

Speaker for November
MSSF Meeting
Tuesday, November 18

Dr. Jim Trappe
Department of Forest Science
Professor
Oregon State University

Truffles in Australia and Why Do We Care?

Dr. James (Jim) Trappe received a Ph.D. in 1962 from the University of Washington, Seattle and is currently a professor in the Department of Forest Science at Oregon State University in Corvallis. His research interests include the taxonomy and ecology of mycorrhizal fungi, as well as fungi in natural ecosystems.

The current programs in his laboratory include 1) mycorrhizal ecology of subalpine and alpine ecosystems, 2) mammal-truffle interactions, 3) population ecology and functions of nonspecific biotrophic root endophytes, and 4) taxonomy of hypogeous fungi.

continued on page 2

CONTENTS

November Speaker	1
Fungal Archipelagos	1
Letters to the Editor	2
Forager's Report	3
Cultivation Corner	8
Mendocino Foray	9
Talks and Workshops.....	10
Culinary Corner	11
Calendar	12

Mycena News

The Mycological Society of San Francisco November, 2003, vol 54:11

MycoDigest

MycoDigest is a section of the Mycena News dedicated to the scientific review of recent Mycological Information

Fungal Archipelagos

by Else C. Vellinga

vellinga@uclink4.berkeley.edu

John Donne's famous words 'No man is an island entire on itself' let themselves easily be translated into 'No tree is an island'. Every tree provides food and shelter to a host of other organisms, and is also dependent on many other species itself. Fungi mediate the supply of water and nutrients, insects and other animals. They also aid in pollination and seed dispersal.

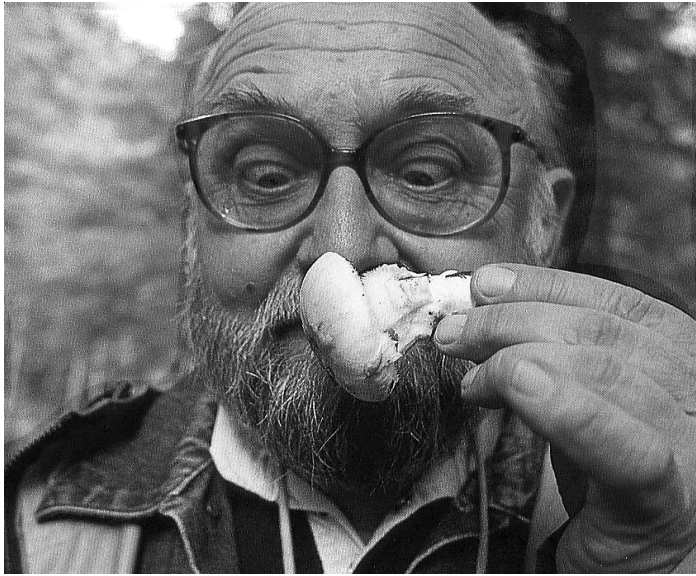
One particular group of organisms, invisible to the eye of the tree hugger, makes its home inside the tree. These are the endophytic fungi – fungi that grow within plants at least during part of their stay, without obviously causing disease.

These fungi have even a more hidden lifestyle than the mushroom species we know from our walks in the woods and are less familiar than those mycorrhizal associations underfoot. And yet, they are numerous and ubiquitous. Almost every plant on earth harbours one or more species of fungi among or within its cells. Best known are the fungi in grasses and in trees.

Leafing through old issues of *Science*, I came across a story written a century ago, describing the experiences of the author and his company in the mountains of New Mexico: "We had made camp one evening in a beautiful park, bordered with spruces and firs, and covered with tall grass that, with its green base leaves and ripe heads loaded with heavy rye-like grain, offered a tempting feast for our hungry animals. The moment saddles and harnesses were off, the horses were eagerly feeding. A few minutes later, a passing ranch-man stopped his team and called over to us, 'Look out there, your horses are getting sleepy grass,' and added, 'If they get a good feed out of that grass, you will not get out of here for a week'." The following morning the author is met with the sight of his horse Old Joe: "The horse was standing on a side hill, asleep, his feet braced far apart, head high in air, both ears and under lip dropped, a most ridiculous picture of profound slumber." (Bailey, 1903).

Now we know that sleepy grass, *Achnatherum robustum*, hosts a *Neotyphodium* species, an endophytic fungus, that produces lysergic acid amide, the sedative to which Old Joe fell victim. Horses and cattle who have eaten this grass will avoid it for the rests of their lives, so it offers the grass perfect protection against herbivory. This fungus does not produce fruitbodies, but grows into the seeds of the plants and is spread to the next generation of grass when the seeds germinate.

continued on page 4

Speaker *continued from page 1*

Jim Trappe at work

Jim Trappe: "Australia has the greatest diversity of truffles and truffle-like fungi of any of the continents. In repeated collecting in an area of southeastern Australia about 150 miles square we found more than 250 species, more than are known from all of Europe! I estimate the world contains around 5,000 species, nearly a third of them being endemic to Australia. The environment that led to this huge diversity "Down Under" can teach us about the selective pressures that led to the belowground fruiting habit. Because the Northern and Southern Hemispheres separated some 180 million years ago when Pangaea broke into the two supercontinents, Laurasia in the North and Gondwana in the South, the truffle fungi have evolved independently, North from South. By comparing the similarities and differences between, say, Australia and North America, we can infer much about origins of different genera, their ancestors, and the power of the truffle/tree/animal interaction in shaping forest ecosystems. As a bonus, many of the outstanding truffle habitats of Australia occur in the country's best wine producing areas!"

