

# Mycena News

The Mycological Society of San Francisco October, 2004, vol 55:10

## MycoDigest: Why Do Mushrooms Come in a Wide Variety of Shapes and Colors?

Dr. Dennis E. Desjardin

Mushrooms are the charismatic sexual reproductive structures of individuals whose main body (the potentially immortal hyphae) is well hidden in the soil or amongst leaves and rotting wood. Although there are many ecologically important roles for the hyphae, the primary role of the mushroom is reproduction. Hence, they are optimally designed for abundant spore production and effective spore dispersal and their shape reflects this function. One strategy is to produce and disperse billions of spores quickly so the mushroom is designed to develop rapidly (in 1-7 days) and to have a maximized surface area for spore production. There are many ways to design a large spore-bearing surface area, and mushroom species exhibit them all. Underneath a cap that provides a structural foundation and protection for the developing spores, some mushrooms produce radiating plates called gills on which the spores are formed ('agarics' like portabella). Other species form a sponge-like structure of vertically oriented tubes inside of which the spores develop ('boletes' like porcini), while others form spine-like spore-bearing structures (tooth fungi like hedgehogs). In most of these mushrooms, the spores are forcibly discharged, so the cap is elevated by a stem to assure that the spores are released into the air for effective dispersal. Rather than produce a cap and stem, some mushrooms look like marine corals with highly branched, erect fruitbodies. In these coral mushrooms, the spores are produced all over the surface of the branches; again, an effective structure for maximized spore production. These quickly-formed fleshy mushroom species soon become fodder for myriad arthropods, mollusks and other animals, thereby serving an important role in the food web.

A different strategy is to produce mushrooms that live longer and release their spores slowly over weeks or months. These mushrooms are designed to avoid predation and to withstand environmental pressures encountered over long periods. Polypores and other bracket fungi can be seen all year long because they form their mushrooms from very thick-walled cells that inhibit bacterial growth and animal predation. Yet other mushrooms form their billions of spores inside an enclosed structure that opens only at maturity, and with the aid of splashing rain and plodding animals slowly 'puff' their spores into the air (puffballs). Interestingly, these different mushrooms shapes have evolved independently many times, indicating that not all mushrooms are closely related to each other. Some gilled mushrooms are more closely related to boletes, polypores or puffballs than they are to other gilled mushrooms. The repeated

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*MycoDigest is a section of the Mycena News dedicated to the scientific review of recent Mycological Information.*

### Speaker for October 19 MSSF Meeting



Dr. Gastón Guzmán

#### Traditions on Mexican Mushrooms: Edible, Medicinal and Sacred

The MSSF is proud to present highly-acclaimed mycologist Dr. Gastón Guzmán, one of the world's foremost authorities on the genus *Psilocybe*, as our guest lecturer in October. He will discuss the use of mushrooms in Mexico as well as the traditions of indigenous people with edible, medicinal and sacred mushrooms.

Dr. Guzmán first became interested in mycology in 1955 as a graduate student at the National Polytechnic Institute in Mexico City. He began collecting and cataloging the myriad species he found in nearby forests. From these first collections, he established a herbarium with more than 45,000 species.

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**October Speaker**

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In 1957, Dr. Guzmán was asked to assist noted mycologist Dr. Rolf Singer in his first visit to Mexico. On the last day of this expedition, Dr. Guzmán and Dr. Singer had a chance meeting with R. Gordon Wasson, who was in the region conducting research on *hongos magico*. From this meeting, Dr. Guzmán and Wasson formed a close friendship that would last nearly thirty years.

At present Dr. Guzmán works in the Instituto de Ecología at Xalapa, Veracruz, Mexico, where he founded the Department of Mycology. He has published more than 350 papers and a dozen books on fungi.

## MSSF Discussion Group on Yahoo Groups

The MSSF email discussion group facilitated through Yahoo Groups is a great way to keep in contact with other members and is one of the primary ways in which members keep up on news about the Society. The list features often-intriguing discussion of fungal-related topics, tips about current fungal activity, and up-to-the-minute news about MSSF functions.

