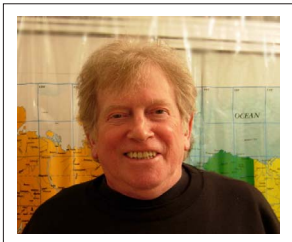


Speaker for January 16 MSSF Meeting



Gary H. Lincoff

Gary H. Lincoff is the author of *The National Audubon Society Field Guide to North American Mushrooms*; co-author (with D.H. Mitchell) of *Toxic and Hallucinogenic Mushroom Poisoning*; and editor of *Simon & Schuster's Guide to Mushrooms*, *Mushrooms of Telluride*, *Eyewitness Guide to Mushrooms*, and *DK's The Mushroom Book*. He has led mushroom study tours to more than 30 countries and is the past president of the North American Mycological Association. He teaches botany and mycology at The New York Botanical Garden.

**Deadline for the February 2007
issue of *Mycena News* is
January 10.
Please send your articles,
calendar items and other
information to:
mycenanews@mssf.org**

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Mycena News

The Mycological Society of San Francisco January, 2007, vol 58:01

MycoDigest: Fruits of the Forest

Else C. Vellinga

When and where mushrooms fruit is one big mystery. Water and temperature are the main factors, but we do not have a formula to tell us when the boletes will show up at Salt Point. So many days after the first rain, a daily high temperature of x and a low of y, and then they should be popping up. No, it doesn't work like that.

However, there is a small group of mushrooms that requires some other trigger than just moisture and the right temperature. Some will only fruit when ammonia is available. This can be in the form of a carcass, an animal latrine, or an old wasp nest. In an experimental plot at Salt Point State Park where urea was added to the soil, *Tephroclybe tylicolor*, a small greyish mushroom, responded immediately and its fruit-bodies appeared. This species normally grows on places where cows have peed, around carcasses, and on dung; but here it only grew on the plots treated with urea. The more urea, the better it did. Such mushrooms are called ammonia fungi, as they only form fruit-bodies where ammonia and similar chemicals are available in great quantities.

Tephroclybe is a saprotrophic species, but there are also ectomycorrhizal fungi that only fruit in the presence of ammonia. *Hebeloma radicosoides* from Japan is a striking example. Fruiting of such a species is rare, as there has to be both the host tree and the right amount of ammonia in the same place. It is a big, showy, yellow species, with a long "rooting" stipe and a fringed ring. Whereas most *Hebeloma* species have very well defined smells, such as earthy beet leaves, cacao, or orange blossom, *H. radicosoides* lacks any particular smell.

The *Hebeloma* species have been found on a wide range of strange habitats. They have been reported at the latrine area of a Boy Scout camp, a deserted wasp nest, and on raccoon dog excrement. They like a wide range of chemicals, such as urea, milk casein, arginine, and sodium glutamate.

Hebeloma radicosoides is so far only known in Japan, but its look-alike, *H. radicosum*, is widespread and known in Japan, Europe, and North America. Again, there is a rooting fruit-body connected to an animal midden, but it is inhibited by ammonia. This species has been found mainly on the abandoned latrines of moles. These latrines are in the ground, and there the fungus has its connection with the tree. The soil is full of fine roots with mycorrhizal tips and fungal mycelium. In more northern regions where moles do not occur, e.g. in Scandinavia, wood mouse middens (*Apodemus*) are an alternative.

Similarly, in a beech forest in Switzerland, the mushroom was found growing out of a wood mouse nest. Just like moles, the wood mice have their nests deep in the ground. The mushrooms start at the level of these nests and surface one to two feet above them. In other words, it is what we call a deep rooting species; but of

Continued on page 4

MycoDigest is a section of the *Mycena News* dedicated to the scientific review of recent mycological information.

THE PRESIDENT'S POST

With the fabulous Fungus Fair and the fungally fulfilling MSSF Holiday Dinner feast safely tucked, if not bulging, 'neath our collective belts, we hereby bid '06 adieu.

Now, we burst like fresh primordia upon the New Year, with brand spanking new *Mycena News* editorship to lead the way. Jeffrey Fisher and Cordelia Chadwick are recently signed-up members who have graciously stepped forward to volunteer their much needed energy and talents for the good of all MSSF. Welcome and thank you, Jeff and Cordelia. Let's all work to fill their in-baskets with great items for our newsletter as the year unfolds (and maybe help them get started with finding a couple of mushrooms to fill that other kind of basket, too!).

Getting back to December's Fair and holiday feast, it truly boggles my mind to see the incredible workforce we generate to produce these events. Thousands of people-hours volunteered. Thank you all so much, those who got involved to help.

Of course, virtue does have its own rewards. I have observed that those who engage the most in helping to operate MSSF are generally the ones that gain the most from membership. I encourage each of you to strongly consider what your primary mycological interests are, and then approach the respective MSSF Council Officer or Committee Chair, and see how you too can become more involved. If the committee does not exist, well, maybe it should. Even if you "don't know anything," you can always help someone who does, and it will for sure start rubbing off on you!

