
Mycena News

Mycological Society of San Francisco

November, 2000, vol 50:11

Courtesy of Larry Stickney

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Membership and Subscription Information

To join the MSSF and receive this newsletter, send a \$25 check, payable to MSSF (\$20 for seniors 65 and over and full time students), to MSSF Membership, 2750 Market St. Suite 103, San Francisco, CA 94114-1987, Attn: David Bartolotta. Please include contact information: home and/or work phone numbers and email address. New and renewal memberships will be current through December of 2001. To change your mailing address, please notify David. MSSF members may also join or renew membership in the North American Mycological Association at a reduced rate by including with their MSSF check a separate check for \$32 payable to NAMA. Send it to David at the same address. For further information email David at david@bartolotta.com or call at (415) 621-3166.

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Presidential Preamble

By Terri Beausejour

Despite the sprinklings of recent rain, conditions in the East Bay hills still seem quite dry, as were conditions at Yuba Pass. The Yuba Pass foray was nonetheless enjoyable, with perfect sunny weather. The most abundant fungi found were *Ganoderma oregonense*, *Pluteus cervinus*, *Chrysomphalina aurantiaca* and *Hypholoma capnoides*. We also found one beautiful *Boletus regius*.

At the October council meeting we first distributed and reviewed the Articles of Incorporation and the By-laws. We discussed several details of the upcoming Mendocino foray and the fair. Our new foray chair, Jim Miller, is really doing a remarkable job of organizing this year's events, and has been busy locating promising new foray destinations. Mendocino will be catered this year by Maria Moon, who is talented, creative, and very enthusiastic about cooking with mushrooms. She will also provide the food service for the fair.

Ken Litchfield, a member of many talents, has once again created a masterpiece in the fair poster. The poster will be ready around the first of November, and I hope that many of you will pitch in to get them distributed and posted throughout the Bay area. AAA magazine contains an article on mushrooms including an inset featuring details about the fair. The December issue of Sunset magazine will contain an article featuring the fair as well. Finally, the council approved a motion to award an honorary membership to Inez Rhodin for her many years of dedicated participation and service to the society.

Looking ahead, the annual Salt Point foray is coming up on the weekend of November 11th. If you have attended this event before, you know what an amazing array of fungi and "fun-guys" to expect. And the food....

Our speaker at the November general meeting will be Dr. Dennis Desjardin. Dr. Desjardin earned his Ph.D. in My-

cology at the University of Tennessee, Knoxville in 1989 and currently holds the position of Professor at San Francisco State University, San Francisco, CA. He has received a multitude of awards and honors from prestigious organizations such as the Mycological Society of America and the California Academy of Sciences, has published prolifically in several professional journals including *Mycologia*, *Mycotaxon*, *Mycological Research*, and *Inoculum*, has received numerous grant awards and has conducted extensive mycological fieldwork in the Southeastern US, Western US, Rocky Mts., Canada, Mexico, Colombia, Switzerland, the Hawaiian Islands, Japan, Java and Bali. Dr. Desjardin has held a permanent council position as our Scientific Advisor since 1990. His presentation will enlighten us as to new trends and exciting recent developments in the field of mycology.

Echo Summit Foray

By Larry Stickney

Twenty-five years ago, our club was offering a late September foray from the very edge the Tahoe Basin at the 19th Century hostelry owned by the California Alpine Club. Any member of that group could sponsor and host up to fifty people in this splendidly situated chalet for a very reasonable fee. From it, in wet seasons, one could walk out and collect a wide variety of fungi, from Amanitas and Boletes to Xylaria, and lots of them, or drive down into the Lake Tahoe environs for more riparian habitats with better harvests of magnificent King Boletes.

For some reason these events were dropped from our calendar, alas, but interested members of the Fungus Federation qualified to operate here and have done so for quite a few years. Some seasons they see cold rain, even light snow, or no appreciable precipitation at all for the entire month of September. Even then some decent finds are made. This year looked and felt as though nothing would be found in the dry, dusty duff of this cold alpine region. Early arrivals searching along the upper reaches of Audrain Creek and its meadows just south of Highway

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Cultivation Corner

By Ken Litchfield

Starting Your Own Mushroom Garden: Let's say that you have a shady cool moist part of your garden where you always have trouble getting plants to grow because there isn't enough light or the ground is too soggy or both. Maybe it isn't even open soil but a concrete pad or patio, or crawl space under a deck or beneath a stairway. Maybe you live in an apartment or other expensive bay area hovel with no outside space at all but you have a nearby park or vacant lot that you can colonize. Well you have all the territory you need for growing your own mushroom garden, with just a few of the free makings we'll be describing herein over the coming months.

If you start now you can prepare your ground for the substrate materials that the fungal mycelia will be growing on during the cool wet winter months coming up. If you have an open area in the shade dig up and loosen the soil deeply, 6-24 inches, and mix in wood chips, saw dust, or finished compost. Don't walk on the area where you have already dug so it stays open, airy and fluffy. Leave stepping stones or flat spots strategically located at picking distance around the garden area.