The list is available in both individual-message and digest formats. Additionally, you can also subscribe to the group in "Special Notices" mode. That means that if you wish to receive only official announcements from the society and not email traffic from other members, you can subscribe using this method. (Subscribers to the list in regular and digest formats also, of course, receive official announcements in addition to posts from other members.)

To sign up, go to:

<http://groups.yahoo.com/group/mssf/>

Follow the link that says "Join This Group". (You will need to sign up for a free Yahoo Groups membership if you do not have one already.)

**Note: Deadline for the November 2004 issue of Mycena News is October 21. Please send your articles, calendar items and other information to: [mycenanews@mssf.org](mailto:mycenanews@mssf.org)**

## David Arora's Mendocino Mushroom Foray: Thanksgiving Weekend, Friday Nov. 26-Sunday Nov. 28

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 28, with a mushroom hunt, and runs through noon Sunday. Back by popular demand are foraging Canadian chefs Jill Milton and Brigid Weiler (co-authors of *Recipes from Garden, Sea, & Bush*); they will prepare meals including home-made bread, and as always there will be other chefs and experienced mushroom hunters on hand to contribute their help and expertise to what is always a fun and fungus-filled weekend.

Scheduled activities include mushroom hunts, beginning and intermediate identification workshops on local mushrooms, cooking demonstrations, a potluck fungus feast, and glimpses of Arora's ethnomycological research in various lands.

The cost is \$150 per person including lodging (in cabins) and most meals. To register, or for more information, please contact Debbie Viess at (510) 430-9353 (days or eves 7-9 pm) or [amanitarita@yahoo.com](mailto:amanitarita@yahoo.com) or 328 Marlow Dr., Oakland CA, 94605.

All experience levels are welcome, including beginners. When you register, please be sure to include an e-mail address if you have one. Space is limited, so early registration is advised!



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Editor: William Karpowicz  
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# The Foragers' Report

Patrick Hamilton

One of the first things done sometimes in writing this monthly column is to review past foraging articles of the same month for the last ten years or so—especially early in the mushroom year when not much may be happening—to get old ideas and turn them into some things new. Creative columnists of this in years gone by (Mike Boom, David Campbell, and Bob Gorman, to wit) used sundry delightful journalistic tidbits to fill this space for Octobers past. I will try with new bits of tid-

“Lovely chanterelles are being picked in Saskatchewan,” reports Connie Green. She also told me this morning (9/17) that the season in Washington and Oregon is HUGE. From the Olympic Peninsula to the south Oregon coast near Brookings great amounts are being found. Pickers are being paid as little as 50 cents a pound but are averaging about \$1.50 for those tasty *C. cibarius*.

In Crescent Junction, Oregon, the matsutake season is about to begin (and will have by the time you read this). Anyone with a creative sense of adventure can go up and poke around with, in, and amongst one of the largest hordes of commercial pickers anywhere. To get there drive up Highway 5 past Lake Shasta and take Highway 97 through Klamath Falls to Oregon's Willamette Highway (Hwy 58) and make a left and start looking when the habitat becomes hemlock, Doug-fir, and manzanita. Up around the more moist summit where the Sitka spruce grow you can maybe find the elusive blue chanterelle. This entire area is a wonderful place to forage. It's a lot of fun, is only a 9 hour drive from the Bay Area, and just might become one of your treasured “best mushroom times.”

If you go check out the serene, lovely, and lonely Mt. Bachelor drive (Oregon Hwy 372) and look for matsutake along the shores of some of the small lakes and, deeper into the woods, for the tasty and huge *Leccinum ponderosum*. There are places to stay in Sunriver or Bend and camping is always available.

For a longer trip do the loop around Three Sisters mountains by going through Bend up Hwy 20 and then go left on Highway 242 and continue up to McKenzie Pass. Look there for all sorts of fine delectables and then continue to Eugene and back to Highway 5.

The lobster mushroom season is pretty much over (again in The Northwest). Is that an over rated fungus, or what? We once made a faux “Lobster Newburg” for an David Arora Thanksgiving event and it tasted like sherry and cream with some crunchy stuff—that's all. Not that this mushroom is supposed to mimic that expensive (and exquisite if poached in butter)

shellfish in taste (it's color only), but come on—it still tasted like *R. brevipes* to me, \$29.99 at my market.