Society Officers

President: Mark Lockaby	(510) 412-9964
Vice Pres: David Campbell	(415) 457-7662
Secretary: Carol Hellums	(415) 255-4950
Treasurer: George Collier	(415) 641-6068

Select Committees

Forays: Tom Sasaki	(415) 776-0791
Book Sales: Norm Andresen	(510) 278-8998
Membership: Jane Collier	(415) 641-6068

Letter to the Editor

Dear Editor:

I read with interest the letter in the October *Mycena News* from Robert Moncrieff of the Sierra Club appealing to MSSF members to oppose the "Healthy Forests Initiative" currently being promoted by the Bush Administration to address the wildfire threat on the National Forests. I am not going to support or oppose Mr. Moncrieff's specific assertions regarding the validity of the approach being employed by the Bush Administration, except to say that a century of zealous fire suppression has left the National Forests in a dangerously fire-prone condition that threatens both ecosystems and hundreds of rural communities. MSSF members and others may disagree on the specific remediation measures needed to reduce this threat, but I believe that we can all agree that failure to do anything to address the threat is an unacceptable option.

I hope also that Mr. Moncrieff's appeal to MSSF members on behalf of the Sierra Club represents a moderation of the Club's previously intolerant attitude toward mushroom collecting on the public lands. Many MSSF members will recall bitterly the Club's strident opposition to the MSSF's attempt in 1993 to gain legal access to units of the East Bay Regional Park District for limited mushroom collecting. At a hearing on the issue before the EBRPD board David Tam, representing the Sierra Club, spoke out against mushroom picking, and - not content to stop there - cast mushroom pickers as environmental despoilers bent on destroying the beautiful East Bay parks. In his tearful finale, Tam wailed, "You can't let them do this. The environment is nobody's to touch!"

In the wake of this episode it was distressingly evident that a significant portion of the Sierra Club leadership regarded mushroom collecting as something only slightly less reprehensible than clubbing baby seals. I was one of several MSSF members who quickly dropped their memberships in the Sierra Club.

MSSF members can only hope that the Sierra Club's current appeal to the MSSF represents a lasting recognition, perhaps a begrudging one, that mushroom collecting is a legitimate activity on the public lands, and not merely something they may be temporarily willing to tolerate to gain our support during a crisis, but will once again vilify when circumstances change.

Steven Pencall

MSSF member/former Sierra Club member
Riverside, California
spencall@gnww.net



Foragers' Report

November 2003 By Patrick Hamilton
email: mycochef@aol.com

I am a dirt road kind of guy. You may be that type too. Highways are okay for what they – are – likeable, smooth, wide and well paved routes to get quickly to another dearly beloved, bumpy, narrow and loosely graveled track. Take me down an N123, whatever, any old time.

Another simple diversion available for the mind, for instance when the mushrooms are not so out and about, is noticing and then checking out really old dirt roads. They can be seen sometimes flanking you maybe down below, going around a bend, or deteriorating high above, and you can wonder what they were built for and what ethnic group did it with what materials and who rode on them, on what mode of transportation, and did they get shot at by wild Indians or held up by Highwaymen. Hmm?

The Sierras have lots of great road relics. One particularly fine sight is available taking Old Priest Grade out of Big Oak Flat. You can see a very cool older stage trail in between the very steep road and the newer highway. There are beautiful craftsmen-built 140-year-old stone retaining walls still keeping the stage path propped up against the sheer faces. People taking new Highway 120 can't see them. We seekers of strange – to some-stuff find beauty in and amongst everyday life that for certain reasons stays hidden to too many.

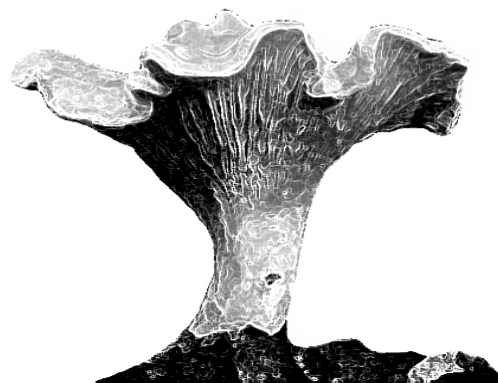
Perhaps because so many people found boletes already this year up in those same Sierras (many travelers drive through just to get up to Tahoe) the pressure on the coast will be less. Probably not

But that was last month – what's happening here now? Well, not much. So if mushrooms are not fruiting where you are, you go to them

We were hiking in late September in the Pecos Wilderness of New Mexico and picking wild raspberries and tame *Leccinum insigne* under the aspen and doug-fir at 8,500 feet and some *Boletus edulis* down a bit lower in the ponderosa pine and gamble oak forested mesas 75 miles away, above Bandalier National Monument, near Los Alamos atomic labs.

We couldn't help but check out the huge fire scarred mountains that started as a controlled burn and nearly took down the town several years ago. It was where our environmentally compassionate President later declared his new policy of fine forest management. I don't know if he was wearing a fire fighter's suit when he did his declaring (like when he stated, in a military flight suit aboard an aircraft carrier, that the fighting was over in Iraq), but I'm sure it will be a policy for the benefit of all things.

