

Mycena News

Mycological Society of San Francisco

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Society Officers:

President: Norman Andresen	510.278.8998
Vice President: Tom Sasaki	415.776.0791
Treasurer: Monique Carment	415.474.7220
Secretary: Amy Goldman	415.647.7430

Select Committees:

Forays: Norm Andresen	510.278.8998
Book Sales: Chris Thayer	510.283.4858
Membership: Wade Leschyn	415.364.1494

Membership Information

To join the Mycological Society of San Francisco, send a \$20 check, payable to MSSF (\$12 seniors 65 and over, and full time students), to Wade Leschyn, 219 Sequoia Ave., Redwood City, CA 94061. MSSF members may join the North American Mycological Association at a reduced rate by sending a separate check for \$12 payable to NAMA, to Wade at the same address. For further information call Wade at 415.364.1494.

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 Mike Boom, 4323 Sequoyah Rd., Oakland, CA 94605. Or you can email them to mboom@ascend.com, or fax them by calling by voice first to 510.635.7723.

Editor and Page Layout: Mike Boom
 Printing/Mailing: Mother Lode Printing,
 Jackson, CA

NAMA Foray Lands on California Shores

This coming February, 1998, from the 13th to the 16th, the North American Mycological Association will hold their annual foray in California for the first time since 1976. The foray is hosted jointly by the Fungus Federation of Santa Cruz and the MSSF, and is officially titled the "Dr. Harry D. Thiers NAMA Foray" to honor our scientific advisor emeritus. The foray's theme is "Fungi Forever? Maintaining Biodiversity," and looks at the importance of fungi and maintaining their diverse roles in the natural world.

This foray is a wonderful opportunity for MSSF members to participate in a nationwide congregation of amateur mycologists and—because we are cohosts—it's open to all MSSF members whether they are NAMA members or not. The foray takes place in Asilomar in the Monterey Bay Area, with all of its attendant attractions: Monterey Bay Aquarium, Carmel Village, Santa Cruz, Point Lobos, Big Sur, and Elkhorn Slough. There are 450 slots for attendees, which can fill up quickly, so if you're interested you should send in your application (found later in this newsletter) without dawdling. Here are some details from the NAMA Foray's official flyer:

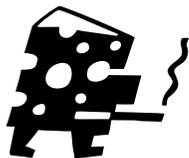
Mycologists: Principal and host mycologist is Dr. Dennis Desjardin, the MSSF's scientific adviser and mycology professor at San Francisco State University. A partial list of other mycologists, both amateur and professional, who are participating include (alphabetically) David Arora, Alan Bessette, Tom Bruns, Sam Droege, Roy Halling, David Largent, Gary Lincoff, Andrew Methven, Orson Miller, Lorelei Norvell, Ron Petersen, Paul Stamets, Walt Sundberg, Satit Thaitthatgoon, Jim Trappe, Rod Tulloss, Else Vellinga, and Nancy Weber. Many of these people will lead a Foray to one of our varied habitats; the scenery is breathtaking at all sites! There is a special Foray to help beginners learn as they look, and also a special Foray for mycophagists (see below).

Program: We have a full and varied program of presenters addressing the Foray's theme "Fungi Forever? Maintaining Biodiversity." We also offer a tour of a commercial mushroom grower and a tasting of regional wines: after all, this is California! Part of the calendar is set aside for mycophagists. Chef John Pisto will lead a Foray, then, in the field, prepare and serve a 5-course luncheon with wines (\$30 extra). Chefs Jack Czarnecki, Patrick Hamilton, and John Pisto will each give a culinary demonstration and all will appear on a panel. Last, but never least, under Ursula Pohl's guidance, NAMA's Mycophagy committee will present extraordinary taste treats.

Location: Asilomar—"refuge by the sea"—is a beautiful 90-acre State Park located on the shores of Monterey Bay. It is 20 minutes from the Monterey airport, 1 hour from the San Jose Airport, and 1 hour 45 minutes from the San Francisco Airport. In the early 1900's. Asilomar's original historic buildings were designed for a YWCA Camp by Julia Morgan, architect of Hearst Castle. Newer "contemporary" buildings are scattered throughout the site. All rooms are non-smoking, newly-renovated, and have a private bath.

Registration: Please be sure your membership in the MSSF, Fungus Fed, or NAMA is current. To register, complete both sides of the registration form. Three people sharing the same room may use a single form. Your check for the full amount must accompany your registration. Rates are reduced for those under 18 and commuters—those not staying at Asilomar. Registration starts at noon on Friday, Feb. 13; room check-in time is 3 PM. Guests arriving early may purchase lunch at Asilomar, noon to 1 PM; there are also restaurants within easy walking distance. Check-out time is noon on Monday, Feb. 16.

NAMA continued on page 5



Fungal Emanations From the Big Cheese

This upcoming year has all the portents of an exciting season: NAMA is coming to town, giving our members a chance to network nationally without leaving our home turf. Our fungus fair/wild mushroom exhibition is moving to a new location. And El Niño is on its way, which usually means heavy and warm rain in this area.

In my term as president, I'd like to encourage the things that we, the MSSF, do best: Educating the public through our meetings, walks, and fairs, making these events socially enjoyable for our members at the same time. I'm also looking forward to seeing more MSSF information in electronic form through the Internet at sites such as the

MSSF web site, maintained by Mike Wood, and the Bay Area Fungi web site created by Mike Wood and Fred Stevens with contributions from other MSSF members. If you wish to chat electronically, Wade Leschyn has set up a mushroom bulletin board that you can use.

Whether you decide to participate in the MSSF electronically or in real life, here's looking at another great mushroom season with fellow MSSF members.

