

Mycena News

Mycological Society of San Francisco

May, 1999, vol 49:5

Thanks from the Editors

As summer approaches, rains recede, temperatures warm, and the mycological calendar year comes to a close. The *Mycena News* newsletter will be enjoying a balmy summer vacation until the fall starts up the next mycological calendar year. Expect your next issue of the *Mycena News* in September.

We've had a great time editing the *Mycena News* this year. We have learned a lot, and have had a wonderful opportunity to get to know many of our fellow MSSF members better. It's meant less time spent in the woods gathering mushrooms but we have truly enjoyed the experience and opportunity to give something back to the MSSF, a society that has given us so much education, adventure and joy. In fact, we have enjoyed putting together the newsletter so much that we have signed up for another year as editors! (Unless someone else really wants to take over... :)

Many of you have expressed appreciation to us for the quality of the *Mycena News* this past year, but the greatness of this newsletter comes mostly from contributors. Without the generosity and efforts of the contributors our jobs would be impossible and the quality of the *Mycena News* would be nothing like it is. We'd like to give our heartfelt thanks to the regular (and irregular!) contributors to the *Mycena News*. Special thanks go to David Campbell, for consistently providing us with at times insightful, at times amusing, and at times downright brilliant Mushroom Scoop columns as well as other articles. And thanks, also, to Mark Thomsen for his regular commentary on mycological goings-on as well as his

Continued on page 2

Elsewhere In This Issue...

President's Greeting	2
Last Chance for Morel T-Shirts	2
Mushrooms in the Garden	3
Summer Picnic	4
Cultivation Column	5
The Mushroom Scoop	6
Nominees for Officers	7
Calendar	8

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Vice Pres: Terri Beauséjour	510.278.5998
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Membership and Subscription Information

To join the MSSF and receive this newsletter, send a \$20 check, payable to MSSF (\$12 for seniors 65 and over and full time students), to MSSF, c/o Wade Leschyn, 1609 Valley View Ave, Belmont CA 94002. Please include some contact information such as home and/or work phone numbers and email addresses. New and renewal memberships will be current through December of 1999. To change your mailing address, please notify Wade. MSSF members may also join or renew membership in the North American Mycological Association at a reduced rate by including with their MSSF check a separate check for \$17 payable to NAMA. Send it to Wade at the same address. For further information email Wade at leschyn@rahul.net or call at 650.591.6616.

Mycena News is the newsletter of the Mycological Society of San Francisco and is published monthly from September through May. You can send newsletter submissions by the 15th of each month to *Mycena News*, 4148 Briarwood Way, Palo Alto, CA 94306, phone 650.813.9149. Or, most preferably, email them to mycena-news@mpath.com.

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NAMA Foray: August 1999

Hosted by Missouri Mycological Society

The 1999 North American Mycological Association annual conference will be hosted by the Missouri Mycological Society and held in Cape Girardeau, Missouri, an hour and a half south of St. Louis, Thursday through Sunday, August 12-15, 1999. Chief mycologists for the foray are Drs. Walter Sundberg (Southern Illinois University) and Andrew Methven (Eastern Illinois University). NAMA members are invited to attend this foray sponsored by the national association.

We will honor Edward Angus Burt, a mycologist from the Missouri Botanical Gardens from about 1915 to 1933. He published a series of papers that became "The Thelephoraceae of North America."

The theme of the foray is "Show Me the Mushrooms!" We will initiate beginners into

the ever-fascinating world of mycology, nurture amateurs of all degrees and challenge professionals to identify mushrooms rare or even unnamed. Some special programs (and rates) for younger mushroomers are offered.

The foray dates offer promise of mycologically interesting collecting during an optimum season. Collections will be made both east and west of the Mississippi; southern as well as northern mushrooms should be well represented, just as are the higher plant floras that overlap in this region.