In various spots you can dig out pits of soil and replace it with wood chips, sawdust, raw kitchen garbage, or partially buried stumps or logs. Logs, stumps, wood chips, and sawdust (not oil soaked) should all be fresh hardwood. Fresh is preferable so that it wouldn't already have been partially decayed from unknown fungus and will last longer. Hardwood is better because softwood evergreens and conifers usually have various pitches and chemicals that affect the growth or flavor of mushrooms growing on them. Internal oils and chemicals are why eucalyptus is also treated as softwood. If you put raw kitchen garbage in a pit it generally won't smell if it is covered with 3-6" of soil. If you have problems with animals digging into the pit cover it with a large log or some decorative rocks. If sawdust or wood chips are very dry they will tend to stay dry and it will be difficult to break their surface tension unless you soak them in water overnight before burying them.

If you have a shaded concrete pad or patio then you can still garden using wooden boxes or regular planter boxes full of the same kinds of substrates.

Shade plants such as ferns, cineraria, and miner's lettuce, will also provide local humidity around mushrooms as they pop up. If the plants are in pots they will be portable and can be moved to the vicinity of the mushrooms as they arrive. Decorative bowls and pans of water scattered around the garden area also add humidity and can have watercress or water chestnuts growing in them for added culinaries. Decorative rocks, logs, and stumps also add character and interest to a simple garden.

Now if you do nothing else you will probably have a mushroom garden blooming by spring or summer from some kind of wild spores. But after you have prepared it you can come up to the museum and get some substrate already inoculated with our King *Stropharia*. They are big, aggressive, and tasty and very easy to grow. And on any foray you can bring back the fruiting bodies of any saprophytic species and they could easily spore

into the garden or even send mycelia out from the bodies. You can also add any kits you may buy to the garden after they are spent or before. We will also be working on kit making seminars in the spring where you can learn to make your own.

Once your garden is established all you have to do is periodically add more materials to the area and refill pits with fresh stuff. It truly is an easy low maintenance way for the time challenged gardener or kitchen chef to convert some vacant real estate into visual interest or culinary treats.

Send in your cultivation and garden questions to me and I'll answer them in this space. See below for contact info.

Huitlacoche Update: At the last general meeting Irma Brandt brought in a bunch of ears of corn infested with *Ustilago maydis*, corn smut, the delicacy huitlacoche of native Mexican cuisine, along with a big bowl of fine huitlacoche dip. The dip disappeared fast and we took the ears out into the museum's garden and performed an inoculation experiment on the maize that was just earing and tasseling out.

Even though *Ustilago* makes a large mushroomy fruiting body it isn't a basidiomycete but a rust. It has two phases of growth, one saprophytic in soil and one parasitic on corn, *Zea mays*. When the silvery white fruit bodies growing on the ears of corn turn black, these are the spores that will grow saprophytically in the soil after which they will produce another spore type that will be infectious on corn plants. To inoculate the corn you take some of the fresh white huitlacoche fruits and rub them into fresh wounds on the plant or the ears which can produce contact of the mycelia in the fruit body with the injured tissues of the corn plant. The remainder of the fruits and smut you spread around on the ground where you expect to grow the corn next year. You can also save some of the smut in a paper sack to dry for later use.

I went out to check on the results of the experiment the other day and discovered that all of the plumpest ears had succumbed, not to *Ustilago maydis*, but to a rapacious infestation of *Procyon lotor*. We have felt the presence of these little boogers periodically among the plants of the museum's grounds but until now not among the corn. They made out like a pack of lawyers at a tobacco settlement. We'll try again next year.

In time for the spring planting season we will have a detailed discussion in this space of how to prepare your garden for growing and harvesting corn so you can raise your own huitlacoche. It will also include the history and lore of huitlacoche.

Fungus Fair Cultivation Volunteers Wanted: We will need volunteers to help setup, takedown, and monitor the Cultivation booth and Mushrooms in the Garden display. Setup is on Friday afternoon and Saturday morning and takedown is on Sunday evening. Monitoring is in two shifts each day of the weekend and involves talking and demonstrating cultivation techniques to the public. If you have a truck or roomy vehicle for moving and hauling we will need your services during setup and takedown. Please contact me if you are interested.

Ken Litchfield
415-863-7618
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The Foragers' Report

By Patrick Hamilton

Hello and welcome to another column on the what's and where's of our mushroom worlds. This information is put together through contributions from you, the readers and foragers of the MSSE, and from some other sources gained by years of travelling, exploring, hunting, and picking in the patches of folks who since have been told that I won't ravage their spots if they will send reports for this column.

That written, I need to remind some of you who, once again, will not see their names printed herein because, and only because, you have chosen to not share your knowledge with the rest of us. This participating can be accomplished most simply by calling me (707.795.7353) or emailing me (MycoChef@aol.com). I know that there are those out there who hover over this report, taking, but never giving. I say to step from the shadows of that dark forest to join the show and tell us about your adventures too.

A brief note to those wonderful youse whose lists come to me written—could you do what I do too and take a moment and check your spelling? Those years of Latin in high school never taught me how to spell, e.g., "Oudemansiella," but field guides do.

(For the sake of text flow I have edited these a wee bit.)

Dateline, America's very own "Rain Forest," Olympic National Park from Steve Warner: "Under giant spruce, cedar, maple, hemlock, fern and moss I found an incredible selection of specimens. Here is a list of what I collected and consumed.

