

**Speaker for January
MSSF Meeting**



**Dr. Matteo
Garbelotto**

Our January speaker will be Dr. Matteo Garbelotto, who returns to the MSSF to talk about his studies on the biogeography, phylogenetics, and population biology of Matsutake mushrooms.

Garbelotto is Assistant Cooperative Extension Specialist and Adjunct Assistant Professor in the Division of Ecosystem Science in the Forest Pathology and Mycology Cooperative Extension Laboratory at the University of California Berkeley. He is interested in the biology and ecology of edible mushrooms in California, with emphasis on mushrooms present in mixed oak woodlands, including well-appreciated species such as Matsutake and Chanterelles.

Garbelotto has studied the genetic structure of fungal populations associated with endangered mangroves in the tropics. The studies on mangroves are inspired by the need of better understanding the effects of habitat destruction and fragmentation on the microbial component of coastal habitats. The ultimate goal of his studies on Matsutake is to provide biological information that may lead to a better understanding of both the potential for Matsutake as a viable alternative to timber production.

Edibles such as Matsutake are currently challenging the dominance of timber production in sales revenue. As times change, natural resources become more limited, and public awareness of the need for sustainable land increases, Garbelotto believes that mushrooms provide an essential resource for the people of California, as well as an invaluable genetic resource. Their essential role as wood decayers and mycorrhizal symbionts is an obvious reminder of the enormous benefit they provide.

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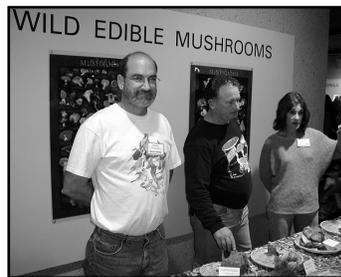
Mycena News

Mycological Society of San Francisco

January, 2002, vol 53:1

Fungus Fair Success

By Tom Chester and Paul Koski



Mark Lockaby, Jan Donaghy and Jeanne Campbell attend to the wild edible mushroom table.

As a co-chairs of this year's Fungus Fair, we thank the members and friends of the MSSF who helped stage the event. Between us we had been either chair (Paul) or co-chair (Tom) of seven fairs before this one, and we both were concerned that this year might be more difficult because the fair was being done in collaboration with the Oakland Museum and held in a museum exhibition hall.

We need not have worried. The society came through with one of the best fairs we have ever had. There was a big turnout, the displays looked professional, and the

programs and cooking demonstrations were popular. The event was a good reflection on the MSSF.

Although the situation was more complex this year, we were fortunate to have so many volunteers to help, volunteers who brought energy, dedication, and a spirit of cooperation. Here are some.

- Monique Carment, for working with the vendors and pitching in wherever she could, and always being pleasant, helpful, and organized.
- Lorrie Gallagher for organizing the volunteers, always a difficult job. One reason the fair did so well is that Lorrie came through.
- Mark Lockaby for coordinating all of the educational displays and putting together the Edibles display as well.
- Enrique Sanchez for taking on the Beginning ID display with little information and doing an excellent job.
- Ken Litchfield for superhuman work with such creativity. He put together the magnificent natural habitat display on Friday night, assisted with the planning of the Magic Mushrooms display, coordinated the Cultivation display during the fair, and sold spawn in the vendors area. Wow!
- Jim Miller for answering our call for duff. In the past we've sometimes run short of duff for the mushroom tables and for the habitat displays. Thanks to Jim we had extra this year. He truly earned the title of Duff Czar/Tsar this year.
- Len and Beverly Coleman for staffing the Information table, a difficult task given the big crowd and the many people who needed to be told where to go. Len is good at that, though.
- Chris Thayer for coming up with the idea for a display of mushroom collectibles and then putting it together in an artful manner.
- Scott Hajicek-Dobberstein, Fire, and Earth for working on the Magic Mushroom exhibit and answering an endless flow of questions.
- Bill Freedman not only for bringing his excellent toxicology and ecology displays but steadfastly staffing them to answer questions.
- Louise Freedman for her patience and fortitude in the Children's area. That deserves a medal.
- Stacy Barros, Robert Esposito, and Mo Mei Chen for the Medicinal Mushroom exhibit, among the most popular in the fair.
- Debbie Viess for the Amanita display which made its debut this year thanks to her inspiration and work.
- Miriam Rice and Dorothy Beebee for the Mushroom Dyes display.

Continued on page 4

President's Column

By David Rust

What a wonderful fair! What a lot of people! The Oakland Museum proved to be an engaging venue for the event, and its staff was very gracious in dealing with our many requests. I want to thank Tom Steller and Lindsay Dixon for their excellent support, and for hanging with us until the bitter end on Friday night set up.

Tom Chester and Paul Koski did a tremendous job leading the effort for the Mycological Society, and many more hands pitched in to make the fair an interesting event for the public and a financial success for us. Taylor Lockwood's montage on the poster and teeshirt was stunning - the first time we have ever used a picture. (Special thanks to David Moore and family for taking over the teeshirt sales and helping sell our entire stock of two years!)

Many of our attendees commented on the professional appearance of this year's fair. The signage provided by the museum certainly had an impact, but those who set up educational tables are to be commended for the effort they put into presentation.

Our vendors did well. Our speakers packed in full audiences. The cooking demonstrations were all at capacity. The display set up by Ken Litchfield amazed every person who walked in the door. (My personal highlight of the fair was a 7 year-old kid who walked up to the forest display with parents in tow, and exclaimed "WOW!")

Thank you to everyone who played a major role in organizing and putting on the 32nd Annual Fungus Fair. We should all be proud.

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Membership and Subscription Information

To Join the MSSF and receive this newsletter, send a \$25 check, payable to MSSF (\$20 for seniors 65 and over and full time students), to MSSF Membership, 2750 Market St., Suite 103, San Francisco, CA 94114-1987, Attn: David Bartolotta. Please include contact information: home and/or work phone numbers and email address. New and renewal memberships will be current through December of 2002. To change your mailing address, please notify David. MSSF members may also join or renew membership in the North American Mycological Association at a reduced rate by including with their MSSF check a separate check for \$32 payable to NAMA. Send it to David at the same address. For further information, email David at david@bartolotta.com or call at (415) 621-3166.