Sulfur shelves are not showing themselves well, so far. They usually surprise us with how dry the conditions appear when they do too. But this is maybe “yet one more thing that we don't understand about fungi.” Few are being seen (as of this writing September 17).

Last month fall Sierra boletes were mentioned as possibly fruiting by now but they aren't. Like this column mentioned before, lodgepole pines are where those porcini are found. That pine likes both dry and moist areas—unlike many other conifers—if you know any boggy mountain meadows with *P. contorta* var. *murryana* it says here to check them out in October. It's time for the recipe section of this column but because no mushrooms are available yet, around here in our woods, let's go to the supermarket and procure some of those inexpensive chanterelles from the Northwest (or, better yet—pick your own there) and make something completely different:

## Golden Chanterelles and Leeks in Apricot, Pomegranate, and Tarragon Brandy Cream

Serving Size: 4 Preparation Time: 1/2 hour

Ingredients:

3/4 lb Golden Chanterelles  
 1/2 leek, medium, white part only, diced large  
 1/2 onion, med, diced  
 2 tbsp butter, unsalted  
 1 tbsp apricot jam  
 2 tbsp dry white wine  
 1 tbsp brandy  
 1/2 cup heavy cream  
 1 2/3 tsp tarragon, fresh, minced  
 gray sea salt  
 black pepper, freshly ground  
 1/4 cup pomegranate seeds

1. Dice or pull apart the mushrooms (to do this start at the stem bottom and pull a little upwards—it will result in long pieces). If they are wet then dry sauté in a hot pan with salt scattered on the bottom and no fat, then add fat and leeks. If dry then sauté in the butter with the leeks and onions until both are well cooked.

2. Add the jam and stir in, add the wine and reduce au sec (until dry). Add the brandy. Reduce.

3. Add the cream over high heat and allow the mushrooms to absorb 3/4 of it. Whisk to keep the emulsion and help prevent the cream from separating (the fresher the cream the better). Add the tarragon. Plate and place pomegranate seeds on top. May garnish with tarragon stem.

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**Mycodigest**

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evolution of similar morphologies (convergence) is a good clue to their adaptive significance. Most of the adaptive features of mushrooms that aid in their survival and success are physiological or microscopic and are not seen easily. Toxins, distasteful compounds, anti-freeze, hydrophobic tissues, sticky residues, hooked or needle-shaped cells are some examples.

Concerning color variability, in many cases mushrooms are brightly colored to attract spore dispersers, analogous to brightly colored fruits that attract seed dispersers. Stinkhorns are some of the most unusual mushrooms known, suggesting props from the X-files. They are often bright red and oddly-shaped, like starfish, phalluses or wiffle balls. Both color and shape are visual attractants for insects. Moreover, as their common name implies, they produce foul volatile compounds that smell like dead and rotting flesh. The strategy for stinkhorns is to attract flies that eat the slimy, nutritious spore mass, fly off and defecate in a new location where the spores then germinate in a nitrogen-rich substrate. Stinkhorn spores are adapted to pass through the digestive system of insect where the insect's enzymes may even aid in spore germination. The fly benefits from this too in having food to eat, and in providing food for its progeny who consume the stinkhorn. In a few cases, mushroom colors may serve as warning coloration like that seen in poison dart frogs and coral snakes. Some mushrooms with unpalatable or toxic compounds are distinctively colored and may serve as a warning to potential predators. Avoiding predation is important to mushrooms only when they are young, before the spores are formed. Remember, when a mushroom is mature it has already dispersed millions to billions of spores and it has effectively served its purpose. If an animal eats it at maturity, the animal becomes an additional dispersal vector for the fungus. Here then, being brightly colored to attract animals is beneficial even though the mushroom is consumed. Who knows, maybe mushrooms come in fantastic shapes and colors just to enhance the aesthetics of this planet, thereby making us happier and more conservation centric — the altruistic mushroom.

*A scaled down version of this article was published in Bay Nature Jan.-Mar. 2004*

**Society Officers**

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**Foragers' Report**

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Serving Ideas : with rice, scrambled eggs, a wide pasta, or toast rounds—or by itself as a warm side dish for a lunch with a cool fall salad of bitter and sweet greens, oranges, red onions and a spicy vinaigrette.

