



Mycena News

Mycological Society of San Francisco

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Membership and Subscription Information

To join the MSSF and receive this newsletter, send a \$20 check, payable to MSSF (\$12 for seniors 65 and over and full time students), to MSSF, c/o Wade Leschyn, 219 Sequoia Ave., Redwood City, CA 94061. Please include some contact information such as home and/or work phone numbers and email addresses. New and renewal memberships will be current through December of 1998. To change your mailing address, please notify Wade. 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 \$17 payable to NAMA. Send it to Wade at the same address. For further information email Wade at leschyn@visa.com or call at 650.364.1494.

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Mushroom Activities Pepper California

by Larry Stickney

Our first two months of the year have been immoderately mushroomy, first because of El Niño's wanton watery ways, and second because every mycological society here in California has been busy foraging and flaunting themselves before the public. I guess it really started with San Francisco's early December success, but the Sonoma County club (SOMA) rushed into the happy New Year with a fabulous weekend foray in Boonville the day after New Year's with a carpophore count over 100. Darvin DeShazer and Charmoon Richardson with the authoritative support of Miriam Rice, Herb Saylor, Patrick Hamilton, Rick Sajbel, Larry Stickney, and others put up a program matched by none for a local club foray. And they provided us with far more rain than any foray I have ever attended. It never stopped for more than minutes in three days.

A week later the Fungus Federation of Santa Cruz, under the proven leadership of Lee Yamada, mounted its always excellent three-day show for thousands of visitors with a species list of over 240 thanks to their remarkable taxonomy committee headed by Nathan Wilson.

SOMA entered the scene again the next weekend in the Coddington Mall hallway with its annual exhibition. By this time the heavy rains were taking a toll on the tools of this trade, with only 157 different species on the tables. The section singled out for species of *Hygrophorus* was the most colorful of the lot, while a list of what wasn't found is truly surprising: *Amanita calyprata*, *A. phalloides*, *A. muscaria*, *Boletus edulis*, and *Lepista nuda*. This free fair venue in the midst of a busy indoor shopping mall provides a homey all-american-public touch that other clubs should consider if they really want to reach a general cross-section of their communities—perhaps as more of an adjunct or additional show to existing shows. Picture a

presence in the Stanford Mall, Stonestown, or even Union Square.

Two weeks later the new San Diego mushroom club threw together a creditable showing in Balboa Park in weather which filled the park with strollers, 800 of whom visited the show room according to Nan Mirr, Publicity Chair. Dr. Moselio Schaechter, now retired from Tufts University and the Boston Mycological Club and settled in on Point Loma, missed his New England mushrooming friends but found a new group of them in San Diego a year ago. He describes his fellow members as gung ho, and their spirit was evident in the hall. Of course it was El Niño again that made it all possible with recurrent recent rains. The show gathered personal support from a wide area with visitors/volunteers from Alaska, Idaho, San Francisco, Riverside, and Los Angeles. The presence of Paul Harding, Harley & Kit Scates Barnhart, Steve Pencall, and Larry Stickney brought a great deal of expertise and color to this very successful local effort.

Ten days later the NAMA Asilomar Foray brought together nearly 500 serious mushroom lovers from all across the continent over the President's Day Weekend. The last NAMA California Foray 20 years ago in Gualala for 180 people at Thanksgiving time had few mushrooms because the rains refused to appear, so we splurged on truffles and champagne. This year that many Californians alone registered, and monsoons flooded the area for weeks, so you know everyone had a fungal fun-filled time, although the figures on mushrooms are not in yet. NAMA opened its mushroom display room to an appreciative public before the end of the foray.

Mushroom Activities continued on page 3.



EDITOR'S RANT

§§§§§

Well, February is over, March has roared in, and the MSSF can rest easy now that the second of its two major events this season is over: the NAMA Foray took place at Asilomar (in Carmel) the extended weekend of February 13th through the 16th and it was a success. Although it started on Friday the 13th, it led a charmed life, free for the most part of the watery torments of El Niño. It included, in fact, a gloriously sunny day on Sunday. Collecting was waterlogged, as you might expect with the previous weeks of hard rain, but fruitful nonetheless. I had a marvelous time Sunday in fields of blewits and *Agaricus* under cypress trees among now-abandoned Ft. Ord barracks.