Aleuria aurantia, Amanita pachycolea, Boletus zelleri, Boletus mirabilis, Cantharellus cibarius, Cantharellus tubaeformis, Hypomyces lactifluorum, Laccaria laccata, Laetiporus sulphureus, Pleurotus ostreatus, Sparassis crispa (this was a big one!)

"The most amazing thing was that locals said that it hadn't rained all summer but hiking only short distances produced immense amounts of mushrooms."

Dateline, Main Street; Greenville; California; 95947; USA, from Herman Brown: "I decided to check out a spot near Lake Almanor, where I usually find large puffballs all during the year. I found one about the size of a tennis ball. Those I found before were about the size of softballs. "These are the ones that look like the description in Mushrooms Demystified for the *Calbovista subsculpta*. "Anyway, having been fungi-less for some time, it having been pretty dry so far this season, it was nice to find something, especially something that was edible. "I sliced it up, cooked the slices in a little butter, and will add them to an omelet tomorrow morning.

Dateline, Priest Lake, Idaho, from Larry Stickney: "Just returned from Priest Lake, Idaho, Foray, dedicated to Kit Scates-Barnhart. In the afternoon I went south of the Resort along the beach and unearthed more than two dozen Matsutake as mushrumps, all tightly closed small buttons slightly pushing up the moss or duff. More showed up there Saturday afternoon for folks I sent there to look for themselves when they had seen none elsewhere that day.

"Our personal Saturday foray north about 20 miles to Beaver Creek at the end of the Lake wasn't wildly successful, but it was a much warmer sunny day for walking through the woods once the sun rose higher in the clear blue sky. No sign of the wispy morning mists remained after nine o'clock. Only ducks rippled the mirrored lake surface which inverted snowy Lookout Peak. Chanterelles were scarce, and more often small white ones rather than golden ones. Whites (*Cantharellus subalbidus*) show first even in Mendocino, don't they?

"Best find of the day was a long strip of deep orange Sulfur Shelves on a snag which won first prize as a table decoration after surrounding it with other colorful fungi and mosses. Small prizes, mostly jars of Huckleberry jam, were presented to a number of registrants for smallest, largest, rarest, most colorful mushroom. No one found a deadly species so that prize went begging.

Dateline, Highway 50 on the road to Tahoe, from Larry Stickney, again: "From my most recent visit at the end of September, I know the area is terribly dry. I only found two (boletes).

"Of all the 50 Santa Cruz Club forayers (who went up a few weekends ago) only one group did well, and they were in the Tahoe Valley. Any runoff of rain from the steep basal rocks to the north gathers here in a wide flat between them and the creek. Only the known lack of rain kept me from checking this spot, but a scattered showers scenario could have placed enough precipitation right there on those solid sloping rocks to effect the Bolete blossoming in the bois below. . . ."

Dateline, Yuba Pass, from Herman Brown (again): "On Saturday morning, Cecelia and I took off early to be able to meet up with Norm Andresen at the Chapman Creek campground for the MSSF Yuba Pass Foray. When Dr. Dennis Desjardin showed up with his fungi class, I decided it was a good opportunity to have him identify the mushrooms I had brought from home.

"The mushroom that looked like a plate of pasta with cheese melted on top turned out to just be a disfigured Sulfur Shelf (*Laetiporus sulphureus*). The orange mushroom with the scales was identified as a *Pholiota aurivella*. The puffy bolete that developed entirely under ground was identified as a *Gastroboletus subalpinus*, or Gastroid King Bolete. I had eaten one before and thought it had the taste and texture of a King Bolete." (Way to go, Herman—not everyone I know would eat these). "I also left the bag of Oyster Mushrooms (*Pleurotus ostreatus*) with Dennis and his class.

"One interesting find was a large and beautiful reddish-brown shelf mushroom that looked like it had a coat of varnish on it. Norm, along with Terri Beausejour, had just shown up when we were walking back to the truck, and he identified it as a *Ganoderma oregonense*. "When we got home, I found out that the *Ganoderma* was the Pacific Northwest version of the *Ganoderma lucidum*, or Ling Zhi. I could find little information on the edibility of the *G. oregonense*, only on its inedibility because of texture. Terri had said she knew someone who had cooked and eaten some and that she and Norm had made tea made from it. We all sampled some pieces and thought the softest parts tasted pretty good along with having a good texture. "So, that evening, because I thought the texture was somewhat like a puffball, I dipped 1/2-inch slices in egg mixed with a little milk, salt and pepper, finally in breadcrumbs, and fried them slowly in butter and olive oil until they turned golden brown. I made sure I removed the tougher and bitter parts before frying them. Even Cecelia went back for seconds. Does anyone else have any experiences with the edibility of the *G. oregonense*?"

Continued on page 7

Culinary Corner

By Bennie Cottone

Our culinary group enjoyed its October dinner on the 2nd, the 'theme' for Halloween being 'ugly/scary' foods. Those who were not afraid to show up were treated to an appearance by Dr. Fungilotta, in surgical garb, who performed an emergency sausagectomy which got the dinner proper started.