Wine suggestions: Navarro Gewurztraminer, a fine, aged, Loire Chenin Blanc or Sancerre Sauvignon Blanc, or a New Zealand Sauvignon Blanc from Kim Crawford, or Mason's Sauvignon. Blanc from Napa. A sparkling wine like a Spanish Cava could be good too.

For those of you who enjoyed the game presented in last month's recipe and encounter some porcini in the Sierras—play with this one.

**Wild Boar and Wild Mushroom Tomato Sauce**

Serving Size: 6 Preparation Time: 1 hour

**Ingredients:**

3/4 lb wild boar sausage  
 2/3 oz porcini mushrooms, dried  
 2/3 oz other wild mushrooms  
 1 onion, medium, diced  
 2 garlic cloves, minced  
 3 1/2 tbsp parsley, chopped  
 1/3 tsp oregano, dried, minced  
 1/3 tsp rosemary, fresh, minced  
 1/3 tsp thyme  
 3 1/2 oz tomato paste  
 1 2/3 tbsp sherry  
 2/3 cup red wine  
 3/4 of one 15.5 oz can tomatoes, chopped  
 gray sea salt and freshly ground black pepper  
 water

1. Soak the mushrooms in warm water for 15 minutes. Squeeze dry and finely mince them. Reserve the liquid.
2. In a sauce pan sauté the onion, parsley, herbs, wild boar sausage (removed from casings), porcini and other wild mushrooms, and garlic. Mix the paste with the wine and add along with the tomatoes. Add the mushroom soaking liquid and sherry. Simmer until thick. Add salt and pepper and enough water to make 48 ounces of sauce. Simmer for 15 minutes more. Adjust seasonings.

Serve over any pasta.

Wine suggestions: Ridge Pasani Ranch Zinfandel or any Dry Creek Zinfandel (where this particular pig was arrow-shot), an inexpensive but big and fruity California Syrah (Delicato is a good value), or whatever you usually drink with wild boar.

That's all for now folks!

# Cultivation Corner

By Ken Litchfield



October is the last month of real summer weather mushrooms before the end of daylight savings time kicks in, the short days, rainy weather, and the start of the regular mushroom season. In October around the Bay Area, there are the fog drippers, a group of mushrooms that grow and fruit well in the warm temperature and moisture from irrigation systems or fog drip.

One of the most reliable fog drippers is the brown shingled Shaggy Parasol, also commonly called “*rachodes*.” It is one of those fungal gems whose taxonomic ramblings have spanned so many genera that it is more reliably known by its common name or just the species. Currently it is *Macrolepiota rachodes* but soon is due to move to the genus *Chlorophyllum*. In its native habitat it likes the humus under Monterey cypress and is particularly fond of rotting horse manure or grass clippings, perhaps due to the extra nitrogen. They can be found in Golden Gate Park where mounted park police typically tie up the horses or where the gardeners regularly dump their grass clippings. In the East Bay they can be found around the side of the manure piles where the Oakland Zoo dumps their zoodoo. Make sure that they don’t have an olive green spore print and mature gills or you will have the look alike puker *Chlorophyllum molybdites*, which prefers grassy areas in the warmer inland valley. Once you find a patch of them it is easy to predict their fruiting. With a little regular moisture they will produce primordial babies with bulbous bases that, with a bit more water, can pop up quickly. When a fog bank is triggered to roll in after a hot day and the eucalyptus and cypress are sifting out the moisture and raining down drops all night, the next morning there will usually be several Shaggy Parasols scattered around or in clumps fully unfurled. Cut the stems, which stain orange-ish, to gather the tops for eating. Then dig around the bulbous bases to gather some of the mycelial mass to transfer with the bases to similar substrate in other parts of the park or your backyard. You can leave them in a plastic bag with substrate for as much as a week before planting out and the mycelium will begin to grow out to coalesce all the bases and substrate. The tops are a very tasty mushroom cooked fresh or, when dried, a jar full smells just like freshly hulled pecans.