Special all-day forays Friday and Saturday will take us deep into the 21,676 acre Mingo National Wildlife Refuge, where cypress and tupelo inhabit the gorgeous swampy lowlands (It's not so swampy that one needs waders, it's just nice and damp). Oak forests stand

Continued on page 4

President's Greeting

A few weeks ago as I was browsing in the mushroom section of my favorite used bookstore, a paper fell out of one of the books. Picking it up I saw that it was a copy of the Mycena News from December 1980. I'm embarrassed to say that I stuck it with the papers I was carrying and took it home to read.

Looking through it, one thing stuck me the most. Almost 20 years later, most of those mentioned in the newsletter are still with the MSSF, many doing just as much work as they were then. The cover page has an article on oyster mushrooms by Fred Stevens. The Calendar is also on the first page with Larry Stickney leading walks in Golden Gate Park. The next page lists speakers at the San Francisco and the Oakland Fungus Fairs. Herb Sayor and Dr. Robert West were both speakers at the San Francisco fair. Larry Stickney and Peter Hart were coordinating volunteers for the Oakland show. Tom Sasaki wrote about needing collectors for the Oakland fair. On the back page Bill Freedman gives some advice for keeping mushrooms fresh looking in displays.

I'd like to thank those who have volunteered their time and talents for so many years. It's because of this kind of long term commitment that the society is the largest regional mycological society in the United States, that we were able to offer 3 scholarships this year for a total of \$2500, that we sponsor more than 30 forays and mushroom walks throughout the year, that the culinary group holds 8 delicious dinners and that various members provide advice and identification to local hospitals. We have a library with hundreds of books, and now thanks to Terri Beauséjour and the Randall Museum we have a permanent mushroom garden for mushroom cultivation. Thanks for a year of enjoyable mushrooming!

— Mark Thomsen

Editors message, continued from page 1...

staying abreast (and keeping us informed) of all the society's activities. Thanks also to Henry Shaw for his cheerful foray announcements, foray reports, and other foray information; to Terri Beauséjour for contributing a little bit of everything, including not just material but also advice and guidance; and thanks to Mike Boom, both for his compelling content contributions and for setting us up with a huge head-start on the structure of the newsletter; and also thanks to the many authors, artists, and other mycophiles who contribute off and on. Oh, there are so many such generous contributors, including (and this is just a short list) Patrick Hamilton, Bill Freedman, Lorraine Berry, Louise Freedman, Norm Andresen, Larry Stickney, Chester Laskowski, David Arora, Terry Sullivan, David Bartolotta, Lucia Paulazzo, Wade Leschyn, and Emmy Lou Miller. Each of these contributors deserves so much for their contributions not only to the newsletter, but to the society as a whole. And there are many more generous contributors who have submitted items from time to time. Sincere thanks to all who have made the Mycena News possible this year!

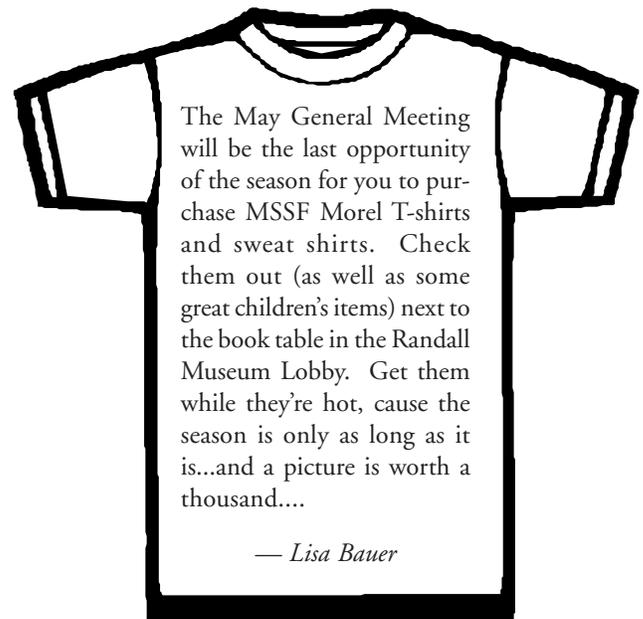
We'd also like to apologize to anyone whose submission did not make it into an issue, and perhaps you never heard back from us about it. Apologies to anyone who might have felt unappreciated or unacknowledged. We are already working out a better system for next year!