The guts of the meal (and the cadaver) were homemade beef-pork-porcini-habanero sausages made by Bill Hellums and Dr Fungilotta. They were SO good...well, if you weren't there, too bad. The pumpkin-crainium was created by Sherry Carvajal, with spaghetti-squash brains supplied by Lucia Paulazzo. I am not usually a fan of spaghetti squash, but from Lucia's head came tasty brains. Limb-bones were made from baguettes supplied by Bill & Carol Hellums. Producing this meal took a lot of blood and sweat, but not to worry...it was not wasted. It went straight into the Cauldron Cocktail (Cindy Valentine's bloody marys) and Sherry's tomato-mushroom Bloodbath Bisque. The advertised 'scary salad' was an excellent green salad dressed in a pesto-bile dressing by Sue Witt. Really, the only scary thing about it was that it was hard to stop eating it. We were expecting a 'Demon Dessert' but instead a demon made off with our dessert volunteer. So I had to actually DO something besides give orders and whine about how much work all this fun is. I'd always thought that chanterelles & apples would go well together in a dessert. So for my first baked dessert anywhere I made a chanterelle-apple strudel-y thing to go with the boiling oil (strong decaf). There was none left over...the cannibals must have liked it.

All of this bloody feasting was preceded, as usual, with the creative appetizers supplied by our dining participants. We had some fresh *Agaricus augustus*—found & sautéed by Lowell Herried. Pickled mushrooms with cranberries from the Menyharts and mushroom-avocado dip with chips from Remo & Ann Arancio. Unfazed by that, Shari Fazio brought bell-pepper toast-rounds, and Tom Sasaki a delicious homemade wild mushroom pizza. To add to this cornucopioides of plenty, David Campbell & Jeannie Porcini brought their highly original and tasty *Craterellus* salad, which they call "Trumpets of Death salad with salamander slivers, drawn and quartered dragon balls and maggots, marinated in fresh toad bile." It was even better than it sounds.

Our next dinner will be on Monday November 6th, 9th & Lincoln County Fair building. Tom Sasaki has agreed to provide suckling pig. Oink. There will be soup when one of you oinkers agrees to do it! There will be salad, veggies, punch, dessert and coffee. Will there be YOU? Call George Repinec to reserve your spot when you get the flyer.

Now for a word about how we put this together.

VOLUNTEER.

If you have offered to do a course for a meal and find that you must back out, you really ought to find someone to take over for you. Or, prepare the course and send it with someone if you

suddenly cannot be in attendance. Things do happen, but the show must go on.

The November dinner will be the last one at which you may pay your annual MSSF dues of \$25 (\$20 seniors & students). This will cover you through December of 2001. Please do not expect Sherry to try to process membership checks during the December Christmas dinner on 12/4.

Further info on the Christmas dinner will be found elsewhere in this Mycena News.

BC out...

Dr. Fungilotta performs an emergency sausagectomy at the October Culinary dinner

Pre-Fair Dinner Extravanzas

For the fifth year, **Lalime's restaurant in Berkeley** will be holding a mushroom and pinot noir dinner on Tuesday and Wednesday December 5th and 6th. The MSSF will have a table to display local mushrooms and to promote the fair and The Society. Executive chef Stephan Jaramillo will be serving a 4 course dinner starting with porcini carpaccio with arugula & shaved parmesan. A black pepper parpardelle in a mushroom jus with roast chanterelles & serrano ham will be followed by grilled duck breast with a cepe-port sauce & wild mushroom timbale. For desert there will be a candycap mushroom ice cream & warm chocolate truffle cake. Cost for the prix fixe dinner is \$37 per person. The 4 selection blind pinot noir tasting is an additional \$28 per person. For reservations call (510) 527-9838.

Chef Sunita Dutt of **Chinook restaurant in San Rafael** will be holding two nights of mushroom dinners on Wednesday and Thursday, November 15th and 16th. The dinner will also be a prix fixe with four courses which include a mushroom flan, wild mushroom risotto with libery duck, a mushroom bisque and wild game with mushrooms. Dessert will feature candy caps if available. There is a special price of \$30 for MSSF members. The cost for non-members is \$45. Call (415) 457-0566 for reservations. Also, Sunita will be giving a chef's demonstration on cooking with wild mushrooms at the Fungus Fair on Sunday, December 10th.

December Dinner

December 4, 2000, Monday, 7:00 PM
Snow Building, Knowland Park

We have reserved the Snow Building at Knowland Park in Oakland on December 4th for this annual event. These dinners have been quite fantastic for the last few years. Featuring appetizers and punch, great mushroom dishes, desert and coffee. These dinners are incredibly complete meals. At the time the menu is still being developed, so we can't release specifics. Of course, wild mushrooms will make their presence known in various dishes.

The format will be the same as that of the culinary group's dinners. Bring your own place settings, dishes, soup bowls and wine or whatever else you would like to drink with dinner. We will need volunteers to help serve and prepare the food.

For reservations, please fill out the form on the reverse side of this page and send it with a check made out to "MSSF" to:

Sherry Carvajal
800 Castro St.
San Francisco, CA 94114
Phone: (415) 695-0466
Email: sherry.carvajal@worldnet.att.net

The cost is \$30 per MSSF member, \$35 per non-member guest. The deadline for reservations is Monday, November 27th.

