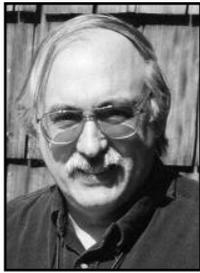


Speaker for January
MSSF Meeting
Dr. Rod Tulloss



Dr. Rod Tulloss, a world expert on the genus *Amanita*, is the speaker for January's meeting. Drawing on twenty years of research, his talk will touch on various species of *Amanita* that don't occur in California, their distribution, evolution, and biogeography. He will also discuss how some of the unique species of *Amanita* in the Pacific Coastal states relate to those from other regions of North America.

His current taxonomic focus is on the poorly-understood section *Vaginatae*, including *Amanita vaginata*, *Amanita ceciliae*, and *Amanita caesarea* - a group that may well include over 300 species, many of which are not described. Rod will discuss how the amazing diversity of species in that group clump together geographically and taxonomically

Dr. Tulloss is currently describing new species from Central America in addition to (thanks to David Arora's encouragement) a survey

Continued on page 2

Table of Contents

January Speaker1
 Fungal Fossils1
 Mushroom Poisoning in Pets3
 Recent Forays Re-Visited4
 Redstarts4
 The Foragers' Report5
 Culinary Corner6
 Cultivation Corner7
 Calendar8

Mycena News

Mycological Society of San Francisco

January, 2003, vol 54:1

Mycodygest

Mycodygest is a section of the Mycena News devoted to the scientific review of recent mycological information

Fungal Fossils

By Kelly Ivors

Fossil evidence for eukaryotic organisms, notably protists, dates back to 1900 million years ago (mya) during the Early Proterozoic era. Based on the current available fossil record, fungi are presumed to have been present in the Late Proterozoic era, 900-570 mya. However, as fungi do not preserve well, the oldest documented fungal fossils have only dated back to the Ordovician period during the Paleozoic era, about 460-455 mya. These newly discovered spores and hyphae (Fig 1), morphologically similar to those in the *Glomus* genus, were found in sediments extracted from a roadcut near Madison, Wisconsin, in 2000.

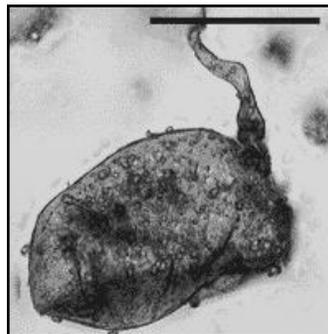


Fig. 1. Fossil fungal spore with attached hypha from the Ordovician period.

This important fossil find pushed the known origin of land-based fungi back some 60-55 million years — to around the same era that green plants invaded land — supporting the theory that fungi helped plants successfully colonize land. Other terrestrial fungal fossils include spore-filled fecal pellets of small arthropods (mites) from the Silurian period (438-408 mya), believed to represent several ascomycete species.

Extensive land plant diversification during the Devonian period (408-360 mya) resulted in the evolution of many fungal associates, with reports of fossil hyphae in association with wood decay, and mycorrhizal-like *Glomales* representatives associated with plants of the Rhynie Chert. In 1912, geologist William Mackie discovered the Rhynie Chert near the Scottish village of Rhynie. These peat beds have been radiometrically dated back to around 400 mya, and represent one of the most important palaeobotanical findings in the world. The fossils found within these beds are so perfect that such plants and fungi can be studied within accuracy of cell structure by thin slicing the chert and viewing samples under light microscopy. Many fungi, algae, and lichens have been described from the Rhynie Chert. It has been suggested that the fossilized vesicles and spore-like bodies associated with plants of the Rhynie Chert are early vesicular-arbuscular mycorrhizal (VAM) fungi. Ascomycetous fungi have also been recently described from the chert and occur as closed fruiting bodies scattered just beneath the epidermis in the stems and rhizomes of the early land plant *Asteroxylon* (Figs. 2 and 3). Again, this discovery underscores the diversity of fungal/plant interactions early in the colonization of land.

Continued on page 3

Mycena News is the newsletter of the Mycological Society of San Francisco and is published monthly from September through May. Send or e-mail newsletter submissions by the 12th of each month to Lorrie Gallagher, 129 Tucker Avenue, San Francisco, CA 94134, phone: (415) 467-1868, e-mail: lorriegallagher@hotmail.com

Editor: Lorrie Gallagher

Layout: Rose Flaherty

Printing/Mailing: Mother Lode Printing, Jackson, CA

Society Officers

President: David Rust (510) 430-9353

Vice Pres: Mark Lockaby (510) 412-9964

Secretary: Carol Hellums (415) 255-4950

Treasurer: George Collier (415) 641-6068

Select Committees

Forays: Tom Sasaki (415) 776-0791

Book Sales: Norm Andresen (510) 278-8998

Membership: David Bartolotta (415) 621-3166

Dr. Rod Tulloss

Continued from page 1

of Southeast Asian and African *Amanita* species.