Norman Andresen, President

Letters to the Editor

Weekday Forays, Anyone?

Hi, I'm Bennie Cottone, a relatively new MSSF member who joined in late 1995. I've had a great time at MSSF functions meeting new people, hunting (and eating) various fungi. What prompts me to write is that most MSSF events (the fair, Mushroom Madness, and especially the overnight forays) occur on weekends. Due to the nature of my work, this means that I can't attend most events. The schedule for these events makes good sense, since most people work Monday through Friday during the day and have the weekends free.

My own schedule as a freelance oboist is highly irregular and I frequently work weekends and weekday nights with weekdays free. So I often hunt alone, midweek—which can be a very good thing. But sometimes a little company is welcome, not to mention some expertise, and someone to split the drive and other costs with.

My questions for the general membership are:

Are there any of you out there who also work irregular hours and can foray during the week? If so, who are you and how can we get in touch? Can we arrange a couple of midweek bolete and morel overnights in the future?

I hope I'm not alone with these thoughts, and am willing to keep a list of interested people. Those of you who can foray during the week are welcome to call or write me with your name and phone numbers. (Sorry, no fax or email.) If enough people are interested, maybe we can note weekday forayers in a future directory and get some weekday activities together.

You can reach me at:

Bennie Cottone
1060 Cole St., #1
San Francisco, CA 94117
(415) 731-3798

Fusarium Fuss

Dear Mycena News,

We are conducting our thesis work on various aspects of pitch canker. It's always interesting to see how this tree disease is portrayed in the media—such as the May 1997 article by Bill Freedman, "Fusarium Mould May Wipe Out America's Pine Trees." While it's encouraging to see how concerned people have become about the impact of this disease on both ornamental and native pines, much of the popular belief about the fungus has become skewed toward sensationalism with the recent flurry of media attention.

Since pathogenicity trials under controlled conditions in the greenhouse show that the fungus is capable of causing disease on most species of pine trees, the popular press often sees this as reason to speculate that the survival of all pine trees is seriously threatened by this disease. However, the coastal pines (i.e. Monterey pine and Bishop pine) seem to be the most susceptible to the disease. We are hopeful that pine forests in other regions will not experience the same epidemic as is occurring in the coastal counties. Work is currently underway in Prof. Tom Gordon's lab at UC Davis to determine the relative susceptibilities of ten native California pines, to evaluate the potential risk of disease to other forested areas. If pitch canker's natural range is restricted to the most susceptible pines, such as those native to the coastal forests, it would still constitute a serious problem. However, it would fall far short of ravaging the pine forests throughout the state, let alone the country.

We were intrigued to read about the synergism between nematodes and pitch canker, and would be very interested to know the source of that information. We are currently surveying over 800 trees on the Monterey Peninsula three times a year to study the epidemiology of the fungus in more detail. By taking data on the incidence of pitch canker, mistletoe, and gall rust on these trees, we hope to determine if there are any correlations between these diseases. However, as far

Fusarium continued on page 4

1997 MSSF Fungus Fair

A Message from the Committee Chair

Way back in January, Chester asked me to take on the role of 1997 Fair Committee Chair. The 1996 Fair was considered a great success by all thanks to the dedication, creativity, and enthusiasm of Lisa Bauer as committee chair, and to all of us who gave our time and expertise for the fair. Over 1500 people attended last year's fair. The displays were beautiful and informative, the food was delectable, the demos and speakers were well attended and enjoyed, the vendor area was busy and festive. We even came out a bit ahead financially.

Lisa created some very big shoes to fill. My first inclination in response to Chester's kind invitation was to turn around and run like hell as if I'd encountered a hungry grizzly bear while toting pockets full of salami. Resisting that temptation and disarmed by Chester's usual enthusiasm and persistence, I agreed to consider it, while in reality hoping to buy some time, searching for a way to gracefully weasel out of the entire proposition.

During the next few days, the more I thought about the fair, the more thoughts and ideas began to flow about what worked in 1996 and what could be improved upon, about how much fun it was to gather with fellow members during the planning process, and about how gratifying it was to be part of creating such a glorious event that has been an MSSF tradition for over 25 years. How could I possibly not agree to this? I spoke to a few confidants, relating that I was considering accepting the role. My recollection of the responses seems to range from "What are you crazy?" to "Oh no, have you been into those *Psilocybes* again?" Well, crazy is as crazy does. I agreed to do it.

So here we are in September and already we've come a very long way toward the 1997 fair. Many of us have come to share a new vision of the fair for this year, building on the foundation of years past while enhancing and embellishing with key innovations. So it is that we have the brand new Presidio location and will expand the fair and forays to 2 days. We will have "large-as-life" habitat displays and an outdoor cooking demonstration staged to look and feel like the camping forays we have all come to love so dearly. A new design for the scientific displays is underway, Chez Chanterelle will be better than ever, and we have already lined up some very well-known and exciting speakers.

All of this has come about solely because of the enthusiasm, commitment and dedication of you who cherish and believe in the fair. You who give generously of your ideas, your expertise and your time to share with the Bay Area community an expression of what the Mycological Society of San Francisco is all about. Of what it really means to belong to such a very special group of people sharing our common interest in and love for the Kingdom of Fungi.

I cannot thank you all enough for getting us this far. There is much left to do in the next few months, and it is essential that each and every one of you find something of yourself to bring to the creation of this spectacular event. If you haven't done so already, check out the list of subcommittees, find an area of special interest to you, and please contact either myself, Tom Sasaki, or one of the subcommittee

chairs. I can promise you this—it will be rewarding, it will be appreciated, and it will be a lot of fun. And there will be a very special surprise event in 1998 to thank all of you who participate!