On the flight back (from Denver) we flew over a pretty good looking fire somewhere in the mountains between Ebbets and Sonora Passes – or so it appeared from 36,000 feet. I found out that those plumes of smoke were from lightning caused burns close to Spicer Meadow Reservoir in the Carson-Iceberg Wilderness that have been going since late August. More on this in April.



One of our members was up in Terrace, B.C., and remarked about the Matsutake and chanterelle picking up there. This area has been big on the commercial Matsutake picking circuit for years. Nearby and northwest is the Nass Valley, famous for the size of its matsie harvest and for the nastiness of its brown bears, a.k.a, "grizzly bears".

The long road from Banff and Jasper parks that goes up from western Alberta through British Columbia is called the "Icefield Highway" and then the "Yellowhead Highway" as it heads to the Pacific. It is known as one of the most beautiful routes anywhere and takes you into some great mushroom country with access to wonderful dirt roads and then all the way to Prince Rupert where a ferry can be caught for the eight hour trip to the Queen Charlotte Islands - home to fantastic golden chanterelle hunting.

On our coast the recent clean-up day at Salt Point yielded trash and these mushrooms: *Agaricus californicus*, *Amanita franchetii*, *Amanita pachycolea*, *Boletus edulis*, *Cantharellus cibarius*, *Fuligo septica*, *Ganoderma oregonense*, *Laetiporus conifericola*, *Lyophyllum decastes*, *Osteina obducta*, *Phaeolus schweinitzii*, *Pleurotus ostreatus*, *Russula chloroides*, *Russula brunneola*, *Russula elaeodes*, *Russula xerampelina*, and *Trichaptum abietinum*.

Herman Brown has once again informed our Yahoo Groups internet list with reports of finds near his home in Greenville, CA, and talk of eating *Gomphus floccosus*. Seems that the Scaly Chanterelle is eaten often in Mexico and not so much here. (I have not tried it, but probably will this year. I have a cast iron stomach and can even eat "bad" *Agaricus*.) His basket took in both king and queen boletes, shrimps, white chanterelles, grissetes, fried-chicken mushrooms, pogies and lactariuses.

Much might change in the next month if we get the welcoming rains of Fall. That's all for now folks.

P.S. There will be another annual Mendocino Wine and Mushroom Festival in mid November. I have been asked by chef John Ash to do a cooking demo with him at Fetzer winery in Hopland and I've also been scheduled to be the wild mushroom person in a food-and brandy tasting-event on another day in Ft. Bragg. Problem is they have already billed me as a mushroom "expert" and I am certainly not, nor ever would say, anything close to that. Like many of us, I know some things about fungus. Arora told me years ago – somewhat tongue in cheek – that he was only intermediately knowledgeable, but the point was made.

Check out the events if you are up there next month.

MycocDigest continued from page 1

Fungal Archipelagos

This is a very beneficial partnership for the plants. However, in the long run, the fungi, which only seem to reproduce asexually, are not so well off.

On the other end of the spectrum of grass-fungus relationships, are the *Epichloe* species. These do have sex and form their fruitbodies around the stems of the grass, choking the grass stems and preventing them from forming flower spikes. The grass reacts by forming lots of shoots, technically known as tacts, and this has long-ranging effects. To take just two examples to illustrate this: perennial ryegrass, *Lolium perenne*, introduced into New Zealand from Europe and is now the dominant, naturalized grass in New Zealand. With it came *Neotyphodium lolii*, which makes the grass less palatable for cattle, but also protects the grass from attacks by the equally introduced Argentinean stem weevil.

The other example also relates to an introduced grass. The originally European species, *Festuca arundinacea*, tall fescue, now covers millions of acres in the eastern US. The endophyte *Neotyphodium* makes it grow even better, but causes toxicoses in the cattle that graze in it. However, it also enhances the growth of the grass, and makes it more drought and heat resistant. As a result, it can easily out compete local plants and grasses, significantly decreasing biodiversity in grasslands. Nor is that the end of fungal influence. Underground, the endomycorrhizal fungi - the microscopical fungi in the roots of many plants - also play a crucial role.

The fact that endophytic fungi often produce secondary compounds, with an effect on other organisms, makes them an ideal target for the pharmaceutical industry in its search for new medicines. Especially since the compounds are so unlike existing drugs against which many microorganisms have developed resistance.

The anti-cancer drug taxol is present in all the earth's yew species, but the natural source is very expensive, and organic synthesis is not economically feasible. Recently a taxol-producing endophyte of *Taxus brevifolia* was discovered, *Taxomyces andreanae*. Already, other fungi, some growing within yew, but an even larger number also in other trees, have been shown to produce taxol. Taxol may also play a role in defense against plant pathogens, like *Phytophthora*, as it seems that these organisms do not easily attack yews.

Plants growing in extraordinary habitats are more likely to have unusual defense mechanisms against the perils their niche brings with it. So the search for those novel medicines focuses on rain forests, and especially plants growing in very wet places. Waterfalls, with their falling water and stones, are favourites.

