



From the cookbook, *Wild About Mushrooms*. Story pg. 6

# Mycena News

*Mycological Society of San Francisco*

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## Sudden Oak Death Update



*By David Rust*

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When healthy, mature oak trees in Marin County were purposely inoculated with *Phytophthora* last summer, symptoms of Sudden Oak Death (SOD) appeared in only eight weeks. Cankers developed over the following eight to ten weeks to an average size of 45 cm., with the largest being 71 cm., or 2 feet in diameter. The team of scientists, including UC-Davis plant pathologist David Rizzo, was very surprised by how quickly the disease took over.

Research continues into the nature of this new species of *Phytophthora*, a water-borne oomycete with twin-tailed flagella, which is devastating large numbers of coastal oaks in the Bay Area, but results have been slow in coming.

### Not a Root Fungus

After months of investigation, little is known about this new pathogen. Although it is almost genetically identical to *Phytophthora lateralis*, a root fungus that affects Port Orford cedar trees in Washington and Oregon, the Bay Area's *Phytophthora* has not been isolated in soil samples. Large cankers on the upper trunks of tanoaks suggest that zoospores are windborne, thus aerial infection is a possibility.

Scientists are looking for answers as to how the pathogen interacts with other organisms to kill the trees, whether it can survive after the tree is killed and if fungicides will control it.

Parkland agencies are very nervous about the possible impact of *Phytophthora*. The Marin Municipal Water District (MMWD) issued "preliminary guidelines" on October 13th, which recommend strict treatment of wood disposal and soil movement out of the affected areas on Mt. Tamalpais. MMWD officials stopped short of ordering a quarantine. They realize it would be difficult to enforce broad area closures, since there are nearly 100 points of access to the watershed. Staff may consider seasonal closures of Mt. Tam hiking trails that have severe SOD infestation including the Madrone Trail and the Pilot Knob Trail. The District is attempting outreach to educate hikers and bikers in high-use areas.

The East Bay Regional Parks District is looking for symptoms of the pathogen, but is only conducting ground surveys at this time. They are not yet considering quarantine.

### State Efforts Recognize Problem

A new interagency group, the California Oak Mortality Task Force (COMTF), created to unite efforts to contain *Phytophthora*, held its first meeting on October 18th. COMTF will help coordinate research and resources, promote public education through posters at hiking and biking trailheads, and produce brochures for homeowners. Since its initial discovery last July, Nicole Palkovsky, Project Coordinator for the UC Cooperative Extension, told the group, "Phytophthora contamination has been confirmed in Marin, Sonoma, Napa, Monterey and Santa Cruz Counties."

At the meeting, Barbara Allen-Diaz, Associate Professor in the Department of Environmental Science, Policy, and Management at UC Berkeley, introduced the scope of the prob-

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# Presidential Preamble

Greetings Fellow Mycophiles!

We certainly concluded the year 2000 with two stellar events – the annual Christmas culinary dinner, and the 2000 Fungus Fair. The Fungus Fair is our annual gift to the Bay Area public; the Christmas dinner is our annual gift to us. I am always amazed that we, as an all-volunteer organization, are able to pull off these complex events with both professionalism and pizzazz.

The Christmas dinner proved a festive kick-off to the holiday season, and the food was, in a word delicious. We began with a variety of “pot luck” appetizers and a re-acquaintance with treasured friends. As we settled into our seating arrangements, the first course was announced: a consomme of yellow chanterelles. Piping hot and scooped onto a bit of fresh bread, this delicately flavored yet deeply satisfying bowl took the chill off a cool bay area evening. Next came an extraordinary salad: romaine lettuce with pears, slivered, toasted almonds and Giacomini Tomales Bay blue cheese. There is a story behind the cheese: it turns out there is a cheese factory in Marin county, and this was the first wheel of their premier release of this cheese, and it was delightful – full flavored and the ultimate in creamy texture! The main course was a beef tenderloin prepared with olive oil, fresh herbs and sea salt with a porcini sauce, served with green beans, shiitake and slivered prosciutto and mashed potatoes with truffle oil. A vegetarian entrée was actually the envy of many attending carnivores: baked onions stuffed with minced mushroom medley, artistically depicting plump little porcinis. Dessert was a delightful almond torte served with coffee. And for those who were still feeling quite festive, a decadently rich and creamy eggnog, well spiked with rum was enjoyed, in moderation, of course. I certainly speak for all in attendance by expressing our deep appreciation of three particular individuals who were instrumental in the success of this year’s Christmas dinner: Bennie Cottone and Bill Hellums, the culinary group chairs, for their teamwork and mastering of ceremonies, and Sherry Carvajal who did a huge amount of organizational maneuvering behind the scenes, and charmed us all with her eloquent vocal appreciation for the volunteers and participants. Please see Bennie’s article elsewhere in this newsletter for more details and thank-you’s regarding the Christmas dinner.

The annual fungus fair is a huge event and quite complex to pull together. Planning and coordination is required for several months in advance of the event. Timing is critical in order to get the venue booked for appropriate dates, arrange for speakers and chef demos, a sound system, storage delivery and pickup, foray planning, vendors, identification and display tables, decorations, food, books, T-shirts, etc. etc. Dozens of individuals are involved throughout the process of planning and execution. All must be kept on track such that this one weekend event delivers the value of a full year’s anticipation and expectations. No small feat! Thankfully, our fungus fair chair-team possesses the unique combination of qualities which can scrutinize details and make fine-pointed decisions, yet continue to forge ahead with creativity and finality—when the decision is right and a deadline must be met—“Let’s just do it!”. And they do know how to twist an arm here and there to ensure that everything does get done “on time, within budget, and better than the last”! I speak for all who participated in and enjoyed this year’s fair when I offer a most heartfelt and sincere thank you to Tom Chester and David Rust, our fair co-chairs. As a bonus, I am most gratified to announce that they have both agreed to a repeat performance for next year’s fair! Please see David

Rust’s article elsewhere in this issue for a further list of fair details and expressions of thanks.

— !Now, Let’s Party! —

As a special gift to acknowledge our appreciation for each and every one of you who made the fair and Christmas dinner a success this year, I am happy to announce a very special celebration party. —Deleted sentence here — This will be an exclusive invitation to those who volunteered and contributed to the fair and/or Christmas dinner this year. Come join us and get to know your fellow commrades a little better. We may even do a little informal brainstorming about next year’s fair once the creative juices begin to flow. Mostly, it’s just for fun, and to thank you, thank you, thank you! This celebration is still in the planning stages, but we intend to hold it on a Saturday or Sunday in February, and it will certainly involve great food and some celebratory bubbly. Please look for an announcement in the February newsletter for details.