Terri Beauséjour

1997 Fair Committee Chair



Rumors are Fair Game

Rosemary Furfaro and the 1997 Food Committee have been gearing up for many culinary delights in "Chez Chanterelle" this year. Besides the traditional mushroom soups and portabello burgers, they have planned a number of new surprises and are working on a very special, um, well, truffles anyone?

Harry Theirs' new installment to the Agaricales of California series entitled "Russulaceae—Russulas" has recently hit the publisher. Will Chris Thayer be able to get us a good supply for the book table in time for the fair?

Forays, forays. That's right—two days of "pre-fair" forays this year! Some of our traditional Saturday forays will move to Friday. We will also have some new forays on Friday and Saturday. Do you know who will be your new foray coordinator this year? (Hint. Think rocks—and we don't mean 'scotch on the...')

And speaking of forays, the habitat displays committee will have a special Friday foray of its own to supply our new "large as life" mycological landscaping, oak woodland and conifer forest habitat displays. A great opportunity to get up close and personal with your habitat of choice! Calvin Goddard is waiting by the phone (which is often busy due to his newfound love of e-mail) to hear from those interested in the creation of these wonderful, "walk-through-able" displays. Try myconut@aol.com.

Taylor Lockwood has called in from his summer-long U.S. tour to say that he would be honored and pleased to present his "Treasures" show at the 1997 fair!

And what will the coming El Niño bring us this year? A fungal extravaganza?

Our long-time friend Tom Sasaki (member since 1976) will serve as MSSF Vice-president this year, and will also be coordinating volunteers for the fair. Every member should plan to give Tom a call and let him know how you'd like to help. No e-mail allowed (Tom is a confirmed cyber-rebel).

Timing is everything. And the time to inoculate those oyster and shiitake logs so that the 'fruits' of your labors can be displayed at the fair is now! What, no spawn? Perhaps Don Simoni can help!

Rumor has it that we will be honored with a talk by David Arora at the fair this year. According to Larry, "David said he would be happy to help!"

Terry Beauséjour

Why We Love to Help With the Fair

“Well, it’s pretty simple, actually. I like talking to the people about mushrooms and I like them talking about mushrooms to me. And I like being with the members beforehand—that is the fun!”

- Beryl Durnell, member since 1992

“The camaraderie of people working together and getting to know one another, like Norm. His heart is enormous and he is so generous. And Larry will give you the shirt off his back. I love the ID Process the night before because I learn so much... We get to do things together which we like to do anyway. Doing something for the community with friends, and the community has a wonderful time—it’s true—it’s magical!”

- David Bartolotta, Bassoonist and member since 1990

“A bottle of wine per person doesn’t hurt—this aspect figures quite heavily in the equation! Good food, lots of wine, interesting people... Yeah, no guilt. Guilt-free fair attendance!”

- Carol Hellums, Computer Programmer and member since 1988

“Other than the camaraderie, it’s the fastest way to learn the largest number of mushrooms. The book can sometimes be a little boring or confusing, but the people at the fair will point out the details. Why is it Amanita velosa? Because of...”

- Robert Mackler, 1997 Scholarship Chair and member since 1971

“That warm, tingly feeling...”

- David Campbell, Entrepreneur and member since 1991

“Certainly for myself it’s because I enjoy seeing others discover what I have discovered.”

- Erik Ramberg, Systems Engineer and member since 1995

“You sit someone down at a display table and tell them, ‘If you don’t know something, just make it up.’ I told that to a 7th grade boy once, and he said, ‘Oh, so that’s what scientists do!’ But, seriously, the greatest pleasure in being excited about something in life is sharing it with others—that is when it really comes alive!”

- Terry Sullivan, Science Teacher and member since 1994

“It’s an opportunity to see friends and exchange ideas. The fair itself—it’s the enjoyment of conversing with the public about a common interest. Other than meeting lots of single chicks, things do happen if you go. It is festive and the ideas flow!”

- Don Simoni, 1997 Cultivation Chair and member since 1993

“The main thing is that it gets you involved with the other members—it brings you closer to the other members.”

- Anna Grajeda, 1997 Culinary Group Chair and member since 1995

“Come for the fungi, stay for the fun!”

- Norm Andresen, 1997 President and member since 1986

Okay, You Want To Help

You’ve read all our persuasive propoganda, you’ve decided to take a fungal fling this fall. So what do you do now? Sad to say, there’s not enough room in this newsletter to list all the Fungus Fair subcommittee chairs or all the possible activities that you can help with. (As a hint, they include collecting fungi, identifying fungi, setting up displays, selling books and T-shirts, manning—or womaning—displays, helping with food, cleanup, and a myriad of others.) Terri Beausejour, this year’s energetic Fungus Fair chair will be happy to point you in the right direction. You can also take a gander at other fungus fair resources, listed here for your edification:

Fair chair: Terri Beausejour. Phone: 415.927.9623

Email: terri.beausejour@autodesk.com

Fungus Fair web site: <http://www.mykoweb.com/mssf/fair/SFFair.html> This web site keeps you up to date on all Fungus Fair activities. It includes a calendar of events, a list of Fungus Fair subcommittee chairs along with phone numbers and email addresses, directions to the new Fungus Fair location, and more. If you don’t have access to the web, don’t worry. You can attend a Fungus Fair planning meeting and get all the info that way. Or, call Terri...

The Mycena News Calendar on the back of this newsletter lists upcoming Fungus Fair planning meetings, some of which are coming up right away.

General Meetings where Terri will report on the status of Fair preparations and sweetly persuade you that you’d really like to help us all out.

