
Mycena News

Mycological Society of San Francisco

October, 1999, vol 49:10

MSSF Cultivation Committee News

Debbie Viess

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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 2000. 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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October will begin an exciting year for the MSSF cultivation committee. Along with several upcoming classes and workshops, the Randall Museum has generously allowed us to establish a Mushroom Demonstration Garden, Cultivation Lab and Culture Library. We will also be offering discounted cultivation equipment and supplies at the monthly meetings and the annual mushroom fair. Please read on for more details.

Randall Museum Mushroom Demonstration Garden

The mushroom demonstration garden planted this spring is becoming well established now. Over the course of the year, we should expect to see fruitings of several varieties of interest, including *Coprinus comatus* (Shaggy Mane), *Stropharia rugoso-annulata* (King Stropharia), *Agaricus subrufescens* (Wine-capped Agaricus), and *Agaricus bisporus* (Portobello). These were obtained as habitat spawn from Western Biologicals, Inc. in Aldergrove, B.C. Canada, and incorporated into appropriate substrate. The *Coprinus* and *Stropharia* were mixed with a wood-chip compost mixture and layered into a pit in the soil. The *Agaricus*

were mixed with compost and planted underneath the lawn at the edge of the garden.

You will also find a number of *Pleurotus* species, both on logs and in woodblocks. These include *P. ostreatus* (several strains including florida, mendocino, and more), *P. cornucopia* (golden oyster), *P. cystidiosus* (abalone oyster) and *P. flabellatus* (strawberry oyster). The logs were inoculated and planted as part of our Mushrooms in the Garden workshop last spring. Special thanks to Charmoon from Wild About Mushrooms and Tom of Mycological Landscaping for conducting the workshop and donating the cultures and logs. The golden, abalone, and strawberry oysters were obtained as sawdust block from Western Biologicals. Some were planted in containers, and others buried directly in the soil.

We also have 5 different strains of Shiitake in black oak logs. For these we owe much thanks and appreciation to member David Jackovich, who hand carried several logs on his airplane flight home from Wisconsin, where he owns a thriving Shiitake farm. The logs have color-coded tags indicating which

Continued on page 4

50th Year T-Shirt Design Contest!

Deadline: October 31

The MSSF is turning 50! It's the Society's golden anniversary! To celebrate, we need a great T-shirt, with an image designed by one of our talented members. To that end, the T-shirt committee is sponsoring a contest to design our 50th anniversary T-shirt image.

The design must be of a mushroom, incorporate the name of the MSSF and acknowledge our 50th anniversary. Beyond that, let your creative juices flow. We will accept submissions through October 31.

During early November, a panel of judges will choose the winning design in a blind selection process, and the T-shirts should be unveiled at the Mushroom Fair in December. There will be an award for the winner, in addition to copious kudos. To submit a design, or have any questions answered, contact Lisa Bauer at 415.695.8889 or recyqueen@aol.com.

President's Corner

Well the fungal year is well under way. We've been busy lining up some very interesting speakers for the general meetings, most of whom we'll be sharing with the Fungus Federation and/or the Los Angeles Mycological Society.

This month, Orson Miller will be speaking at 8pm on October 19th. And so far, for the spring, we've got Maggie Rogers, Lorelei Norvell and Walt Sundberg lined up. Dr. Desjardin has also graciously agreed to speak with us again this year. If you've been thinking of attending the general meetings but haven't, this year's speakers will be a treat.

It's time to start thinking about the fair again. It's only a few months away and we will be holding the first fair meeting on October 5th at 7p.m. at the Randall Museum. If you have any interest in volunteering, please show up. We're going to try to keep meetings to a minimum this year so volunteering will not mean that you have to show up to a new meeting every week.

For our 50th anniversary celebration we're planning a special, extended 3 day morel foray in the Sierras around the last weekend in April. Dates will probably be Friday through Sunday, April 28th through 30th. We'll finalize the dates and location in early January, but please pencil them in now.