-Terri

## Culinary Corner



By Bennie Cottone

The Holiday Dinner, which is put on by the Culinary Group for the MSSF, was held on December 4th and was a very tasty success.

A large round of applause and thanks is due, and I have to start with chef Michael Giacomini and his assistant, Tony Thei.

For offering menu suggestions to procuring ingredients, checking the kitchen configuration in advance, keeping the kitchen running smoothly, and keeping an easy manner the whole time. Furthermore Michael was engaged at a late date, and Tony worked his night off for us!

- Thanks to Mike Boom, for a large donation of dried boletes for the sauce.
- To John and Toby Garrone for a case of shiitakes.
- To Dave & Jeannie Campbell and Charmoon Richardson for matsutakes!
- To Jeannie Campbell in the capacity of sous chef.
- To David Eichorn and Jeanette Larson for the Almond Torte with fresh berry sauce.
- To Fred Kron for the eggnog.
- To Monique Carment and Inez Rhodin for setting up the tables.
- To Dulcie Heiman, Catherine Carvajal and Tom Parker for kitchen setup, prep and cleanup.
- To my cohort Bill Hellums for the rolls, butter, and doing emergency supply duty.
- To David Bartolotta for advice based on experience.

A big thank you to Sherry Carvajal for more things than I can even recall—booking the Snow Building, buying ingredients, running the admissions table, for lots of advice, helping get volunteers etc etc, etc.

And again, a special thank you to David & Jeannie Campbell, for tons of chanterelles, for finding Michael Giacomini, for advice, and perspective on the whole operation.

Also a thank you to my musical colleagues who performed as ‘The Five Fungis’, Doug Morton and Lennie Ott, trumpets Josh Garrett, french horn Hall Goff and Scott Thornton, trombones

Lastly, a thank you to all of you who came and brought appetizers and enjoyed the evening!

BC out

# The Foragers' Report

By *Patrick Hamilton*

This report begins with an apology for not getting last month's column (splendid, it was too) into December's "Mycena." Beth's computer and my computer were apparently not on speaking terms (happens, even to the best of friends I'm told) and therefore you folks were unable to read all about the amazing varieties of fungus found by our fine foragers.

But take my written word for it—lots of mushrooms sprouted in late October, through November, throughout our area. The most eagerly awaited of them all, the King boletes, began to fruit along the northern Sonoma and southern Mendocino coasts during the week of October 20, early and fast. Soon their familiar attendant fungi appeared in the same habitat—false chanterelles, spy mushrooms, little laundry smelling mycenae, shrimps, grisettes, slippery jacks and other slime impaired pellicle stuff—the usual that arouse and amaze us year after year and continue to add to the muddle of the befuddled and concerned thoughts of our non-fungally enchantable friends.

So much fungus was found by our foragers in just the past several weeks that I doubt that many of you will miss reading the lost lists from two month's ago and will just be satisfied to scroll through what is to follow.

Looking up mushrooms either unfamiliar or of particular interest to you, or both, from November's–December's lists will delight and further enlighten you, especially if you then learn how to spell them.

This month, as usual, I have taken certain liberties with your postings from mssf@egroups and private emails to me, mycochef@aol.com, as I re-post them here. I also have tried to correct any misspellings.

**Dateline, Mt. Tam at Rock Springs, 11/20/00, from the "happily unemployed" Ken Iisaka:** "This past warm Sunday afternoon, I went on a casual stroll in the Rock Springs area, near the intersection between Ridgecrest Blvd. and Pantoll Road on Mt. Tam. The first thing I noticed was *Russula xerampelina* one of which is on the stove as I write this. The kitchen is filled with the wonderful crab-like aroma. Perhaps I could it as vegetarian crab substitute."

Ken, I say let's market how you manage to be "happily" unemployed.

**Dateline, Mt. Tam, again, 11/22/00, from Ron Pastorino:** "I have noticed that *A. calyprata* may again be in abundance this year as they are appearing soon and in areas I've not seen before. Today I also found 3 nice, firm *Leccinum manzanitae*. The most unusual find was a striking *Amanita* that looked like an albino *Amanita pachycolea*. It was a fairly young specimen with a huge white volva (sack) with rusty stains and a white, deeply striated cap. The only reference that I could find was in Arora's MD page 288. It seems to be an *Amanita alba* but I could find no other pictures or references. Has this shown up in the Bay Area often?"

**Dateline, Tomales Bay State Park, 11/23/00, from Bob Mackler:** "The following is a list of species found on a foray with the naturalist David Herlocker.

Agaricus	<i>L. xanthogalactus</i>
<i>Amanita phalloides</i>	<i>Marasmius quercophilus</i>
<i>A. franchetii</i>	<i>Marasmiellus candidus</i>
<i>A. gemmata</i> var. <i>exannulata</i>	<i>Mycena capillaripes</i>
<i>Armillariella mellea</i>	<i>M. elegantula</i>
<i>Boletus edulis</i>	<i>M. purpureofusca</i>
<i>B. chrysenteron</i> or <i>Zelleri</i>	<i>Pleurotus ostreatus</i>
<i>Cantharellus cibarius</i>	<i>Pluteus cervinus</i>
<i>Clitocybe nebularis</i>	<i>Russula brevipes</i>
<i>Clitopilus prunulus</i>	<i>R. amoenolens</i>
<i>Chroogomphus vinicolor</i>	<i>R. sanguinea</i>
<i>Ganoderma applanatus</i>	<i>R. silvicola</i>
<i>Hygrocybe conicus</i>	<i>Stereum hirsutum</i>
<i>Hygrophoropsis aurantiacus</i>	<i>Suillus pungens</i>
<i>Inocybe sororia</i>	<i>Tylopilus pseudoscaber</i>
<i>Leccinum manzanitae</i>	<i>Tricholoma imbricatum</i>
<i>Lepiota flammeatincta</i>	<i>Xeramphalina campanella</i>
<i>L. rubrotincta</i>	<i>Xylaria hypoxolon</i>
<i>Lactarius fragilis</i>	

Mushrooms not identified to species included *Agaricus*, *Clavulina*, *Clitocybe*, *Cortinarius*, *Mycena*, *Pholiota*, and *Russula*."

**Dateline, Salt Point, 11/26/00, from Norm Andresen,** a great, if not exhausting, list of the collected species (and by the time I had finished looking up all these mushrooms I felt great, although exhausted, too).