Traditional medicinal practice may also point to the antibacterial or antifungal activities of endophytes. Aboriginal people in Australia use the snakevine (*Kennedia nigricans*) to heal wounds and infections. And yes, this plant hosts a *Streptomyces* species which is active against a host of fungi and bacteria.

All those endophytes do seem to have a beneficial function in the host plant; their presence alone makes it impossible for another (read more harmful) fungus to be there.

It is not only exotic species from faraway wild areas that have endophytes. Our local redwoods have many fungi living within their leaves. And so we are back where we started. Fungi are on trees, in trees, around trees, profiting or protecting trees, but all contributing to the tremendously interesting and diverse world around us.

Further reading:

- Bacon, C.W. & J.F. White Jr (eds), 2001. Microbial endophytes. Marcel Dekker, Inc., New York, Basel.
- White, J.F. Jr., C.W. Bacon, N.L. Hywel-Jones & J.W. Spatafora (eds), 2003. Clavicipitalean fungi. Evolutionary biology, chemistry, biocontrol, and cultural impact. Marcel Dekker, Inc., New York, Basel.
- Arnold, A.E., Z. Maynard & G.S. Gilbert, 2001. Fungal endophytes in dicotyledonous neotropical trees: patterns of abundance and diversity. *Mycological Research* 105: 1502-1507.
- Strobel, G.A., 2003. Endophytes as sources of bioactive products. *Microbes and Infection* 5: 535-544.

Mycena News is the newsletter of the Mycological Society of San Francisco and is published monthly from September through May. Please e-mail newsletter submissions to mycena-news@mssf.org.
 Editor: William Karpowicz
 Layout: Sonja Norwood
 Printing/Mailing: Mother Lode Printing, Jackson, CA

Upcoming Forays

Sunday, November 9, S.F. Land's End Walk: Meet at 9:30 a.m. in the parking lot in front of the W.W.II monument at the north end of El Camino del Mar. To get there, go west on Geary Ave which becomes Point Lobos Ave near the ocean. At El Camino Del Mar, turn right and proceed to parking lot. Foray Leader: Tom Sasaki (415-776-0791 or email: sasakitom@aol.com).

Friday-Sunday, November 14-16, Annual Mendocino Woodlands Foray: See separate article on another page in this issue. The fee for the lodging, meals and special programs from Friday through Sunday and group lead forays on Saturday is \$125 for a member and \$140 for a nonmember. To register, made check out to MSSF and send to Foray Coordinator, Tom Sasaki (415-776-0791 or sasakitom@aol.com).

November 22-23, Annual Salt Point Foray: Meet at 10:00 a.m. at the Woodside campground. This is a "just show up" event, but judging from past years, this event is a very popular one. The Society's well-known foray leaders have been known to show up to help lead foray groups. The day's activities ends Saturday night with a potluck feast of the day's picked edibles. David and Jeanne have even been known to delve into their private collection of succulent dried mushroom to cook up a dish to share with participants. Participants are responsible for their own campsite/lodging. Foray Leaders: David and Jeanne Campbell (415-457-7662 or email: or yogidog@comcast.net).

Sunday, November 30, S. F. Land's End Walk: Meet at 9:30 a.m. in the parking lot in front of the W.W.II monument at the north end of El Camino del Mar. To get there, go west on Geary Ave which becomes Point Lobos Ave near the ocean. At El Camino Del Mar, turn right and proceed to parking lot. Foray leader: J.R. Blair (650-728-9405 or email: jrblair@outrageous.net).

Fungus Fair Forays

Forays are scheduled throughout the Bay Area and beyond to collect specimens for the annual Fungus Fair held on December 6-7. Bring cardboard boxes, baskets, waxed paper and waxed paper bags. Only serious rain will cancel or delay these fungus collections. Call leaders if necessary. More forays may be scheduled which will be published in the December issue. Forays to date for the Fungus Fair are listed below:

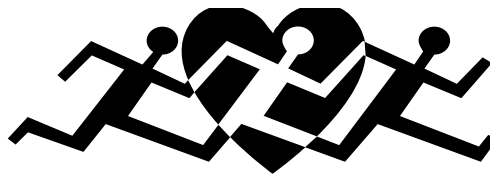
Friday, December 5, San Francisco Watershed: Meet at Pulgas Temple entrance at 10:00 am. and finish by 3:00 pm. Entrance is limited to 35 persons, no infants and by reservations only. Call, e-mail, or fax your request to the leader. No response indicates acceptance. We will enter near the Pulgas

Temple entrance. Bring waxed paper bags, cardboard boxes, instrument for digging up the base of the fungi, lunch, and fluids. Leader: Bill Freedman (650-344-7774 or email: loufreed@aol.com).

Friday, December 5, Huddart Park, South Bay: Meet in the main parking lot, just past the park entrance kiosk at 10 am and leave at 1 pm. Huddart Park is on King's Mountain Road in Woodside. Leader: Wade Leschyn (650-591-6616 (home) or 650-678-1302 (cell) or email: wade@belmateo.net).

Friday, December 5, Nevada City: Meet at 9 am at the creek in Pioneer Park in Nevada City. Call leaders for further information Leaders: Daniel Nicholson (530-265-9328) and Jerry Bloom (530-265-9544).

Friday, December 5, Salt Point State Park: Meet at the Stump Beach parking lot at 10 am for a foray up the Stump Beach trail. We will regroup at 1 pm at the parking lot. Leader: Anna Moore (510-231-9584 or 510-932-4034 or email: wade@belmateo.net or).