We will miss our friends from the MSSF during the next few months. We hope to see many of you at the MSSF summer picnic! (Details in the calendar...)

Off to the woods to hunt Morels.... Goodbye!

Editors Hilary Somers, Yu-Shen Ng, Jessica Koeppel

P.S. It's never too early to begin thinking of educational or scientific articles or ideas for next year.... If you think of anything during the summer months, please send it our way!



May 18th General Meeting:

Dr. Wes Colgan

For the May general meeting on Tuesday, May 18, we have the pleasure of hearing Dr. Wes Colgan speak on "All Things Truffle Like: Thoughts on the Ecology and Evolution of Truffles and Truffle-like Fungi." His presentation will be a light and airy tour of the many different lineages of truffles around the world based upon his research and the research of others. Dr. Colgan received his BA in Biology at Sonoma State University and his Ph.D. in Forest Ecology in 1997 at Oregon State University. Doors open at 7:00pm for mushroom ID, meeting proper begins at 8:00pm.

Mushrooms in the Garden

A Cultivation Workshop



*Sponsored by
The Mycological Society of San Francisco*

Turn your Garden into a Fungal Fantasyland!

Learn all about mushroom cultivation in this one day hands-on workshop. We will cover in detail sterile tissue culture, grain-spawn techniques, substrate pasteurization, and inoculation directly into your garden habitat! And you will take home your very own cultures of several varieties, and your own fully prepared kits ready to grow toward fruiting after just a few weeks!

Sunday, May 9, 1999
11 a.m. – 5 p.m.

The Randall Museum
199 Museum Way
San Francisco, California 94114
(415) 863-7618

Just \$30 for the full day.

All materials including cultures and kits are included! To register, contact Terri Beauséjour at russula@home.com or 510.278.5998.

MSSIF Summer Potluck Picnic

WHEN:

Sunday, July 25th from noon until you decide to leave.

WHERE:

Joaquin Miller Park in the Oakland Hills.
Specifically, at the Redwood Glen picnic area at Sequoia Arena

DIRECTIONS:

Take Hwy 580 to Hwy 13. Take Hwy 13 north. Exit Joaquin Miller Rd. Drive East up the hill. Turn left on Skyline Blvd. Drive 1.2 miles up skyline. Turn Left at the sign for the Sequoia Arena. Take an immediate left and follow the road to the parking area. There will be signs posted to help you find the picnic spot.

WHAT TO BRING:

- Anything that you'd like to grill.
- Your own drinks, plates, eating utensils, table cloth, etc.
- A dish to share with the group (perhaps one with mushrooms!)
- Make sure to bring some warm clothes as it can get foggy and chilly.
- This is an informal potluck so bring what you need and plan to share. There are BBQ facilities, picnic tables and water taps available.
- Tall tales and a sense of humor.

NAMA, continued from page 1

above on Crowley's Ridge. Half-day forays will take us to areas nearer to Cape Girardeau in Missouri, as well as just across the river into the varied terrain of the Shawnee National Forest in Illinois.

The foray will be headquartered at the Holiday Inn in Cape Girardeau. There is plenty of room for presentations and workshops, mushroom sort and display areas, vendor displays, and a marvellous room for evening meals and programs. We'll enjoy the Holidome, a cozy common area for socializing and partying, with indoor and outdoor swimming pools, whirlpool, and sauna.

Attendance is limited and NAMA forays in the past have sold out. Early enrollment in the foray is encouraged.



Guest mycologists and special guests will include, for starters (others are pending): Dr. Harry D. Thiers (San Francisco State University, retired), Dr. Orson Miller (Virginia Tech), Hope Miller, (*Hope's Mushroom Cookbook*), Dr. Greg Mueller (Field Museum), Dr. Don Huffman (Central College at Pella), Dr. Lois Tiffany (Iowa State University), Dr. Pat Leacock (Field Museum), Dr. Clark Ovrebo (University of Central Oklahoma), Dr. Tom Volk (University of Wisconsin at La Crosse), Dr. Skip Kay (University of Kansas), Gary Lincoff (New York Botanical Garden), Jay Justice (Arkansas Mycological Society), David Dennis (Ohio State University), Dr. Harold Keller (Central Missouri State University), Walt Sturgeon (noted NAMA presenter and identifier).