Rod is founder and president of The Fund For Roosevelt, a non-profit corporation that preserves farmland, wetlands, and historical elements of the National Historic District in which he lives — the Borough of Roosevelt, New Jersey.

You can preview his historical *Amanita* activities at <http://pluto.njcc.com/~ret/amanita/>.

Fungus Fair Photos Wanted



If anyone has nice-looking photos of this recent Fungus Fair, or of any earlier Fungus Fairs, can you contact Yu-Shen at yushen.ng@stanfordalumni.org or 650-812-0402? These

would be useful for publicity for next year's Fair. Thank you!

Annual Mills Canyon Foray

The Annual Mills Canyon Foray led by Fred Stevens and Bill Freedman will take place on Saturday, January 11, 2003. From 10:00 am to noon, we will examine this 1 + 1/2 mile trail to record whatever shows up of the two hundred varieties we have found over a period of years. The popularity of this outing has been overwhelming. Last year 90 or more people showed up, so this year we have limited the trip to 25 by reservation only. Call early to ensure yourself of a place.

Please call Bernice Baggiani at 650-692-9655 or dbaggiani@yahoo.com for reservations. This is a single file trail. Very young children interfere with this function. Wear waterproof boots and bring drinking water. This is an educational foray, not a collecting hike — bring a notebook rather than a basket, Fred is a great teacher. Heavy rain cancels. For questions, call Bill Freedman at 650-344-7774 or loufreed@aol.com.

New Treasures

Taylor Lockwood's "Treasures from the Kingdom of Fungi" DVD is available. Included in the half hour program is a short introduction by him, the show with all the baroque and classical music, and a five minute preview of things to come: "The Endless Foray" update with live footage from Australia and New Zealand. If you would like to take a look at the package, go to: <http://www.fungiphoto.com/Treasury/DVD.html>

Last Chance to Register for SOMA Camp!

There may still be room to register for the 6th annual SOMA Winter Mushroom Camp! The Camp will take place on Martin Luther King weekend, January 18-20, 2003 in Navarro, Mendocino. The Camp has mushroom forays, classes, workshops, slide shows, speakers, specimen tables, and great wild mushroom cuisine. The fee is \$180 for non-members and \$165 for SOMA members. To register, see the SOMA website (www.SOMAmushrooms.org), or call 707-773-1011, or e-mail lamorr@pacbell.net. For information, contact the SOMA Camp coordinator at 707-887-1888, or charmooon@sonic.net.

Fungal Fossils

Continued from page 1

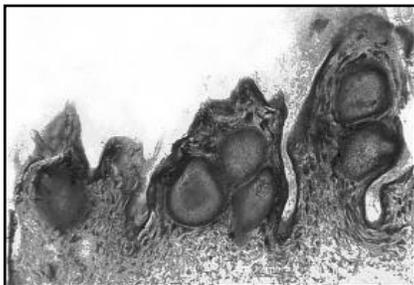


Fig. 2. Globose perithecia were found in the stomatal chamber in *Asteroxylon* leaves preserved in the Rhynie Chert.

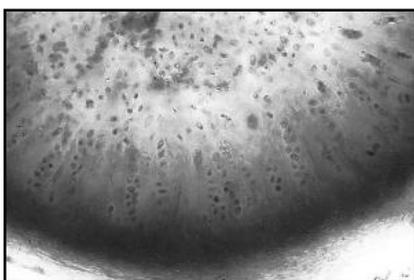


Fig. 3. Inside a preserved perithecium, numerous elongate asci are tightly packed.

The first evidence of basidiomycete fungi was reported from the Carboniferous period (320–286 mya) during the Paleozoic era, and consists of intact hyphae with clamp connections. An increased number of fungal fossils are known from this time period and indicate higher amounts of fungal and plant diversity during this time frame. However, fruiting bodies of shelf fungi, mushrooms, puffballs, and rust fungi made their first appearance in the fossil

record much later, during the Mesozoic era (286–66 mya).