To volunteer for food preparation, etc. contact Bennie Cottone at (415) 731-8798, bcsf@juno.com or Bill Hellums at (415) 255-4950, bajabill@sirius.com. The Culinary group is putting on the dinner, but for a group this large we will need additional help.

Forager, continued from page 3

Dateline, Quincy environs, from this month's Leading Forager, Mr. Herman Brown: ". . . But I did find a beautiful all-white *Amanita sivicola*, with its cottony patches all over. I also found what appears to be a *Rhizopogon*, but I couldn't find it in my books. It was smooth, light tan with a light greenish-tan interior, about 1" thick and 3" in diameter. It had smaller round "babies" close by. It didn't seem to stain.

"Another confusing find was a part of a mushroom that was exposed by a digging creature. The remaining cap was very thin, and the gills were long and folded a bit, but not crowded, just as if someone had tried to squash the cap. Most of it was tan. The light tan flesh in the thick stalk was similar to an old chanterelle.

"Another weird one was found in the grass at the Quincy Court House on Saturday. From the top, it looked like a tan 2 1/2" diameter agaricus, but when I picked it up, the gills were totally enclosed in a thick membrane. The gills inside were very shallow, light tan, crowded, but not contorted. The flesh was lighter tan colored, and it had a solid stalk about 1/2" diameter. "I am trying to get spore prints on the two above. The elliptical spores I scraped from inside the "*Rhizopogon*" were some of the smallest I have ever seen, so even under the highest magnification, I could not see if they were ornamented, although they did appear to be a few "spots" on some.

Dateline, Cotati, CA, your columnist: It's folks like Herman and his prolific prose that makes him a Who's Whose of this column.

Dateline, east of Redding, from Fred and Barbara Stevens: "While fishing east of Redding last weekend I found the following at Burney-McArthur State Park. The mushrooming was surprisingly good considering the warm, dry weather and quite a bit better than the fishing. Most of the fungi were under humps in the duff. The habitat was a mixture of Jeffrey Pine, Douglas fir, Black Oak and Incense Cedar. This week's rain should improve the prospects."

Amanita pantherina group, *Boletus aereus*, *Boletus rubripes*
Clitocybe sp., *Entoloma nidorosum* group, *Lactarius deliciosus* group under Jeffrey pine, *Lactarius rubrilacteus* under Doug-fir (note, from me, again, for those of you who wonder why Doug-fir is hyphenated it is because this is not a true fir, not an *Abies*)
Lactarius sp. cream colored, *Lepiota* sp. close to *L. barssii*?
Lycoperdon sp. possibly *L. marginatum*, *Rhizopogon ellenae*
Russula-blackening *Russula*, first red then black, *Russula brevipes* var. *acrior*, *Russula* with cyanthoxantha-like coloration
Russula xerampelina group, *Russula*—reddish purple cap, the disc cream, *Suillus caeruleus*, *Suillus tomentosus*.

Dateline, East Bay, the Oakland Hills, from Roger Ecker: "The rain stimulated me to check out the Oakland Hills. The ground was quite moist but very little was fruiting. It was enjoyable seeing the fall colors: the red tinged with a little yellow of the poison oak was beautiful. Finally found two fruitings of Chicken of the Woods (*Laetiporus sulphureus*/Sulfur shelf), the largest only about a pound but very fresh, both on very old-looking stumps, probably eucalyptus.

"Ikea in Emeryville has a mushroom brush with a hardwood handle resembling a mushroom cap and natural bristles for \$0.95. Made in China, where they have lots of hog bristles. I couldn't resist buying one even though I prefer a natural bristle paint brush for cleaning mushrooms."

Dateline, golf courses and Pt. Reyes, from Ron Pastorino: "So far the majority of my sightings have been on golf courses where

those grass loving agaricus make for frustrating false positives for lost golf balls.

"Today I did trek out to Pt. Reyes to a usually reliable wet area to see what was fruiting. Did find a few species few and far between."

Suillus caeruleus, a bouquet of *Boletus chrysenteron*, a pair of *Psathyrella candolleana*, a lone *Lepiota rubrotincta*, a cluster of *Cortinarius* that I haven't been able to specify.

Dateline, the East Bay Hills, from Mark Lockaby:

"I went out looking around in the East Bay hills and saw a couple of pounds of Chanterelles. They are starting to dry out already and probably won't last for very long with the warm weather expected in the next few days. I also saw a few fruitings of Oyster Mushrooms.

Dateline, up north in Oregon, from the peripatetic David Campbell and Jeanne Porcini: "David and I just returned from a one week trip to Oregon where we picked to our hearts' content. The only thing missing was the Matsutake. As the temperature dropped, I found myself longing for a steaming mug of broth filled with matsies. It was very dry in the southern area along Highway 58, so we headed north toward greener pastures in the Santiam Pass area where the collecting was limitless. All the chanterelles we wanted, with a sprinkling of *Boletus edulis*, *Hericium*, shrimps and Woodland Agaricus.

"The pick of one day was a Blue chanterelle (*Polyozellus multiplex*), a lovely deep (frosted) blue-violet bouquet we tried to capture on film within 20 minutes of picking, only to fail, as, once cut, the violet faded to a lack-luster black."