Mycophagy will not be ignored. Not only will there be the great tasting put on by NAMA's Culinary Committee, but cooking workshops as well by St. Louis chef Dave Owens of Cardwell's Restaurant and caterer Julie Ridlon of the Missouri Mycological Society.

The annual NAMA Photo Contest will be presented. Additionally, a special 3-screen workshop on "Mushroom Photography, the Basics and Beyond," will be offered by David Dennis, winner of several past NAMA photo contests.

Pre-Foray Workshop

A pre-foray workshop is offered and conducted by Drs. Walt Sundberg and Andy Methven. This "Total Mycological Immersion" will be an "eye-opening, total immersion, learning experience in mushroom identification. With the Shawnee National Forest providing material, we will learn how to (a) study mushroom collections in depth, (b) use the hand lens, microscope, and chemical reagents for identification, (c) use mushroom keys with more proficiency and accuracy, and (d) make more valuable records, start a herbarium reference collection, and more." Registrations for the pre-foray workshop is strictly limited.

For more information and registration for the NAMA foray in Missouri, check out the April/May or June/July issue of NAMA's newsletter, *The Mycophile*, or contact

Brad Bomanz, 909 Woodside Village Lane, Ballwin, MO 63021.
E-mail brad_bomanz@yahoo.com

Calendar, continued from page 8...

Sunday – Friday, June 6 – 11: Higher Fungi of the Sierra Nevada, A week-long field study course taught by Prof. Dennis Desjardin on SFSU. Contact Jim Steele at jsteele@sfsu.edu or call 415.738.1814 evenings before 9pm. Web site: <http://thecity.sfsu.edu/snfc/mushcl.htm>

Monday, June 7: MSSF Culinary Group Monthly Dinner. For information or reservations, contact George Repinec at 415.731.5115 or Lucie Paulazzo at 415.584.0852. This is the last regular dinner until the first Monday of September.

Friday – Wednesday, June 25 - 30: Workshop on the Mushrooms of the Sleeping Bear Dunes, Glen Harbon, MI. Contact Dr. Andrew Methven, Dept. of Biol. Sciences, E. Illinois Univ., Charleston, IL 61920. Tel: 217.581.6241. e-mail: cfasm@ciu.edu.

Sunday – Saturday, August 1 – 7: XVI International Botanical Congress, St. Louis, MO. Meeting of the International Assoc. of Botanical and Mycological Societies, and the Mycological Society of America. Contact Lorelei Norvell at 503.297.3296, or see <http://www.erin.utoronto.ca/~w3msa/> or <http://www.bc99.org>.

Sunday – Thursday, August 8 - 12: Pre-NAMA foray/mycology workshop at the Shawnee National Forest, run by Walt Sundberg and Andy Methven. Contact Ken Gilberg at 314.458.1458 or see <http://www.namycology.org>.

Tuesday – Sunday, August 10 - 15: The 9th International Fungus-Fibre Symposium. This conference is to be held in Oslo, Norway this year. For further information, contact Dorothy Beebee at 707.887.1300.

Thursday – Sunday, August 12 – 15: NAMA99, Cape Girardeau, Missouri. See inside this newsletter or <http://namycology.org/events/nama99.htm> for details.

Wednesday – Saturday, August 25 – September 4: Alaska, The Great Land of Fungus. A foray into the wilds of Alaska, visiting the Kenai Peninsula, Talkeeta, Denali National, and Anchorage. Escorted by Terry Sullivan. Cost: \$1675.00 plus airfare. For more info, contact Karen Killebrew at Escape Artists Travel at 510.652.1700, 800.868.7710, or karenk@escapeartists.com.