Again, this 50th Anniversary Foray is special and extended: the foray will begin on Thursday evening and end on Sunday. Do mark your calendars now. Highlights will include a special dinner on Saturday night, slide shows, cooking demonstrations and hopefully visiting with people that you haven't seen in awhile. If you'd like to be in on the planning of this please contact me at 510.540.1288. I'll see you out in the woods.

- Mark Thomsen

Getting Started with Mushroom Cultivation

Review of an article by Terri Beauséjour

Ever thought about growing mushrooms at home, but were worried that it'd be too complex, too difficult, too costly? MSSF's own Vice President and Cultivation Committee chair, the dedicated, talented and lovely Terri Beauséjour will put your fears to rest in her recent article, "Getting Started with Mushroom Cultivation." Her tutorial-style article was just recently published in *Mushroom: The Journal of Wild Mushrooming*.

Terri talks you through all the steps involved in growing mushrooms using the technique that involves the propagation of tissue extracted from a mushroom's fruitbody, much like the easily grasped concept of growing new plants from cuttings. She knows what terms may scare you off, and which procedures sound daunting, and she puts it all into easily understood and easily followed directions and explanations. Her guide also includes many valuable tips, techniques, and clear, helpful diagrams.

Don't be concerned about cost, either. Terri explains many money-saving techniques for preparing your own mushroom growing materials. References to numerous sources of additional information, as well as pointers to many different sources of cultivation supplies and several cultivation workshops and classes, are also provided.

If you're not a subscriber of *Mushroom: The Journal of Wild Mushrooming*, and wish you'd seen this great article on home cultivation, don't despair. You can read it in its entirety at **Error! Bookmark not defined.**

- Reviewed by Jessica Koeppl

MSSF Scholarship

The Mycological Society of San Francisco offers scholarships each year in honor of Esther Colton Whited and Dr. Harry Thiers. Scholarships are available to full-time graduate students majoring in mycology and performing studies on the higher fungi of the Pacific states. Other requirements include two letters of recommendation, one from a professional mycologist, a brief statement describing the research project, and an agreement to present the research results at a general meeting of the MSSF. Send inquiries/materials to Robert Mackler, 157 Mesa Ct. Hercules CA 94547. The deadline for applications is December 10, 1999.

Three Mushroom Dinners at Lark Creek Inn

The Lark Creek Inn is delighted to hold it's third annual trio of mushroom dinners on November 9, 10 & 11. As in past years, key members of the MSSF will be on hand to help raise the public's awareness of the Society and its effort behind the annual Mushroom Fair. Three entire evenings are dedicated to the promotion of the Fair and to the cultivation of the Society's view on fungi and the place of edible wild 'shrooms in our culinary life.

Each night, Chefs Bradley Ogden and Jeremy Sewall will feature a variety of wild seasonal mushroom courses as well as a prix fixe tasting menu. Society members bearing proof of membership are invited to enjoy a complimentary Mushroom Amuse course with dinner. We hope you can join us. Call 415.924.7766 for reservations. The Lark Creek Inn is a proud contributor to the MSSF - Esther Colton Whited-Harry D. Thiers Scholarship fund.

- Irma R. Brandt

Culinary Group's OctoberFest Feast

Monday, October 4

On Monday, October 4, the Culinary Group will host an OctoberFest dinner. Featured dishes on this month's menu include:

Red Beet Salad (vegetarian)
Pork Loin with a Shiitake and Mustard sauce
Leek and Potato Soup (vegetarian)
Sweet and Sour Red Cabbage (vegetarian)
Rutabagas with Mushrooms and Caramelized Onions (vegetarian)
Bread
Local Beer
Apple Strudel

Reservations are definitely required, and may be made with George Repinec at 415.731.5115 or Sherry Carvajal at 415.695.0466. The cost is \$12 per person. The location is the Hall of Flowers, and appetizers start at 7pm, with dinner at 8pm.