The Shaggy Mane or *Coprinus comatus* is another excellent culinary mushroom that can be found much of the year but is one of the few found this time of the year. They will come up in the thatch of an irrigated lawn and can often be found on Crissy Field. They come up quickly and you usually have to get them in the morning as the heat of the day causes them to melt quickly into a drippy Inky Cap. They can be a foot tall and look like large white shaggy bullets sticking up above the grass. Sliced vertically through the stipe they can be ID’ed firmly by their

pure white color and hollow stem with a white thread running down the middle of the hollow. They can be captured similarly to the Shaggy Parasol but seem to have a wider range of substrate likes. They often can be found in a seemingly unlikely place alongside a road erupting out of the barren dirt. But this is an indication that the area was disturbed, putting a layer of soil on top of a layer of organic matter substrate like grass, in effect “casing” it. You can transfer your captured basal mycelium into a dampened straw bale with regular successful fruiting, especially if you cover the infiltrated bale with a thin casing of soil on a thick layer of straw.

Another mushroom-not so easy to capture and transfer-is the Prince or *Agaricus augustus*. It is a large golden mushroom with thin chocolate brown shags found uniformly all over the cap. It likes sandy humusy soil under Monterey pine where it can get filtered fog for its slow development. It doesn’t pop overnight like other fog drippers but takes a week to 10 days to get from emergence to big meaty mass. It has a very tasty, almost sweet flavor with a rich anise almond aroma when cut. The clump usually erupts from so deep down in the dirt that is difficult to dig down to the level of the mycelial mass to transplant it. Even when captured by sterile techniques it is finicky about fruiting (though Don Simone has gotten it to produce out of a teacup of substrate).

Two other summertime wild mushrooms that have adapted well to human activity are *Clathrus ruber* and *C. archeri*, the Lattice Stinkhorn, (or Stinky Red Whiffle Ball,) and the Octopus Stinkhorn. Their favorite habitat is garden pathways strewn with tree trimmer’s wood chips, composed in the Bay area of Monterey cypress, Monterey pine, and eucalyptus. They are so easy to grow. You can often see them in dozens of eggs waiting for the next watering of the garden to crack open. The mycelium will be so infiltrated through the wood chips that you can lift a layer out and transfer it to newly chipped areas.

If you have never tried eating these, boy, are you in for a treat. Well, of course not when they’re mature. No, that’s when they attract flies to spread their spores. And so they smell like rotten meat, not the most palatable of dishes. But, you don’t eat past prime porcinis, now do you? You like the firm, nubile flesh of a young tight piggy, not the blobby, maggoty mounds of rotten pork that you can find in the woods by their odor. Same with the Stinkhorns. Get ‘em in the egg stage, hummingbird to goose egg size, uncracked, firm and plump. You can easily get several dozen in clutches by free foraging. The “shell” is a leathery coat like a reptile egg or the dura mater of a monkey’s brain. Inside are the convolutions of the lattice or arms to be, just like the convolutions of the monkey’s cerebral cortex. In fact, slicing up the *Clathrus* eggs is just like slicing up monkey’s brains, but without the screeching. Between the grayish white convolutions in the slices you will see a kind of clear gooey gel

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**Cultivation Corner****Continued from page 5**

that holds everything in the slice together. The slices can be cooked immediately or put into plastic ziplocks and frozen for later. Even at full smelly maturity the chemical constituents only simulate rotting flesh; there is nothing poisonous about them. They're only pukers by smell, not by eating. And in the uncracked state they smell quite fine. Just don't leave them laying around with warm temperatures in an enclosed area. Refrigeration will keep them for several days.

Cover the pan of a skillet with a layer of olive oil and heat it until water droplets sputter when finger flicked into the oil. Slide the slices from several eggs into the skillet and almost instantly the white convolutions will turn red, then cook them until the slime coagulates or disappears. They can be eaten while soft when the texture is like cheese or hard boiled eggs or cooked longer until crispy like bacon. They make a very good BLT, substituting the B with crispy vegetarian *Clathrus* bacon. *Clathrus* is a strong flavored mushroom with a flavor like a strong cheese. Some people are put off by the thought of eating *Clathrus* eggs, but only due to social aversion. I don't think you would like porcins if you had in your mind the image of the mature rotting

**Calendar****Continued from page 8**

**Saturday, November 27: Myxomycetes workshop with Bruce Ing.** \$35 per person, limited to 20 people. For more information, contact John Lennie at [jlennie@comcast.net](mailto:jlennie@comcast.net).