Friday – Monday, September 3 – 6: Sam Ristich Forest Foray, Sugarloaf Ski Lodge, Maine. Northeast Mycological Federation. Contact Linda Clark, 56 Quebec St., Portland, ME 04101, 207.772.4014

Monday, September 6: MSSF Culinary Group Monthly Dinner. For information or reservations, contact George Repinec at 415.731.5115 or Lucie Paulazzo at 415.584.0852.

Friday – Sunday, September 24 – 26: Clark Rogerson Foray, Hebron, CT. Connecticut Mycological Association, Contact Don Shernoff at 914.761.0332.

Friday – Sunday, September 24 – 26, Introduction to Edible and Poisonous Mushrooms of Michigan, Tustin, MI. Contact Dr. Johann Bruhn, Dept. of Plant Pathology, Univ. of Missouri, Columbia, MO 65211, 573.882.1471, bruhnj@missouri.edu.

Cultivator Column

Hi Friends!

Great news on the cultivation front! The Randall Museum is creating a "Mushroom Cultivation Demonstration Garden" in a prime location at the museum. The substrate preparation is in progress as we speak. The area is along the wall across the lawn to the left of the main entrance, and will be populated throughout the year with a variety of cultivars and companion plantings in a natural woodland-like environment. In addition, a new indoor terrarium garden will be devoted to the display of various fruiting fungi in simulated mini-habitats. The terrarium display will be located on the inner wall of the greenhouse, and will be visible by walking down the hallway to the right as you come in the main entrance.

Many thanks go to Ken Litchfield of the Randall Museum for his enthusiasm and support in bringing this wonderful opportunity for education about fungi to fruition, and for offering to continue populating and maintaining the gardens on an ongoing basis! Please do take the opportunity to enjoy both displays as they evolve and change throughout the year!

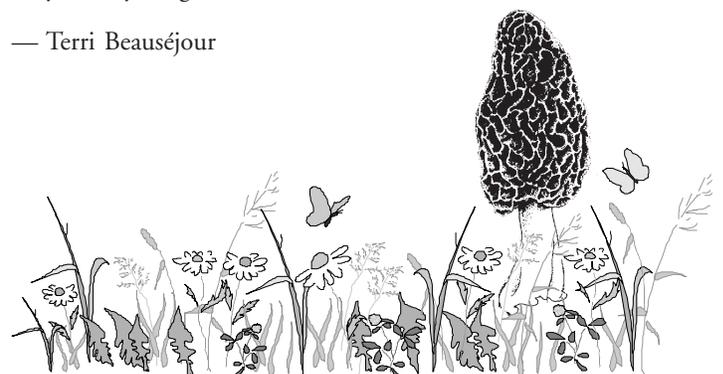
And there's more good news on the cultivation front! In order to start populating the new "Mushroom Demonstration Gardens" at the Randall Museum, the MSSF cultivation committee is sponsoring a "Mushrooms in the Garden" workshop on May 9th. At this workshop, we will not only learn hands-on techniques to get started with our own mushroom gardens, but will also install several cultures into the Randall's outdoor demonstration garden. Participants will go through the entire process from sterile culture to spawn inoculation to substrate pasteurization in this one-day workshop. The workshop will be taught by experienced cultivators Charmoon Richardson from Wild About Mushrooms and Tom Alexander from Mycological Landscaping.

The cost is only \$30, which covers all needed class materials including several cultures and kits to take home and get started in your own gardens. Proceeds will help cover the cost of donated items that MSSF is providing to the Randall for the demonstration gardens.

The class size limit is 35, and it is filling up quickly, so please reserve your place a.s.a.p. if you want to attend by calling me at 510.278.5998 or e-mailing either beauset@autodesk.com or russula@home.com. More details are in the display elsewhere in this newsletter.

May all of your gardens flourish!

— Terri Beauséjour



THE MUSHROOM SCOOP

This monthly column solicits input concerning mushroom collections of particular interest, rarity, or amazement.

E-mail me at yogidog@earthlink.net to contribute.