And Don't Forget!

David Arora's Mendocino Mushroom Foray:

Thanksgiving Weekend Friday, Nov. 28 - Sunday Nov. 30

David Arora, author of "Mushrooms Demystified", is once again offering his Thanksgiving weekend mushroom foray at Albion on The Mendocino coast.

The foray begins Friday afternoon, November 28, with a mushroom hunt, and runs through noon Sunday. Back by popular demand are foraging Canadian chefs Jill Milton and Brigid Weiler (co-authors of "Recipes from Garden, and Bush"). They will prepare meals including homemade bread.

As always, there will be other chefs and experienced mushroom hunters on hand to contribute their help and expertise to what is always a fun- and fungus-filled weekend.

Scheduled activities include mushroom hunts, beginning and intermediate identification workshops on local mushrooms, cooking demonstrations, a potluck fungus feast, and glimpses of Arora's ethnomycological research in various lands.

Cost is \$150 per person including lodging (in heated cabins) most meals.

To register, or for more information, please contact:

Debbie Viess at (510) 430-9353 (days or eves 7-9 pm) or amanitarita@yahoo.com or 328 Marlow Dr., Oakland, CA, 94605.

All experience levels are welcome, including beginners. Please include your e-mail address when you register. Early registration is advised!



To Celebrate the Holiday Season

The Mycological Society of San Francisco

Invites you to the

Annual Holiday Dinner



Cost: \$30/member; \$35/non-members

Date: December 15, 2003, 7 p.m.

Location: Snow Building, Oakland Zoo

Reservations are required. Please mail check, payable to MSSF, together with the names of those in your party to:

George Collier/MSSF Holiday Dinner
1535 Church St.
San Francisco, CA 94131.

Dinner produced by the Culinary Group of the MSSF.



The Sonoma County Mycological Association (SOMA) invites you to the 7th annual SOMA Camp Wild Mushroom Retreat.

The Camp will be held on Martin Luther King weekend, January 17-19, 2004.

This year, SOMA is very pleased to have Gary Lincoff, well known author of the "Audubon Field Guide to North American Mushrooms", with us as our keynote presenter for the three-day weekend.

SOMA is moving the Camp to a beautiful new facility, located near Occidental, Sonoma County, about one hour north of San Francisco. The spacious, modern buildings are set amongst 225 acres of oak, madrone, tanoak, redwood, and Douglas-fir. The newly-built cabins are bright, clean, and airy, with hardwood floors and stylish bunks. There is plenty of room for all the workshops and classes, there is a great specimen room, and it is all surrounded by great habitat! The Camp, a benefit for SOMA, is full of mushroom forays, specimen tables, slide shows, and speakers, as well as classes and workshops on mushroom dyeing, paper-making, cooking, medicine making, photography, cultivation, truffle hunting, and more, and of course, great wild mushroom cuisine from the SOMA culinary group.

Fees: \$175 until Nov. 15, \$195 after that. Registration closes on Wednesday, January 7.

Fee includes lodging, meals, and all activities.

Special Sunday only fee: \$90, includes lunch, dinner feast, and all the day's activities.

To obtain a registration form, you may visit the SOMA website at: www.SOMAmushrooms.org, where you can also view photos and info from past SOMA Camps. Information and registration forms may also be obtained from Linda Morris, the Camp registrar:

ph. 707-773-1011, email: lamorr@pacbell.net

or the Camp coordinator, Charmoon Richardson

ph. 707-887-1888, email: charmoon@sonic.net.



Membership and Subscription Information

To join the MSSF and receive this newsletter, send a \$25 check (\$20 for seniors (65+) and full time students) payable to **MSSF** to:

MSSF Membership, Attn: Jane Collier
c/o The Randall Museum
199 Museum Way
San Francisco, CA 94114

Please include contact information: home and/or work phone numbers and e-mail address. New and renewal memberships will be current through December of 2003.

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.

To change your contact information or for further questions regarding membership and subscriptions, e-mail Jane at: jcollier@stanford.edu or call (415) 641-6068.

MSSF Scholarships

The Mycological Society of San Francisco offers scholarships to full-time graduate students majoring in mycology attending colleges and universities in northern California. These scholarships vary in amount from \$500 to \$1,500 and are given in the name of Esther Colton Whited and Dr. Harry Thiers. All research proposals are welcomed, but special consideration will be given to taxonomic studies of the higher fungi of the Pacific States. Requirements include two letters of recommendation, one from a professional mycologist, a brief statement describing the research project, and agreement to present the results at a general meeting of the MSSF. Send inquiries/materials to Robert Mackler, 157 Mesa Ct., Hercules CA, 94547. Deadline for applications is December 10, 2003.

Cultivation Corner

By Ken Litchfield © 2003

klitchfield@randallmuseum.org

Volunteer Opportunities at the Fungus Fair

The Fungus Fair will be held at the Oakland Museum from 10-5 on Saturday December 6th and 11-5 on Sunday December 7th.

As usual there will be lots of opportunities for members and friends to volunteer at the fair, learning about mushrooms, your society, your fellow members, and socializing in a fun and exciting atmosphere all together.