There is still a lot to learn about the fossil record of fungi. This record continues to improve and contribute to hypotheses of fungal evolution. All evidence points to the fact that fungi, plants, and insects have formed intimate associations for a very long time. So just remember when you're out hunting mushrooms next, that mushrooms and other fungi have been evolving a lot longer than us!

Mendocino Regional Foray January 24-26, 2003

NAMA is holding a regional foray on the Mendocino coast January 24-26, 2003. The Albion Field Station is located on the North Coast just south of the town of Mendocino, 2.5 hours north of San Francisco. Darvin DeShazer of SOMA will be the foray mycologist, and will give a talk on Saturday evening.

Cost of \$115 includes all meals from Friday dinner through Sunday breakfast. Rooms are heated. Participants should bring bedding. To see the facility, check www.puc.edu/Albion/.

Half of the 60 spaces for this foray are reserved for non-local NAMA members, so local NAMA members (from FFSC, MSSF, SOMA, Humboldt Bay) need to sign up soon or take their chances for a last minute add-on. For further information, contact Debbie Johnson, debjean@cruzio.com, (831) 459-9530, 214 Fairmount Ave., Santa Cruz, CA 95062. A check for \$25 payable to 'NAMA Forays 03' reserves your place, with the balance due 30 days prior to the event.

Mushroom Poisoning in Pets

By Robert Mackler

Most of the referrals that I have received from the Poison Control Center over the past two decades have involved young children whose curiosity and tendency to put things in their mouths has led to sampling mushrooms from the garden. Fortunately, all the cases so far have involved non-toxic species. Young dogs share this tendency to chew on things in the garden, including fungi.

In October 2002, the first fruiting of *Amanita phalloides* had not yet occurred and things were pretty quiet for those who serve the Poison Control Center. I was surprised to receive a call on a warm, autumnal afternoon regarding a ten-week old German Wirehaired Pointer. He had avidly investigated the yard around his home and ingested several times, according to his owners, something "in which he was totally focused and intent on savoring." The dog had eaten dried mushrooms that he found in the leaf litter under a large California Live Oak. What followed is a grim story.

In spite of the owners' careful monitoring of the dog's explorations and taking objects out of his mouth, the puppy managed to ingest enough dried mushroom to cause a classic *Amanita* poisoning. The first stage started within a day and was marked by intense gastrointestinal involvement (vomiting and diarrhea). The veterinarians treating the puppy checked blood chemistry for liver functioning but, in a fairly short period of time, the poisoning had progressed to a point where the owners were advised of the dog's pain and suffering and he was euthanized. The second stage of liver and kidney damage that results in death might have taken a few days longer.

Shortly afterwards, I was contacted by the bereaved owners and visited their home where I identified dried specimens as *Amanita*. The mushrooms were very tough and had a strong, not unpleasant aroma — just what a young dog would love to chew. Mike Wood's microscopic examination of the specimen confirmed that it was either *Amanita phalloides* or *A. ocreata*, probably the latter due to its later fruiting.

The lesson to be learned is to get rid of fresh or dried mushrooms found under oaks if young children or pets might be maneuvering their way through the enticing twigs and other objects that nature provides in the garden. We know that a lethal dose for such a small being is far less than the two ounces that would kill an adult. Remember, also, that poisonous *Amanita* continue to fruit until late in the season so the task of clearing the area for children or pets may need to be repeated several times.

For the most current
Calendar information,
call the MSSF hotline at
415-759-0495 or check the
MSSF web site at:

www.mssf.org

Recent Forays Re-visited

By Tom Sasaki

Salt Point Foray 11/18/02: It had been only a week since the first storm of the season, the day was nice and sunny, and people gathered at the campground with hesitant expectation but eager to try their luck. People joined one of the four groups led by David Campbell, Norm Andresen, Mark Lockaby, and David Rust. They spread out and covered different areas but, as expected, fruiting was light. Boletes were scarce and those that were found were tiny. Some old chanterelles were also found but the highlight was a Sparassis, which was fondly consumed. Wild oyster mushrooms were the main faire at the Campbell's well-known gourmet potluck dinner over the evening fire.

Mendocino Woodlands Foray, 11/22-24/02: It was two weeks since the season's first heavy storm, and participants were eager to see what had sprouted during the interval. This feeling was buoyed by the discovery of some nice boletes the day before the foray at Pt. Arena by Bill and Carol Hellums and Dick Rhodes. On Saturday morning, participants joined one of three groups led by Norm Andresen, Mark Lockaby, and Tina and Tom Keller, each going to their favorite location. At the end of the day, the mushrooms were displayed on two tables in the dining hall. In all, about 50 species were found, but unfortunately, boletes and chanterelles were still scarce.