By the way, last month's potluck dinner was a great success. Note that this month's dinner (and all remaining dinners this year) are not potlucks, but do require volunteer efforts by culinary group members. Culinary dinners are always held on the first Monday of the month.

Also, a reminder: you are required to be a member of the MSSF to participate in the Culinary Group (and enjoy these dinners). The 1999-2000 Culinary Group's dues (in excess of normal Society dues) are \$12.00 for adults, and \$5.00 for Seniors.



David Bartolotta cooking at the 1999 MSSF Summer Picnic

October General Meeting: Orson Miller

Orson Miller will be speaking at the October general meeting on "Unusual mushrooms from far away places." Orson is a great speaker and a prolific author. It has been many years since the MSSF has had the opportunity to hear Dr. Miller speak so make sure to mark October 19th on your calendars. Dr. Miller has authored or co-authored the following books:

"Mushrooms of North America in Color : A Field Guide Companion to Seldom-Illustrated Fungi"
 Alan Bessette(Editor), et al / Published 1995

Texas Mushrooms : A Field Guide (Corrie Herring Hooks Series, No 18)
 Susan Metzler, et al / Published 1992

Gasteromycetes : Morphological & Developmental Features
 Orson K. Miller, Hope H. Miller / Paperback / Published 1988

An Index of the Common Fungi of North America
 O. K. Miller, D. F. Farr

Mushrooms in Color : How to Know Them, Where to Find Them, What to Avoid
 Orson Miller

Mushrooms of North America
 Orson K. Jr. Miller

Cultivation, continued from page 1

strain and when it was planted. Here is the list of strains:

Tag Color	Strain	Planted
Orange Tag	MP 510 Wide range strain (spawn-run < 6mo)	1998
Blue Tag	MP 853 Warm Weather	1998
Red Tag	FP RACW44 Cold Weather	1997
Silver Tag	FP RACW44 Cold Weather	1996
Gold Tag	FP Special Cold Weather "Snowcap"	1996

(MP = Mushroom People, Summertown TN; FP = Field Products, Peshtigo, WI)

The spawn and logs have been incorporated into a woodland garden setting which also features trees, plants, ferns and a rocky creek bed. The garden is located across the lawn, along the south building wall as you face the main entrance. If you happen to photograph the garden with an interesting fruiting, the cultivation committee would very much appreciate having either a copy of the slide or photo, or a scanned image sent via email. Do stop by and see what fruitings you can observe in the coming months and years!

Cultivation Lab at the Randall Museum

The cultivation committee has obtained several pieces of laboratory equipment and supplies for use in a cultivation lab at the Randall Museum. These include a large laminar flow HEPA filter hood with UV, 2 pressure cookers, test tubes and racks, measuring devices and a supply of ingredients and supplies for media and spawn preparation. The lab will be available for use by MSSF members and for workshops and classes sponsored by MSSF and the museum. Its intent is to provide our many members who are interested in cultivation, but are unable setup a complete lab at home (indeed, no small project) with the equipment and support they need for successful mushroom growing projects. Guidelines for use of the lab will be published in a later edition of the Mycena news, online at our website (www.mssf.org) and at the cultivation committee table at the Society's monthly general meetings.

Culture Library

We have set up and will continue to support a culture library for use by MSSF members and for enhancement and maintenance of the Mushroom Demonstration Garden. Cultures will be collected mostly from the wild, and occasionally purchased strains will be incorporated as well. After our monthly meetings, fungi of interest will be collected from the ID table, and cultures will be made in the lab. Those who are interested in collecting a culture, or in observing the process are welcome to do so at the meetings, or occasionally may arrange to do so individually at other times. Through ongoing contributions and maintenance, we hope to support an extensive and diverse library of interesting cultures for use by our members as well as other educational organizations and institutions.

