Mendocino Woodlands Foray. Our traditional fall cabin-camping fest will be held (we hope) at the peak of the Mendocino-coast bolete season. The cost will be \$80/person if reservations and payment are made before Nov. 1, and \$90/person thereafter. Call or e-mail Henry Shaw (510.943.3237, shaw4@llnl.gov) for more info and reservations.

Saturday & Sunday, November 15 & 16: Jepson Herbarium Mushroom Course in Ft. Bragg/Mendocino area. This workshop is taught by Teresa Sholars. For more information, call Susan D'Alcama at the Jepson Herbarium, 510.643.7008.

Tuesday, November 18: General Meeting at the Randall Junior Museum in San Francisco. Doors open at 7:00 pm for mushroom ID

and book sales; meeting proper begins at 8:00 pm. This month's presentation is a panel discussion of multiple fungal topics.

Sunday, November 23: Chef's Foray. RSVP necessary to attend. See page 4 of this newsletter for details.

Monday, November 24: Rytas Vilgalys speaks at 4:00 pm in 101 Barker on the campus of UC Berkeley. The title of his presentation is "Evolutionary Patterns Within the Mushroom-Forming Basidiomycetes." This talk is open to the public

Tuesday, November 25: Study Group meeting at 7:30 pm in the yellow room at the Randall Jr. Museum. This month's topic: Russian mushroom collecting. For details, call Chester Laskowski at 510.843.6537.

Friday-Sunday, Nov. 28-30: Foray with David Arora. David once again conducts a Thanksgiving weekend foray and culinary extravaganza near Mendocino. Cost estimate: \$120. Contact Larry Stickney

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For the most current Calendar information, call the MSSF hotline at 415.759.0495 or check the MSSF web site at:

<http://www.mykoweb.com/mssf>