Mike Boom

Fusarium continued from page 2

as we know there have been no equivalent studies performed in California, certainly none that include nematodes. If such a synergism was described in the southeast, it may not apply to California, where the epidemiology of pitch canker is quite different. For example, in the southeast the disease is reported to spread primarily by wind and rain and enters the host through wounds, while in California wounds are not important sites of infection. Instead, insect vectors play a major role in spreading the disease.

We would also like to address the issue of how changing the ecology of a plant or animal seems to lead to the impairment of the organism’s resistance to infection. While we do not question that changes in environmental conditions may often affect the susceptibility of a plant to disease, the dramatic effect of *Fusarium subglutinans f.sp. pini* on the trees of coastal California is more likely a result of the pathogen being an exotic introduction to which the trees have very little heritable resistance. Still, we are interested in how trees in different environments (i.e. urban vs. wild) will respond to pitch canker, and will be addressing this in the survey on the Monterey Peninsula mentioned above.

Sincerely,

Karen Wikler and Sharon Clark

krwikler@ucdavis.edu sleclark@ucdavis.edu

NAMA continued from p. 1

Rates for both Asilomar residents and commuters include the Foray fee, a Foray T-shirt, and parties. Asilomar's rates vary depending on whether there are 1 or 2 or 3-4 people in a room. Per person fee structures follows:

Asilomar residents: \$395 (1 per room), \$325 (2 per room), \$275 (3-4 per room); under 18, \$155; 3 nights. Friday dinner through Monday lunch; Leaving early? You may request a box lunch.

Commuters: adult, \$155; child under 18, \$90; 3 dinners, 2 lunches; State Park day-use fees.

Trustees' Meeting, 2/12: \$125 (1 per room), \$80 (2 per room), \$65 (3-4 per room); 1 night; 3 meals.

Registration confirmation includes more information and contact numbers. Meanwhile, these may be useful:

Motels: 4 border Asilomar; some have kitchens; many more in Pacific Grove, Monterey and Carmel. Contact the Chamber of Commerce, 408-373-3304, Tue.-Fri. 9 AM-5 PM; Sat. 11 AM-3 PM.

Camping: Veterans Memorial Park, 408-646-3865, 5 mi. to Asilomar; 40 sites; RVs to 21', no hook-ups.

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Dr. Harry D. Thiers NAMA Foray

February 13-16, 1998

Asilomar, California

Registration Form

People sharing a room may use the same form. To register after Nov. 1, contact the Registrar.

Complete both sides of this form & mail with a check to "NAMA '98 Foray" for the total amount (#14) to the registrar:
Shea Moss, NAMA '98 Registrar, 25700 San Jose-Soquel Rd., Los Gatos, CA 95033;
phone & FAX 408-353-2906, e-mail: shayzer@aol.com

1. Name _____ M F NAMA member Club _____
Address _____ ph (____) _____ e-mail _____
2. Name _____ M F NAMA member Club _____
Address _____ ph (____) _____ e-mail _____
3. Name _____ M F NAMA member Club _____
Address _____ ph (____) _____ e-mail _____

For Asilomar Residents Only

Money Matters for All Registrants (rates based on #/room)

4. Number per room: 1 2 3-4
5. Preferred housing:
 historic contemporary
6. Child(ren): ages _____
 Interested in a children's program
7. Need easy-access room
8. If roommate(s) not on this form:
 assign me a roommate
I want to room with _____

	1/rm	2/rm	3-4/rm	# people	subtotal
9. Trustees meeting	\$125	\$80	\$65	___	_____
10. Asilomar, adult	\$395	\$325	\$275	___	_____
child under 18 with parent, \$155				___	_____
11. Commuter, adult, \$155				___	_____
child under 18, \$90				___	_____
12. Pisto's Luncheon Foray; \$30/person				___	_____
13. Late fee \$30/person (after 11/1, if space)				___	_____
14. Total amount enclosed				___	_____

15. Dietary concerns, name: _____ vegetarian diabetic severe food allergies
16. Arrival date: _____ Departure date: _____
17. Name tag content for each registrant (e.g., nickname, last name, hometown, club) and T-shirt size:
#1 _____ T-shirt: S M L XL XXL
#2 _____ T-shirt: S M L XL XXL
#3 _____ T-shirt: S M L XL XXL

18. Liability waiver (registrants 18 & older to sign): By signing below I release the North American Mycological Association, the Fungus Federation of Santa Cruz, the Mycological Society of San Francisco, their officers and members from any and all liability and loss arising from any accident, injury, or illness which may result from activities of the 1998 NAMA Foray.
- Signature #1: _____ Date: _____
Signature #2: _____ Date: _____
Signature #3: _____ Date: _____

Tips For MSSF Registrants

If you want to attend this winter's NAMA Foray, a rare opportunity for NAMA participation without major travel, remember these points:

- You don't need to be a NAMA member to attend because the MSSF is one of the sponsoring clubs.
- If you do want to join NAMA, remember that MSSF members can join at a discount as described on the front page of this newsletter under "Membership Information."

- There is a maximum of 450 registrations for the foray which may be cut to as few as 350 if there aren't enough early registrants.
- Half of all the registrations are reserved for non-local NAMA members.

You'll notice that the application below has a list of activities described by one or two words. This newsletter is crammed too full to list all the activities in full here. If you'd like a brochure, contact Shea Moss, the registrar, at the address or phone number on the opposite side of this registration.

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Dr. Harry D. Thiers NAMA Foray

February 13-16, 1998 Asilomar, California

Registration Form

Note: the commercial-grower tour and the wine tasting are limited 30 people; Pisto's Luncheon Foray costs an extra \$30 per person and is limited to 40. Please sign up for forays and workshops to help us schedule better. Once your registration is processed we'll send you a map to Asilomar, additional information, and Monterey Bay Aquarium coupons (valid Sat. 2/6 - Sun. 2/22/98) that are good for a reduced price and membership-gate access.