Cultivation Supplies

For MSSF members, we now offer cultivation supplies such as media ingredients and occasionally pressure cookers, HEPA filter hoods, and other useful supplies and equipment (depending on availability). Ingredients will be available at 5% above wholesale and equipment at 5% above our cost. We will have these items available at the

cultivation table at the monthly meetings, and at the annual MSSF San Francisco Mushroom Fair.

Workshops and Classes

We are still in the planning phase for workshops and classes to be offered during the coming year. If you are interested in attending a workshop or class on a particular cultivation related topic, or if you have expertise and would like to teach a class or workshop, please call or email me. And keep your eyes on the Calendar section of this publication, on the email list mssf@onelist.com and on our website for details on upcoming classes.

1999 San Francisco Flower and Garden Show

Last year at the San Francisco Flower and Garden show, we incorporated a "Mushrooms in the Garden" display into our fairly small MSSF display area due to the larger vignette areas having been filled by the time our application was made. This year we have been able to secure an 8'x8' "Vignette" area including a vertical back wall and side wall, electricity, sawdust and mulch, an 18'w x 14'h sign, 2 vignette creator badges (for free entrance) and 8 complimentary show tickets (for volunteers). The show will also provide us with a budget of \$192 to help defray the cost of our display.

This year we would really like to pull out all stops in creating a stunning display emphasizing the amazing varieties of colors, shapes, sizes, smells and flavors of fungi that can be readily incorporated into the vegetable and landscape garden for year-round interest. We would also like to highlight the symbiotic relationships between garden trees, plants and fungi, creating a healthy and thriving environment for all.

To pull this off, we really need a small but committed group of volunteers to setup the display, and to break it down after the show. Also, although we are not required to staff the display, it would be greatly advantageous to do so. Many thousands attend the show each year and it provides an excellent educational opportunity to answer questions about fungi and about MSSF. The first 8 volunteers will get the free tickets, others will get a 50% discount on the cultivation committee class or workshop of their choice. Please call or email me to volunteer, or if you can contribute appropriate plant or fungal materials for the display.

The show will be held on March 16-19, 2000 at the Cow Palace.

1999 San Francisco Mushroom Fair

This year, the cultivation committee will have a display of fruiting cultures, supplies, books and photos, just as we did last year. In addition, we plan to setup several cultivation "stations" and will perform ongoing cultivation activities throughout the fair. We hope to collect many new and interesting cultures for the cultivation library, and for interested members. It will also provide an ongoing demonstration of sterile culture techniques for the public. We will also be selling cultivation supplies and equipment, with a discount for MSSF members. If you would like to participate in any of these activities, please call or email me, or attend an upcoming fair committee meeting to sign up your interest.

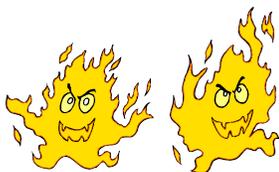
- Terri Beauséjour

David Arora's Mendocino Mushroom Foray Thanksgiving Weekend 1999

David Arora, long-time MSSF member and author of *Mushrooms Demystified*, is once again offering his Thanksgiving weekend mushroom foray at Albion on the Mendocino coast. The foray occurs on Friday through Sunday, November 26-28. As usual, there will be a number of experienced mushroom hunters and talented chefs on hand to contribute their expertise to what is always a fun- and fun-gus-filled weekend. Scheduled activities include mushroom hunts, beginning and intermediate identification workshops on local mushrooms, cooking demonstrations by guest chefs, a potluck dinner (a fungus feast), and glimpses of Arora's travels and experiences in diverse countries and habitats from Madagascar to the Mekong. Un-scheduled activities include — well, if we knew what they were then they wouldn't be un-scheduled, 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 650.429.3875, or hilary@mpath.com. Checks should be made out to David Arora and mailed to Hilary Somers, 4148 Briarwood Way, Palo Alto, CA 94306. Since this event is in danger of outgrowing its facilities, we are cutting back somewhat on the number of attendees. Early registration is advised.