The success of the NAMA foray was due, in a large part, to the hard workers of the Fungus Federation of Santa Cruz, who took on the lion's share of the organizing work. Under the able direction of Lee Yamada and Phyllis Cole, they made all the arrangements at Asilomar, registered and checked everybody in, made sure we were all fed at the Asilomar cafeteria, arranged forays by bus, and took care of any wrinkles that came up during the foray. The MSSF took on the smaller, but still important, role of arranging the programs for the foray: getting a roster of speakers that included a host of prominent professional mycologists, noted authors, chefs, photographers, dyers, illustrators, and more and arranging a schedule so that attendees could fill their days and evenings with fungal topics.

Although NAMA officials were effuse in their praise of Lee and Phyllis's hard work (justly deserved), they were sadly mute for the work of the two MSSF members who were major contributors: Dennis Desjardin and Mark Norton. Dennis, our scientific advisor and professor of biology at SFSU, was the chief mycologist for the foray. He served on panel discussions, gave presentations, and worked tirelessly at the ID tables, identifying fungi as well as coordinating the work of the other professional mycologists and grad students present. The ID work was especially involved at this foray because specimens were photographed and dried as voucher specimens to make the collections scientifically useful, not just anecdotal reports of fungi found. Mark was in charge of programs and, along with Dennis and others, created the program schedule. Mark invited the presenters and arranged for them to come to Carmel, he set up hosts for the different talks, and he made sure the programs were distinguished and interesting to the attendees.

So—in lieu of NAMA praises—thanks, Dennis and Mark, for all your work at NAMA. Thanks, too, to all the other MSSF members who helped by working at the foray as photographers, IDers, recorders, gofers, and taking on other important tasks.

§§§§§

One very nice thing about this NAMA foray: it was dedicated to Harry Thiers, eminent mycologist and our scientific adviser for over 30 years. It was great to see Harry and his wife Ellen looking healthy and happy, back in California from their current home in Illinois. And it was inspiring to see how many of Harry's former students were at the foray as professional mycologists, now famous names in mycological circles.

I came back from the NAMA foray filled with inspiration but, unfortunately, also filled with *Streptococcus* bacteria that made their home in a thick white felt on the back of my throat. I was in bed for a week with high fevers (that's why this newsletter is a week late), which makes it hard for me to come up with a decently enraged rant for this column so it can live up to its name. Thank God, then, for the East Bay Regional Park District. They always manage to be enraging when you need it the most.

Last week, Mike Wood—the MSSF's webmaster—got email from former MSSF member Paul DeMarinis whose son, Grover, was in hot water with the EBRPD. It seems that he was picking chanterelles in an East Bay regional park while, hiding nearby in the bushes, a park ranger was staked out to bust mushroom pickers. The ranger busted young Mr. DeMarinis and gave him a ticket to the tune of \$675. That's no typo: \$675. Paul asked Mike for advice when they went to court to contest the size of the ticket. Larry Stickney came to the rescue, making connections to an assistant D.A. who arranged for community service in lieu of the fine.

The outrageous thing, of course, is that mushroom picking in the regional parks is illegal at all. Given the fact that there's no evidence of environmental damage to the park through mushroom collection, the park's policy against collection is simply an arbitrary esthetic judgment on their part against an activity we hold dear, something like prohibiting bird watching with binoculars because a naturalist feels that it invades the birds' privacy. It's especially galling that the EBRPD enforces an unreasonable law like this at the same time they run cattle on EBRPD land, take down trees that destroy prime mushroom habitat, and put in new buildings and parking lots. Any one of these projects, no matter how small, destroys much more habitat in one stroke than a year's worth of mushroom pickers in the woods.

The EBRPD's ecological hypocrisy hurts our parks in the long run. The EBRPD seems bent on turning nature into a spectator sport, an event you must experience through park naturalists and trails, never something you can put your hands on and become a part of. Detachment is the first step to disregard; it's hard to be concerned with protecting land that you see as an abstract entertainment, something like TV. In another sense, creating and enforcing unreasonable and illogical laws teaches disrespect for *all* the park laws, even the important ones that do make sense—like bans on picking wildflowers.

There seems to be little we can do about the EBRPD's rampant ecopuritanism (not to be confused with responsible ecological land management) in the short run. The MSSF has testified in the past to support mushroom collection, and the EBRPD has shot us down at every turn, including forays strictly for cataloguing fungal species diversity in a park region. In upcoming elections, you might want to grill people running for EBRPD board positions about their stand on collecting mushrooms, collecting blackberries, and other non-park-harmful collecting activities.