		1st Registrant's Name	2nd Registrant's Name	3rd Registrant's Name
		_____	_____	_____
FRIDAY	Forays	<input type="checkbox"/> Pebble Beach 1:30-4:30 <input type="checkbox"/> Pebble Beach 2:30-5:30	<input type="checkbox"/> Pebble Beach 1:30-4:30 <input type="checkbox"/> Pebble Beach 2:30-5:30	<input type="checkbox"/> Pebble Beach 1:30-4:30 <input type="checkbox"/> Pebble Beach 2:30-5:30
SATURDAY				
	Monterey Mushrooms Tour	<input type="checkbox"/> 8:30-11:50	<input type="checkbox"/> 8:30-11:50	<input type="checkbox"/> 8:30-11:50
	Regional Wine Tasting	<input type="checkbox"/> 2:30-4:30	<input type="checkbox"/> 2:30-4:30	<input type="checkbox"/> 2:30-4:30
	Forays	<input type="checkbox"/> Pisto's Lunch 8:30-1:20 <input type="checkbox"/> Fort Ord 8:30-11:50 <input type="checkbox"/> Molera 8:30-1:00 <input type="checkbox"/> Elkhorn 8:30-1:00 <input type="checkbox"/> Toro 12:00-4:30	<input type="checkbox"/> Pisto's Lunch 8:30-1:20 <input type="checkbox"/> Fort Ord 8:30-11:50 <input type="checkbox"/> Molera 8:30-1:00 <input type="checkbox"/> Elkhorn 8:30-1:00 <input type="checkbox"/> Toro 12:00-4:30	<input type="checkbox"/> Pisto's Lunch 8:30-1:20 <input type="checkbox"/> Fort Ord 8:30-11:50 <input type="checkbox"/> Molera 8:30-1:00 <input type="checkbox"/> Elkhorn 8:30-1:00 <input type="checkbox"/> Toro 12:00-4:30
	Workshops	<input type="checkbox"/> Beginner's 8:30-11:20 <input type="checkbox"/> Microscopy 8:30-11:20 <input type="checkbox"/> Dyeing 8:30-4:20 <input type="checkbox"/> Drawing 1:30-3:20 <input type="checkbox"/> Amanitas 1:30-3:20 <input type="checkbox"/> Paper 1: 1:30-2:20 <input type="checkbox"/> Paper 2: 2:30-3:20 <input type="checkbox"/> Paper 3: 3:30-4:20	<input type="checkbox"/> Beginner's 8:30-11:20 <input type="checkbox"/> Microscopy 8:30-11:20 <input type="checkbox"/> Dyeing 8:30-4:20 <input type="checkbox"/> Drawing 1:30-3:20 <input type="checkbox"/> Amanitas 1:30-3:20 <input type="checkbox"/> Paper 1: 1:30-2:20 <input type="checkbox"/> Paper 2: 2:30-3:20 <input type="checkbox"/> Paper 3: 3:30-4:20	<input type="checkbox"/> Beginner's 8:30-11:20 <input type="checkbox"/> Microscopy 8:30-11:20 <input type="checkbox"/> Dyeing 8:30-4:20 <input type="checkbox"/> Drawing 1:30-3:20 <input type="checkbox"/> Amanitas 1:30-3:20 <input type="checkbox"/> Paper 1: 1:30-2:20 <input type="checkbox"/> Paper 2: 2:30-3:20 <input type="checkbox"/> Paper 3: 3:30-4:20
SUNDAY	Forays	<input type="checkbox"/> Fort Ord 8:30-11:50 <input type="checkbox"/> Garland 8:30-1:00 <input type="checkbox"/> Big Sur 8:30-2:00 <input type="checkbox"/> Toro 12:00-4:30	<input type="checkbox"/> Fort Ord 8:30-11:50 <input type="checkbox"/> Garland 8:30-1:00 <input type="checkbox"/> Big Sur 8:30-2:00 <input type="checkbox"/> Toro 12:00-4:30	<input type="checkbox"/> Fort Ord 8:30-11:50 <input type="checkbox"/> Garland 8:30-1:00 <input type="checkbox"/> Big Sur 8:30-2:00 <input type="checkbox"/> Toro 12:00-4:30
	Workshops	<input type="checkbox"/> Lactarius 8:30-10:20 <input type="checkbox"/> Photography 9:30-11:20 <input type="checkbox"/> Keys 1:30-3:20 <input type="checkbox"/> Growing 1:30-4:20	<input type="checkbox"/> Lactarius 8:30-10:20 <input type="checkbox"/> Photography 9:30-11:20 <input type="checkbox"/> Keys 1:30-3:20 <input type="checkbox"/> Growing 1:30-4:20	<input type="checkbox"/> Lactarius 8:30-10:20 <input type="checkbox"/> Photography 9:30-11:20 <input type="checkbox"/> Keys 1:30-3:20 <input type="checkbox"/> Growing 1:30-4:20

A Cooking Column with Bugs

by Patrick Hamilton

I wanted to write just about food, but once again somethings else are on my mind.

Hoppers—those teeny bugs that inhabit the undersides of the caps of mushrooms (oftentimes blewits)—should not be inhaled when sniffing the aroma of the gills. Avoiding this is good. A friend of mine couldn't. About two days later, while talking to me, I swear one of the little things crawled across his pupil, left to right, disappearing for a second, then on to the next eyeball before vanishing only to come out of his earhole at the end of his next sentence adding a weird punctuation to whatever it was he was saying. Hard to take a person seriously when that is going on around and in them. Kinda like if your partner says they love only you but there's a big old clump of last night's creamed spinach with black chanterelles and nutmeg dangling from their incisor. You get the picture? It is yours if you want.