Happy Hunting!



Hints of a Great Morel Season?

This info just in:

Officials at California's Stanislaus National Forest about 120 miles east of San Francisco said a major fire near the town of Groveland had burned 2,000 acres and was still only 50 percent contained.

"The fire is still moving in a northeast direction," said Joan Pirtle, a forest spokeswoman.

About 700 firefighters chased the blaze through brush and scattered woods, with high temperatures predicted making the job tougher. The fire forced the closure of Highway 120, a major approach to nearby Yosemite National Park.

— Mark Thomsen

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

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	Biology Department, S.F. State University	
Webmaster	Mike Wood	510.357.7696



Fungal Follies

- Mike Boom

It's the middle of September as I write this, a bit dry but I'm optimistic. Last week our house in the Oakland hills was bombarded by lightning strokes and loud peals of thunder as an unseasonal rain-storm took a turn through the Bay Area, a refugee from shards of a hurricane. As the cats covered under the couch, I reflected on the fact that some ancient cultures thought that mushrooms came up where lightning struck. If so, there should be mushrooms very near our house.

I'll have to admit that I believe more in the modern principles of proper habitat and rainfall than I do lightning or fairy dances—so I still think there should be mushrooms very near our house. We got about a tenth of an inch of rain, as did other parts of the Bay Area. Throw in our general morning fogginess and conditions are just right for a good flush of late summer mushrooms.

The West Bay

In my sparse trips across the bay to Colma, San Mateo, Redwood City and vicinity I've noticed that the *Marasmius oreades* fruitings I enjoyed so much last month have tapered off—but fruitings of *Agaricus augustus* (the Prince), *Agaricus arvensis*, and *Agaricus californicus* have come up in their place. *A. augustus*, of course, is delicious lightly sautéed in olive oil with a sprinkle of salt, *A. arvensis* is equally tasty if less robust in flavor, but *A. californicus* usually makes for a bulemic diet. Garbage in, garbage out as they say in the computer biz.

Fred Stevens provides another eloquent report on his home west-bay hunting grounds:

“September is typically a slow month for mushroomers but this year was an exception, the result of cool, foggy weather along the coast and a rare thunderstorm. Typical was San Francisco's Sunset Blvd., which produced a bumper crop of *Agaricus xanthodermus* plus scattered fruitings of *A. augustus*, *A. bernardii*, *A. arvensis*, and *A. campestris*. Under the pines, *Russula amoenolens* and *R. sanguinea* bloomed and if you looked carefully there were scattered fruitings of the alkaline-odored *Mycena capillaripes*. A few *Suillus pungens* braved the late summer weather and promptly got parasitized by a *Hypomyces* species for their efforts. At Skyline College, the best fruitings were in August, but after Labor Day there were still some earthstars (*Geastrum fornicatum*) and Princes (*Agaricus augustus*) around.

“Interesting finds during the month included an Amanita relative, *Limacella glioderma*, in cypress duff; *Agaricus computulus* in grass; and *Marasmius armeniacus* on pine and cypress needles.”

When I saw Fred last weekend he was sporting a wax paper bag with two fresh blond morels that he picked in Daly City—a somewhat shocking site for me.

The East Bay

The East Bay is putting on its own fungal show, perhaps not in as much profusion, but enjoyable nonetheless. The Oakland and Berkeley hills stick high enough up into the fog layer to precipitate moisture, and the mycelia below appreciate it. In my bike rides through the hills I've come across a few *A. augustus* and a small fruiting of *Macrolepiota rhacodes*. I've also come across my usual east bay agaric find, *Agaricus xanthodermus*, another mushroom that some would rather blow up than throw up. It's handsome, though, as long as you don't sniff too closely and get a strong dose of phenol. And what it lacks in taste it makes up for in profusion. Aside from these stalwarts, I haven't seen much else—but I have to admit some preoccupation with all the gorgeous blackberries ripening in the summer sun.