Edible species list, Hwy 58, Oregon, October 11, 2000:

<i>A. muscaria</i>	<i>Gyromitra infula</i>
<i>Agaricus silvicola</i>	<i>Hericium abietis</i>
<i>Albatrellus flettii</i>	<i>Hydnum fuscoindicum</i>
<i>Amanita pachycolea</i>	<i>Hydnum repandum</i>
<i>Amanita pantherina</i>	<i>Hygrophorus russula</i>
<i>Armillariella mellea</i> grp.	<i>Hypomyces lactifluorum</i>
<i>B. fibrillosus</i>	<i>Insidiosus</i>
<i>Boletus edulis</i>	<i>Gomphidiosis oregonis</i>
<i>Boletus rubripes</i>	<i>Lactarius albicola</i>
<i>C. formosus</i>	<i>Lactarius rubrilacteus</i>
<i>C. subalbidus</i>	<i>Laetiporus sulphureus</i>
<i>C. ventricosus</i>	<i>Lepiota clypeolaria</i>
<i>Cantharellus cibarius</i>	<i>Lycoperdon perlatum</i>
<i>Catathelasma imperialis</i>	<i>Lyophyllum decastes</i>
<i>Chroogomphus vinicolor</i>	<i>Phaeolus schweinitzii</i>
<i>Clavariadelphus truncatus</i>	<i>Phlogiotis helvelloides</i>
<i>Clitopilus prunulus</i>	<i>Polyozellus multiplex</i>
<i>Cortinarius subfoetidus</i>	<i>Russula xerampelina</i>
<i>Cortinarius vialaceus</i>	<i>Sarcodon imbricatum</i>
<i>Fomitopsis pinicola</i> (MD 579!!)	<i>Suillus lakei</i>
<i>Gymnopilus spectabilis</i>	<i>Tricholoma zelleri</i>

Dateline, Paris, from Dulci Heiman:

"Yesterday we attended the Salon du Champignons (Fungus Fair) at the natural history museum and Jardin des Plantes. They had about 750 species. Their fair is a week long, has free admission, and is put on by the Societe Mycologique de France. It was pretty great and I wore my 50th anniversary SF Myco Society t shirt. The *B. edulis* at the fair and the food markets are enough to make you crazy!"

continued on page 9

The 31st Annual MSSF Fungus Fair is Coming Up Soon!

VOLUNTEERS ARE NEEDED! The MSSF Mushroom Fair is Saturday - Sunday, December 9-10. There will be thousands of mushrooms on display, cooking demonstrations, vendors, and lectures and discussions on psychedelics, poisonings, medicinal uses, and more. In order to ensure that Our Fair is a success, volunteers are needed! You can volunteer for a wide range of activities, e.g. mushroom hunting, helping to set up & break down exhibits, T-shirt sales, admissions, fielding questions at mushroom tables, and many other fun & fulfilling chores.

Volunteering at least 3 hours over the weekend will earn you a free admission to The Fair. Plus, we'll even feed you! Please contact Lorrie Gallagher: lorriegallagher@hotmail.com, (510) 250-2665 or Ron Pastorino: Ronpast@aol.com, (415) 924-4818. For those individuals interested in gathering mushrooms for the displays, check the foray listings below.

Friday, December 8: Pre-Fungus Fair Forays Around The Bay.

San Mateo County, Memorial/Sam McDonald Park foray. Fred Stevens: (650) 994-1374 or Mike Wood: (510) 357-7696. Meet at the Memorial Park Ranger station.

Woodside, San Mateo County, Wunderlich Park Foray.

Woodside, San Mateo County, Huddart Park foray. Wade Leschyn: wade@moggies.org or (650) 591-6616.

Salt Point, Mendocino County foray. Anna Moore: (510) 710-2020. Meet at Stump Beach Parking lot 10AM.

San Carlos, San Mateo County, Crystal Springs Watershed foray. Meet at Pulgas Temple on Cañada Road. Bill Freedman: (650) 344-7774.

Willits, Mendocino County, Rock-n-Ridge Ranch foray. Near Willits, CA. Foray will be held at a property owned by MSSF member Jan Donaghy. The property contains mixed woods — mostly Tanoak and Madrone. Contact Jan Donaghy: (510) 339-1569 or janman955@aol.com or Mark Lockaby at (510) 412-9964, or pozer900ss@aol.com.

Soquel Demonstration State Forest, Tomales Bay State Park, Marin County Area: Please call the MSSF hotline at (415) 759-0495. A volunteer may be needed to lead these forays. Contact Norm Andresen at (510) 278-8998.

Yuba Watershed Institute Foray

The Yuba Watershed Institute is sponsoring a "Fungus Foray" Saturday Dec. 3 (the week before the MSSF fair). Daniel Nicholson, one of the leaders of this very exciting event, has studied the fungi of the area for a number of years. The Sierra foothills, where the foray takes place, is a wonderful habitat containing both hardwoods and conifers. Last year's foray was attended by over 50 participants and over a hundred species of mushrooms were collected, including boletes, chanterelles, oysters and a host of others. There will be a mushroom tasting and slide show describing local fungi. Call Daniel for more information at (530) 265-9328

David Arora's Mendocino Mushroom Foray

Thanksgiving Weekend, Nov. 24-26

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 24, with a mushroom hunt, and runs through noon Sunday with an optional evening restaurant dinner in Point Arena. As usual, there will be a number of experienced mushroom hunters and talented chefs on hand to contribute their help and expertise to what is always a fun- and fungus-filled weekend. Beginners are welcome. Scheduled activities include mushroom hunts, beginning and intermediate identification workshops on local mushrooms, cooking demonstrations, a potluck fungus feast, and glimpses of Arora's experiences in distant lands. Unscheduled activities include — well, if we knew what they were then they wouldn't be unscheduled, would they?