Anyhow, where am I? Okay, more hopper bugs. You know, I was once looking at a blewit I picked out of our basket and thought, "Whoa, the spores appear to be very dark, and, uh, ah, moving. Moving?" Well, we knew it was then too late because Kathy and I had already put it with other *L. nudas* that before were hopper free but now they too were hopping and not only that they were being devoured rapaciously. You could actually see the gills vanish under their onslaught. "Locusts of the Lepistas" might be a good scary movie. I bet that if we'd been born with really big ears or if the hoppers had big mouths their chewing could have been heard. Maybe.

More bugs. During the week I have been doing a lot of work at the computer which is near my clothing closet and this has allowed me to see an ugly spectacle—just how many damn clothing moths have been flying around after dining free as larvae and getting fat on my dried stashes. I thought that I had gotten rid of them a month earlier. Not so. I discovered that I had lost three large bags of morels, two of boletes and two of black chanterelles. I hate those little insects but they love me for my mushrooms. (Not a relationship destined to end happily.)

You can kill these by clapping your hands on them, but don't miss—else they think (I vow this seems to be true) that you are applauding their eating efforts and that is just not good. Little bowing, curtsying bugs all over the place have been known to make people somewhat crazy.

If you are lucky with quick hands these nasty feasting flyers should splat in a sort of large muffled cloud of wing dust that seems to be way too much powder for them to have. If you can't hand smash them, you are in trouble because flying insect killer does not work—not even at close range (can't get through all that damn dust I think). They will laugh in your face and at your repellent spray and when they do, chunks of your chewed prize dried mushrooms will fall out of their little jeering mouths onto your floor. I feel bitterness when this happens to anybody, but especially to me.

But nothing bitter should be in an article on the cooking of wild mushrooms, so let's make something real good tasting to make us look good and seem sane to our friends.

Polenta Trifecta of the Marin Winter Woods

The "trifecta of the Marin winter woods" is one of our many blessings here in the Pt. Reyes National Seashore where I live. On a good day hiking the hills of western Marin county you can find, if lucky, black and golden chanterelles with candy caps fruiting in the same live oak and California bay tree habitats and then you might try the following recipe. Or if you do not have these three together just use any youse think might work.

Serves 6

Adapted from a Jacques Pepin recipe. This is a layered dish that is heated through in the oven then turned out onto a plate and sauced. It is easy to make if you are able.

- 1 1/4 C. Polenta
- 6 C. Liquid (a mix of water, stock, milk products, etc. to taste)
- 1/4 C. Parmesan or Asiago, grated
- 2 Tbl. Butter, unsalted if preferred (what "unsalted" gives you is a fresher product)
- 1/2 tsp. Kosher salt

Make the polenta with the above ingredients, keep warm and set aside

- 1/2 C. Candy Caps
- 1/2 C. Black Chanterelles
- 1 C. Golden Chanterelles

Measure the above then chop and sauté separately in butter or olive oil and set aside. Salt and pepper to taste. Keep separate.

- 1/2 C. Sugar Peas
- 1/2 C. Carrots, sliced in lengths 1/16" thick (a cheese grater's wide blade work)
- 1 Bunch Spinach, well washed

Measure the above then sauté separately lightly in butter or olive oil and set aside. Salt and pepper to taste. Keep separate.

- 3 Tbl. Pine Nuts, toasted

Put a little of the warm polenta into the bottom of a large oiled oven proof bowl. Next put the black chanterelles and carrots in as a layer. Add another layer of polenta. Add the candy caps and peas as a layer, then another layer of polenta, then the pine nuts and spinach. Add more polenta then finish with the golden chanterelles. This is, of course, an arbitrary order of things and of mixes—if others appeal to you then by all means use them and call it your recipe...

You might serve with a Bechamel (white sauce) made with leeks, nutmeg and bay or a fresh tomato sauce with roasted garlic. Put an attractive serving plate over the oven heated polenta and quickly turn over to release. Spoon either sauce over your creation—or use both sauces for a real treat. You will not be bothered by bugs if you make this dish in the right order of layers.



Transitions



Multitalented Bob Mackler Marries

Congratulations to Bob Mackler and Beverly Scherf for mutually discovering two wonderful people and doing something about it.

Bob, a viola virtuoso, performs weekly with a chamber music group. After many sessions, he began to suspect that one pretty girl in the audience seemed to have her ear in the music but her eye on him. When she approached him about showing her his mushrooms, he became suspicious that something else was afoot.

Beverly soon learned that Bob had many attributes she had not suspected. Multilingual, an excellent cook, a keen photographer, an ex-high school teacher, an amateur botanist, and an expert amateur mycologist, it didn't take Bob long to succumb to a new love object. Beverly, who analyzes how U.C. Berkeley English Department money is spent, is stimulated by a recent career change as a clinical psychologist, having earned a Ph.D. in that subject. Beverly's surprises included showing Bob her green thumb for growing flowers and a difficult-to-control tendency to write poetry.

Pleased with the discovery of each others' talents and cultural doweries, they were wed on April 11th.

On behalf of the membership of MSSF, I'd like to wish the new couple a long and active partnership in the love of life and each other.

Bill Freedman



Robert Dennis

Robert Dennis of Berkeley, a fifteen-year member of MSSF and its culinary group, died this spring at 75 of cancer according to his wife Jeanne who I met yesterday on Shattuck Avenue. The Dennises own a most unusual house in Berkeley, one which survived the Big Fire because it was built shielded with corrugated iron, I believe. Robert may have been its architect, he or his father, and the place is one of the most unusual in a city of many memorable old homes.