- David Campbell



Responding to material from April's Scoop, Darvin DeShazer wrote, concerning some buried boxes: "I picked another 40 morels from the buried boxes. They turned out to be Bekins Moving boxes. The residents moved in about three years ago and did not like the landscaping in their new yard. So, they laid down the moving boxes on the lawn and weeds, covered the boxes with wood chips and planted a scattering of bushes, flowers and a few trees. This year the morels came up in profusion."

Would that morels could grow so readily for the rest of us! All right, cultivation committee, there's the blueprint, let's get this Bekins' Beacons thing rolling!

Raking of Premature Truffles

Morels aren't the only mushroom capturing people's attention right now; truffles seem to be *muy de moda* too. Spinning off the *Joy of Truffles* book report, here's the latest critique of raking for truffles from the most recent North American Truffle Society Newsletter:

"A note from Jim Trappe about truffle harvesting (reprinted from *Fungal Jungal*, newsletter for Western Montana Mycological Assoc., Winter 1999): 'No doubt in my mind, the raking of truffles turns up a large proportion that are immature, especially those collected before mid-December. As the aromas are produced as more and more spores mature to attract animals, it stands to reason that those left in the ground will be in substantial part immature. In good years, production far exceeds animal need, so plenty would be left to be found by dogs. In very poor years, the critters will likely get a large proportion of the matured ones. Our commercial trufflers are shooting themselves in the foot by raking. They've already established *Tuber gibbosum* as inferior, with a price generally less than \$100/lb. That will be a hard reputation to change, even if they start using dogs. The Italian white, I was told, was bringing up to \$1,600/lb. In this year's season of scarcity, but \$800/lb. is common even in good years. I think the Oregon white could command much more than it does if properly hunted.'"

Resemblances between Springtime Amanitas and Destroying Angels

Jim is a most knowledgeable mycologist and avid mycophagist who, interestingly enough, I've heard him say, does not partake of the Amanitaceae. I mention this in light of some recent mssf@onelist.com email postings concerning features exhibited by the Amanita species *velosa* ("Springtime Amanita") and *ocreata* ("Destroying Angel"). Many people have been collecting *A. velosa* with considerable enthusiasm this season. Mike Boom offered the following comment:

"The *A. ocreata* I found was sun bleached and took on a salmon hue

on its cap. Because it was slightly dried out it had slight striations on its edge. It had a very thin volval patch on the cap to boot. The real give-away was the fact that it had a very pronounced skirtlike annulus, which the *velosa* does not. It has an evanescent veil that you should see very little of left on the stipe."

Debbie Viess chimed in with:

"Well, yesterday in Mitchell Canyon (on the eastern slope of Mt. Diablo), I found a *velosa* mimicking an *ocreata*! It had a pure white cap which obscured the white patch of the universal veil remnant. A veritable Moby mushroom! It was growing out at the drip line of an oak, along with many other salmon-colored *velosas*.

"Other than the color, it had all of the *velosa* characteristics: striations on the margin, roughened stipe w/out a skirt, faint lines running onto the top of the stipe, a hollow pithy stem and a slightly fishy odor. The white color would appear to be a morph rather than resulting from the effects of sun-bleaching, since the white color extended underneath the veil remnant."

Indeed, as one goes down the list of macroscopically distinguishing characteristics between these two mushrooms, one finds precious few clearly reliable distinctions. The old adage is pertinent here, the one about don't mess with Mr. In-Between, as there are some glaring areas of potential confusion on which we allegedly knowledgeable mycophiles need to be very keen.

Both mushrooms are monogamously associated with live oaks in our area, with *A. velosa* decidedly preferring the outer fringes, even heading out into the meadow, whereas *A. ocreata* tends to hug the trunk, though in David Arora's *All That The Rain Promises, and More...*, p. 66, he ominously states per *A. ocreata*'s habitat, "on ground in woods and at their edges."

The partial veil of *A. velosa* breaks up into a roughening on the stalk, sometimes, though rarely, the remains form what can appear as a rudimentary annulus, whereas *A. ocreata* has a fragile superior ring that is subject to evanescent deterioration which is quite capable of appearing as a roughened stalk rather than an annulus.