We'll have professional chefs performing cooking demonstrations with free samples of the results for the public. We'll have two theaters with scheduled speakers all day both days. There will be a room for kids to create mushroom art from live mushroom models. The main hall will have our basic, hands on mushroom introduction, an ID table, a woodland display, specialty tables for edible and medicinal mushrooms, cultivation, dyes, toxicology, ecology, magic mushrooms, lichens, and other mycological societies, besides the many taxonomic tables with mushrooms organized by family to learn their relationships. There will be book and T-shirt sales tables and the Society's mushroom market of all kinds of prepared mushroom products. And lots of vendors selling everything from art to mushroom kits to knickknacks and fresh mushrooms.

You can volunteer for any of these special areas to interact with the public during the fair and/or help set up on Friday or take down on Sunday evening. On Friday, there are several collecting forays from diverse habitats around the Bay Area and state. After collecting mushrooms, duff, mossy logs, and other exhibit habitat enhancements, you can bring them to the museum and help with the ID process and creating the various displays. We will have a wonderful dinner for the volunteers that evening prepared by Jane Wardzinska, for whom you can volunteer to help. After dinner, there will still be plenty of work to do. During the fair hours, we'll have a food room for the working volunteers set up by Sherry Carvajal, for whom you can also volunteer.

I'm particularly interested and excited about having lots of our cultivation seminar attendees participating in the cultivation displays and helping out everywhere that needs assistance.

Fungus Fair Volunteer Coordinator Needed

We are in need of a volunteer coordinator for the Fungus Fair. Primarily, it involves collecting the names and contact information of people wishing to volunteer, and hooking them up with people who need volunteer help for the various categories that they head up. Most of the work is done by email.

The likely candidate won't be going in to this cold. Lorrie Gallagher, who has previously done the job will be there to mentor you, and she has lists from previous fairs to get a quick handle on things. In addition, we are already set for the weekend's volunteer provisions of food, with Jane Wardzinska preparing the Friday night dinner for setup folks and Sherry Carvajal handling the volunteer feeding during the Fair on Saturday and Sunday.

Whether you have been around for a while or you are new to the organization, this is a good opportunity to get to know lots of folks in the Society and be an integral part of what is happening.

If you would like to volunteer for any of these opportunities please contact me at:

klitchfield@randallmuseum.org

or Dan Long, my co-coordinator for the fair, at:

danlong@speakeasy.com.





Annual Mendocino Foray

November 14- 15-16

Make your reservations now to participate in the "Camp David" for mushroom lovers weekend.

Small group forays led by knowledgeable leaders
Cultivation Lecture Friday night.

Wonderful meals prepared by our culinary group.

Slide show by Mike Wood on Saturday night.

Mushroom Identification tables so you can hone your ID skills.

Comfortable, rustic cabins are provided with four cots and large fireplaces.

Numerous, clean bathroom facilities with steaming hot showers.

Fun for everyone in a beautiful historic setting

What to bring?

Warm bedding

Flashlight

Personal sundries

Rain gear

Collection basket

Optional but handy stuff

Lantern

Kindling

(Large pieces of firewood are provided, but must be carried back from mess hall)

Wine or spirits

For the cost of \$125 per person, half price for children.

This is a phenomenal value for a great weekend.

For Info

call: 415-776-0791

email: Sasakitom@aol.com

Send your payment

check made out to MSSF to:

Tom Sasaki

1506 Lyon Street

San Francisco, CA 94115

Please Renew Your Membership for 2004

We have made it so easy for you. Three ways easy.

1. Cut this box out of your newsletter. Fill out the required information on the reverse side. Write a check for the appropriate amount, made out to "MSSF Membership." Then use the envelope included in this newsletter to mail your renewal to the Randall Museum.
2. To save postage, you can give the envelope with the filled out form and check to Jane Collier at the November 3 culinary dinner, the November 14-16 Mendocino Foray, the November 18 General Meeting, or the December 6-7 Oakland Fungus Fair.
3. You may also renew online by using the PayPal option on the MSSF website:
<http://www.mssf.org>
If you use this option, please send Jane Collier a personal email (at jcollier@stanford.edu) giving the information requested on the reverse of this form. Paypal provides only the name, mailing address, and email of those who enroll or renew. It does not give the name of a secondary member, telephone numbers, an alternate email address, or any indication of interests.

Please note: All memberships for 2003 expire at the end of December. You need to renew before the end of December in order to make sure you receive the 2004 publications and to continue your access to the MSSF website.

For those who have already renewed for 2004

—Thank You!—

Be sure to check the mailing label on your November Mycena News to find out if your membership expires in December of 2003.

Also note: The MSSF treats membership information as private, but it does VERY occasionally release its membership list for mailings by mycological businesses. If you do not want your name included in such a mailing list, either contact the membership chair or indicate on your renewal that you do not want to receive commercial mailings.

The regular, adult/family membership fee is \$25.00. For seniors over 65 and for full-time students, it is \$20.00. For **e-members**, who will not receive the Mycena News by mail, but can download it for themselves from the website, the fee is \$15.00.

If you have changed your name(s), mailing address, telephone number(s), or e-mail address, please notify Jane Collier, the membership chair, so that she can update the database. You may notify her in writing at the time you renew or you may contact her by telephone (415-641-6068) or preferably by e-mail at: jcollier@stanford.edu.