Mycena News is the newsletter of the Mycological Society of San Francisco and is published monthly from September through May. Send or email newsletter submissions by the 12th of each month to Lorrie Gallagher, 129 Tucker Avenue, San Francisco, CA 94134, phone: (415) 467-1868, email: lorriegallagher@hotmail.com

Editor: Lorrie Gallagher

Layout: Rose Flaherty

Printing/Mailing: Mother Lode Printing, Jackson, CA

From the Oakland Museum

We were all very pleased to have the Fungus Fair at the Oakland Museum of California again. I was quite impressed by the size and competence of the volunteer effort in all areas – collecting, exhibits, identification, arranging, food, speakers and chefs, vendors, etc. – and the way it all came together on Friday. The support of the Fair during the weekend was also exceptional. It is a tremendous resource for the visitor to have access to the MSSF members who staff the exhibit and specimen tables. While I was not able to attend during the weekend, the comments I have been hearing are very positive. The lectures and cooking demos seem to have been very successful and well received. The overall attendance was around 3600 for the weekend, on the high side of what I was expecting, and probably approaching the maximum that could comfortably fit in the configuration employed this year.

Lots of comments from our staff and docents about how nice it was to have it here again, how great it looked, a fun and different subject, good to see the place that busy, I never knew there were so many 'shrooms, or how interesting they are, etc. Our Marketing Dept. also indicated the Fungus Fair was interesting to the press and generated coverage more readily than some of the more conventional exhibits presented here. From our end it seems to have gone well, particularly for a first effort. However, I'm sure we would all agree, there is room for improvement. We hope to follow up with the Mycological Society members involved to get a sense of what that might entail and hopefully discuss presenting it here again. Thanks to you all for your tremendous effort and a very successful Fungus Fair.

Tom Steller, Oakland Museum

Tom Volk to Speak at SOMA Camp

Dr. Tom Volk will be the headline speaker at the upcoming SOMA Wild Mushroom Camp that will take place this coming MLK weekend, January 19 - 21, 2002. The Camp will be held at Camp Masonite-Navarro, in the Anderson Valley of Mendocino County.

The Camp, a benefit for SOMA, the Sonoma County Mycological Association, is a very full weekend of mushroom activities in many forms. Classes and workshops will include mushroom identification, cultivation, dyeing, paper making, cooking, photography, and more. Expert-led forays will be going out in numerous directions. Participants will each make an oyster mushroom kit to take home. Of course, great wild mushroom meals will be provided by the SOMA Culinary Group. And there will be specimen tables, evening slide shows, and Dr. Volk's presentation.

The Camp fee, with rustic Boy Scout style bunk cabin lodging, is \$150 for the weekend. Off site lodging fee is \$125. The \$125 rate will also apply to the onsite, primitive 3-sided cabins, or to RV's & camper vans. NOTE: A special, one day rate of \$75 for Sunday only is also available, allowing one to attend the Sunday forays and workshops, specimen tables, the special gourmet dinner, and the evening presentation with Dr. Tom Volk.

To register for the Camp, please obtain, fill out, and send in a registration form. You may print out a form from the Camp page at the SOMA website <http://www.somamushrooms.org/camp.html>, or you can obtain a form in the mail by calling 707-773-1011, or e-mailing lamorr@pacbell.net.

For further questions, including alternative lodging options, please contact the SOMA Camp Coordinator at 707-887-1888, or charmoon@sonic.net.

Species List From Fungus Fair

By John Lennie

The 32nd Annual Fungus Fair was held at the Oakland Museum on 8-9 December 2001. Sites were recorded for over 500 collections and 294 species were identified by Dennis Desjardin, Mike Wood, Else C. Vellinga, J.R. Blair, Tom Bruns, Rick Kerrigan and Terri Beausejour. The 28 names new to the database are marked with an asterisk.