**Saturday and Sunday, December 4 & 5: Fungus Fair.** Oakland Museum 10-5 Saturday, Noon-5 Sunday. Speakers, cooking and dyeing demos, mushroom oriented vendors, kid art projects, mushroom soup sales, and fungal displays galore. For more information or to be part of the planning committee contact Ken Litchfield at [klitchfield@randallmuseum.org](mailto:klitchfield@randallmuseum.org), 415-863-7618 or Dan Long at [danlong@astound.net](mailto:danlong@astound.net), 925-945-6477.

**Monday, December 13: Annual Holiday Dinner.** Snow Room, Oakland Zoo. More details in the November issue.

**Saturday, January 15-Monday, January 17, 2005: SOMA Camp.** Featured speaker Dr. Tom Volk, with special guests Gary Lincoff, Paul Stamets and Jim Trappe. For more information visit [www.somamushrooms.org](http://www.somamushrooms.org) or call 707-887-1888.

**Friday, February 4-Sunday, February 6, 2005: All California Mushroom Clubs Foray.** Albion, California.

**Myxophiles to Gather in November**

Our November speaker, Bruce Ing, is also giving a workshop on slime-molds (aka myxomycetes) while he is here. Now is the time to mark November 27 on your calendars for this very special event.

If you aren't familiar with slime-molds, they come in many colors and shapes, from metallic balls to big yellow or orange blobs on decaying wood and vegetation. Mushroom hunters see them on the forest floor, but they also grow in the tree tops. They look vaguely fungal but are not true Fungi (like boletes and chanterelles), and have followed a separate evolutionary trail. Slime molds are truly remarkable organisms which, for a time, stay in one place and then reorganize themselves into a kind of amoeba and move on!

Bruce is delightfully described on a Welsh web-site as "a local mycologist from Mold." It is the perfect address for someone who specializes in slime-molds! Bruce recently put a lifetime of experience into the "Myxomycetes of Britain and Ireland" (1999), the first such monograph to cover the British Isles in over 100 years. Before retiring, he taught on the English side of the border in Chester College and has led countless forays for the British Mycological Society to obscure corners of the British Isles, various parts of continental Europe and elsewhere. However, this will be his first visit to California. He will be here for about two weeks and there will be several opportunities to meet him; look for more information later.

Bruce's workshop is a unique opportunity to expand your mycological horizons; you will learn how slime molds live and how to identify them. The workshop will take place on Saturday, November 27, in a well-equipped teaching lab on the Berkeley campus where everyone will have the use of a microscope. It will run from 10:00 until 5:00 and will be limited to 20 people; the cost is \$35. Please contact John Lennie at [jlennie@comcast.net](mailto:jlennie@comcast.net) to hear more by email. Even better, and to be sure of a place, make out a check now for \$35 (payable to "Mycological Society of San Francisco") and send it to,

John Lennie  
861 Keeler Avenue  
Berkeley, CA 94708-1323

**Please Renew Your Membership for 2005 Early**

This is a good time to renew your membership for 2005 (or beyond). You can do so by using the handy form on this page and mailing it, with a check made out to "MSSF Membership," to MSSF Membership, c/o The Randall Museum, 199 Museum Way, San Francisco, CA 94114; or by using the PayPal option on the MSSF website.

**Multiple year membership rates approved by MSSF Council for renewals beginning Jan. 1, 2005:**

	1-yr	2-yr	-5% 3-yr	-10% 5-yr	20 x 1-yr Lifetime
<b>Regular</b>	\$25	\$50	\$71.25	112.50	500.00
<b>Senior</b>	\$20	\$40	\$57.00	90.00	400.00
<b>Student</b>	\$20	\$40	\$57.00	90.00	n/a
<b>Electronic</b>	\$15	\$30	\$42.75	67.50	300.00

**Regular** members receive the yearly *Roster* of members and the *Mycena News* by mail.

**Senior** members must be over 65 and enjoy all the privileges of regular membership.

**Student** membership is for full-time students who receive both the membership *Roster* the *Mycena News* by mail.

**Electronic** members must download the yearly *Roster* of members and the *Mycena News* for themselves from the mssf website.