<i>Amanita Calyprata</i>	<i>Crepidotus mollis</i>
<i>Amanita francheti</i>	<i>E. bloxami</i>
<i>A. cokeri</i>	<i>Entoloma rhodopolium</i>
<i>A. diminutivus</i> group	<i>Fistulina hepatica</i>
<i>A. muscaria</i>	<i>Fomitopsis cajanderi</i>
<i>A. pachycolea</i>	<i>Ganoderma applanatum</i>
<i>A. pantherina/gemmata</i>	<i>Gomphidius. subroseus</i>
<i>A. praeclaresquamosus</i>	<i>Gomphus clavatus</i>
<i>A. silvicola</i>	<i>Gomphus floccosus</i>
<i>A. subrutilescens</i>	<i>Gymnopilus spectabilis</i>
<i>Agaricus arorae</i>	<i>H. capnoides</i>
<i>Alboleptonia sericella</i>	<i>Hebeloma crustuliniforme</i>
<i>Armillaria mellea</i> group	<i>Hygrophoropsis aurantiaca</i>
<i>B zelleri</i>	<i>Hypholoma fasciculare</i>
<i>B. (Chalciporus) piperatoides</i>	<i>Inocybe sororia</i>
<i>B. aereus</i>	<i>L. alnicola</i>
<i>B. amygdalinus</i>	<i>L. deliciosus</i>
<i>B. chrysenteron</i>	<i>L. roseifolia</i>
<i>B. rubripes</i>	<i>L. rubrilacteus</i>
<i>B. subtomentosus</i>	<i>L. rubrotincta</i>
<i>Baeospora myosaura</i>	<i>Laccaria laccata</i>
<i>Boletopsis subsquamosa</i>	<i>Lactarius xanthogalactus</i>
<i>Boletus edulis</i>	<i>Leccinum manzanitae</i>
<i>C. subalbibus</i>	<i>Leptonia</i> sp.
<i>Cantharellus cibarius</i>	<i>Leucoagaricus flammeatincta</i>
<i>Caulorhiza umbonata</i>	<i>Lycoperdon perlatum?</i>
<i>Chroogomphus vinicolor</i>	<i>M. adscendens</i>
<i>Clitopilus prunulus</i>	<i>M. capillaripes</i>
<i>Collumela citrina</i>	<i>M. galopus</i>
<i>Coprinus micaceus</i>	<i>M. pura</i>
<i>Cortinarius collinitus</i> group	<i>M. purpureofusca</i>

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# Cultivation Corner



by Ken Litchfield

The Fungus Fair was fun as usual and lots of new mossy mushroom logs and duff and stuff were brought back for the garden which is undergoing another round of redoing to accommodate everything. And there is now a nice little patch of tasty Shaggy Parasol growing in the museum gardens, though not in the mushroom garden per se. But if it is a garden, and it has mushrooms in it, then it's a mushroom garden.

On to more of your questions.

## Question:

**So, like, what do snails taste like?**

## Answer:

Well, chicken, of course. Or perhaps mushrooms. But, in that case, you'd need to head over to the Culinary Corner. Actually, they taste most like a cross between alligator tail and rattlesnake meat. Which is to say that their lean high protein flesh doesn't have that much flavor unless they've been raised on some aromatic herbs that might impart those characteristics. Most reptiles and amphibians, like most mollusks, are so bland that their grossness quotient tends to creep around the chewing so some people try to mask them with the ingredients of their cooking or the sauces of their dipping. A nice fry batter transforms squid to calamari and eggplant sort of to squash. Hot salsa and horse-radish fires up raw oysters so they slide right down the throat of the squeamish with distraction. Which defeats the purpose of losing yourself in their primordial qualities by sinking your teeth into the freshly shucked still writhing muscle as it flexes with each chomp. You may as well ask what venison, cabrito, bison, coatimundi, tripa, opossum, or armadillo taste like. They all taste like their respective selves. I can personally tell you they all taste exactly like chili if you make them right, except for the armadillo. By the same token, snails often taste like their most common preparation, in herbed garlic butter in the shell.

I don't have that much experience with snails and wild mushrooms but I would say that they would probably go best with butter boletes, both by flavor and texture. *Agaricus augustus* might make a subtle complement and contrast, *Prince Escargot*. Some say that morels are too strong flavored for snails, so you might want to try that combination first. Most store bought mushrooms and the ones you are most likely to grow in your garden would all be fine with snails. The French have a long history with escargot as with wine, which means that Californians could pick up where they crystallized and come up with some new twists on an old spiral. Any California cuisine escargot chefs who send in your mushroom escargot recipes, uh, extermination formulas, we'll print them with credit here. Cooking demos and taste samples are welcome.

## Question:

**What mushrooms can I take cuttings of like normal plants and get them going in my garden?**

## Answer:

That depends upon what you mean by normal. All plants are normal for themselves. Fungi aren't plants so there isn't anything normal plant about them since they are in a different taxonomic Kingdom, Fungi not Plantae. Normal plants like *Rhododendron* or *Nepenthes* aren't necessarily very easy to root from cuttings compared to, say, normal plants like *Coleus* or *Dahlias* or *Psilotum* or *Azolla* or *Pereskia* or *Dionea*.

Just as there are easy-to-root or -separate or -multiply or -divide plants, so there are easy-to-reproduce-asexually fungi by cuttings, off shoots, separating clumps, etc. Most of the experimentation and practice in this area is going to have been done on the edible fungi since there hasn't yet been that much interest in horticulturally pretty mushrooms, unless that characteristic goes along with being edible.

You could divide all mushrooms into 3 basic cultivation categories: compost feeders, wood eaters, and mycorrhizals. Yes, oddities like *Cordiceps* aren't going to fit into this scheme, but raising silkworms or monarchs is a whole nother field of cultivation. For lazy gardeners, like us, compost feeders are the easiest to start, followed close by the wood eaters, and then the difficult mycorrhizals. We're talking startup here; it's exactly the reverse for maintenance. It is difficult, if not up to now unsuccessful, to get most mycorrhizal fungi started in your garden. But if you do get them going then there isn't much you need to do except harvest, since the symbiont tree they've merged with does the feeding. Wood eaters and compost feeders require more hauling of food materials but the little aliens are easier to bring in and get established.

The easiest way to get mycorrhizals going in your garden or yard or a hidden nook in your neighborhood park is to go to your favorite most productive patch of chanterelles or boletes and look around for any seedlings of their host trees growing in the vicinity. Since most boletes and chanterelles can grow on both conifers or deciduous trees and often they are found in mixed forests you should get at least one of each tree seedling and preferably several. The bigger they are the more likely they will be symbionts already, but they will be that much harder to get out of the ground. Dig them up during their mid winter dormancy along with lots of duff and associated soil and plant them near each other, grovelike, in a spot with similar conditions, exposure, and room to grow. Then wait twenty years. Maybe less.