<i>Agaricus abruptibulbus</i>	<i>Chlorociboria aeruginascens</i>	<i>Gaeastrum fornicatum</i>	<i>Lycoperdon perlatum</i>	<i>Ramaria fennica</i> var. <i>vio-</i>
<i>Agaricus albolutescens</i>	<i>Chroogomphus rutilus</i>	<i>Gomphidius glutinosus</i>	<i>Lycoperdon pyriforme</i>	<i>laceabrunnea</i>
<i>Agaricus arorae</i>	<i>Clavariadelphus occidentalis</i>	<i>Gomphidius oregonensis</i>	<i>Lyophyllum decastes</i>	<i>Ramaria flavigelatinosa</i>
<i>Agaricus augustus</i>	<i>Clavicornia pyxidata</i> *	<i>Gomphidius smithii</i>	<i>Macrolepiota rachodes</i>	<i>Ramaria formosa</i>
<i>Agaricus bernardii</i>	<i>Clavulina cristata</i>	<i>Gomphidius subroseus</i>	<i>Marasmius androsaceus</i>	<i>Ramaria myceliosa</i>
<i>Agaricus californicus</i>	<i>Clitocybe deceptiva</i>	<i>Gomphus floccosus</i>	<i>Marasmius calbouniae</i>	<i>Ramaria rubribrunnescens</i> *
<i>Agaricus cupreobrunneus</i>	<i>Clitocybe flaccida</i>	<i>Gymnopilus aeruginosus</i>	<i>Marasmius copelandii</i>	<i>Ramaria stricta</i>
<i>Agaricus praeclaresquamosus</i>	<i>Clitocybe inversa</i>	<i>Gymnopilus sapineus</i>	<i>Marasmius plicatulus</i>	<i>Ramaria vinosimaculans</i> *
<i>Agaricus semotus</i>	<i>Clitocybe nebularis</i>	<i>Gymnopilus spectabilis</i>	<i>Micromphale arbuticola</i>	<i>Rhizopogon ochraceorubens</i>
<i>Agaricus silvicola</i>	<i>Clitocybe nuda</i>	<i>Gymnopus badii</i> alb*	<i>Morchella deliciosa</i>	<i>Rhodocollybia butyracea</i>
<i>Agaricus smithii</i>	<i>Clitocybe odora</i>	<i>Gymnopus dryophilus</i>	<i>Mycena abramsii</i> *	<i>Rimbachia bryophila</i>
<i>Agaricus subrufescens</i>	<i>Clitopilus prunulus</i>	<i>Gymnopus fuscopurpureus</i>	<i>Mycena acicula</i>	<i>Russula aeruginosa</i>
<i>Agaricus xanthoderms</i>	<i>Collybia cirrhata</i>	<i>Gymnopus kauffmannii</i>	<i>Mycena alcalina</i> group	<i>Russula amoenolens</i>
<i>Agrocybe pedicels</i>	<i>Collybia cookei</i>	<i>Gymnopus villosipes</i>	<i>Mycena aurantiomarginata</i>	<i>Russula brevipes</i>
<i>Agrocybe praecox</i>	<i>Coprinus auricomis</i> group*	<i>Helbeloma crustuliniforme</i>	<i>Mycena californiensis</i>	<i>Russula cerolens</i>
<i>Alboleptonia sericella</i>	<i>Coprinus comatus</i>	<i>Helvella lacunosa</i>	<i>Mycena capillaripes</i>	<i>Russula cessans</i>
<i>Amanita constricta</i>	<i>Coprinus lagopus</i>	<i>Hericium erinaceus</i>	<i>Mycena epiterygia</i> *	<i>Russula eleodes</i>
<i>Amanita franchetii</i>	<i>Cortinarius acutus</i> group*	<i>Hericium ramosum</i>	<i>Mycena filipes</i> *	<i>Russula eleodes</i>
<i>Amanita gemmata</i>	<i>Cortinarius amoenolens</i> group*	<i>Heterotextus alpinus</i>	<i>Mycena galopus</i> *	<i>Russula fragrantissima</i>
<i>Amanita lanii</i>	<i>Cortinarius calochrous</i>	<i>Hobenubelia petaloides</i>	<i>Mycena haematopus</i>	<i>Russula lilaca</i> *
<i>Amanita muscaria</i>	<i>Cortinarius calochrous</i>	<i>Hydnum repandum</i>	<i>Mycena maculata</i>	<i>Russula rbodopoda</i> *
<i>Amanita pachycolea</i>	<i>Cortinarius cedretorum</i> group	<i>Hydnum umbilicatum</i>	<i>Mycena metata</i>	<i>Russula sanguinea</i>
<i>Amanita pantherina</i>	<i>Cortinarius cotoneus</i> group	<i>Hygrophoropsis aurantiaca</i>	<i>Mycena oregonensis</i>	<i>Russula semirubra</i>
<i>Amanita phalloides</i>	<i>Cortinarius cylindripes</i>	<i>Hygrophorus agathosmus</i>	<i>Mycena pura</i>	<i>Russula simillima</i>
<i>Amanita vaginata</i>	<i>Cortinarius fulmineus</i> group	<i>Hygrophorus gliocyclus</i>	<i>Mycena purpureofusca</i>	<i>Russula veteriosa</i>
<i>Armillaria gallica</i>	<i>Cortinarius glaucopus</i> group	<i>Hypboloma aurantiacum</i>	<i>Mycena renatii</i>	<i>Schizoplyllum commune</i>
<i>Armillaria mellea</i> group	<i>Cortinarius iodes</i>	<i>Hypboloma capnoides</i>	<i>Mycena rorida</i>	<i>Scleroderma cepa</i>
<i>Astraeus hygrometricus</i>	<i>Cortinarius olympianus</i> *	<i>Hypboloma fasciculare</i>	<i>Mycena speirea</i>	<i>Sparassis crispa</i>
<i>Auriscalpium vulgare</i>	<i>Cortinarius percomis</i>	<i>Hypomyces chrysospermum</i>	<i>Mycena stylobates</i>	<i>Stereum hirsutum</i>
<i>Battarrea phalloides</i>	<i>Cortinarius phoeniceus</i> var. <i>occidentalis</i>	<i>Inocybe albidisca</i>	<i>Naucoria vinicolor</i>	<i>Strobilurus trullisatus</i>
<i>Bolbitius vitellinus</i>	<i>Cortinarius ponderosus</i>	<i>Inocybe fastigiata</i>	<i>Omphalotus olivascens</i>	<i>Stropharia ambigua</i>
<i>Boletopsis leucomelaena</i>	<i>Cortinarius sodagnitus</i> group	<i>Inocybe geophylla</i> var. <i>lilacina</i>	<i>Panus conchatus</i>	<i>Stropharia riparia</i>
<i>Boletus aereus</i>	<i>Cortinarius traganus</i>	<i>Inocybe laetior</i> *	<i>Panus rudis</i>	<i>Suillus caeruleus</i>
<i>Boletus amygdalinus</i>	<i>Cortinarius vanduzerensis</i>	<i>Inocybe mixtilis</i> *	<i>Paxillus involutus</i>	<i>Suillus fuscotomentosus</i>
<i>Boletus appendiculatus</i>	<i>Cortinarius variicolor</i> group*	<i>Inocybe sororia</i>	<i>Peziza arvernensis</i>	<i>Suillus granulatus</i>
<i>Boletus calopus</i> var. <i>frustosus</i>	<i>Cortinarius vibratilis</i>	<i>Inocybe whitei</i> *	<i>Peziza vesiculosa</i>	<i>Suillus lakei</i>
<i>Boletus chryseron</i>	<i>Cortinarius violaceus</i>	<i>Jabnopus hirtus</i>	<i>Phaeocollybia californica</i>	<i>Suillus lakei</i>
<i>Boletus dryophilus</i>	<i>Crepidotus applanatus</i>	<i>Laccaria amethysteo-occidentalis</i>	<i>Phaeocollybia olivacea</i>	<i>Suillus pungens</i>
<i>Boletus edulis</i>	<i>Crepidotus mollis</i>	<i>Laccaria laccata</i> var. <i>pallidifolia</i>	<i>Phaeolus schweinitzii</i>	<i>Suillus tomentosus</i>
<i>Boletus erythropus</i>	<i>Crucibulum laeve</i>	<i>Laccaria proxima</i>	<i>Phallus hadriani</i>	<i>Thelephora multipartita</i> group*
<i>Boletus flaviporus</i>	<i>Cystoderma fallax</i>	<i>Lactarius alnicola</i>	<i>Phellinus gilvus</i>	<i>Thelephora terrestris</i>
<i>Boletus pinophilus</i>	<i>Dacrymyces palmatus</i> group	<i>Lactarius deliciosus</i>	<i>Phellinus pini</i>	<i>Trametes versicolor</i>
<i>Boletus regius</i>	<i>Daedalea quercina</i>	<i>Lactarius pubescens</i> var. <i>betulae</i>	<i>Pholiota astragalina</i>	<i>Tremella mesenterica</i>
<i>Boletus rubripes</i>	<i>Entoloma bloxami</i>	<i>Lactarius rubrilactens</i>	<i>Pholiota flammans</i>	<i>Trichaptum abietinum</i>
<i>Boletus satanas</i>	<i>Entoloma rhodopolium</i> group	<i>Lactarius rufus</i>	<i>Pholiota spumosa</i> group	<i>Tricholoma dryophilum</i>
<i>Boletus subtomentosus</i>	<i>Flammulina velutipes</i>	<i>Lactarius scrobiculatus</i>	<i>Pholiota velaglutinosa</i>	<i>Tricholoma flavovirens</i>
<i>Boletus truncatus</i>	<i>Floccularia albolanaripes</i>	<i>Lactarius virescens</i>	<i>Pleurotus ostreatus</i>	<i>Tricholoma fracticum</i>
<i>Boletus zelleri</i>	<i>Fomitopsis cajanderi</i>	<i>Leccinum manzanitae</i>	<i>Pluteus atromarginatus</i>	<i>Tricholoma imbricatum</i>
<i>Bovista plumbea</i>	<i>Fomitopsis pinicola</i>	<i>Leccinum scabrum</i>	<i>Pluteus magnus</i> *	<i>Tricholoma imbricatum</i>
<i>Bulgaria inquinans</i>	<i>Galerina autumnalis</i>	<i>Lenzites betulina</i>	<i>Pluteus petasatus</i>	<i>Tricholoma magnivelare</i>
<i>Cantharellus cibarius</i>	<i>Galerina heterocystis</i> *	<i>Lepiota atrodisca</i>	<i>Pluteus thomsonii</i>	<i>Tricholoma muricatum</i>
<i>Catathelasma ventricosum</i>	<i>Galerina vittaeformis</i> *	<i>Lepiota castanea</i> group	<i>Polyporus badius</i>	<i>Tricholoma muricatum</i>
<i>Caulorhiza umbonata</i>	<i>Ganoderma applanatum</i>	<i>Lepiota cristata</i>	<i>Polyporus elegans</i>	<i>Tricholoma myomyces</i>
<i>Cheimonophyllum candidissimum</i>	<i>Ganoderma tsugae</i>	<i>Lepiota felina</i> *	<i>Psathyrella candolleana</i>	<i>Tricholoma saponaceum</i>
		<i>Lepiota flammeotincta</i>	<i>Psathyrella fuscifolia</i> *	<i>Tricholoma vaccinum</i>
		<i>Lepiota magnispora</i>	<i>Psathyrella hydrophila</i>	<i>Tricholomopsis decora</i>
		<i>Lepiota spheniscispora</i> *	<i>Pseudohydnum gelatinosum</i>	<i>Tricholomopsis rutilans</i>
		<i>Leptonia exilis</i> *	<i>Psilocybe cyanescens</i>	<i>Truncocolumella citrina</i>
		<i>Leptonia parva</i>	<i>Psilocybe cyanofibrillosa</i> *	<i>Tubaria furfuracea</i> group
		<i>Leucoagaricus leucotribes</i>	<i>Ramaria acrisiccens</i>	<i>Tylopilus indecimus</i>
		<i>Leucoagaricus rubrotinctus</i>	<i>Ramaria araiospora</i>	<i>Tylopilus pseudoscaberr</i>
		<i>Leucopaxillus albissimus</i>	<i>Ramaria botryoides</i>	<i>Xeromphalina campanella</i>
		<i>Leucopaxillus gentianus</i>	<i>Ramaria botrytis</i>	<i>Xeromphalina caudicinalis</i>
		<i>Lycoperdon nigrescens</i>	<i>Ramaria fennica</i> var. <i>fennica</i> *	<i>Xylaria hypoxylon</i>