In the meantime, all I can recommend is peeing in the bushes anytime you might feel the urge to collect mushrooms on EBRPD property.

-Mike Boom

Mushroom Activities continued from page 1.

The last show on the winter/spring circuit is the well established one in Los Angeles, on March 1st at the county Arboretum. If the weather predictions hold up, that should be another fascinating foray. Collecting trips there the day before often turn up very unusual specimens in the many diverse mini-habitats of this desert-mountain area, and in gloriously balmy weather. One spring day there in the San Gabriel Mtn foothills on a hunt with Dr. Alexander and Helen Smith as well as Kit Scates, we found the beautiful green *Stropharia aeruginosa* and oddly chevroned *Coprinus picaceus*, species rare in North America, more common to Switzerland and France respectively. Unwelcome Santa Ana winds sometimes sweep in and wipe out the 'shrooms, but at least leave in their wake the stunning scene of the Los Angeles Basin surrounded by snow-covered mountains. If mushrooming is about people having fun together in still unspoiled habitats, even this kind of setback isn't all bad, truly a wind that blows some good. What a great life we mushroom lovers can lead during the wetter winters in the Golden State !



The Big Cheese isn't emanating this month. Look for words of wisdom from Prez Norm in next month's *Mycena News*.

MSSF Council: 1997-1998

The MSSF council has finally taken stock of itself and produced the following list of members, along with phone numbers in case you need to contact any of them. You'll also find a list of council adjuncts, folks who have important roles in the MSSF but don't have a voting seat on the council.

OFFICERS

President	Norman Andresen	510.278.8998
Vice President	Thomas Sasaki	415.776.0791
Secretary	Amy Goldman	415.647.7430
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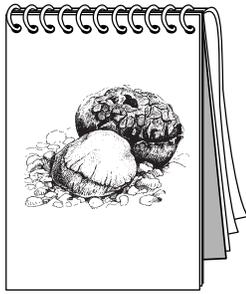
Fungal Quiz: Exploding Mushrooms

Here's a question for you: One species of an edible and tasty mushroom has, during this century, exploded and destroyed valuable equipment in the United States. What species is this and what made it explode? You'll find the answer on page 5.

Study Group Gets Molecular Systematics and the Evolution of Mushrooms and Puffballs

This Tuesday, March 24th, the MSSF study group meets at the Randall Museum at 7:00 p.m. Kris Peterson, a San Francisco State University graduate student, will lead a discussion of the recent article "Evolution of Gilled Mushrooms and Puffballs Inferred from Ribosomal DNA Sequences." The article was written by D. S. Hibbett, E. M. Pine, E. Langer, G. Langer, and M. J. Donoghue and was published in *Proceedings of the National Academy of Sciences USA 1997 94: 12002-12006*.

We'll survey the processes of collecting, analyzing, and evaluating molecular (DNA) data. We'll then discuss how the results obtained by Hibbett et al. challenge traditional fungal systematics. This discussion will provide you with the basic knowledge of molecular systematics and a chance to get answers to those questions you've been too afraid to ask! You should read this interesting, relatively easy-to-read paper before meeting with the study group. To obtain a PDF version of hard copy of the article, contact Kris at 415.338.7679 or send email to kristin@sfsu.edu.



New Book Covers

Ethnomycology of Latin America

Dr. Gaston Guzman, the distinguished Mexican mycologist, graciously sent me a copy of his new book, "Los Nombres de los Hongos y lo Relacionado con Ellos en America Latina." Its full title, translated to English, is *The Names of Fungi and Related Mycological Terms In Latin America: An Introduction to the Applied Ethnomycobiota and Mycology of the Region (Common and Scientific Synonyms)*.

This 356-page encyclopedic tome collects the common Latin American names of fungi, fungal products, applications, diseases, and uses. You'll find more than 5,500 names representing and related to approximately 1,750 species of fungi. Dr. Guzman cross-references the entries and gives the geographic region and/or the ethnic group of each entry. Although the text is in Spanish, entries include graphic symbols to classify the properties and applications of the described fungi.