Our membership includes some of the top mycologists in the world, and MSSF benefits greatly from our relationship with the scientific community. On the other hand, our lay membership perpetually provides the "ground soldiers" that garner information and data for those who do formal study, providing a depth of perspective the researchers may never achieve on their own. It's a really good thing to have such overall teamwork as we each, in our own way, engage the mysteries of the fungal frontier.

This is a somewhat novel thing we do, blithely sharing mushroom knowledge with strangers. In some cultures, secrecy about mushroom knowledge seems to be the norm. People from such cultures may think we're nuts to share what we know, the way we do within MSSF. The thing is, by sharing our knowledge, we become more knowledgeable than those who don't! I hold to the belief that mushrooms are more valuable when shared, and mushroom knowledge even more so. And, of course, the most important thing of all about mushrooms is the people they collect for you.

Happy New Year!
~DC

Marin Mushroom Mania at the Marin Art and Garden Center

On Saturday, January 27 from 9am–1pm, the Marin Art and Garden Center will host Marin Mushroom Mania. MSSF will co-sponsor and staff the event, at which we will feature mushroom identification displays; cooking demonstrations; speakers; cultivation and composting demonstrations; garden tour; book, poster, T-shirt sales; and more. Marin Master Gardeners and MAAGC are also co-sponsors. Fresh mushrooms and mushroom cultivation kits will also be available for purchase. On Friday, January 26, from 9am–1pm, we will conduct collecting forays in various Marin locations; see the calendar section and foray listings below for details. Friday afternoon and evening will be for identification and setup, with a volunteer dinner Friday evening. The event on Saturday will feature indoor programs from 9am–1pm and will continue with outdoor programs from 1–3pm. See <http://www.mssf.org> for up-to-date information as the event approaches or visit The Marin Art and Garden Center website is at the following link: <http://www.maagc.org/news.htm>.

Marin Mushroom Mania Event Schedule:

9:00 am—doors open with a \$10 entrance fee

9:30–10:30 am—J.R. Blair—"Getting to the Bottom of it All: Habitat, Ecology, and Lifecycle of Fungi." Mr. Blair is currently studying with Dr. Dennis Desjardin at San Francisco State University, and achieved his Masters degree in 1999 looking at mushrooms associated with Manzanita species. He is Vice President of the Mycological Society of San Francisco.

10:30–11:00 am—Master Gardener Sandy Waks—Cooking Demonstration: "Using Dried, Rehydrated and Powdered Mushrooms in your Culinary Creations"

11:00–11:30 pm—Master Gardener and Author Sandra Massen will speak on Mushrooms of the Corte Madera Creek—how they grow in our environment—are they deadly, helpful, or symbiotic. Sandra will also demonstrate her wonderful mushroom paté.

11:30–12:00 pm—Chef Sunita Dutt, formerly of Starz, San Francisco and Chinook Restaurant, San Rafael—Cooking Demonstration: "Mushrooms and the Art of Spice"

12:00–1:00 pm—Ken Litchfield "Mushrooms in the Garden"—Ken is the Head Gardener for the Randall Museum in San Francisco, and also teaches a credited course in Mushroom Cultivation at Merritt College in Oakland. Ken is the Cultivation Chairperson for the Mycological Society of San Francisco.

9:00–1:00 pm—Be sure and visit vendor and information booths:

1:00–3:00 pm—Join us for an afternoon of outdoor events

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The Foragers' Report

January 2006

Patrick Hamilton

Just like a lot of folks take time off, your monthly columnist (for many years now) is taking this month off (mostly—this will be a short report). Realizing that the deadline is tomorrow (yikes!), as posted today on the Internet, I don't have time to be my silly self, in depth.

But—there still are boletes coming in their early season, fat form and fruiting way out on the grass even now on December 14th. And check your psilocybe patches. (You really want to be secret about those). There seem to be a massive amount of them available for the lookers-in-the-right-places.

All the usual winter fungi have begun and even some unusual crops of morels have been reported in the Bay Area. Global warming. Spring confused.

Candy caps showed at Salt Point State Park early in December and maybe, might, just might, bode well for a good crop this season.

All's well that ends well and this is the end of this well of stuff for the year. Recipe follows from the upcoming SOMA Camp Sunday Night Dinner. These are good!

Linda Morris's Dessert Tamales with Candy Caps

Serving Size : 10 Preparation Time: 1 hour

Masa Dough:

¼ lb lard (or shortening)
¾ lb masa harina
¾ cup water
4 Tbl dark brown sugar
½ tsp salt
¾ tsp baking powder
¼ lb corn husks, dried

Filling:

1¼ cups dark brown sugar
2 Tbl butter, softened
¼ lb pine nuts
¼ cup candy caps, dried, minced

Dough:

1. Beat the lard until fluffy, then blend in the masa, water, brown sugar, salt and baking powder.

2. For each tamal spread about 1½ Tbl of this mix on a prepped corn husk (dried ones soaked in warm water until just pliable—with any silks, etc., removed—and washed well.