Fungus Fair Success

Continued from page 1

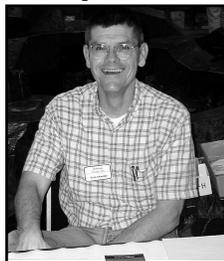
- The Lichen Society, SOMA, and the California Oak Mortality Task Force for their interesting displays.
- Dave Moore for taking on the tee shirt sales at the last minute and doing a grand job.
- Robin MacLean for working the second year on the Mushroom Grocery and selling out of almost everything!
- Norm Andresen for handling book sales with aplomb and for helping with Friday night ID.
- Jane Wardzinska for feeding the hordes on Friday night (the yams were particularly tasty).
- Sherry and Al Carvajal for feeding volunteers on Saturday and Sherry for keeping us from being profligate with the treasury.
- Loraine Berry for the food on Sunday, with the assistance of Zoe Caldwell, Pat George, and Kathleen Madsen.
- The Systematics Committee (John Lennie, Else Vellinga, Mike Wood, Dennis Desjardin, Bob Mackler, and others) for the Friday night ID and staffing of the Continuing ID table during the fair. Particular thanks to John Lennie for the species catalog he produced during the fair-almost 300 species!
- The SFSU students for their help with the Friday ID.
- David Bartolotta for signing up new members and for the excellent jokes.
- Mike Boom for the selection and organization of the speakers, one of the most popular aspects of the fair.
- Mark Thomsen for the cooking demonstrations which drew big crowds, too.
- Tom Sasaki for setting up the forays and for help during the fair at the mushroom tables.
- David Rust for overall guidance, quality control, and tee shirt design. Yep, he's the guy.