Further south from my usual haunts Mark Thomsen reports that a friend discovered a butter bolete (*Boletus appendiculatus*) in great shape fruiting somewhere on the U.C. Campus. It arrived just in time for freshman orientation.

Up North

I haven't had any reports of further fruitings north of the Bay Area, perhaps because my favorite correspondents there have been heading up in the Sierras instead of out to the coast. I assume there's something fruiting there, even if it's in small numbers, but I'm in the dark. If you've been prowling around Salt Point or other good fungal haunts and have something to report, please let me know.

The Sierra Nevadas

As the swallows return to Capistrano, so too do the *Boletus edulis* return to the Sierras. This summer is no exception, although it's a bit slow starting. There have been relatively few thunderstorms in the high mountains, where they like to fruit, so the *edulis* that are popping up are timid and in relatively small numbers. There have still been enough up in the Lake Tahoe area to make for a good camping meal, and recent small thundershowers may increase their numbers there and elsewhere.

A more common sight than boletes in the Sierras are *Suillus* and *Russulas*, in particular *Suillus brevipes* and *Russula mustelina*. These are both good edibles if you know how to cook them. Patrick Hamilton peels the cuticle off *S. brevipes* and then dry sautées them. He claims they're good dried as well, something I haven't put to the test. I'm still having reactions from the bad batch of *Suillus pungens* we tried pickling years ago.

Amanita muscaria accompanies the boletic activity in the mountains, but in a form a bit different from what you probably see around the Bay Area. The caps of the mountain *muscaria* aren't brilliant red, but are orangish, almost yellow. They look, even when fresh, as if they've faded under the sun. If you poke around the vicinity you may also find a coral mushroom of indeterminate species here and there.

Fred and Barbara Stevens spent some time north of Lake Tahoe in the Yuba Pass area, tickling trout with flies, and—of course—ogling fungi. Fred reports large blooms of *R. mustelina* accompanied by

D.V.

Follies, continued from previous page

other russulas of the red-capped and the blackening varieties, all appearing under "shrumps." He also found his first sulphur shelf of the year (*Laetiporus sulfureus*) growing among aspen and a young leccinum, possibly *Leccinum insigne*. The only other bolete there was *Gastroboletus turbinatus*, a very strange secotioid bolete that looks as if someone stepped on a regular bolete that then grew distorted underground, tubes twisted every which way.

Elsewhere

David Campbell reports that, drought be damned, he found many varieties of eastern boletes on his latest trip with his wife Jeannie to the east coast. He also found several *Hericium* of different stripes. Dulcie Hyman, who was there as well, confirms David's report, and I'll amplify it next month if I get more details from David.

I have yet to get reports from folks who have traveled to New Mexico and Alaska, but am all ears if they care to speak.

Contact Information

I am, as a matter of fact, all ears most of the time. If you're in a fine fungal foment, stuffed with information, relieve yourself by calling me at 510.635.7723 or by sending email to boom@dnai.com. I write this column on the 15th of each month, so I need information as close as possible before that time. Feed me! Feed me!

First Official Foray for the Season!

Yuba Pass foray

October 9-10

The MSSF's first foray of this year will be at Yuba Pass. Directions: take I-80 east to Truckee, turn north on highway 89. Follow, until you reach the intersection with highway 49. Then, turn west and follow to Chapman Creek Campground.

We'll be car camping. While the conditions are often quite nice (warm during the day and chilly at night), on some occasions there has been snow. The most common edible mushroom is the shrimp russula (*xerampalina*). Sarcodons are also often plentiful and excellent (in the mountains); we may also find many kinds of *suillus* in the meadows. On occasion, we have also found *Rosites caparata*, the gypsy mushroom and many others.