Anyone traveling to Mexico, central America, or South America for fungal purposes would be well advised to buy a copy of this book. It's almost guaranteed that the terms the locals use to describe mushrooms won't appear in your Spanish/English dictionary. They will, most likely, appear in *Los Nombres de los Hongos* thanks to the 40 years of field work and travel Dr. Guzman has put in while collecting these names.

I'm giving Dr. Guzman's donated book to the MSSF library. If you're interested, you can check it out at a general meeting. If you'd like a copy for yourself, the cost is \$30 U.S. for paperback, \$50 for hardcover, postage and handling included. Send money order or certified check made out to Instituto de Ecologia, A.C. to:

Instituto de Ecologia, A.C.
Departamento de Publicaciones
A.P. 63
Xalapa 91000, Veracruz, Mexico.

Now let's hope someone's at work on a similar book that collects English common terms for fungi. Maybe that way I could interpret what kind of mushrooms one Sierra camp manager was collecting when he said he liked "them sponge mushrooms, pineapple mushrooms, and potato mushrooms."

-Mike Boom

(My guesses for the three mushrooms: morels, *Calvatia sculpta* (Sierra puffballs), and *Boletus edulis* which, in the spring, has a red cap and when young is closed up and almost hypogeous.)

Chanterelle Frittata

David Eichorn of Kensington, evidently happy with this season's bountiful chanterelle harvests, sends us this recipe for a chanterelle frittata. The prep time is about one hour, add 35 minutes to that for cooking time, then serve forth for eight people as a main dish or 20 people as an hors d'oeuvre.

Ingredients

- 1 lb. fresh chanterelles, sliced and sautéed in
- 1 tbsp. butter, with
- 2 large shallots, medium chop
- 1 and 1/2 cup Bisquick
- 1/2 tsp. salt
- 1/2 tsp. nutmeg
- 1/2 tsp. fresh ground black pepper
- 1/2 cup corn or canola oil
- 1/3 cup grated Parmesan/Romano cheese
- 1/2 cup grated Fontina/Jack cheese
- 1 large yellow onion, finely chooped with
- 6 sprigs Italian parsley
- 3 medium zucchini, grated by hand, medium grate
- 4 eggs

Directions

1. Mix all ingredients except the eggs. Beat the eggs to mix the yolk and white well, then add to this batter. Mix until smooth.
2. Pour into a 9x13 glass pan. Sprinkle generously with paprika. Bake in a 350° oven for 35 minutes or until a toothpick comes out clean from the center.
3. Cool. Cut into squares. May be served hot or cold. Freezes for up to two weeks

Bon appetit!





Mycochef Gets Ecologically Correct

In which Mycochef Patrick Hamilton starts a culinary shaggy dog story.

Through the mountain's wintry mists we saw this tail-wagging trout yesterday swimming high over the Bishop pines, Doug firs, madrones, and tan bark oaks of the lake district of Marin county. And—wearing an osprey as a hat—this still dripping wet flyer seemed to be having one heck of a time deciding just where to set down this none too friendly hitch hiker. The two of them made quite a couple, rather odd, to be sure.

After a change of perspective I began to see things as they probably really were. This rainbow trout was minding its own business, paddling his body crafted for the cold waters of Bon Tempe reservoir, when lo and behold this big bird flaps down and performs a most egregiously invasive act.

Aesop Hamilton (my fabled name) continues: “Well, Mr. Bird, and a very handsome bird you are, might we discuss this relationship before one of us loses its head?”

“Sir Trout, you are not in any position to manipulate our current situation, even with your gracious intonations. However, because you seem to be a well-mannered fish and a fine future supper guest I shall allow a little conversation before dining with you.”

“Ooh, please, my most majestic raptor, let's not talk of dinner just yet. How about a few more spins around the mountain while I tell you a story.”

Puzzled and curious as to this fish's discourse but suspicious of its motives (and already weary of this nowhere going stupid parable) our avaricious avian denied Mr. Trout's requests. Instead he set down atop a dead Doug fir spike, ripped into the steaming and still working entrails, and with a bloodied beak and cold, cold, stare abruptly ended this fabulous tale.

It could have happened that way. But it didn't. No.

The osprey got careless (probably listening to Mr. Trout) and swooped down, way too low, then flew into our pickup's windshield and kinda squashed his head. Truly hard to believe...