If we have missed you or one of your friends it is because we're writing this on deadline. We truly appreciate all of the help, and the fine spirit of cooperation that flowed through the planning process and the fair itself.

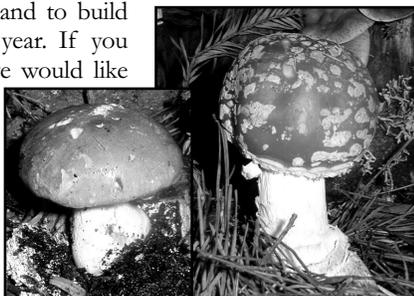
In addition to the MSSF community, we owe particular thanks to the staff of the Oakland Museum: Tom Steller, Lindsay Dixon, Chris, Caroline, and Doris. Working with a group of volunteers is not always easy, and they showed tremendous patience.

One reminder. It's not too early to start thinking about next year, and to build on what we learned this year. If you have some suggestions, we would like to hear them. Just send them to fungusfair@mssf.org.

Tom Chester and Paul Koski



Tom Chester



The MSSF in Concert

Melodious Comments on the Noteworthy 2001 Oakland Fungus Fair

By Bill Freedman

After producing about 45 previous Fungus Fairs, I think the MSSF's 2001 performance was a noteworthy one. Never before has the MSSF created a public event on such a vast scale. Never before have so many thousands of spectators streamed through the crowded hallways. Fortunately, there was enough oxygen for everyone and no one was trampled.

The entrance was too wide and the eagerness of our visitors was too aggressive for them to wait to be counted. But, on Sunday, with no admission charge, I am certain that our guests numbered in the thousands. Usually, in San Francisco and at Coyote Point, about 800 visitors attended our fairs. Here, the corridors were blocked with on-lookers. They lined the sides of the tables 2-3 deep. No table was overlooked.

This event was presented in the most professional manner we have ever enjoyed. Thanks to Tom Steller, Curator of the Natural Sciences Gallery, and his star-studded staff, we were provided with a poster featuring a colorful collage of Taylor Lockwood's photographs. They assumed the responsibility of providing media publicity. Museum staff helped in moving our equipment in and out of the halls, finding the toilets, and assisting our people in doing the entire final clean up and vacuuming. Staff members were active and interested in helping us continuously during the fair. We are grateful for their generosity and enthusiastic cooperation.

Uniform titles for each display, which were large enough and high enough for everyone to see, were posted behind the presenters. Two or more demonstrations were separated by bays, which reduced the noise level at the tables. To reward our volunteers with mushroom delicacies, meals were prepared by Jane Wardzinska, Alvaro and Sherry Carvajal, and Loraine Berry.

Without seeming to be stressed, Tom Chester and Paul Koski coordinated the hundreds of details necessary to implement this, the society's major annual project. Members of MSSF ought to be proud of these leaders and the volunteers who invented, constructed and presented the many booths comprising the show. Oakland Museum staff were wide-eyed and kept commenting with amazement that so many fascinating spin-offs could be created on the "simple" topic of fungi. For the first time, specimen identification and recording were simplified with a magnificent system that allowed the fungus lists to be prepared within a day.

Many of the visitors brought children. East Bay people were very polite and friendly. They were somehow different from those visiting our San Francisco Fair. I spoke with several teachers who had taught mycology units preceding the Fair. Clumps of their students studied our displays intently and completed simple school questionnaires, with questions such as the most common inquiry: what is the largest fungus ever found?

These casual observations are not intended to be a systematic review of what happened. There is not enough space to thank everyone who helped or to comment on all the speeches, displays, productions etc. What did we learn from the experience? Among other things, the museum should not be heated before or during the show. The posters should be distributed before November, so they may be posted in out-of-area cities. Parking for volunteers should be provided. Visitors should be counted. Rain might have made icicles of our frozen vendors and food demonstrations given out-of-doors. A room providing mushroom food preparation for sale and member enjoyment would be desirable and profitable. We needed more seats for the audience attracted by our speakers. A public address system or bullhorn would have magnified program announcements.

It is hoped that this brief review will stimulate other comments and suggestions from MSSF members for the benefit of future fairs. One thing is for sure. We have come a long way from the simpler and less sophisticated program to educate the public with which we began. It is reassuring to observe that our group seems to be going in the right direction, one of improvement in our goal to contribute to public natural science understanding.

The Foragers' Report

By Patrick Hamilton

"Those who eat fugu soup are stupid. But those who don't eat fugu soup are also stupid."

So goes a Japanese proverb. Can we apply this to those who go mushroom hunting when little has been out and those who don't go because so little has been out? I think so, otherwise what would such a thing be doing in this column of finding mushrooms?

We who went to the fair saw what our foragers brought forth from the forests and meadows and it was beautiful. I especially liked the table behind which David Campbell was standing (on Saturday)—the one with the then beginning-to-crack and ooze stinkhorn. What wonderful things.

I once made a hot and sour soup at Albion from similar *Phallaceae*. "Veiled Ladies," "Bamboo Ghosts," and/or "Dog Penises" were the names that I remember David Arora gave them. He had brought them dried and lacey looking in very pretty packages from the Orient and we decided that a classic Chinese soup with these additions would make for some fun food. We told people afterwards, when asked, what the special ingredient was. Of course I coarsely gave the canine translation.

Hereabouts we had a very brief bolete season on our north coast. Some say that in the east bay and west Marin the Golden Chanterelles might be scarce this year—they have been so far. Commercial folks are depending on their soothsayers who portend this soon season for Black Chanterelles to be a big one. Who knows?