We meet at camp 9:00am Saturday. Call Norm at 510.278.8998 if you need more information. Between 5:00 and 8:00pm is the best time to reach me.

— Norm Andresen

We Need YOU!

(at the Mushroom Fair!)

It's time to start planning for the Society's biggest event of the year – the MSSF Mushroom Fair. This year's fair will be held on December 11 and 12, and will be held at the San Francisco Hall of Flowers.

We need energetic, willing volunteers to help out with all of the great displays, exhibits, food, and stations. There are opportunities to work with kids, be the expert, help with registration, coordinate speakers, lead forays, create drawings, signs, or artwork... there's something that everyone can pitch in and contribute.

We're trying to minimize the number of Fair planning meetings, so here's what's coming up:

Tuesday, October 5, 7pm – Fair volunteer coordination meeting at the Randall Museum. We'll figure out major ideas and initiatives for the fair, work out who's doing what, and have a good time of it.

Thursday, October 14, 7pm – Publicity planning meeting at location TBD (Most likely, the Randall Museum, but call Yu-Shen Ng at 650.813.9149 to confirm the location). Interested (or experienced) in talking with radio stations, newspapers, magazines, or other press? Or, would you like to contact schools, restaurants, or promote the fair in other ways? If so, this meeting's for you. We'll coordinate our efforts to get some good publicity.



A lovely view of the MSSF Mushroom Garden at the Randall Museum

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50 YEARS!

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Calendar

Monday, October 4: Culinary Group's "October Fest". This month's regular monthly dinner (on the first Monday of the month) is "OctoberFest". For information or reservations, contact George Repinec at 415.731.5115 or Sherry Carvajal at 415.695.0466.

Tuesday, October 5: Mushroom Fair First Planning Meeting. 7pm at the Randall Museum. See inside this newsletter for details.

Saturday – Sunday, October 9-10: Yuba Pass Foray. Just north of Tahoe, this foray is the Society's opening foray of the year. See inside this newsletter for details, or call Norm Andresen at 510.278.8998.

Thursday, October 14: Mushroom Fair Publicity Meeting. Interested in promoting the MSSF mushroom fair? Then, come to this organizing meeting to parcel out the responsibilities. See inside this newsletter for details, or contact Yu-Shen Ng at 650.813.9149.

Tuesday, October 19: MSSF Monthly General Meeting. To be held, as usual, at the Randall Junior Museum in San Francisco. See last month's newsletter for a map. Doors open at 7pm for mushroom identification, book sales, cultivation tables, and various displays. Our special guest speaker is Orson Miller.

Saturday, November ??, 1999: Chef's Foray. Look for details about a Chef's foray to the North Coast in next month's calendar

Saturday, November 13, 1999: W.A.M. and Herb School-sponsored

Myco-Activities Day. Workshops on mushroom cultivation, paper-making, dyeing, ID, cooking, and medicine making are sponsored by Wild About Mushrooms and the California School of Herbal Studies. Note: both of these organizations are not affiliated with the MSSF. Cost: \$40 for workshops/classes, \$15 extra for dinner & slides. Location: Herb School, in Forestville, Sonoma County. Call 707.887.1888 for more information or reservations.

Friday – Sunday, November 26-28: David Arora's Mendocino Mushroom Foray. Join David Arora and friends for a weekend foray on the Mendocino Coast. \$150 per person. See inside this newsletter, or contact Hilary Somers for reservations: 650.429.3875. Note: this foray is operated by David Arora, and is not sponsored by the MSSF.

Saturday – Monday, MLK Weekend, January 15-17, 2000: SOMA 2000 Winter Mushroom Camp. SOMA (the Sonoma County Mycological Association) is hosting its 3rd Annual SOMA Winter Mushroom Camp at Wellsprings, in Philo, Mendocino county. Details about exact cost to come in a future newsletter. Or contact Charmoon Richardson at 707.887.1888, or email to: charmoon@trr.metro.net.

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>