The cost is \$150 per person including lodging (in cabins) and most meals. To register, or for more information, please contact Hilary Somers at (650) 813-9149 or email to: hilary@hearne.com, or 4148 Briarwood Way, Palo Alto, CA 94306. Include an e-mail address if you have one.

Early registration is advised!

Wild About Mushrooms Co. has recently released the new Fall-Winter Events Schedule. This season's schedule is chock-full of forays, classes, dinner events, weekend camps, and more, ranging from Pt. Reyes to Mendocino. For a free Events Schedule, contact W.A.M. at 707-887-1888, write to PO Box 1088, Forestville, CA 95436, or e-mail to: waminfo@webtv.net. You may also view the W.A.M. schedule on the Web. Go to: www.wildmushrooms.qpg.com and when there, take the link near the page bottom that says "For further information regarding...". Two more clicks will take you to the W.A.M. schedule. Wild About Mushrooms is led by Charmoon Richardson of SOMA, with substantial assistance from David & Jeanne Campbell of the MSSF. We hope you can join us for an exciting mushroom event!

Forager, continued from page 7

Dateline, Huckleberry Preserve (jam?), from Debbie Viess: “Took a nice walk in Huckleberry Preserve yesterday and encountered my first sky-watered Agarics of the season. Two huge brown capped Russulas (one sheltering several primordial chanterelle buds), a currently beautiful but soon to be boring brown-nippled and spotted *Lepiota* and a pretty little yellow *Amanita* which I at first thought was *A. franchetii* but turned out to be *A. phalloides*. Heck, even Amanitarita can be fooled (readers take note!!). The big downside of my idyllic stroll was apparent evidence of feral pigs in the area, the first that I’ve seen. There goes the neighborhood.

Dateline, The Sierra, from the writer:

Twice I have gone up to the mountains lately. If we had been looking for a good campsite, good wine to have with dinner, great scenery and company, then these trips would have been very successful. But no, the above mentioned items are prerequisites to any trip up there—we were looking for Fall boletes and did find just enough to keep me going back for another try, probably this weekend.

Kathy Faircloth got a big one near Grassy Lake in Hope Valley and we cooked it with an egg batter and flour in olive oil, and sprinkled freshly grated Parmigiano over them and, yes! that was good.

Connie Green found places where others had been. At least we located some new habitat where we can pick other folks’ mushrooms, unless they get back there soon.

That’s all for now. Please keep those cards and letters coming.

Echo Summit, Continued from page 1

50 above 7000’ found only one site’ among several, where a pair of mushrumps were slightly elevating the Lodgepole Pine Needles near the Creek. Below the bumps a pair of thick, firm young Boletes awaited their unexpected fate. The next day at Trout Creek (6400’) three larger ones turned up during an hour’s hunt by these same searchers. But less than a mile away another group near another stream along the north side of the golf course on Sawmill Road near the airport hit jackpot of Steinpilz or Cepes, affording them more pleasure than people playing the slot machines at Stateline. There must have been dozens of nearly perfect *B. edulis* at a site more experienced gatherers chose to eschew, proving once again that Mushrooms are Where You Find Them.

Earlier in the day Mark Thomsen with his lady friend from LaLimes, and Pongsak, followed Larry Stickney and Jonathan Hotchkiss up the west shore of The Lake into the Cold Creek watershed right under the highest peaks which rim the Tahoe valley. The most likely streamside walks were unproductive, but walking the streets of this remote cabin area turned up many unexpected finds in the ditches and hillsides, such as HawkWings (Sarcodon), Scaly Chanterelles (Gomphus), Gypsy Mushrooms (Rozites), Orange Peels (Aleuria), and Shaggy Manes (Coprinus). It is much more providently productive in wetter seasons.

Meanwhile, back at the Lodge, weary wanderers began to gather with their collections. Best find of the day was a fat five-inch tall *B. edulis* growing out of the cap of a six-inch tall *B. edulis*. Larry Evans of The Western Montana Mycological Society in Missoula writes: “I’ve seen this sort of thing quite a bit. A cold snap freezes the tissue, the fungus grows thru the “dead zone” and fruits like nothing happened. Sometimes just gills appear on the top, other times whole mushrooms. I’ve seen this happen with *Suillus*, *Russula*, *Cortinarius*, and now *Boletus*.”