You could also collect seeds from the trees in the area, sprout them in containers in the spring and then plant them in the patch late that fall, put them back in containers in the early spring and grow them out during the summer. Repeat several winters in a row until the trees are too large to move conveniently and then plant them where you want them to stay along with regular additions of duff and soil from your patch.

Another method would be to remove in the winter the pot of a container grown tree that you want to try to inoculate, hose off all the soil carefully from the roots and put it in a bucket of water. Pour pea gravel several times over the roots as they are rotated above an empty bucket to catch the gravel. Dip the roots back in the water between each pour so they don't dry out. The abrasive action of the gravel will make microcracks in the surface of the roots. Have ready some of your favorite pickings that you are willing to sacrifice. They can be put into a bucket of warm water in equal proportion to the mushroom volume and chopped and mushed up with the addition of a dollop of molasses. Submerge the tree roots into this warm mix of spores and mycelium overnight then repot with the mix added to the potting soil. Add more chopped pickings under the soil in the pot during the season as you get them. Repeat the process in subsequent winters until the tree is too big handle and then plant it where you want it with regular additions of duff and soil from your patch.

Another method would be to find a location in your patch that makes regular fruitings and instead of harvesting the mushrooms carefully dig a pit around them to expose the roots of the tree they are growing from. Find a root about the thickness of a pencil and dig it up with its connected rootlets. Keep it moist during the digging. Take it home and graft it to the washed roots of a containerized tree you have preselected for the purpose. It is possible, and perhaps simpler, to graft buds or branches of trees with productive patches onto young seedlings or orchard trees topped for the purpose, if the mycelium has penetrated the whole tree and not just the roots. If you have the equipment maybe

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*Forager, continued from page 3*

Marasmiellus candidus  
 Marasmius calhouniae.  
 Melanoleuca sp.  
 Mycena oregonensis  
 Nolanea sp.  
 P. atomarginatus  
 P. dryanus  
 P. terrestris  
 Paxillus involutus  
 Phaeolus schweinitzii  
 Pholiota sp.  
 Pleurotus ostreatus  
 Pluteus cervinus  
 Polyporus elegans  
 Pseudohydnum gelatinosum  
 Russula botrytis  
 R. brevipes  
 R. brunneola  
 R. densifolia  
 R. eccentrica  
 R. ellenae  
 R. formosa  
 R. fragrantissima

R. laurocearasi  
 R. maxima  
 R. semirubra  
 R. xerampelina  
 R. subalutacea  
 Ramaria araiospora var. rubella  
 Rhizopogonochraceorubens  
 Russula sanguinea  
 S. caeruleus  
 S. lakei  
 S. ponderosus  
 S. tomentosus  
 Sarcodon imbracatum  
 Sparassis crispa  
 Strobilurus trullisatus  
 Suillus brevipes  
 T. magnivelare  
 Trametes versicolor  
 Tremella mesenterica  
 Tricholoma flavovirens  
 Tylopilus pseudoscaber  
 X. fulvipes  
 Xeromphalina campenella

**Dateline, Mendocino Woodlands Foray, November 18-19, species list from Mike Wood, with great help from Earth and Fire and from Larry Stickney:**

Agaricuspraeclaresquamosus  
 Agaricus subrutilescens  
 Aleuria aurantia  
 Amanita calyptata  
 Amanita muscaria var. flavivolvata  
 Amanita muscaria var. muscaria  
 Amanita pachycolea  
 Amanita pantherina  
 Armillaria sp.  
 Baeospora myosura  
 Boletus aereus  
 Boletus amygdalinus  
 Boletus chrysenteron  
 Boletus edulis  
 Boletus mirabilis  
 Boletus piperatus  
 Boletus pulcherrimus  
 Boletus regius  
 Boletus rubripes  
 Boletus subtomentosus  
 Boletus zelleri  
 Cantharellus cibarius  
 Cantharellus formosus  
 Caulorhiza umbonata  
 Chroogomphus vinicolor  
 Clitopilus prunulus  
 Coprinus atramentarius  
 Coprinus comatus  
 Cortinarius sp. (7)  
 Entoloma bloxami  
 Fomitopsis pinicola  
 Ganoderma lucidum  
 Geastrum saccatum  
 Gomphidius glutinosus  
 Gomphidius subroseus  
 Gomphus clavatus

Gomphus floccosus  
 Gymnopilus spectabilis  
 Gymnopilus subprunosus  
 Hebeloma crustuliniforme  
 Hydellum peckii  
 Hydnellum aurantiacum  
 Hypholoma fasciculare  
 Inocybe sp.  
 Jahnoporus hirtus  
 Laccaria laccata  
 Lactarius rubrilacteus  
 Lactarius xanthogalactus  
 Leccinum manzanitae  
 Lenzites betulina  
 Lepiota magnispora  
 Lepiota rubrotincta  
 Macrolepiota rachodes  
 Mycena capillaripes  
 Mycena haematopus  
 Mycena oregonensis  
 Panaeolus campanulatus  
 Phylloporus rhodoxanthus  
 Pleurotus ostreatus  
 Pluteus cervinus  
 Psathyrella echiniceps  
 Ramaria ariospora  
 Ramaria formosa  
 Ramaria sp.  
 Rhizopogon ochraceorubens  
 Rhizopogon sp.  
 Russula aurantiolutea  
 Russula densifolia  
 Russula laurocerasi  
 Sarcodon imbricatus  
 Strobilurus trullisatus  
 Stropharia ambigua  
 Suillus caeruleus

Suillus lakei  
 Suillus pungens  
 Suillus tomentosus  
 Trametes versicolor

Tremella mesenterica  
 Tricholoma flavovirens  
 Tylopilus pseudoscaber  
 Xylaria hypoxylon

**Dateline, Roy's Redwoods, San Geronimo Valley** (where they filmed part of a Star Wars movie, the one with the Ewoks-a made-up word from Miwoks), **December 8, from Bob Mackler:** "The following were identified to species:

Alboleptonia sericella  
 Amanita calyptata  
 A. gemmata  
 A. phalloides  
 Armillariella mellea  
 Astraeus hygrometricus  
 Bolbitius vitellinus  
 Boletus truncatus  
 B. satanas  
 Calocera cornea  
 Clavaria vermicularis  
 Clavulina cristata  
 Coprinus lagopus  
 C. micaceus  
 Coriolus versicolor  
 Cystoderma fallax  
 Daldinia grandis  
 Entoloma bloxami  
 Fomitopsis pinicola  
 Gandoderma applanatum  
 Gomphidius glutinosus