Members in all categories are eligible to sign up for inclusion in the information sharing Yahoo group. Consult the MSSF website [www.mssf.org](http://www.mssf.org) for information.

A few of you have already renewed for 2005 (or beyond), so be sure to check the mailing label on your *Mycena News* to find out if your membership expires in December of 2004.

## MSSF Scholarship

The Mycological Society of San Francisco offers scholarships to full time graduate students majoring in mycology attending colleges and universities in northern California. These scholarships vary in amount from \$500 to \$1,500 and are given in the name of Esther Colton Whited and Dr. Harry Thiers. All research proposals are welcomed, but special consideration will be given to taxonomic studies of the higher fungi of the Pacific States.

Requirements include two letters of recommendation, one from a professional mycologist, a brief statement describing the research project, and agreement to present the results at a general meeting of the MSSF. Send inquiries/materials to Robert Mackler, 157 Mesa Ct., Hercules CA, 94547. Deadline for applications is December 10, 2004.

**MYCOLOGICAL SOCIETY OF SAN FRANCISCO – Membership and Membership Renewal Application**

**New Members please fill out as much information as you can. Members who are renewing need to fill out only the blanks for which information has changed within the last year. Please check the current *Roster* to see if any of your address, phone, and email need updating!**

Name 1: \_\_\_\_\_ Home Phone: \_\_\_\_\_  
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 Membership type: \_\_\_\_\_ Adult/Family (\$25) \_\_\_\_\_ Senior/Students (\$20) \_\_\_\_\_ Electronic (\$15)  
**Please mail the filled out form along with your check made out to 'MSSF membership' to MSSF Membership, c/o The Randall Junior Museum, 199 Museum Way, San Francisco, CA 94114**

**Mycological Society of San Francisco**  
c/o The Randall Museum  
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## **MSSF Calendar, October, 2004**

**Monday, October 4: Culinary Group Potluck Dinner.**

For more information contact Alvaro Carvajal at [alvaro.carvajal@sbcglobal.net](mailto:alvaro.carvajal@sbcglobal.net) or 415-695-0466. Future Culinary Group Dinners (all Mondays): November 1, January 10, February 7, March 7, April 4, May 2, June 6, 2005

**Tuesday, October 19: MSSF General Meeting.** Randall Museum, doors open at 7:00 pm. Gastón Guzmán will speak on "Traditions on Mexican Mushrooms: Edible, Medicinal and Sacred".

**Saturday, October 30: Annual Yuba Pass Foray.** Meet at Chapman creek campground 9:00am. We will explore the camp area and then drive to a couple of seep areas. There will be a pot luck cook out Saturday night. Major snowstorm cancels. Costumes are ok. Contact Norman Andresen at [n.andresen@comcast.net](mailto:n.andresen@comcast.net). 510-533-6541 or Herman Brown at [herman@fungi-zette.com](mailto:herman@fungi-zette.com), 530-284-6241.

**Thursday, November 11-Sunday, November 21: Mendocino Wine & Mushroom Fest.** Eleven days and nights of mushroom and wine themed events throughout Mendocino County, including special mushroom dinners, winery presentations, seminars, B&B events, walks & forays, tastings, classes, and much, much more. SOMA members will be doing cooking demonstrations, along with other presentations and public outreach, at the Ford House, in downtown Mendocino, on Saturday November 13. For a complete schedule of Fest events, visit [www.gomendo.com](http://www.gomendo.com) or call toll-free 866-466-3636.

**Friday-Sunday, November 12- 14: Mendocino Woodlands Foray.** More information will be available in the November newsletter, or contact Mark Lockaby at [Marklockaby@sbcglobal.net](mailto:Marklockaby@sbcglobal.net)

**Friday, Nov. 26-Sunday Nov. 28. David Arora's annual Thanksgiving weekend Mendocino Mushroom Foray in Albion.** See inside for details.

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