Larry Stickney



I Remember Tanya

On May 15th, 1997, having just returned from Yosemite with a full basket of morels, I called my longtime friend, Tanya McGovern, to share the good news with a twenty year active foraging member of our mushroom club. She lives 50 miles away and, to my knowledge, hadn't been out hunting this season. It turned out she was mortally

ill and recently bedridden, but we had a long talk about old mushrooming times, laughing and smiling with many a joyful musing. These may have been her last conscious recollections, for the next day she lapsed into semi-consciousness, and died the following Wednesday morning.

Not much is known about Tanya because her husband and son died years before she joined our mycological society and she has no known living relatives. She was born in Vienna, May 18, 1912 where her father was a professional music conductor. She became a concert violinist and at some point came to the United States where she worked with various orchestras and conductors, among which was Robert Shaw. She was co-founder of the Monterey Symphony and taught violin. During World War II she served as an army air corps inspector and Red Cross volunteer nurse. She married a popular San Francisco Police official, James J. McGovern, and lived in Sonoma for many years.

I remember Tanya in a corner of our busy Echo Summit Lodge kitchen overlooking Lake Tahoe one morning after breakfast, being held in rapt attention with my tapes of classical music while I cleaned up the stove.

I remember Tanya arriving in Yosemite's Hodgedon Meadow campground morel collecting site just as I was emerging with a full basket of beauties. She was crestfallen at having missed by only an hour that joyful collecting, but told me there was no one she would rather see getting them than me.

I remember Tanya in Alaska: browsing in a large Anchorage fur shop, knowing full well that almost nothing there matched her own personal collection; sailing out of Homer for an afternoon of island bird watching; watching bears along the Mt. McKinley Park roads.

I remember Tanya enjoying the bolete hunting at NAMA's 1983 Colorado Rockies Foray at Grand Lake.

I remember Tanya lunching on freshly barbecued *Coprinus comatus* with me alongside the upper ski lift at NAMA's Angel Fire Foray.

I remember Tanya at Moore Creek, CA, filling baskets with morels in the 1989 big burn, and spending a long talkative cocktail hour afterwards in the shade of our cabins in Buck Meadow before dinner.

I remember Tanya, the steelhead fisher, wading into northern California rivers.

I remember Tanya at Ice House Lake near Lake Tahoe on a number of always successful morel hunts for "naturals" around the lake (she hated the blackened burns despite their productivity). It is here on these beautiful shores in the Crystal Basin, dominated by an always white granite or snow Pyramid Peak, that I will scatter her remaining ashes. She always marveled that though I generally moved about with difficulty because of my girth and age, I always seemed to shed twenty years when we spied morels. "It will be much more difficult hunting now that we cannot share forays together anymore, Tanya."

"Vale."

Larry Stickney

The Forager

by Bob Gorman



Welcome to the '97/'98 mushroom season! The shortening days, dew on the morning grass, thunder showers in the Sierra, depleting stocks of dried fungi are giving us a wake-up call to prepare for the coming season. As much as we enjoy summer out-door activity—hiking, fishing, swimming—we fungophiles know the real thrill of spending wet rainy days out in the woods foraging for edibles or simply enjoying the wonder of the fungal world. Our bond with nature becomes complete.

First, a report on fungal activity in the recent past. Hopefully, many of you were able to indulge in nature's bounty, giving us one of the most prolific morel seasons in recent memory. The Yosemite burn produced an awesome quantity of morels. The only limitation on collecting was the capacity of your back-pack: you had to hike in to the best areas because there was no roadway access. The timing of the spring showers could not have been more perfect. It started in mid-April at Ackerson meadow (4,000 ft.) and ended around mid-June at Cottonwood Meadow (7,000 ft.) in the underburn. Some morels were up to 10" tall and so fat that you couldn't put your two hands around them and they were in perfect condition too!

David Arora has pointed out that, given a fair amount of mid-summer thunder-shower activity, a second flush of morels can occur, particularly in Oregon and points North. Dave Campbell checked this out at the Yosemite burn during mid-summer but found conditions very dry, precluding any fruiting. Norm Andresen, however, visited Glacier Point in Mid-July and found *Boletus regius*, *Russula aeruginea* (green russula), *R. cyanoxantha* (variegated russula), *Suillus sibiricus* and *S. lakei* (western painted suillus). Also in the Sierra, Fred Stevens saw *Lentinus lepideus* (train wrecker) growing out of—where else?—an old railroad tie!

Closer to home, a few fungi appeared in watered gardens and lawns: *Agaricus xanthodermus* (yellow staining agaricus), *Lepiota naucina* (smooth parasol), *Marasmius oreades* (fairy-ring mushroom) and various LBMs. A few May showers brought fourth the accustomed *Agaricus augustus* (the prince) and on the Peninsula a prodigious fruiting of *Pleurotus ostreatus* (oyster mushroom). *A. augustus* rarely fruits in dry August but one collector found several along a trail on damp ground wetted by a nearby spring.