Helvella lacunosa  
 Hydnellum caeruleum  
 Hygrophorus eburneus  
 Hypholoma fasciculare  
 Inocybe geophylla var. lilacina  
 Lactarius alnicola  
 Leptonia parva  
 Lycoperdon perlatum  
 Marasmius quercophilus  
 Melanoleuca melaleuca  
 Mycena capillaripes  
 M. haematopus  
 Omphalotus olivascens  
 Pleurotus ostreatus  
 Pluteus cervinus  
 Psathyrella hydrophila  
 Rimbachia sp.  
 Russula brevipes  
 Suillus caeruleus  
 Stereum hirsutum  
 Xeraphalina caudicinalis

**Dateline, Rock Springs, Mt. Tamalpais, December 15, from this month's winning contributor, Bob Mackler:** "The following mushrooms were identified to species:

Agaricus silvicola  
 Amanita constricta  
 A. franchetii  
 A. pachycolea  
 A. phalloides  
 Armillariella mellea  
 Boletus chrysenteron  
 B. subtomentosus  
 B. truncatus  
 Clavariadelphus truncatus  
 Clavulina cristata  
 Clitocybe nuda  
 Collybia dryophila  
 Cortinarius albobolaceus  
 Crepidotus mollis  
 Cystoderma fallax  
 Fomitopsis cajanderi  
 Gomphidius glutinosus  
 Hygrophorus agathosmos  
 H. conicus  
 H. eburneus  
 H. pratensis  
 Hypholoma fasciculare  
 Inocybe geophylla var. lilacina  
 I. pyriodora  
 I. sororia  
 Laccaria amethysteo-occidentalis  
 L. laccata

Lactarius alnicola  
 L. fragilis var. rubidus  
 L. pallescens  
 L. rubrilacteus  
 L. xanthogalactus  
 Lepiota magnispora  
 Leucopaxillus gentianus  
 Lycoperdon pyriforme  
 Marasmius copelandi  
 M. plicatilis  
 M. quercophilus  
 Mycena capillaripes  
 M. sanguinolenta  
 Omphalotus olivascens  
 Phaeolus schweinitzii  
 Phlogiotis helvelloides  
 Pleurotus ostreatus  
 Pseudohydnum gelatinosum  
 Russula albidula  
 R. brevipes  
 R. cremoricolor  
 R. silvicola  
 Stereum hirsutum  
 Suillus caeruleus  
 S. lakei  
 Tricholoma myomyces

.....continued on page 9

# WILD ABOUT MUSHROOMS?

Louise Freedman wrote the cookbook, *Wild About Mushrooms*, in 1982. It was one of the early mushroom cookbooks to appear in the marketplace and contained recipes and other information contributed by members of the MSSF. Louise and the MSSF shared royalties from the book. Although currently out of print, interested parties can find an electronic version on the web at [www.mssf.org](http://www.mssf.org)

## A BRIEF HISTORY OF THE COOKBOOK WILD ABOUT MUSHROOMS

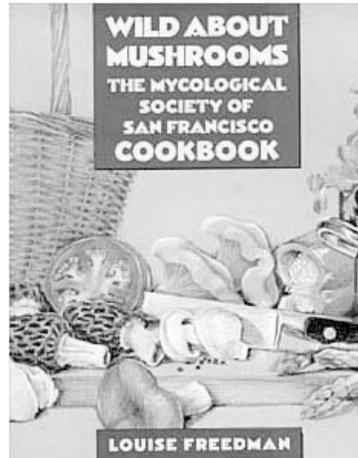
*By Louise Freedman*

When our family first joined the MSSF in 1968, we quickly became aware of Charles Sharp, a professional chef who introduced the society to an interest and appreciation of the fine art of cooking and eating mushrooms. He wrote the book, *Kitchen Magic with Mushrooms*, and conducted culinary classes for fellow members in Oakland. I attended several of his classes. Some of his recipes were included in *Wild About Mushrooms*.

Lorraine Berry organized our first Fungus Fair. It was held at the Academy of Sciences. We displayed our collection of fungi in African Hall. It was amusing to see visitors standing in front of our tables staring past us at the animal dioramas in the cases behind us. Which were the wild ones?

MSSF policy at that time did not encourage the public to pick and eat wild mushrooms. That concept was hard to understand. Did we mean that only MSSF members were qualified to eat wild mushrooms? After a few years, I talked the society into allowing me to present a table at the fair featuring edible mushrooms. And I promised to be cautious about which mushrooms would be displayed. Many members kindly loaned mushroom items such as jars of dried mushrooms, cans of mushrooms, etc. and contributed fresh fungi for the table. After a few shows, we displayed so much

material that we had to add a second table. People who came to the fair stimulated my interest in cooking these mushrooms, shared recipes and made many suggestions. I was inspired to keep a notebook of these ideas and then try them out at home. This catalyzed the origin of *Wild About Mushrooms*; I decided to write a new MSSF cookbook.



MSSF members generously contributed material for the book. I spent about 5 years writing and testing recipes, collecting useful general information and tackling the difficult job of finding a publisher. It was sad as the rejection slips were received. Good fortune smiled upon me when Aris Press, a small but well-known publisher in Berkeley specializing in cookbooks, contacted us and offered to publish it. I was encouraged to put the material in computer form since the company was moving in that direction. This presented me with the opportunity to learn how to use the first Mac sold as a personal computer. The MSSF hired an attorney to compose an agreement between the society and myself. We were to share all royalties and I was given copyright ownership.

Aris Press was later sold to Addison Wesley and *Wild About Mushrooms* was included in this deal as part of Aris, book inventory. A second printing allowed me to make corrections in the book. At that time, Addison Wesley was expanding into the cookbook business, but did not care for the *Wild About Mushrooms* design or title. After 15 years in the bookstores and two printings, *Wild About Mushrooms* was taken off the market. That is a pretty long run for a cookbook offered to the public without advertising. But thanks to [www.mssf.org](http://www.mssf.org) and Mike Wood, the book is now presented on our website freely available to all.

## Last Chance for SOMA Mushroom Camp!

The SOMA Winter Mushroom Camp, hosted by the Sonoma Co. Mycological Association, is almost filled up. The Camp is being held on MLK weekend, Jan. 13-15, 2001. There will be numerous forays, classes or workshops on mushroom identification, cultivation, medicine making, dyeing, paper making, drawing, and cooking. Evening slide shows will be provided by one of the country's major mushroom luminaries, Dr. Elio Schaechter, author of "In the Company of Mushrooms", and the well-known herbalist Christopher Hobbs, author of "Medicinal Mushrooms". Additional presentations will be given by expert members of both SOMA and the MSSF. Come enjoy delicious mushroom meals, mushroom specimen tables, the Mykoweb website, and much more.