But the good part is that only his beak and brains were broken and no damage was done to the rest of the body. So herein I present:

Breast of Dead Flat Head Osprey with Trout and Black Chanterelles

Serves 4

And here, in a fit of preparation for his presentations at the NAMA foray, Patrick drops the thread of this fine story into the editor's lap, who has two choices: wait for Patrick to come up with an ending to publish later, or invite you, dear reader, to stoke up that culinary imagination and submit your own recipe. If you've never had the opportunity to cook with osprey, you may wish to substitute quail, partridge, or some other fine fowl. My address is on the front of this rag; I eagerly await your submissions.



Help With the MSSF Display Unit?

Do you like to write, draw, or design? If you want to help us to develop educational information for our new, beautiful traveling display unit, we can use your clear, succinct writing skills, your artistic talents, and your ability to lay out and organize basic mycological information in a learnable form. Please contact Lisa Bauer at 415.695.8889 for more information.

Fungal Quiz Answer (from page 3)

The exploding mushroom is *Ustilago maydis*, commonly known as corn smut or, in the Mexican culinary world, as huitlacoche. Corn smut parasitizes ears of corn, causing large blue-grey “boils” on the ears. These boils, when young and firm, are a tasty delicacy as anyone attending one of David Bartolotta's “smut parties” can tell you.

The problem comes when the smut boils age enough to release a cloud of black spore dust. Picture now a field of corn with pockets of infected corn. A thresher comes through and, threshing, stirs up a huge black cloud of smut spores. These spores are more combustible than coal dust and—suspended in oxygen-rich air—are an explosive mix. A static electric spark or an engine spark from the thresher flashes out and BOOM! The thresher is in flames and the operator is running for his life.

These explosions were a significant problem in northwestern corn fields around World War I, with over 300 explosions reported in a single Washington county.

The moral of the story? Enjoy your smut, but don't let it blow up in your face.

-Mike Boom

Calendar continued from page 8.

Sunday, March 22: Soquel Demonstration Forest Foray (Santa Cruz Co.). Meet at 10:00 am at a location to be determined. (Some roads in the area are currently closed at the time of this writing.) Heavy rain cancels the walk. Call or e-mail Henry Shaw for details: shaw4@llnl.gov, 510.943.3237.

Tuesday, March 24: Study Group meets at 7:00 p.m. in the Randall Museum to discuss systematics and the evolution of mushrooms and puffballs. See details on page 3.

Saturday, March 28: Joaquin Miller Park (Oakland) beginners' walk. Meet at 10:00 am at the Sequoia Arena. Call Norm Andresen for details: 510.278.8998.

Sunday, March 29: Land's End Walk, Lincoln Park, San Francisco. Meet at 10:00 am by the water fountain in the parking lot in front of the Palace of the Legion of Honor. Heavy rain cancels the walk. Call or e-mail Henry Shaw for details: shaw4@llnl.gov, 510.943.3237.



Bob Bows Out

Bob Gorman, who's been doing a magnificent job writing *The Forager* for the last several years, has changed jobs this last year to work in the wine business. He now has fewer hours to devote to foraging and writing about that foraging, and will hang up his columnist's hat with the May issue of the *Mycena News*.

I'll miss Bob's writing, both as a fan and as the editor. He's brought eloquence and insight to the column, and has been at the center of the fungal reporting net, gathering information from all corners of the Bay Area and beyond. But, as the saying goes, the show must go on. And just as Bob inherited the column from an illustrious list of predecessors, someone will doubtless step forward to bring their own style and content to these pages. That someone could be you.

Writing this column is an excellent way to learn about all the fungal goings-on in the area. You have a great excuse for pestering people about fruiting information, tramping in the field, and paging through the guide books. And if you'd like to break in easily, you can help Bob gather and put together information for the next two columns. Just give Bob a call at the number listed at the end of his column.

-Mike Boom

Tuesday, April 21: 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.

Tuesday, May 19: 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.

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.

March Mushroom Madness

On Sunday, March 15th, at 1 pm, Loraine Berry will hold another of her sumptuous Mushroom Madness dinners at her home at #4 Ames Ave. (cross street is Shady Lane), in Ross (Marin county). This dinner continues a series that's occurred in October, November, and January. As an example of the menu served, these items were listed in the November menu:

Macademia nut, pecan, and mushroom paté on french bread; portobello pizza; sweet and sour rock cod with wood ear mushrooms; matsutake and shrimp broth; white porcini, chicken, and rabbit cacciatore with fettucine; roast pork loins with platinum chanterelles and portobellos; roast Yukon gold potatoes; homemade applesauce; baby greens salad with Stilton dressing; candy cap and home grown apple spice cake; cheese platter with zesty sprouts; chocolate mushroom truffles; microbrewed beer, various wines, waters, and juice; coffee and tea.