AmanitaRita has been finding her favorite genera and also is being a bit suspicious about the possibility of "gene intergrading" between *A. lanei* and *A. pantherina*. Maybe, could be, but not likely, according to the experts; but an interesting topic for discussion, especially for those who might not have heard about this when last

Mz. Myco-Manners

Gentle Readers,

I'm back. And a very Happy New Year to everyone. I took an extended spa vacation to freshen myself. It was very relaxing, though the tummy tuck and face lift kept me doped up for a while. I want to encourage everyone to tell your friends and family that you love them. I can't stress this enough. Our worlds can change in a split second, and I don't want you not having said "love" to someone important.

This year I will focus on the positive. I'll be keeping a good outlook on life. Did you know that it takes more than 43 muscles to frown, and only 6 muscles to back-slap an offending SOB. As well, those frowns ruin an expensive face lift.

During my hiatus I received this question from a woman in New York. She does have a dilemma, indeed. Please read:

Dear Mz. Myco-Manners, What do you do to friends who WASTE mushrooms you've, out of the kindness of your heart, GIVEN them. This is particularly galling with morels, chanterelles and *Boletus edulus*. "Oh, we never got around to it," is their limp reply when asked how they liked the mushrooms. I get sick at my stom-

discussed, and sort of dismissed (I'm guessing, about 15 years ago).

Blacks are beginning to tubulate in places north of the California border (try just north) and Golden Chanterelles are starting to buttonate east of Sonoma county (I am thinking Mayacamas Range near Robert Louis Stevenson State Park). Matsutakes are findable north of Healdsburg, south of Eureka and around Garberville and most assuredly at Salt Point too. (I am going tomorrow, Dec. 15, to check my patches there. I am sure that no one else has their patches there.)

If you have the ammunition and the inclination, try a crab and Matsutake risotto. A friend of mine, Rick Sabjel, is making that for a group of SOMA mushroomers in Anderson Valley tomorrow night.

Around Lake Sonoma last weekend were found lots of coccoli, some *B. appendiculatus*, a few queens and a several-pound *B. satanas*. This is always a good area to forage, at this time, and a great area for fine local wineries, always.

If you are not an Eastern European but are in the mood to be, for an evening's supper do what some there do—pick a decent pile of good edibles and put them in a pot together and from this make a dish. I had my fur hat and on my friend I put a babushka and tried coccoli, fat jacks (*S. caeruleus*) and *L. deliciosus*, pecan rice, garlic, a little rosemary and dill with home-canned tomato sauce stuffed into cabbage and it was good. So was the frozen vodka with freshly cracked black pepper. I recommend this combination, but don't forget the headgear. Proper folk songs might add too.

December has usually allowed for some very nice hunting and we are all hoping that this year will be the same; but if your regular patches seem to not be producing just now try searching for new spots, in new ways. Combine a walk to a waterfall with a foray or a bike ride on our trails with a collecting basket on your rack. Try it wearing a babushka and it will make a difference.

That's all for now folks!

ach thinking of those morels rotting in the fridge when, if I'd been selfish enough, they could have been making my gastric juices flow.

Gentle Reader:

Thank you for sharing the secret to your gastric juice flow. Why, it only took me 5 short minutes to quit gagging. As to your so-called "friends", either get rid of them or just give them a packet of Orville Redenbacher's famous corn product. I understand that his items have a long cupboard life. Wasting food is an awful sin, and wasting fungi is blasphemous. You know, there are young girls in Beverly Hills with eating disorders who would have loved to purge those fungi from their delicate systems. Having said fungi rot in the fridge rather than let these girls enjoy them for a few minutes is unacceptable. When you have fungi to share, have your friends come to YOUR house for dinner. They will be able to taste them in their prime and in your presence. You will be assured they haven't been wasted.

Keep hunting and don't be afraid to toss me a morsel now and then.

I remain,

Mz. Myco-Manners

Cultivation Corner

By Ken Litchfield, © 2001

The 2001 Fungus Fair was the best one I've participated in yet.

We started planning for it last August with the new mushroom garden. We put in an eight foot by twelve foot bed of hardwood beta chips about six inches deep from the Randall animal room and inoculated it with Garden Giant mycelium from the garden mulch in the Randall courtyard. We spade forked it up two to three times during the interim so the growing mycelium would be thoroughly mixed with all the chips. We took five garbage bags of myceliated sawdust to the fair and sold it by the recycled Safeway bag full with growing instructions. Low overhead. All five garbage bags sold out on Saturday so we got two more bags for Sunday and sold out of those too.

It didn't hurt any that Stamets talked about Garden Giants and mycofiltration of bacteria in his mycoremediation talk. "Yeayass, folks, step right up and getcher Garden Giants rycheer. That's right folks. Garden Giants. *Stropharia rugosoannulata*, King Stropharia, Burgundy Caps, Wine Caps, Garden Giants from three inches to twelve inches and more, one to three to five pounds each. A great delicacy. When they're young cook 'em like button mushrooms and when they're big treat 'em like portobellos. Young ones look like a Red Russet potato on a stick. It's the easiest most gratifying mushroom you can grow. If you're a mulch gardener you never have to do anything different except harvest mushrooms. You can use woodchips, grass clippings, sawdust, hay, manure and other raw stuff for your mulch and the Garden Giant will break it down into compost as it feeds. As you add fresh mulch to your garden like normal mulch gardening you will feed your mycelium at the same time. The Garden Giant is a great raw feeder and as it eats the raw mulch turning it into compost you can have Shaggy Manes and Shaggy Parasols feeding in the rich compost left over. Yes, it tastes great. I eat it all the time. Had twenty-five of them up at one time last summer, one of 'em over a pound. Big feast and froze a bunch too. All the time. It grows year round and blooms year round in the bay area. Yes, it's great for cooking. Makes great turkey mushroom sandwiches. Sauté it young like button mushrooms or big like portobellos. Five dollars a bag. Get 'em while they last." We do still have garden giants for sale if you want any for your garden, or for free if you are a member and volunteer with our cultivation program.