The Camp is held at Wellsprings, a rustic, comfortable camp with cabins, lodge, etc., in scenic Philo, Mendocino Co., Ca. Hendy Woods State Park and many wineries are nearby.

Fee: \$100/\$150 includes everything. The event is a benefit for the SOMA scholarship program. To register, please send a deposit check for one half the full fee (or full fee) made to SOMA. Send to: SOMA Camp, 490 Liberty Rd., Petaluma, CA 94952. You will receive a confirmation. For further information, or questions about the accommodations, please contact Charmoon Richardson, SOMA Camp Coordinator, at 707-887-1888, or e-mail to: [somacamp@webtv.net](mailto:somacamp@webtv.net). Further information is available on the Net at the SOMA website: <http://www.metro.net/biologist>.

## Shelf Fungi

**Alien space ships  
Speed through old-growth forest  
And smash into trees.**

Haiku by Scott McBride  
Spokane, WA

From: *Mushroom the Journal*, Issue 70, vol. 19 (1).  
Winter 2000-2001  
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*Cultivation, continued from page 4*

meristeming the root material of symbiont trees would carry along the fungus with it.

Wood eaters are easier to bring in since you can take any branch of Pleurotus oysters you find in the woods and just put it into your garden. To inoculate a fresh log or stump saw out wedges every six inches or so, wet them and fill the notches with a corresponding wet wedge from the mushroom branch. Saran wrap the wedged log at each wedge leaving gaps for the log to breathe and get wet. Bury the log lengthwise in moist wood chips or sawdust with the top part exposed. Check periodically to see if any wedges have grown through to the log with mycelium holding it in place. The saran wrap can then be removed without disturbing the log. Simpler is to just submerge wild infiltrated logs and branches in heaps of wet wood chips interspersed with fresh logs and wait for them to get infiltrated. Often you can smash up the wild logs and add them to the inside of a heap of wet hay surrounded and held tight by vertical logs and the fungus will be happy.

Often the conditions desired for growth by wood eaters and compost feeders grade into one another so if you just provide the right conditions and lots of diverse food substrates they will both grow wherever they find what they like the best. Among the easiest of the wild compost feeders to invite into your garden are several species of Button and Meadow Mushrooms of the Agaricus genus, Shaggy Mane, Coprinus comatus, and other members of the Coprinus genus, Shaggy Parasol, Lepiota rachodes, King or Wine Red Stropharia, Stropharia rugoso-annulata, and Blewits, Lepista nuda. Sometimes just cutting the base off right after picking in the wild and keeping it moist until you add it to your home mushroom bed is sufficient to get things going. The whole clump can be dug up deep with a blob of mycelium and substrate and brought back in a bag for planting.

Before you go out collecting at the grocery or in the wild you should have some place to put what you collect when you get it home. If you followed the directions for starting your own mushroom garden as described in the November 2000 Mycena News then you have a place pretty much ready. The more diversity of materials and mulches that you have brought in for your little aliens the more diverse will be their buffet of items to choose from. Grass clippings, hay, oak leaves, pine needles, animal manure, shredded newspaper, finished compost, corn-cobs, coffee grounds, cottonseed hulls, sawdust, wood chips, and mixes thereof can all be used. Sometimes a mix like sawdust and woodchips works better than either by itself because the wood chips will keep the sawdust from matting and the sawdust will fill in the spaces between the chips with even more bitesized morsels while the mycelium is penetrating the bigger chips.

For a more deliberate experiment dig out a circular pit in the soil about 1 foot deep and 4-8' in diameter. This is your pie pan. Now fill the pan with mulch materials to overflow 1 foot for a total of 2 feet deep. Each of your mulch materials goes into a pie slice so if you have 3 kinds of mulch, say hay, woodchips, and sawdust, you could make a 7 slice pie by having 3 slices made with each material, 3 slices with 2 of each mixed, and 1 slice with all 3 mixed. Before putting the material into its slice be sure to thoroughly wet the dry materials, such as sawdust, by soaking with water overnight in a garbage bag. This breaks the water repellent surface tension of the dry stuff. Any time you catch a new wild mushroom you want to domesticate place the cut base of the mushroom or the dug out mycelium or the warm bucket of crushed spore-mycelium-mushroom mush into the center of the pie at the soil mulch interface and your little alien will start feeding on which ever pie slice it likes the best.

Keep those questions rolling in.

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

**BILL SAYS IT WAS BEST FAIR WE EVER HAD**

*By Bill Freedman*

As a member who has attended just about every fungus show the MSSF has ever presented and coordinated 18 of them, I feel qualified to comment on the quality of this year's fungus fair on Dec. 9th and 10th. This was the best. What follows is a personal, rather than a formal overview.

It is foolhardy to think that a review of this event might include mention of all those who deserve thanks and congratulations, so I can only briefly comment on highlights.

The display and table arrangement was improved on and well planned, access was open. Traffic flowed perfectly down the aisles, and Len Coleman's professionally designed information booth reduced confusion, enabled many to reach the bathroom in time and was manned at all times. It even told the time. Coordinator Tom Chester coolly and courteously controlled over-all management and organization. The central arrangement of the mushroom display facilitated access and it was made easy to be manned by fewer members. The mushrooms appeared well preserved even on the second day, thanks to the spraying team. This year, Louise Freedman was asked to advise workers on how to make the mushroom displays more aesthetically pleasing. Attention was given to the vertical lines, with fern fronds, tree branches, rocks etc.. The results were worth it.

Announcements for speakers and food demonstrations were whimsically and quietly displayed by Robert Esposito, who gracefully glided through the hall on rollerblades holding the announcements in his hands while decorated with a Dr. Seuss-inspired mushroom hat. A charming and sophisticated touch. He was much superior to our usually raucous, vulgarly shouted announcements which typically fail to be loud enough to attract everyone's attention.

More volunteers than ever were seen voraciously eating dinner on set-up night. And many remained afterwards to complete the work of putting the fungi on the display tables. Volunteer enthusiasm was exceptionally high from specimen-gathering time until the final clean up.

We ought to feel grateful and proud that our scientific advisor, Dr. Dennis Desjardin, devoted so much time and attention to organizing and directing the collection and identification of specimens. For two full days, he personally supervised and checked over the display tables and their content. For example, after the mushrooms had been set up, I watched him examine each table, pointing out that certain trays of fungi had been neglected and were still lying underneath the tables. Noone has ever done this so thoroughly before.

Paul Stamets, before he gave his talk, praised the children's section as what he would like to see expanded at all fairs. Louise Freedman and Anna Moore supervised excited young people (and often older people as well) as they drew and colored, and sculpted mushrooms out of clay.