The charge for the dinner is \$30 for MSSF members, \$35 for non-members. The dinner is limited to 16 people, and is a participatory event; bring an apron and a decent bottle of wine to share. Loraine will provide microbrewed beer, waters, and some wine plus coffee and tea.

Loraine has earmarked all of the money made through her Mushroom Madness dinners to go to the MSSF's Scholarship Fund. To attend, make a check out to "MSSF" and send it to Loraine at P.O. Box 1106, Ross, CA 94957. Your check is your reservation.

For more information, call Loraine at 415.454.0914.

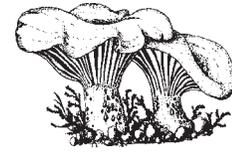
March Meeting: Rhizopogons and Douglas Fir

The speaker for the general meeting this month is Janet Dye, a recipient of the MSSF's Whithed/Thiers scholarship in the early nineties. She studied soil science with an emphasis on physiology at UC Davis with Andre Lauchli. Janet will speak on the calcium nutrition of Douglas firs through their mycorrhizal association with *Rhizopogon vinicolor*. Come and find out how a bouncy hypogeous fungus makes our forests stand taller.

The March general meeting is on Tuesday, the 17th of March, 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. See you there!

The Forager

by Bob Gorman



Can there be such a thing as too much rain? From a foraging point of view the answer is yes. On one of the few days when there was a break in the weather, I went out hiking in the Santa Cruz Mountains. The only fungal objects I saw were little piles of battered mushroom debris. The myriads of tiny Mycenas which usually litter the woodland floor at this time of year were completely absent. But what a pleasure it was to be out there when the rain clouds were beyond the horizon!

Johnathan Tolbach reports from the mid-Peninsula that, in spite of all the wasted *Cantharellus cibarius* (yellow chanterelles), there are still a number of buttons developing, mostly under the duff. Anna Moore reports the same phenomenon at Salt Point. Chanterelle season is not over yet folks! It has been the best in years as predicted by Connie Green in the September '97 Forager. The fungus will undoubtedly cap an outstanding year with one final hurrah.

Johnathan also reports finding *Amanita magniverrucata* (pine-cone amanita) but that is nothing unusual as he has supplied specimens of the fungus for several mushroom shows at Coyote Point Museum in the past.

In the East Bay, Mike Boom reports on a bumper crop of *Lactarius fragilis* (candy caps). He uses wasted chanterelles as an indicator! There were also the large, showy *Leucopaxillus albissimus* (large white leucopaxillus) and *Agrocybe praecox* (springtime agrocybe). Larry Stickney reported a find of picture-perfect chanterelles in the Orinda area.

We had a 3-day break from the rains in late January so I hiked from the west end of Golden Gate Park through Land's End and on through Baker Beach into the Presidio. Along the way there were *Otidea alutacea* (brown clustered ear cup), *Hypholoma aurantiaca* (orange hypholoma) in chip beds, *A. praecox* (the earliest I've ever found them) and several *Agaricus* species including *A. fuscofibrillosus* (bleeding agaricus) under Cypress, *A. bernardii* (salt-loving agaricus) and *A. bitorquis* (banded agaricus). In the Presidio there were *Amanita pantherina* (panther amanita) and *Russula cremoricolor* (creamy russula) under pines and a mass fruiting of *Leucopaxillus gentianeus* (bitter paxillus) under eucalyptus. Matthew Gandin found *Hydnum repandum* (hedgehogs) under the pines as well.

In Marin Matthew found *Tricholoma flavovirens* (man on a horse-back), *Lactarius fragilis*, *Craterellus cornucopioides* (black trumpets), and *Amanita velosa* (springtime amanita). Scott McPhee also found *A. velosa* in the Santa Rosa area but, he adds, "perilously close to the deadly *A. ocreata* (destroying angel)". Collectors beware! You should get to know the deadly *A. ocreata* and *A. phalloides* (death cap) backwards and forwards before you even think about collecting any *Amanitas* for the table. Scott also found *Volvariella speciosa* (common volvariella) and a *Gymnopilus* sp. fruiting from fiberboard on the side of a building!