A. velosa has distinctive striations at the margin of its cap, whereas *A. ocreata* does not, except that sometimes it does. Hello!?

A. ocreata is a white amanita, and *A. velosa* possesses a sumptuous salmon tone to its pileus, however, once again, feature overlaps exist. Commenting on *A. velosa* coloration, Arora says in *Mushrooms Demystified* on page 286: "...pinkish-tan to orange-buff to salmon, beige, 'the color of a brown hen's egg,' or sometimes much paler (even white), often fading." Then, regarding *A. ocreata* coloration

Continued next page

(M.D., p. 271): "...white when young but in age often discoloring pinkish, buff, yellowish, brownish, especially towards the center." The key characteristic here is the tendency for the outer edges of a "colored" *ocreata* to remain pale, as the interior regions of the cap surface gain hue.

The volval patch (if the specimen in question has one, for both of these *Amanitas* sometimes are bald) can be rather distinctive—*A. velosa's* is thicker and sometimes forms into a few warty chunks, while *A. ocreata* at most will have a thin white patch.

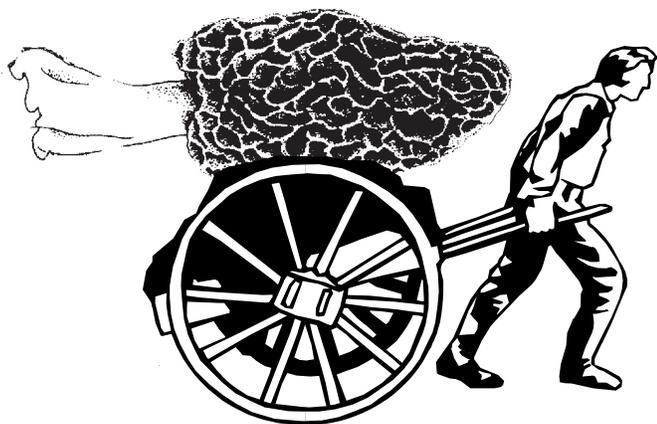
The stalk of *A. ocreata* may provide one of the stronger differentiations, as it tends towards enlarged to bulbous at the base, while *A. velosa* is more evenly formed.

The volval sack of *A. velosa* tends to be buried and difficult to extricate, and is relatively fragile, frequently breaking in the process of collection. My limited experience with *A. ocreata* suggests it has a tougher, thinner, tighter fitting sheath, although the published descriptions I have read do not establish that distinction.

In *Mushrooms Demystified*, p. 272, David Arora says:

"...The species epithet *ocreata* means "sheathed," a reference to the voluminous volva which may extend as much as halfway up the stalk, though it is often much smaller. The partial veil is quite fragile, however, and often turns to shreds rather than forming a distinct ring (annulus)...Be very careful—*A. ocreata* sometimes has a striate cap margin..."

All in all, if one wishes to toy with these mushrooms, there is a pretty good argument for getting into microscopic study and chemical analysis, especially should one be lacking a very deft, dare I say **bold**, field savvy.



Mushroom Dye Workshop

Miriam C. Rice, author of "Mushrooms for Color," will be teaching a class on "Making Paper and Watercolor Pigments from Mushrooms" at the Mendocino Art Center on the weekend of May 15th & 16th. There is limited enrollment for this workshop, so call Miriam at 707.937.5119 if you are interested!

— Dorothy Beebee

Early Morels and Other Finds

On 4/16, craving a little morel action, we took a jaunt up to the Mendocino Mountains, above Upper Lake, now the third year after the burn there. The weather was great, but it had still been too cold recently; there was close to zero mushroom activity. I felt blessed that we found seven morels and 30 or so *Gyromitra esculenta*. While there, we visited a certain brook and harvested nettle shoots, chervil, and watercress. That's wild food, too!

Around Marin, a Giant Puffball (*Calvatia gigantea*) or two has graced our space, and the only oysters I'm eating are from Hog Island.