Some people interested in experimentation were treated to beef steak fungus (*Fistulina hepatica*) from the two specimens found. When it was cut, it bled like a real "bloody" steak. I was thrilled to have tasted this fungi, as it was the first time. Again, another sparassis was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of species found. Although the cabins are located in the cool redwoods, our hearts and soul were warmed each day with delicious meals prepared by our own Sherry Carvajal with Chef Michael Giacomini and their merry crew. The collected species below were identified by Mike Wood and Norm Andresen.

<i>Agaricus cupreobrunneus</i>	<i>Hypholoma fasciculare</i>
<i>Agaricus subrutilescens</i>	<i>Laccaria laccata</i>
<i>Amanita gemmata</i>	<i>Lactarius deliciosus</i>
<i>Amanita muscaria</i>	<i>Leccinum manzanitae</i>
<i>Amanita pachycolea</i>	<i>Leucopaxillus albissimus</i>
<i>Amanita sp.</i>	<i>Mycena sp.</i>
<i>Armillariella mellea</i>	<i>Pleurotus ostreatus</i>
<i>Boletus edulis</i>	<i>Ramaria araiospora</i>
<i>Boletus mirabilis</i>	<i>Ramaria sp.</i>
<i>Boletus smithii</i>	<i>Rhizogogon sp.</i>
<i>Cantharellus cibarius</i>	<i>Russula heterophylla</i>
<i>Chroogomphus rutilus</i>	<i>Russula pacifica</i>
<i>Coprinus sp.</i>	<i>Russula sp.</i>
<i>Fistulina hepatica</i>	<i>Sparassis crispa</i>
<i>Geastrum fornicatum</i>	<i>Strobilurus trullisatus</i>
<i>Gomphidius oregonensis</i>	<i>Suillus sp.</i>
<i>Gomphus clavatus</i>	<i>Suillus ponderosus</i>
<i>Gomphus floccosus</i>	<i>Trametes versicolor</i>
<i>Gomphus oregonensis</i>	<i>Tremella mesenterica</i>
<i>Gymnopilus spectabilis</i>	<i>Tricholoma magnivelare</i>
<i>Hydnellum peckii</i>	<i>Tricholomopsis rutilans</i>
<i>Hypholoma capnoides</i>	

Joint Foray with Yuba Watershed Institute, 12/7/02: Daniel Nicholson and Jerry Bloom, members of our Society who live in Nevada City, put on a program which included a foray into the Yuba Watershed. Their program started with an introduction to the world of mushrooms complete with a digitally prepared slide show at the North Columbia Schoolhouse Cultural Center. It was followed by a foray into the surrounding area. Because the season was dry, the fruiting of large fleshy terrestrial fungi was scarce. However, an amazing number of wood growing and little litter loving ones were found and displayed at the Cultural Center. That night, participants dined on pizza and beer and Dr. Dennis Desjardin presented his talk about how mushrooms were classified in the past, the changes that have occurred and where classification was headed in the future. Some of the collected mushrooms, identified by Dr. Desjardin, are listed below.

<i>Amanita gemmata</i>	<i>Mycena purpureofusca</i>
<i>Armillariella mellea</i>	<i>Panus conchatus</i>
<i>Boletus flaviporus</i>	<i>Phaeolus schweinitzii</i>
<i>Calocera viscosa</i>	<i>Pbellinus sp.</i>
<i>Chroogomphus rutilus</i>	<i>Pleurotus ostreatus</i>
<i>Coprinus comatus</i>	<i>Pluteus cervinus</i>
<i>Coprinus logopus</i>	<i>Pluteus thomsonii</i>
<i>Coprobria granulata</i>	<i>Polyporus badius</i>
<i>Crepidotus mollis</i>	<i>Poria sp.</i>
<i>Crepidotus sp.</i>	<i>Psathyrella hydrophila</i>
<i>Dacrymyces palmatus</i>	<i>Stereum hirsutum</i>
<i>Fomitopsis pinicola</i>	<i>Strobilurus trullisatus</i>
<i>Galerina autumnalis</i>	<i>Stropharia ambigua</i>
<i>Ganoderma applanatum</i>	<i>Suillus caeruleus</i>
<i>Hebeloma crustuliniforme</i>	<i>Trametes versicolor</i>
<i>Inocybe geophylla</i>	<i>Tricholomopsis decora</i>
<i>Laccaria laccata</i>	<i>Tyromyces fragilis</i>
<i>Laetoporus sulphureus</i>	<i>Tyromyces sp.</i>
<i>Mycena maculata</i>	