Yu-shen Ng efficiently handled public relations. The Chronicle carried a long report of the fair for the second day. More than twice as many students appeared with homework to do than at any other fair. We would like to expand MSSF's capacity for education in ways such as this. On day one we entertained about 950 people.

Food for workers was tasty, with homemade excellence. The portobello lasagna for sale was made up mainly of mushrooms. You should never expect a dish of this quality to be presented in restaurants, and it was a bargain. Enormous overflow audiences attended the food demonstrations.

Members of the Toxicology Committee, Drs. George Caughey, Jane

.....continued on page 9

## Golden Shroom Awards – And Clitocybe Kudos

The 31st Annual Fungus Fair was a tremendous success, thanks to the many people who pitched in and made it possible. Great attendance (1,805 paid admissions), packed speaker rooms, billions of new members, tables full of mushrooms: what more could you ask for? Volunteers, of course!

Thanks go to those who came through as they do year after year:

**Monique Carment** — I wonder if we could even have a fair without her: efficient, pleasant, unruffle-able – handled all the logistics with the Hall, managed the setup, and secured a great sound system.

**Lisa Bauer** who, having retired months ago from teeshirt sales, quieted every screaming nerve and ordered a supply of last year's gear for the fair. Lisa did double duty instructing the volunteers how to fold, price and sell – then helped out at the membership table.

**Jane Wardzinska** fed the hoards on Friday night, not with burgers and dogs, but with chicken curry, rice, and broccoli.

**Dennis Desjardin** organized a much more streamlined ID process to accommodate participants of varied skill levels. Among the many expert participants, thanks to **Fred Stevens** for offering calm sanity in an onslaught of to-be-identified fungi, **Mike Wood**, **Else Vellinga**, former president **John Lennie**, **J.R. Blair**, **Bob Mackler**, and finally **Norm Andresen** and **Terri Beausejour** for struggling with *Russula* identification late into the night.

Thanks to Norm for being, well, Norm. Always a major player, this year it was ID, book sales, and packing up on Sunday night.

**Yu-Shen Ng**, the PR machine! Stories in both the Chron and the Merc on Sunday, lots of calendar listings, and posters up everywhere.

**Larry Stickney**, gatekeeper extraordinaire (with **Sherry Carvajal**), who sat for hours without relief at the admissions table.

**Mark Thomsen**, who brought in wonderful chefs **Patrick Hamilton** and **Sunita Dutt** to make the cooking demos such a hit.

**Bill Freedman** for the indispensable toxicology and ecology exhibits which were reportedly packed three deep with inquirers throughout the weekend.

**Beth Sampson** for a fine job at the Beginning ID table – as always, a mecca for the many students. Beth also procured her own beautiful assortment of mushrooms. Five-time fair chair **Paul Koski**, who worked behind the scenes and helped out at the Beginning ID table.

**Len Coleman**, a fount of info and ideas, who again assembled a team for the Information Booth.

**Ken Litchfield** for unparalleled creativity with the poster and habitat display, ultimate resourcefulness in assisting with the construction of a mirror for MSSF cooking demonstrations, staffing the cultivation table, and for staying at the Hall until midnight on Friday to set up.

**Louise Freedman** for assisting with mushroom display setup in an artful manner and for her wonderful and busy children's art and a new addition, the mold-a-mushroom clay station. Bravo! And **Hilary Somers-Ng**, who assisted Louise for the second year.

Many thanks to those who took on new roles this year:

**Sherry Carvajal** for allowing us the pleasure of knowing how much

money we really had

We wouldn't have scored almost 300 species to display without **Jim Miller's** hard work to set up the many pre-fair forays.

**Lorrie Gallagher** for bringing sanity and order to coordinating volunteers, an enterprise that is akin to herding geese, and **Ron Pastorino** for stepping in when Lorrie was called away.

**Debbie Viess** for getting us speakers who were the highlight of the fair, and for putting up with **David Rust**, I mean for scoring quite a coup arranging for **Paul Stamets'** return. **Robert Esposito**, for his smooth rolling signage and fine modeling of **Lynn Morton's** Amanita hat. **Anna Moore**, **Sherri Scott** and **Rose Flaherty**, who helped keep the speakers happy.

**Mark and Jake Lockaby** and **Jan Donaghy** who handled educational exhibits with quiet efficiency and carried on the Edibles table with flair, including the collection and display of a huge basket of enticing matsutake, porcini, chanterelles and other delights.

**Dorothy Beebee**, along with **Miriam Rice**, set up their educational table on dyes and paper, highlighting the theme "Mushrooms for Color".

**Robin MacLean** who conceived and executed the Mushroom General Store, an assortment of interesting and arcane mushroom novelty items.

**Robert Esposito** and **Stacey Barros** for the attractive and informative medicinals display.

**David Bartolotta** for signing up lots of new members, and for saving our hash (so to speak) with two hams and a chicken salad on Sunday.

**Chris Thayer** for coordinating vendors and bringing to the job his wisdom and experience from selling books. **Nate Thayer** for helping all weekend with the books table and wherever else there was a need.

**Zoe Arme-Caldwell** for the turkey on Saturday. **Loraine Berry** for making a dish even though she's on the mend.

**David Gregoire** for greenery without which we could not have done the forest/garden display.

**Dulcie Heiman** for helping out as always, anywhere and everywhere from chef demos to filling in at different tables – her versatility is only exceeded by her charm.

Finally, a special note of thanks to the speakers who volunteered their time and made the fair an educational experience, including past-president **Mike Boom**, **Mo-Mei Chen**, **Matteo Garbelotto**, **Richard and Janet Doell**.

Thanks to all the others we've overlooked who jumped in at critical spots, put our best face to the public, and made it an enjoyable fair for everyone.

David Rust and Tom Chester

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*Bill, continued from page 7*

Wardzinska, Bob West and Leon Ilnicky outdid themselves, one or two of them were at the table at all times, with on-lookers occasionally three deep. In an atmosphere so intent on the culinary aspects of mycology, it is surprising that so much attention should have been paid to the threat of accidental poisoning. But it is healthy that the public is aware of the risks.

Which MSSF members had the most fun, excitement and learned the most about fungi last week? The members who sweated and worked on the fair for three straight days in a row. This year's event will be difficult to match in the future. MSSF should be grateful for the devotion and contributions of so many fine people and we should all be proud to be members of a group such as the MSSF.