A Good Mycological Year

Signing off now, effortlessly and purposefully, I remove my easily separable pileal remnant of a universal veil (my hat is off) to our wonderful cespitose cluster of editors, Hilary, Yu-Shen, and Jessica, all year working so brilliantly together to produce a really fine periodical. I would think, and hope, our monthly newsletter must be the envy of many a mushroom club all around, and I urge us all to make sure our Mycena News contributions continue to help make that an irrefutable truth.

In that vein, I'll mention I'm turning over the reins of this column concerning mushroom goings-on, to the inimitable and imminently worthy Mr. Mike Boom. You all who still deign to read this column may have noticed that I've been leaning on Mike more and more as the months flip by, and for all the right reasons. Mike, no doubt, will do it his way, as I have done it mine. Right on. Thank you all for your patience.

— David Campbell

P.S. Thanks, too, to wife Jeanne and daughter Serena for regular, invaluable, technical and editorial assistance.

NOMINEES FOR OFFICERS OF THE MYCOLOGICAL SOCIETY OF SAN FRANCISCO (MSSF) 1999 - 2000

At the last MSSF general meeting, a call for nominees for next year's MSSF officers was made. Below are listed the nominees. At the next MSSF general meeting, the May meeting, a vote will be held (if a quorum is present). Without a quorum, these nominees will be considered elected to their respective positions for the 1999-2000 year.

President:	Mark Thomsen
Vice President:	Terri Beauséjour
Secretary:	Anna Grajeda
Treasurer:	Zöe Ann Amey-Caldwell
Councillors:	Thomas Chester
	Bennie Cottone
	Debra Viess
	Alvaro Carvajal

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Calendar

Friday, April 30 - Sunday, May 2: "MSSF Morel-fest", One of the MSSF's biggest forays of the year, our springtime "Morel-fest" at San Jose Camp, Stanislaus National Forest. See last month's newsletter for details, or call the MSSF hotline at 415.759.0495.

Saturday, May 1: The 4th Annual Illinois State Morel Mushroom Hunting Championship. Magnolia, IL. Call 309.364.3319, see <http://www.ocslink.com/~morel/ismmhc.html> or e-mail morel@ocslink.com

Monday, May 3: MSSF Culinary Group Monthly Dinner. For information or reservations, contact George Repinec at 415.731.5115 or Lucie Paulazzo at 415.584.0852.

Thursday - Sunday, May 13 - 16: National Morel Festival, Boyne City, Michigan. Call Jerry Douglas at 616.582.2061 or Heather Nalbock at 616.582.2061 for details.

Saturday, May 15: 13th Annual Virginia Wine and Mushroom Festival, Front Royal, Virginia. Call 800.338.2576 for details.

Saturday - Sunday, May 15 - 16: Sierra morel camping foray. Location to be determined depending on conditions. Call or e-mail Henry Shaw for details: shaw4@llnl.gov, 925.943.3237.

Saturday - Sunday, May 15 - 16: Class on Making Paper and Watercolor Pigments from Mushrooms, Miriam C. Rice, author of

"Mushrooms for Color," will be teaching this class in at the Mendocino Art Center. There is limited enrollment for this workshop, so call Miriam at 707.937.5119 if you are interested!

Tuesday, May 18: MSSF General Meeting at the Randall Museum in San Francisco.

Saturday - Monday, May 29 - 31 (Memorial Day Weekend): Wild About Mushrooms Sierra Morel Foray. Contact Charmoon Richardson at 707.887.1888, charmoon@trr.metro.net, or see the website at <http://www.wildmushrooms.qpg.com/>. *NOTE: this for-profit event is not sponsored by the MSSF.*

Thursday - Sunday, June 3 - 6: 3rd Annual Oregon Mycological Society Spring Study Foray, Oregon. Contact the Spring Study Foray, 1943 SE Locust Ave. Portland, OR 97214, 503.239.4321, or email rogersmm@aol.com

Calendar continued on page 5

For the most current Calendar information, call the MSSF hotline at 415.759.0495 or check the MSSF web site at: <http://www.mssf.org>