Redstarts

By Carol Hochberg

MORE BUTTERFLY THAN BIRD, THEIR INSECT VOICES
PIERCE THE STILLNESS THIS BEND OF SUMMER DAY, BUZZING
WITH AIRPLANES AND CICADAS, FEATHERS DARNING
THROUGH THE JUNIPER, DEEP INTO THE CEDAR,
DARKEST GREEN OF THE WOOD,
WHERE THE NEEDED GROUND TAKES MY FOOTFALL,
GIVING NOTHING BACK.

I WANT TO DISAPPEAR INTO THE SOFT DARK
BEDDING, BURROW DOWN A SAFE TUNNEL,
SPREAD LONG WHITE THREADS UNDERGROUND;
MUCH, MUCH LATER (BUT WHEN?)
SEND UP FRUIT TO PIERCE THE PINE NEEDLES,
BLOWN LEAVES, PETAL SECRET OF TREES AND FUNGI,
WHILE THE REDSTARTS TOTTER IN THE HEAVY VINES
YELLOW RUMPS UP-ENDED LIKE DRUNKEN BUTTERFLIES.

The Foragers' Report

By Patrick Hamilton

MYCOCHEF@aol.com

Rain, rain, don't go away, come again some other day too. Yes, do that, please.

This reporter confirmed last month that sufficient rain had fallen (rather peremptorily don't you think — does anybody edit this stuff?). Well it was right about the beginning of our season — just not right away. How about the usual axiomatic, “Ten days after the first 1/2 inch of a good rain the boletes will fruit.” Hrumph. Actually what happened was that a mini season of three to four days and not many mushrooms occurred along the northern coasts, then stopped.

At the start of Thanksgiving week only a few boletes were reported found in Salt Point State Park and lands abutting it. Point Arena and Ft. Bragg environs were producing more, as usual, early in a season. Near the end of that feast week more and more porcini were picked, finally, along the northern Sonoma coast.

These more recent days (12/01 - 12/10) lots of edulis is being hunted down and taken from known patches and, hopefully, from some places new also. Yesterday (12/09), and the Saturday before, this information center received news of porcini waiting out there just for the taking. Pickers very familiar with places — like a certain SOMA/MSSF member — were picking up to 40 pounds in no time at all.

Even newbies had great luck. A chef buddy of mine that I introduced to mushroom hunting only a few years ago took a sous chef towards Ft. Ross someplace and they found enough to need four grocery bags for the carrying. That night he sold them in his restaurant (Martini House in St. Helena) as “Whole Roasted Porcini with Parsley Salad, Shaved Parmesan, Mushroom Syrup and Extra Virgin Olive Oil.” (If you want to see a recipe for this check out the next issue of “Mushroom the Journal of Wild Mushrooming.”)

Your columnist was able to go out to the coast yesterday for a quick mid day look and saw *Clitopilus prunulus* (Spy Mushroom) standing right by some fine specimens of Kings. There were not many, it being the very worst day of the week to go — Monday, after all the weekenders' picking days — but I did fill most of a bag with nice-sized #1's and found one very big dog, a #2, with a lightly yellow-sponge.

Matsutake are being found in Mendocino and Sonoma counties. A Cocoli (*Amanita calyptroderma*) button the size of a 5 year old's head was unearthed near Ft. Bragg. The season just might be under way. Other Foragers' news, sent by Rob Mackler, of an early December foray: “This is the list of fungi identified to species on a foray in the hills above Fairfax done with the Marin Open Space District naturalist. It was basically a dry situation with some wood loving species. *Armillaria mellea*, *Bulgaria inquinans*, *Daldinia Grandis* (old name), *Gymnopilus spectabilis*, *Lenzites betulina*, *Marasmius quercophilus*, *Pleurotus ostreatus*, *Pluteus cervinus*, *Psathyrella hydrophila*, *Rimbachia bryophilum* and *Trametes versicolor*. There were enough fresh fruiting bodies of *Pleurotus* to make a few people happy.”

The Mushroom of the Month for January has been identified and it is *Tricholoma magnivelare*, the Matsutake, or Pine Mushroom.