It was an average summer in fog-drip areas, especially along Skyline Ridge in San Bruno. At Skyline College Mike Wood and Fred Stevens found *Russula sanguinea* (rosy russula) in fair abundance along with *Lactarius deliciosus* (delicious milk cap), *Rhizopogon ochraceorubens*, *Geastrum fornicatum* (acrobatic earth star) and *Conocybe lactea* (white dunce cap). The Collybia species that Dr. Desjardin has been studying (a possible import from the tropics?) appeared again along Skyline Boulevard near Sharp Park. Elsewhere there were *Amanita phalloides* (death cap) under oaks, *Scleroderma cepa*, and *Hygrophoropsis aurantiaca* in wood chips. *Macrolepiota rachodes* (shaggy parasol) was fruiting in collectible quantities under cypress

along the coast. There was an early fruiting of *Agaricus campestris* (meadow mushroom) on a watered ball field. In East Bay fog-drip Norm Andresen found *Mycena elegans*. At Harding Park Fred found *Agrocybe pediades*, *Stropharia coronilla* and a tiny puffball *Lycoperdon pucillum*. By far the most interesting find was a bright lemon yellow *Boletus sp.* which stains blue and appears at the base of monterey pine stumps. Fred hadn't seen the species in some ten years. He sent a dried specimen to Dr. Thiers for further study.

At this writing (mid-August) many of our members have headed for New Mexico where there is a major season for *Boletus edulis* (king bolete) in the Mt. Taylor area and elsewhere. Also abundant are *Leccinum insigne* (aspen bolete) and *Coprinus comatus* (shaggy manes).

Looking forward to September, we generally experience a period of dry Indian Summer as the interior valleys cool and the coastal fog retreats. For the serious mushroom hunter, this means traveling further afield: Point Arena and north along the Oregon and Washington coast and to the Cascades in the interior. Closer to home, late summer thunderstorms in the Sierra can trigger fruitings of *Boletus edulis* and a wide variety of interesting fungi. Best bets are Echo Summit, Yuba Pass, Tioga Pass and the south end of Lake Tahoe along the upper Truckee River drainage. Keep your eye on weather reports for thunder storms in these areas. Also in September you can sometimes find *Cantharellus cibarius* (yellow chanterelle) in and around the pine forests along the Sonoma Coast.

Locally, don't forget Sunset Boulevard, Golden Gate Park, Land's End, Harding Park, Mt. Tamalpais and the Point Reyes area. Dust off your copy of Arora's *Mushrooms Demystified*, review past field notes and prepare for another banner season. Meteorologists are predicting heavy rains this winter. Be ready!

To contribute to *The Forager*, call Bob Gorman at (415) 340-8986, send email to theforager@aol.com, or post your findings on Wade Leschyn's *Natural World Bulletin Board* at (415) 261-1212. Thanks to Fred Stevens, Mike Wood, Mike Boom, G. Weisl, and Norm Andresen who contributed to the preparation of this report.



EDITOR'S RANT

Man, I'm really stuffed into the corner here due to all the material submitted for this year's two big events: the NAMA foray and ambitious new Fungus Fair plans. So I'll keep my yap shut—except for two important points. First, thanks to everyone who submitted articles, letters, and ideas for the newsletter. And second, a long and sustained round of applause to Rose Flaherty, who did an incredible job of putting this newsletter out for the past several years. It's tough work, as I'm busy learning. See you next month.

Mike Boom

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Mycological Society of San Francisco
P.O. Box 882163
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Calendar

Tuesday, September 2: Fungus Fair planning meeting, Presidio Child Development Center, Presidio, San Francisco. Call Terri Beauséjour at 415.927.9623 for details.

Tuesday, September 16: **MSSF General Meeting** at the Randall Museum, San Francisco. Doors open at 7 p.m., meeting starts at 8 p.m. Speaker is undetermined at this writing. Check the MSSF hotline for details: 415.759.0459

Friday, September 26: Intermediate Study Group at David Bartolotta's house in San Francisco. Topic is "How Not to Kill Yourself in the Kitchen." You'll need to bring cooking materials to the group. Call David at 415.621.3166 for details and to RSVP so he can prepare for the group.

Tuesday, September 30: Fungus Fair planning meeting, Presidio Child Development Center, Presidio, San Francisco. Call Terri Beauséjour at 415.927.9623 for details.

Thursday-Sunday, October 30-November 2: Breitenbush Hot Spring Forays at Detroit, Oregon. For information and registration: Breitenbush Hot Springs, P.O. Box 578, Detroit, OR 97345. Phone: 503.854.3314.

Tuesday, November 4: Fungus Fair planning meeting, Presidio Child Development Center, Presidio, San Francisco. Call Terri Beauséjour at 415.927.9623 for details.

Saturday & Sunday, November 8 & 9: Salt Point Rendezvous with David Campbell. This is a car-camping foray at Salt Point State Park,

your chance to see if the boletes and chanterelles are popping along the Sonoma Coast. Your chance, too, to cook over a hot Coleman stove and swap tall fungi stories around the campfire. Call David at 415.457.7662 for details.

Saturday & Sunday, November 15 & 16: Jepson Herbarium Mushroom Course in Ft. Bragg/Mendocino area. This workshop is taught by Teresa Sholars. For more information, call Susan D'Alcama at the Jepson Herbarium, 510.643.7008.

Tuesday, December 2: Fungus Fair planning meeting, Presidio Child Development Center, Presidio, San Francisco. Call Terri Beauséjour at 415.927.9623 for details.

Friday, December 5: Pre-Fungus Fair forays, ID, and setup. Call Terri Beauséjour at 415.927.9623 for details.

Saturday & Sunday, December 6 & 7: San Francisco Fungus Fair, Herbst International Exhibition Hall, Moraga Drive, Presidio, San Francisco. Setup starts at 7 a.m. each day, forays start at 9 a.m. on Saturday, doors to the Fair are open 11 a.m. to 5 p.m. each day. Call Terri Beauséjour at 415.927.9623 for details.

For the most current Calendar information, call the MSSF hotline at 415.759.0495 or check the MSSF web site at:

<http://www.mykoweb.com/mssf>