MYCOLOGICAL SOCIETY OF SAN FRANCISCO - Membership and Membership Renewal Application

New Members please fill out as much information as you can. Members who are renewing need to fill out only the blanks for which information has changed within the last year. Please check the current *Roster* to see if any of your address, phone, and email need updating!

Name 1: _____ Home Phone: _____
 Name 2: _____ Business Phone: _____
 Street/Apt#/PO: _____ Cell Phone: _____
 City: _____ Email 1: _____
 State: _____ Email 2: _____
 Zip Code: _____ Interests: _____
 New Membership? _____ Renewal? _____
 Membership type: _____ Adult/Family (\$25) _____ Senior/Students (\$20) _____ Electronic (\$15)

Please use the envelope provided to return the filled out form along with your check made out to "MSSF membership." Or mail the form and check to: MSSF Membership, c/o The Randall Junior Museum, 199 Museum Way, San Francisco, CA 94114

Upcoming Mycological Talks and Workshops

The MSSF is sponsoring a variety of talks and workshops this November. There are offerings for both beginners and advanced mushroomers. Workshops are limited to 25 participants. All events are free to MSSF members. Non-members may attend workshops for a \$15 fee that includes a year-long "e-membership" to the MSSF (i.e. no paper copy of the Mycena News will be sent). Debbie Viess' talk at the Oakland Museum is free to all. For the convenience of both members and instructors, classes will be held in two locations: the Randall Museum in S.F., and the Oakland Museum, in Oakland.

Classes at the Randall:

Wednesday, Nov. 19th, 7:30-9:30 pm. "Mushrooms 101", by Robert Mackler. An introduction to the weird and wonderful world of mushrooms. Lecture and slide show by Bay Area Educator Bob Mackler. Basics of mushroom biology and beginning ID will be covered. Please bring fresh mushrooms to class.

Tuesday, Nov. 25th, 7:30-9:30 pm. "*Agaricus* Workshop", by Fred Stevens. Discover the How, When and Where of *Agaricus* through our preeminent *Agaricus* expert, Fred Stevens. Learn to distinguish excellent local edibles, like *Agaricus augustus* or *A. arvensis*, from their all too common stomach churning relatives, like *A. xanthodermis* and *A. californicus*. Fred will present a slide show and provide copies of his excellent key to Bay Area *Agaricus*. Participants are encouraged to bring fresh wild *Agaricus* to the class. This is a difficult group to ID, so come and sharpen your skills.

Classes at the Oakland Museum:

Friday, Nov. 7th, 7:30 pm. "Edible and Poisonous Mushrooms of the Bay Area", by Debbie Viess. An entertaining and informative talk and slide show by the MSSF's own Amanitarita. Debbie will provide a cook's tour of some of her favorite edible mushrooms, a rogue's gallery of their poisonous look-alikes and a few just because! Local psychoactive mushrooms will also be covered. Note: this is a free night at the Oakland Museum, and there will be a variety of other interesting programs going on, including live music and Day of the Dead festivities. Parking is available in the Museum Garage or streetside.

Thursday, Nov. 13th, 7:30-9:30. "Advanced *Lepiota* Workshop", by Dr.Else Vellinga, a world expert on *Lepiota* and their allies. Topics covered will be: how to recognize a *Lepiota*, associated genera, an overview of some common species and species groups, and background information on systematics and ecology of lepiotaceous fungi.

Please bring David Arora's Mushrooms Demystified, and any *Lepiota* that you might encounter. Note: the Oakland Museum is located one block away from the Lake Merritt BART station.



Culinary Corner

Regale della Foresta (Gift of the Forest)

By Anthony Tassinello
ajtassman@earthlink.net

Serves 4 hungry hunters for a starter

4-12 inch long sheets of unwaxed parchment paper

4 tbsp. organic sweet butter, softened

1/4 cup dried *Boletus edulis*

2 shallots, sliced

1lb fresh *Boletus edulis* (*see note)

4 thin slices of pancetta

8 sprigs fresh thyme

kosher salt

black pepper

1/2 cup Prosecco or other light sweet wine

Begin by preheating the oven to 400 degrees and place a sheet tray large enough to hold all 4 packets side by side on the center rack. Remove the sweet butter from the refrigerator 30 minutes prior to preparation, allowing it to soften slightly. Pour enough boiling water over the dried mushrooms to cover and allow to rehydrate for 15 minutes. Drain the now-softened mushrooms – squeezing out the sometimes bitter liquid – and chop finely. In the bowl of a mixer add the partially softened butter and beat on medium speed with the paddle attachment until it becomes pale, about 2 minutes. Add the chopped mushrooms and a large pinch of the salt and 1 tbsp. of the sweet wine. Beat for one minute longer and adjust seasoning to taste.

To assemble the packages fold the parchment in two like a book and open again. On one half of the paper spread 1tbsp. of the compound butter in the center of one of the squares. The back of a spoon works well. Add some sliced shallots. Place two slices of *Boletus* on top of the butter, partially overlapping, followed by a circular slice of pancetta, two thyme sprigs and finally top with a generous grind of black pepper. Fold over the paper and, starting with the edge closest to you, fold the outer edge at about 1/2-inch intervals, creasing as you go. (Imagine a braided piecrust.) The idea is to seal the package tightly and end up with a half moon shape. Each fold holds the previous fold closed, so crease, fold, crease, fold until you have a 2-inch opening left to fold. Pour a splash of the remaining wine into the opening, tilt the package away from you and finish the fold to the end. Repeat with the three other packages.