Looking ahead to foraging in March, look for *Agaricus osecanus* (giant horse mushroom) and *A. arvensis* (horse mushroom) in the grasslands at Point Reyes and on the Marin and Sonoma coast. Other *Agaricus* species to collect include *A. bitorquis*, *A. fuscofibrillosus* and *A. perobscurus* (princess) at Land's End and *A. arvensis*, *A. bernardii* and *A. augustus* (the prince) along Sunset Boulevard and other cypress and pine habitats. *A. pattersonae* can be found in the cypress groves along the San Mateo Coast and *A. liliceps* (giant cypress agaricus) further south toward Santa Cruz and Monterey.

Warmer weather should bring out *Macrolepiota rachodes* (shaggy parasol) and *Coprinus comatus* (shaggy mane). A few hedgehogs can still be found under the Bishop pines at Tomales Bay State Park. The springtime *Amanitas* (*A. calypttrata* and *A. velosa*) should continue to fruit, the latter just outside the drip line of live oak. Toward the end of the month there should be some morels and *Gyromitras* along with *Amanita calypttrata* in the lower elevations of the Sierra. Dust off your camping gear in preparation for the upcoming morel season.

And don't forget the wildflower season which should be the most spectacular in many a year. The east side of Mt. Diablo and all down the Diablo range is prime wildflower area. Henry Coe State Park East of Morgan Hill should have glorious displays. Edgewater Park in San Mateo and Old St. Hilary's above Tiburon in Marin County are a must for the serious student. But remember that, unlike mushrooms which produce millions of spores, the continuity of wildflower species hinges on an extremely finite number of seeds. Removal of wildflowers from the habitat is an absolute no-no!

To contribute to *The Forager*, call me at 650.340.8986, e-mail to mycoforagr@aol.com or post your findings on Wade Leschyn's *Natural World Bulletin Board* at 650.261.1212 Thanks to Mike Boom, Henry Moore, Larry Stickney, Anna Moore, Matthew Gandin, Scott McPhee, Gerald Weisl and Johnathan Tolbach who contributed to the preparation of this report.



Dorothy Beebee

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Calendar

Sunday, March 1: Los Angeles Mycological Society Mushroom Fair. 9:00 a.m.–4:30 p.m. at the Los Angeles State and County Arboretum, 301 North Baldwin Avenue in Arcadia. Arboretum entry fee \$5.00 adults, \$3.00 children 5-12, under 5 free. Information: email spencall@genesishnetwork.net or call 213.292.1900.

Sunday, March 1: Land's End Walk, Lincoln Park, San Francisco. Meet at 10:00 am by the water fountain in the parking lot in front of the Palace of the Legion of Honor. Heavy rain cancels the walk. Call or e-mail Henry Shaw for details: shaw4@llnl.gov, 510.943.3237.

Sunday, March 8: Land's End Walk, Lincoln Park, San Francisco. Meet at 10:00 am by the water fountain in the parking lot in front of the Palace of the Legion of Honor. Heavy rain cancels the walk. Call or e-mail Henry Shaw for details: shaw4@llnl.gov, 510.943.3237.

Saturday, March 14: Joaquin Miller Park (Oakland) beginners' walk. Meet at 10:00 am at the Sequoia Arena. Call Norm Andresen for details: 510.278.8998.

Sunday March 15: Marin Municipal Water District Lands hike with the Sierra Club. Contact Terry Sullivan at 415-435-8711, terrsull@aol.com for details.

Sunday, March 15: Land's End Walk, Lincoln Park, San Francisco. Meet at 10:00 am by the water fountain in the parking lot in front of the Palace of the Legion of Honor. Heavy rain cancels the walk. Call or e-mail Henry Shaw for details: shaw4@llnl.gov, 510.943.3237.

Sunday, March 15: March Mushroom Madness. A sumptuous dinner at Loraine Berry's house in Ross that starts at 1:00 p.m. and ranges into the evening. Charge is \$30 for MSSF members, \$35 for non-members. Call Loraine Berry at 415.454.0914 for details.

Tuesday, March 17: 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. Janet Dye will speak about *Rhizopogons* and Douglas fir in mycorrhizal embrace.

Calendar continued on page 6

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>