Harvested for the international market (mostly Japanese) in the Pacific Northwest, in parts of most northerly California and around Terrace, British Columbia, this highly prized white beauty has been at the center of more bad press surrounding commercial picking than any other mushroom. It is unfortunate because it is great fun to find and to prepare in the kitchen. So what if large sums of cash, unregulated by any helpful governmental body, are exchanged daily at the buying stations. Or that when large groups of people from different ethnic groups are vying for the same patches tempers get a little riled (Matsies grow in the same spots year after year). So.

A favorite method of cooking “Pines” was taught to me by Jim Trappe several years ago in his home near Corvallis. I have since changed it a bit. Take the mushroom and in a peeling motion, from the bottom of the stem towards the cap — upside down, pull it apart and into a number of small pieces shaped sort of like question marks, or musical notes. These are put inside a folded foil pouch with a mixture of tamari and mirin, a little citrus juice, maybe a touch of minced ginger and garlic or shallots. The goal is to not overpower the mushroom's amazing aroma but to support it with attendant oriental flavors. Put this into a medium oven for 20 minutes. Unwrap the pouches at the table, right under the noses of the diners. “Mushrooms Under Foil,” a classic.

Tom Volk describes the Matsutake (it was his Mushroom of the Month for September 2000): “This month's fungus and its relatives are among the most sought after and prized mushrooms in the world, especially in Japan and Korea. It is a delicious edible mushroom unlike any other you can find and eat. However, its attraction is not the flavor per se, but the amazing aroma that is emitted by the mushroom. The aroma is nearly impossible to describe; most people describe as somewhat fruity, but spicy, but also stinky. It's a very complex odor that people in the know describe as smelling like...well,... a matsutake. The unopened buttons may sell for as much as US\$100 in Japan and Korea. Wholesale/retail prices range from US\$100-\$600 per pound or US\$220- \$1000 per kilogram, depending on the abundance of the mushroom in any particular year. I have eaten this mushroom and it is indeed delicious. Unlike cooking other mushrooms, I was told to broil it for a few minutes on each side, adding a bit of rice wine and/or soy sauce either before or after broiling. It's an incredible and complex flavor you won't ever forget — even though you won't be able to adequately describe it to anyone. I have seen Korean and Japanese people react to seeing and smelling this fungus — it's almost a quasi-religious experience for them. You may have learned this mushroom as *Armillaria ponderosa*, but it is certainly not an *Armillaria*. The genus *Armillaria* was once a taxonomic refugium for almost any white spored mushroom with attached gills and an annulus.” (Quoted from Volk's website: http://botit.botany.wisc.edu/toms_fungi/.)

That's all for now folks!

Culinary Corner

By Al Carvajal



Photo by Al Carvajal

About 140 people showed up for this year's Annual MSSF Holiday Dinner. The event was a smashing success. It is a rare treat to taste such a multitude of well-prepared dishes using wild mushrooms. The food was delicious, the band enjoyable, and the membership was in a fun and friendly mood. Even Mother Nature collaborated by given us a balmy and clear winter night that permitted an exquisite view of the lighted Bay Area from the Snow building. The dinner was produced by the Culinary Group and was the result of the collaborative efforts of many members of the Society.

The appetizer table was brimming with the most varied offering that I have seen in years. A lot of the members came with terrific culinary creations. Just to name a few of those I remember: we had a goat cheese Crostini with black



Photo by Al Carvajal

chanterelles and roasted red peppers by Debbie Viess, wild mushrooms sushi by Peggy Ozol, baked meatballs in a morel and dill sauce by Alvaro Carvajal, candy cap bread by Louise Freedman, baked portabello brie topped with a roasted pepper salsa by Ken Litchfield, and morel and artichoke heart quiche by Mark Thompson. Mike Wood prepared morel crostinis by sautéing black morels with shallots, butter, olive oil, bacon and a splash of madeira and served them on rounds of bread toasted with a little olive oil and rosemary. You could tell how good they were by how quickly they disappeared from the table. The crostinis went very well with the porcini and roasted portobello bisque prepared by Mike



Photo by Al Carvajal

Boom. But then again, you had to be quick to get a taste of that! George and Jane Collier created a tapenade of eggplant and red peppers in sesame seed crust rounds, while Pat George made not just one appetizer but two: a chicken liver pate with armagnac & currents and a roquefort terrine. The team of Carol Reed and Curt Haney prepared a wonderful abalone in a porcini Sauce. Carol was the cook but Curt dove for the abalone. Carol and Bill Hellums made some wonderful devil eggs and intended to sprinkle black truffle shavings on their tops, but alas, the provider of the truffles, Tod Spanier, got lost on his way to the Snow building and came a little late. But the gathering quickly ate the eggs sans the truffles, and those that were seated close to Tod enjoyed some back truffle shavings with dinner. To wash all that, we had Fred Kron's wonderful eggnog.