As the sunset shadows and colors crept across The Lake, a deliberately long Happy Hour saw many tasty snacks prepared from the day’s difficult collecting, while Debbie Johnson and crew baked dozens of stuffed chicken breasts for the evening meal. Desserts

Mz. Myco-Manners

Big Mouth Friends Are Best

DEAR MZ. MYCO-MANNERS: I’m wondering if you could help me avoid a common embarrassment. When I prepare a special appetizer on crostini, with goat cheese, roasted red peppers and sautéed black chanterelles, often the mushrooms are on the chewy side and pull away whole instead of biting off nicely in the middle. Guests have sometimes been tempted to toss the remaining portion, since it no longer contains the delicacy. Since the black chanterelles are so beautiful when whole, I prefer to serve them this way for the best presentation. What do you suggest?

Also, should I offer napkins with crostini?

In the Dark

GENTLE READER: Mz. Myco-Manners suggests guests with larger mouths. In the unlikely event that you actually have friends with reduced mandibular orifices (mouths) you might try preparing much smaller treats for them. Understanding that mycophagists are usually the highest order of trenchermen, it is usual to get only 4 appetizers out of a full loaf of bread. There are some delicate folks who just can’t shove that much food in all at once, and hence you have a piece of wasted crostini once they’ve sucked the goodies from the top. This, of course can cause an otherwise gracious hostess to throw up her hands (and her lunch) in exasperation.

As to the napkin issue, my recollection of your soirées would require large plastic painter’s tarps as floor cover

Mz. Myco-Manners

Mz. Myco-Manners is an exciting new feature of Mycena News! Have Mz. Myco-Manners address your pressing myco-etiquette questions too! Get ready for that next big foray with the courteous yet competitive advise only Mz. Myco-Manners can give. She shuns publicity and therefore cannot let her real identity be known, but you can write to Mz. Myco-Manners c/o your friendly newsletter editor. Your questions will be dutifully passed along. Please send your questions to:

Mz. Myco-Manners,
c/o Beth Sampson
1227 Masonic St. apt#8
San Francisco, CA 94117

Or email questions to Mz. Myco-Manners: y49@slip.net

were delicious, numerous and plentiful. It was a meal fit for our Monday night Culinary Group gatherings. Mark Thomsen was so thrilled with the Tahoe Valley vista from there that he would like us to renew our Fall trips there beginning next year, not competing with Santa Cruz for the same weekend, but for one close to it. It’s not too early to lay those plans out in Stone. If you read carefully or look back now, there’s list of places laid out for you to check out next year: Audrain Creek Meadows, Cold Creek cabin area, Sawmill Road, and Trout Creek Meadows. That does not exhaust the favorable sites at all – when it’s wet. 🍄

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Calendar

Saturday, November 11, 10 A.M: MSSF annual Salt Point Foray: Meet at Woodside Campground. This is a "just show up" event. Participants are responsible for own campsite/lodging. Note that Woodside's campsites are first come first served. Day's edible pick feast at Saturday night potluck. General ID session Sunday morning. For more info contact David Campbell (415) 457-7662.

Thursday, November 16th, 7PM: Agaricus Workshop at the Randall Museum. If you have trouble identifying Agaricus species, you'll want to attend the Agaricus workshop. With slides and fresh material, Fred Stevens will point out what features are used to identify the approximately 25 Agaricus species that occur in the S.F. Bay Area. There is no charge for the workshop but sign-ups are required as seating is limited. To attend, call Mark Thomsen at 510-540-1288.

Friday-Sunday, November 17-19: MSSF annual Mendocino Woodlands Foray. Cost is \$90 per person and well worth it! Cabin requests honored, wonderful, catered menu. Maria Moon will be doing the catering and she promises lots of great food and snacks! Maria is happy to accommodate special dietary needs; contact her at (707) 937-2583. For details about the weekend and/or to sign up, contact Jim Miller at (510) 347-4707 or 2340 Pelham Place, Oakland, CA 94611.

Tuesday, November 21: MSSF General Meeting. The November meeting of the MSSF will take place on Tuesday, November 21 at the Randall Museum. This month's speaker will be Dr. Dennis DeJardin. Lecture begins at 8PM, but the doors open at 7PM for conversation, book sales, mushroom identification and more! See Presidents Corner for details.

Thanksgiving weekend, November 24-26: David Arora's Mendocino Mushroom foray. See page 8 for details. Cost is \$150 per person. To register contact Hilary Somers at (650) 813-9149 or email hilary@hearne.com. See inside for details

Monday December 4: MSSF Annual December dinner. Reservations: Sherry Carvajal (415) 695-0466. Food prep: Bennie Cottone (415) 731- 8798 or Bill Hellums (415) 255-4950. See page 5 for details.

Friday December 8: Pre-Fair forays. See page 8 for details.

Friday-Sunday December 8-10: Systematics and Ecology of California Mushrooms. Albion Field Station. For more information please call Staci Markos or Betsy Ringrose at (510) 643-7008 or e-mail smarkos@socrates.berkeley.edu

Saturday and Sunday, December 9-10: 31st Annual MSSF Fungus Fair. Hall of Flowers, Golden Gate Park. If you have some great ideas, a little time, and want to help out with this year's fair, please call David Rust at (510) 430-9353 or Tom Chester at (415) 665-7520.

December 10: Application Deadline MSSF Scholarship
The Mycological Society of San Francisco offers scholarships to full time graduate students majoring in mycology, who are attending colleges and universities in northern California. Send inquiries/materials to Robert Mackler, 157 Mesa Ct., Hercules, CA 94547.