*Phytophthora, continued from page 1*

lem: There are 10 million acres of oak woodland in California, largely at 600-700 feet elevation, and serving as habitat for about 300 species of wildlife, and 5,000 insect species. Oak woodlands when converted to other uses have an economic value of approximately \$300-\$500 per acre for livestock grazing, \$8,000 per acre as vineyards, and \$20,000 per acre for urban development. About 15,000 acres of oak woodlands are lost annually to commercial and residential development, and as real estate prices rise, the pressure is expected to increase. Yet because oaks have little value as lumber, the state has been slow to act. Oregon has already taken steps to quarantine oak wood products and oak firewood from California.

Legislation was introduced in the State Assembly on December 6th calling for \$10 million to fund coastal surveys, research, and education. David Rizzo supports this initiative, but says that unless the California Department of Food and Agriculture takes action, there will be little progress. Currently, that Department is demanding absolute proof of how Phytophthora is spread.

Rizzo also says unless more researchers are found to do the necessary fieldwork, \$10 million for research won't have much impact, either. And, until the pending legislation is signed into law by Governor Gray Davis, there are no funds to hire more people.

Since so little is known about Phytophthora, visitors to affected areas should wash dirt and mud from their boots and tires before leaving the area if at all possible. A 10% bleach solution is recommended. For more information, check the new COMTF website [www.suddenoakdeath.org](http://www.suddenoakdeath.org).

*...Forager, continued from page 5*

**Dateline, Chanterelle Heaven (I know that spot, Ken. . .), December 16, from Ken Iisaka:** "After the rainy weekdays, friends and I returned to my favorite area in Marin to look for some chanterelles. We scored big (at least for me) today. No more Amanita calyprata, but Cantharellus cibarius were all out in full force. We filled a big paper grocery bag in just two spots. We estimate the weight at roughly 20 lbs. total. After the mushrooms were distributed, I still returned home with plenty for canning.

"Species brought home were: Amanita vaginata, Cantharellus cibarius, Helvella lacunosa, Lactarius deliciosus, Lactarius fragilis, and Pleurotus ostreatus."

**Dateline, Cotati, my front yard, December 17, from your reporter:** "Taking a break from the computer's zotting of my brain I walked out to the stand of Monterey pines by my dirt drive and collected some fairly new Laccaria amethysteo-occidentalis, popped them into a sauté pan with some brown butter, and chewed them without mercy. Pretty good little mushroom and darn pretty too."

Thanks to all of you foragers who contributed to this month's column. Today, Sunday the 17th (and now that this column is done) I am going hiking in a Madrone and tanoak woodland atop the Mayacamas Range with Kathy Faircloth, Connie Green and several other folks. It is a glorious day and will be made even more so by pursuing that which we all love to do. So long for now.

## Mz. Myco-Manners

### A New Year's Greeting

**GENTLE READERS:** Not only is this the New Year, but the true New Millennium. It is a time for reflection of the past as well as hopes and goals for the future. It is time to make positive changes for the world.

We are humans, and hence possess frailties of the species. We are not, unfortunately, perfect in our ways. It is time to forgive those who have wronged us, and go forth with a clear and joyous mind.

I will endeavor to practice what I preach. Over the years, many have made hurtful comments about my peculiarly seductive walk. They never knew it was due to an old spinal injury. It happened the 2nd month after receiving my Ph.D. in Refinement and Finishing when I took a job as a rodeo clown. A large bull squarely smacked me in my lower back, and when I flipped onto the safety rail (looking like one of those contortionists from Cirque de Soliel), fate changed my walk for good. While this walk has netted some fun times with men, it has been the source of scorn with their wives. But life goes on.

In this New Age of ours we must also think of sharing. Fungi locked in bottles on shelves do no one any good. I know folks who use their many pounds of fungi as museum gallery pieces. They don't eat the fungi themselves, and they certainly don't think of sharing them with others. The fungi we harvest from the forest taste best when shared with others. Please remember this. When you go to a friend's home for dinner, bring some morsel of something to enjoy with everyone else in the room. Enjoying the bounty of our hunts with friends and loved ones is the only thing that makes sense.

Don't shy away from offering advice and help to those foragers less experienced than you. Please be honest with them. They can be very gullible. I once set my mother-in-law up with a nice bag of Russula emetica, just for fun. The fungi certainly lived up to their name. She would have cleared out the Dysentery Ward at Delhi General Hospital. I still feel a little guilty at doing that to her, but I can't help giggle when I think about it. This activity, of course, will stop with the New Millennium. I have become enlightened.

Don't forget that we are a recreation club, as well as an information and learning club. That means we expect to enjoy the company of our members. We each need to take the initiative to make this happen.

Life is very fleeting. Let's spend it with our friends and have a good time.

Please send your questions to Beth Sampson for me to answer. I am here for you.

All my best to everyone,

Mz. Myco-Manners

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**January, 2001 vol 51:1**

## Calendar

**Saturday, January 13: Mills Canyon Regional park.** Special Foray. Meet at 10AM. Foray leader is Fred Stevens. (650) 994-1374

**Tuesday, January 16: MSSF General Meeting.** The January meeting of the MSSF will take place on Tuesday, January 16 at the Randall Museum. **This month's speaker will be Francisco Camacho.** Francisco Camacho is a postdoctoral scholar at the University of California, Berkeley. He is working in the Laboratory of Dr. Tom Bruns. He is currently researching the biology of the King Bolete (*Boletus edulis*) and its relatives. He will share his research and thoughts on this delicious group of mushrooms. His talk, **Investigating the Sex Life of the Royal Family, the *Boletus edulis* complex**, begins at 8PM, but the doors open at 7PM for conversation, book sales, mushroom identification and more!

**Saturday, February 3: Point Reyes National Seashore, Marin County.** This foray will emphasize Mushroom ecology and identification technique and is geared for beginners. Foray Leader is Terry Sullivan, Field Biologist. He can be reached at (415) 383-8099 or terrsull@aol.com.

**February 17-19: Salt Point Camping Foray.** Meet at Gerstle Cove Campground at 10 AM Saturday morning. Foray coordinattor is Mark Lockaby (510) 412-9964 or pozer900ss@aol.com

**Newcomers and Beginners!** Our Foray Chair, Jim Miller, is organizing a series of forays especially for beginners, check these out:

**Saturday, January 6: San Mateo County; Huddart Park,** meet at main parking lot with Wade Lechsyn at 10 A.M. You can call him at (650) 591-6616.

**Sunday, January 14: San Francisco, Lands End.** Meet at 10AM at the Palace of the Legion of Honor for this two hour walk. Call foray leader Beth Sampson at (415) 863-7677 if you have questions.

**Saturday, January 20: Marin County; Bear Valley, Point Reyes National Seashore.** Meet at Visitor Center parking lot at 10AM. Walk is from 10 AM- 2PM Rain cancels. Call Bob Mackler for additional information, (510) 799-6756.