Carefully transfer the packages to the preheated tray and bake for 15 minutes. The paper will begin to darken and puff up. Using a spatula transfer to four serving plates and allow each diner to open their own package at the table.

**Select firm, young, white-gilled examples of your fresh mushrooms. Wipe the tops clean of dirt and using a vegetable peeler, peel the stems to reveal a clean fresh stipe. If you have caps and stems separately they will suffice. Slice the mushrooms vertically into 1/2-inch pieces, this is done most easily on a Japanese mandoline, but can also be done with a steady hand and a sharp knife. Select the 8 most attractive slices and season with salt. (The leftover pieces of unconnected caps and stems are great for a quick scramble the next day.)*



Calendar continued from page 12

show up" event. Participants are responsible for their own campsite/ lodging. Potluck feast on Saturday night of picked edibles. Foray Leaders: David and Jeanne Campbell, yogidog@comcast.net or 415-457-7662.

Tuesday and Wednesday, Dec 2-3, Mushroom Dinner at Lalimes Restaurant in Berkeley. For the 8th, year Lalimes will have a prix fixe mushroom dinner the week prior to the fair. The MSSF will have a display set up and will be there answering questions. For menu and reservation information contact <http://www.lalimes.com/> or call 510-527-9838.

Friday, December 5, Forays for the Annual Fungus Fair: Forays to be scheduled throughout the Bay Area and beyond to collect mushrooms for the Fungus Fair. Details page 5.

Saturday and Sunday, December 6-7, Annual Fungus Fair: Oakland Museum. Tentative schedule: 10 am-5 pm. Saturday, noon-5 p.m. Sunday.

Monday, December 15, MSSF Annual Holiday Dinner: 7:00 pm. At the Snow Building at the Oakland Zoo, located at 9777 Golf Links Road, Oakland. For information, please contact Bill Hellums at (415) 255-4950 or at hellums@att.net. For reservations, please mail a check, payable to the MSSF, for \$30 per person (\$35 for nonmembers) and please include a list of the members in your party to: George Collier, 1535 Church Street, SF, CA 94131.

Monday, January 5, Culinary Group's Monthly Dinner: 7:00 pm. Meeting and dinner at Hall of Flowers in Golden Gate Park in San Francisco. For reservations or information, please contact Alvaro at (415) 695-0466 or at alvaro.carvajal@sbcglobal.net.

Monday, February 2, Culinary Group's Monthly Dinner: 7:00 PM. Meeting and dinner at Hall of Flowers in Golden Gate Park in San Francisco. For reservations or information, please contact Alvaro at (415) 695-0466 or at alvaro.carvajal@sbcglobal.net.



For the most current
 Calendar information
 call the MSSF Hotline at:
 (415) 759-0495 or check the
 MSSF web site at:

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

First Class Mail
U.S. Postage
PAID
Jackson, CA
Permit No 29



November, 2003, vol 54:11

MSSF Calendar, November, 2003

Saturday, November 1, Santa Cruz Foray: Location and time to be determined by leaders. Limited group size. Contact Tina & Thomas Keller at tinakeller@covad.net or 408-879-0939.

Monday, November 3, Culinary Group's Monthly Dinner: 7:00 pm, Hall of Flowers in Golden Gate Park in San Francisco. The theme will be a celebration of the Chanterelles. For reservations or information, please contact Alvaro at (415) 695-0466 or at alvaro.carvajal@sbcglobal.net.

Thursday, November 6, Edible and Poisonous Mushrooms of the Bay Area: Free slide show and talk by Debbie Viess, 7:00 pm at the Richmond Branch of the S.F. Public Library. Contact Library for details at (415) 666-7166.

Saturday, November 8, Beginners Mushroom Walk in Marin County: Location and time to be determined by leader. Contact Terry Sullivan by e-mail: biologyhikes@aol.com.

Friday, November 7, Edible and Poisonous Mushrooms of the Bay Area: talk by Debbie Viess 7:30 pm. Oakland Museum. Details on page 10.

Thursday, November 13, Advanced *Lepiota* Workshop: by Else Vellinga 7:30 pm., Oakland Museum. Details on page 10.

Friday through Sunday, November 14-16, Annual Mendocino Foray: Please see ad in this issue. For more information and carpooling contact Tom Sasaki at: 415-776-0791 email: sasakitom@aol.com.

Tuesday, November 18, MSSF General Meeting: Dr. Jim Trappe will speak on Truffles in Australia at 8:00 pm. Doors and mushroom ID at 7:00 pm Randall Museum.

Wednesday, November 19, Mushrooms 101: by Robert Mackler 7:30 pm, Randall Museum. Details on page 10.

Tuesday, November 25, *Agaricus* Workshop: by Fred Stevens 7:30 pm, Randall Museum. Details on page 10.

Friday, November 28-30, David Arora's Mendocino Mushroom Foray, Thanksgiving Weekend. Details on page 6.

Saturday and Sunday, November 22-23, Annual Salt Point Foray: Meet at 10:00 am. at Woodside Campground. This is a "just

Calendar continued on page 11