Photo by David Bell



Photo by David Bell

After appetizers, we started with the dinner. The dinner was masterfully orchestrated by David and Jeanne Campbell who spent many hours planning the menu, hunting the fresh porcini used in the meal and then helping in its preparation. The main course preparation was the responsibility of Chef Michael Giacomini, the executive chef at the Italian-American club in San Francisco. He was assisted by Dulcie Heiman and Ken Litchfield. The meal was served in two courses.

First we had a wood nymph soup made of creamed morels with golden beets, sherry, and nutmeg accompanied by a wonderful garden salad with truffle oil and topped with porcini bits. The soup was one of the best I ever had and the salad was great.

After a pause, we started in the main part of the dinner that consisted of roasted tenderloin of beef sprinkled with truffle oil and served with an incredible fresh porcini sauce, scalloped potatoes with black and gold chanterelles, and carrots and peas. It was sumptuous! For the vegetarians, Chef Giacomini prepared a wild mushroom strudel that I heard to be delicious.



Photo by David Bell

After dinner we enjoyed a visually stunning & flavorful desert, prepared by Sherry Carvajal. The desert was presented as a forest scene, with the ground as crumbled chocolate cookies, logs were rolled candy cap cakes filled with candy cap custard and frosted with chocolate fudge, and solid chocolate mushrooms of different colors and shapes were the fungal matter. The scene even had solid chocolate leaves colored in fall colors and worms to complete the effect. It was delicious. We also had excellent coffee prepared by Remo Arancio.

This dinner would not been possible without the collaboration of many MSSF members. To make it possible, we needed wild mushroom donations. The Campbells donated some of the porcini used and a lot of the candy caps. Kevin Sadlier, Chris Sterling and Alvaro Carvajal donated black chanterelles; and Norm Andressen and Michael Giacomini donated the morels. The Snow building was decorated with festive table tops that Monique Carment procured, the place was set up by George Collier and Bill Freedman, and we should not forget the clean up crew led by Yu-Shen and Hilary Ng.

The next Culinary meeting will be on January the 6th. We will have a "Salute to Belgium" dinner featuring moules and frites. Come and join us.



Photo by David Bell

Cultivation Corner

By Ken Litchfield, © 2003

By the time that you read this we should have finished with another successful Fungus Fair and be enjoying the holidays. In the mean time many thanks to everyone who helped out with the cultivation displays and woodland exhibit and in general to everyone who helped with all the efforts that go into making the fair such a fun, interesting, and educational event.

For Saturday, January 25th from 10am- 3pm we will have Mushroom Day at the Randall Museum, a mini version of the Fungus Fair. We'll have displays and activities all over the museum and we'll be having cultivation activities in the revamped and expanded mushroom garden area of the museum courtyard called the Woodland Garden.

The Woodland Garden is getting put in beginning right after the Fungus Fair so we will be making use of the display materials and logs from the Fair and fixing it up for Mushroom Day. We will also be moving much of the mushroom garden at the Presidio back to the Randall and installing it to simulate a piece of a California woodland with trees, ferns, logs, fungi, lichens, and other woodland denizens. Just bordering the woodland garden there will be an ornamental edible vegetable garden where mushrooms will be incorporated with the food plants, like huitlacoche on corn and shaggy manes in the compost. We are looking for native ferns, mosses, liverworts, rhododendrons, azaleas, huckleberries and other shrubs, polypore, turkeytail, and other mushroom logs, and other woodland stuff to put into the woodland garden on an ongoing basis. And we're looking for various kinds of plants and fungi for our Herb Garden, Dino Garden, Tropical Garden, Carnivorous Bog, Hummerbumblebee Rock Garden, Native Garden, and Flower, Fiber, Dye, and Vegetable Gardens.

We'll also be revamping the Presidio Mushroom Garden as a satellite to the Randall.

Sometime in January or February we will schedule another cultivation seminar at the Presidio lab to grow *Agaricus* mushrooms and other compost feeders on compost. We also plan to be having a seminar on making agar tubes for capturing wild or grocery foraged mushrooms.

If you would like to participate in any of these activities or attend the seminars be sure to contact me with your personal info and interests, preferably by email: klitchfield@randallmuseum.org.