Besides the vending table for cultivation we shared a gallery bay with the three magic mushroom people: Fire, Earth, and Wind, uh Scott. Quite a popular bay, well expanded and improved over last year. Cultivation promoted our new mushroom garden and lab and classes and signed up over 70 people for classes and volunteering with our programs. We did demos on capturing agar cultures under sterile conditions from wild mushrooms at the fair and collected quite a few. In addition we put together the raised floor display of wild and garden mushrooms at the gallery entrance. We started working on the display around noon on Friday putting in wood chips, pine needles, redwood leaves, and compost along with some potted ferns from Randall greenhouse and mossy logs from the garden. Michael McMillan brought in the hay bale for the oysters and Jim Miller, our duff tsar extraordinaire, brought in branches and woodland ferns and multitudes of bags of pine needles and oak leaves for the display and the ID tables and chain sawed the stump with some of the giant *Gymnopilus spectabilis*. I didn't catch the name of the couple who brought in the really monster Gym that served as the cornerstone of the display.

By the time the forays were delivering their mushrooms to the ID area

the display foundation was ready to fill in with the most impressive specimens we could glean from the ID folks. Some of the forayers were kind enough to bring in extra nice stuff for the floor display. The giant Jack O' Lanterns came from the grounds of the Oakland Museum by way of staffer Gavin. Mark Lockaby brought in a huge Artist Conk and several others. Anna Moore brought in some big oysters and other goodies. Peter Werner provided some big and oddball Satan's Boletes. Jeanne Campbell put in quite a few Muscarias to brighten things up. Paul Koski shared some of the huge Shaggy Manes he brought to replenish the ones that melted on the tables. Debbie Viess parted with some big well formed Calypratas. I'm probably missing some folks but a big thanks to all of you for helping to make the display a nice photo opportunity for the multitudes of visitors.

I would like to thank Jennifer Gorospe for volunteering to help set up the Cultivation table and set up and staff the Cultivation Vendor table where she sold Garden Giants during much of Saturday. Thanks to Sherri Scott and Corina Rieder for mounting the pictures and labels on the walls of the Cultivation table. Thanks to Linda Bradford for helping to decorate the floor display and staff the Cultivation table and make cultures with Terri Beausejour who also staffed the table, thank you. Thanks to Sherry Carvajal and Tom Chester who helped haul stuff back and forth and thanks to the unnamed gentleman who helped Sherry and me take everything down and load it into her truck Sunday evening. Come see me and get a free bag of Garden Giants and vouchers for cultivation activities.

We just had our first educational talk for the staff and volunteers at the Native Plants Nursery by Else Vellinga speaking about the (*Macro*)*Lepiotas*. She gave a slide show and ID'ed fungi that the nursery folks brought in from the park for her talk. She did a wonderful job and they are looking forward to working with her to add to our knowledge of the many unnamed species of the complex in the area. We look forward to having many more of these types of cooperative educational opportunities with the nursery. Please contact me if you would like to participate in any of the species studies in the park.

Our next activity is Mushroom Day at the Randall, a mini Fungus Fair on Saturday, January 26th. If you would like to help put together the floor display for that Saturday come see me. Whoever can go out foraging on Friday please bring in whatever cool fungi you can find. We are going to have just about every activity we had at the Fungus Fair, just on a smaller scale, so you're bound to find some way to more leisurely participate.

And our next big activity is the San Francisco Flower and Garden Show Wednesday, March 20 to Sunday, March 24, 2002. We will need people to set up and staff the educational booth and help put together and take down the eight foot by sixteen foot Mushrooms in the Garden Vignette. We will have some mushroom cultivation handouts but if the MSSF, in general, plans to have membership info and events handouts to inform the public and new members about upcoming activities after the show, it's never too early to start working on preparing those handouts, like now.

And yes, they finally did the "Notice To Proceed" for the construction at the Randall and so there is a little less parking to make room for the construction crew and Phase One. But in a couple of months things will get really cramped as Phase Two begins.

Now that the Fungus Fair is out of the way we're back to working on the garden and lab. There are lots of jobs with lots of learning to do. Contact me if you would like to participate.

Ken Litchfield, 415-863-7618, klitchfield@randall.mus.ca.us

Beginning Mushroom ID Class

Tuesday, January 22nd

7:00-9:30 p.m.

Randall Museum - Buckley Room

Learn how to identify mushrooms with mycologist J.R. Blair. In this evening class you will learn basic fungal structure and how to use a simple key. Bring fresh-picked wild mushrooms in good shape. Enrollment is limited - free to MSSF members. To enroll, contact J.R. via email at jrbclair@outrageous.net or call 650-728-9405.

Mushroom Day at the Randall

Saturday, January 26th

10:00 a.m. to 3:00 p.m.

We're planning a one-day, mini-fungus fair at the Randall Museum in San Francisco. Mushroom Day will be like the annual fair but on a smaller, simpler scale. This event will be oriented to the general public, teachers, and kids - with educational and scientific exhibits as well as fun activities.

We'll need people to foray on Friday, and bring fresh specimens to the museum on Friday afternoon and evening. We will also need volunteers for set-up on Friday night and to staff tables on Saturday.

If you can participate, please contact David Rust at president@mssf.org, or call 510-430-9353.

Exclusive MSSF Website Area For Members

There is a new area of the MSSF website for member access only, which will contain the current roster, an email list of members, instructions to sign up for the email distribution list and much more. To log in, type www.mssf.org/members and enter the login "....." and password ".....". The login will change annually, or more often as necessary. If you want your email address included on this site, or have an update, please notify our membership officer, David Bartolotta.

For the most current
Calendar information,
call the MSSF hotline
at 415-759-0495 or check
the MSSF web site at:

www.mssf.org

Join Fred Stevens & Bill Freedman on MSSF's Annual Mills Canyon Discovery Expedition

Many members of our group have enjoyed the annual Saturday morning foray into creek side Mills Canyon in Burlingame. It will happen this year on January 12, 2002, from 10:00 am to about noon. Heavy rain cancels.

Take Route 280. Exit at Trousdale Ave. in Burlingame and turn south on Skyline Drive to Hillside Drive. Hang a left, (Kohl Mansion sign nearby). Go down the drive till you come to Adeline Avenue, the second arterial stop sign. You will see us at the parking area when you look to the left.