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, Attn: David Bartolotta, 2750 Market St., Suite 103, San Francisco, CA 94114-1987. Please include contact information: home and/or work phone numbers and e-mail address. New and renewal memberships will be current through December of 2003. 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, e-mail David at david@bartolotta.com or call (415) 621-3166.

Mycena News Submissions

Rose Flaherty, co-editor of the Mycena News, would like to remind people that photos/drawings/illustrations appear best in the newsletter if she can scan them in, as opposed to JPEG format. Whenever possible, please send them by snail mail to her, at 5368 Valley Ridge Drive, #2, Redding, CA 96003.

MSSF Calendar, December 2002

Continued from page 8

Tuesday, January 21, MSSF General Meeting: Randall Museum, doors open at 7:00 p.m., lecture starts at 8:00. Speaker will be Rod Tulloss, international expert on the genus *Amanita*.

Thursday, January 23, Beginning Mushroom ID Class: Learn how to identify mushrooms with mycologist J.R. Blair. Class runs from 7:00 - 9:30 p.m., Randall Museum, Buckley Room. Enrollment is limited, and only to MSSF members. There is no fee. To enroll, contact J.R. via email at jrblair@outrageous.net or call 650-728-9405.

Friday, January 24, Foray for Randall Museum: A short foray will be held to collect mushrooms for the Mushroom Day exhibit at the Randall Museum on Saturday, January 25. Contact Tom Sasaki for details at 415-776-0791, or sasakitom@aol.com.

Saturday, January 25, Mushroom Day at the Randall: A one day mini-fungus fair at the Randall Museum in San Francisco from 10:00 a.m. to 3:00 p.m. Oriented to the general public, teachers and kids - with educational and scientific exhibits as well as fun activities. Contact Ken Litchfield at 415-863-7618, or klitchfield@randall.mus.ca.us.

Monday, February 3, Culinary Group's Monthly Dinner: 7:00 p.m. Come and join us for the monthly culinary group dinner at the Hall of Flowers, Golden Gate Park in San Francisco. For reservations or information, please contact Karin Roos at (510) 235-3471 or marmalade@toast.net.

Monday, March 3, Culinary Group's Monthly Dinner: 7:00 p.m. Come and join us for the monthly culinary group dinner at the Hall of Flowers, Golden Gate Park in San Francisco. For reservations or information, please contact Karin Roos at (510) 235-3471 or marmalade@toast.net.

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

Please Renew Today!!
If you have not renewed your membership
for 2003, this will be your last issue of the
Mycena News. Check the mailing label to
see if your membership is current.

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



January, 2003 vol 54:1

MSSF Calendar, January, 2003

Monday, January 6, Culinary Group's Monthly Dinner: 7:00 p.m. Come and join us for culinary group "Salute to Belgium" dinner at the Hall of Flowers, Golden Gate Park in San Francisco. For reservations or information, please contact Alvaro Carvajal at (415) 695-0466 or alvaro.carvajal@att.net.

Saturday, January 11, Beginners Mushroom Foray at Joaquin Miller Park in Oakland: Meet at 10:00 a.m. at the Sequoia Arena parking lot off Skyline Dr., across from Chabot Space and Science Center. This foray is geared especially for beginners. Foray should not last more than two hours and is a fairly easy walk. Rain cancels. For more information, contact foray leader Jim Miller at 510-530-5038.

Saturday, January 11, Beginners Mushroom Foray at Pt. Reyes National Park: Meet at 10:00 a.m. in the Bear Valley Visitors' Center parking lot. Foray geared to beginners and new members, not for people who have been on one before. Rain cancels. Call before 9:00 p.m. Friday night before foray for latest information. Contact

foray leader Robert Mackler at 510-799-6756 for more information.

Saturday, January 11, Annual Mills Canyon Foray: 10:00 a.m. to noon, call Bernice Baggiani at 650-692-9655 or dbaggiani@yahoo.com for reservations. For questions, call Bill Freedman at 650-344-7774 or loufreed@aol.com. See more info inside newsletter..

Saturday, January 18, Beginners Mushroom Ecology Hike in Marin County: Led by field biologist Terry Sullivan. Details at <http://members.aol.com/terrsull>. By reservation only.

Sunday, January 19, San Francisco Watershed Mushroom Foray for Beginners: Meet at the end of Edgewood Road at the Phleger Gate into the watershed at 10 a.m., leave at 12 noon. Group is limited to 25 persons by reservations only, no infants. Call, e-mail or fax your request to the leader. No response indicates acceptance. For more information, contact foray leader Bill Freedman at 650-344-7774, or email loufreed@aol.com.

Continued on page 7