We have identified about 120 varieties of fungi, including rare edibles such as chanterelles. We have minimal restrictions. (Bill is Chairperson of the Friends of Mills Canyon). If you'd like to help us keep the area clean, bring a plastic bag for trash removal.

Wear wet-weather or lug-soled shoes. Although we keep improving the trail, sections do get wet and muddy. We have never set a limit to our party, so you needn't sign up. However, we prefer to cater to beginners. Friends of Mills Canyon members join us in this event.

To peer more deeply using a magnified level of understanding, we recommend a pocket lens to examine the finer details of fungal forms which evolution has provided, as well as to aesthetically bring to your attention small but beautiful hidden shapes and colors. A wide inexpensive one may be purchased at a stamp collector's store.

Fred Stevens is one of our finest expert amateurs, a very knowledgeable guest lecturer and a great teacher for novices who want to learn basic mycology. It is an ideal beginners' introduction trip. For more information, contact Bill Freedman: 650-344-7774, fax 650-344-2227, e-mail: loufreed@aol.com.

Please Renew Your Membership

The January Mycena News is sent to unpaid members gratis. If membership dues are not received by January 17th you will NOT get a February Mycena News. Please send in your checks ASAP to:

MSSF Membership Renewal
c/o/ David Bartolotta
2750 Market St. #103
San Francisco, CA 94114-1987

Calendar

Cont'd from page 8

Saturday, February 16, Soquel Demonstration Forest foray: Thomas & Tina Keller will lead a foray in the Soquel Demonstration Forest for black trumpets. Meet at 9 a.m. at the Summit Store on Summit Road, about 4 miles east of Highway 17. E-mail ttkeller@worldnet.att.net or call (408) 879-0939 for further information.

Tuesday, March 5: Culinary Group's Monthly Dinner: At the Slavonic Cultural Center, located at 60 Onondaga Avenue in San Francisco. For reservations, please contact Zoe Caldwell at (510) 569-1554 or e-mail Karin Roos at karo@sprintmail.com



Mycological Society of San Francisco
c/o The Randall Museum
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San Francisco, CA 94114

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January, 2002 vol 53:1

MSSF CALENDAR, JANUARY 2002

Monday, January 7, Culinary Group's Monthly Dinner: Potluck dinner. Come and join us for homemade soups and breads at the Slavonic Cultural Center, located at 60 Onondaga Avenue in San Francisco. Reservations are not required. For information, contact Alvaro Carvajal at (415) 695-0466.

Saturday, January 12, Mills Canyon foray: Fred Stevens and Bill Freedman will lead the annual foray in creek side Mills Canyon in Burlingame, 10am to noon. See newsletter for details.

Saturday, January 12, Bear Valley Beginners foray: Meet at 10 am at the parking lot of the Visitors' Center, Bear Valley, Point Reyes National Park. Bring food & water, rain cancels. Call before 9pm for directions or other information. Foray leader: Bob Mackler, 510-799-6756 or e-mail at rdmackler@aol.com.

Tuesday, January 15, MSSF General Meeting: Randall Museum, doors open at 7, lecture starts at 8pm. Speaker will be Dr. Matteo Garbelotto, who returns to the MSSF to talk about his studies on the biogeography, phylogenetics, and population biology of Matsutake mushrooms.

Saturday-Monday, January 19 - 21, 2002, SOMA Winter Mushroom Camp: Annual SOMA Winter Mushroom Camp in Navarro, Mendocino County. Contact Charmoon Richardson for further information at 707-887-1888, charmooon@sonic.net

Saturday, January 19, Beginners hike in Joaquin Miller Park in Oakland: Meet at the Sequoia Arena parking lot off Skyline Drive, across from the Chabot Space and Science Center at 10 a.m. This foray is geared especially for beginners, should last no more than 2 hours and is a fairly easy walk; rain cancels. For more information, contact Jim Miller at (510) 530-5038

Saturday, January 19, Beginners Mushroom Hunt in Pescadero: 1pm to 4pm at the Gazos Greek Field Research Station near Pescadero, led by Norm Andresen. Cost is \$2.00 per person. For more info or to register call Carol Preston at 415-554-9608.

Sunday January 20, S.F. Watershed for Beginners: Meet at the intersection of Cañada Road and Edgewood Road at 10 am, led by Bill Freedman. Young children make it difficult to educate others, limited to 25. Call 650-344-7774 for reservations.

Tuesday, January 22, Beginning Mushroom ID Class: 7:00-9:30 pm, Randall Museum, Buckley Room. Learn how to identify mushrooms with mycologist J.R. Blair. Enrollment is limited, free to MSSF members. To enroll, contact J.R. via email at jrblair@outrageous.net or call 650-728-9405.

Thursday-Sunday, January 24-27, Sea Ranch Beginner's Mushroom Foray: Thursday, Friday, Saturday nights at Sea Ranch on the Sonoma County coast. Cost is \$100. Email Terry Sullivan for details at terrsull@aol.com

Saturday, January 26, Mushroom Day at the Randall: 10:00 a.m. to 3:00 p.m. A one-day, mini-fungus fair at the Randall Museum in San Francisco. Oriented to the general public, teachers, and kids – with educational and scientific exhibits as well as fun activities. Contact David Rust at president@mssf.org, or call 510-430-9353 if you can participate by collecting specimens and setting up or staffing tables.

Tuesday, February 5, Culinary Group's Monthly Dinner: At the Slavonic Cultural Center, located at 60 Onondaga Avenue in San Francisco. For reservations, please contact Zoe Caldwell at (510) 569-1554 or e-mail Karin Roos at karo@sprintmail.com

Continued on page 7

Free Admission

Families! Adults! Kids! Teachers!
Come and have fun at

MUSHROOM DAY

Saturday, January 26, 2002
10 AM to 3 PM
Randall Museum
199 Museum Way, San Francisco



- See, touch and smell mushrooms
- Get your mushrooms identified
- Taste delicious mushrooms
- Make mushroom art
- Learn about medicinal mushrooms
- Discover mushroom gardening



Co-Sponsored by Randall Museum,
San Francisco Recreation and Park Department
and the Mycological Society of San Francisco.
For more information call 415 554-9608.

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