Fungus Fair Thank You

J.R. Blair

The Fair was a big success this year, thanks to all the great work done by our excellent volunteers. We are especially thankful to those of you who helped with the organization and preparation prior to the Fair. Our publicity team: Polly Shaw and Elizabeth Whipple (the public relations person with the Oakland Museum), got out the press releases, e-blasts, volunteer postcards, and posters in a timely and efficient manner. We even got TV coverage this year on Channel 2 with Bob McKenzie. Thanks also to all the volunteers who distributed fair posters and postcards. We ended up with about 3,300 total paid attendees for the weekend, a Fair record as far as I know, due to the excellent publicity we had this year. Speaking of which, many thanks go to Kristin Jacob for providing us with a beautiful piece of art for our poster, postcards, and T-shirts. Thanks go to Norm Andresen for coordinating forays; to Bill Freedman, Bob Mackler, Fred Stevens, Peter Werner, Tina Keller, and Wade Leschyn for leading forays; and to all the folks that helped bring mushrooms to the Fair, whether on an organized foray or on their own. And special thanks to Jim Miller (our duff czar), Bill Freedman and Roger Ecker for bringing in bags of oak leaves and pine needles. We are indebted to Mike Wood and all of those who helped with the sorting and identification process, as well as the volunteers who set up the specimen tables, staffed those tables throughout the weekend, and worked the Continuing Mushroom Identification table for the public: Dennis Desjardin, Steve Trudell, Tom Bruns, Brian Perry, Fred Stevens, Norm Andresen, Bob Mackler, Dennis Nolan, John Lennie, Else Vellinga, Mark Lockaby, Denise Gregory, Peter Werner, Jane Wardzinska, George Willis, Jennifer Gorospe, Evelyn Borchert, Sherry Scott, Daniel Nicholson, Bob and Barbara Sommer, Bob Gorman, Peter Stauffer, Adam Wright, Brandon Friedrikson, and many others. Tremendous thanks go to the Culinary Group and all the great work they did in feeding the volunteers Friday night and all weekend: Dan Long, Pat George, Al and

Continued on page 5

Cover with warm water at least 2 hrs, or overnight, and keep damp).

Filling:

1. Cream the sugar and butter. Add the nuts and candy caps and blend.
2. Use about 1 1/2 tsp of this for the tamales.
3. Proceed with the typical method of folding and tying and steaming.

Serving Ideas: Serve with bittersweet cinnamon chocolate sauce.

NOTES: Start soaking the husks the day before. Two tamales per person.

MicoDigest: Fruits

Continued from page 1

course, it starts at the bottom and grows upwards, not like a plant, which sends its roots down.

These two *Hebeloma* species have been thoroughly investigated by a Japanese mycologist who traveled all over the world in pursuit of these mushrooms.

The two substrate types on which the mushrooms grow seem very similar—urea treatments (including carcasses and raw excrements) versus abandoned middens of moles and wood mice—but apparently there is a difference in the chemicals the fungus can absorb and use. Different fungal species, or even different strains of the same species, use a different form of nitrogen. Some species, such as *H. radicosoides*, are only able to use ammonia and its derivatives; others will only thrive on nitrates. Another group of ectomycorrhizal fungi uses peptides or proteins as its sole nitrogen source. So here again, as in many other aspects of fungal life, much is possible.

In Europe, *Hebeloma radicosum* associates with deciduous trees (beech, etc.), which may be the reason that it does not occur in our area; but the wide array of burrowing little rodents here might invite other species. Perhaps we have not yet recognized the connection.

Further reading:

- Kaneko, A. & N. Sagara, 2002. *Responses of Hebeloma radicosum fruit-bodies to light and gravity: negatively gravitropic and nonphototropic growth*. Mycoscience 43: 7-13.
- Sagara, N., 1995. *Association of ectomycorrhizal fungi with decomposed animal wastes in forest habitats: a cleaning symbiosis?* Canadian Journal of Botany 73 (Supplement 1): S1423-S1433.
- Sagara, N., B. Senn-Irlt & P. Marstad, 2006. *Establishment of the case of Hebeloma radicosum growth on the latrine of the wood mouse*. Mycoscience 47: 263-268.
- Sagara, N., T. Hongo, Y. Murakami, T. Hashimoto, H. Nagamasu, T. Fuiharu & Y. Asakawa, 2000. *Hebeloma radicosoides sp. Nov., an agaric belonging to the chemoeological group ammonia fungi*. Mycological Research 104: 1017-1024.
- Yamanaka, T., 2001. *Fruit-body production and mycelial growth of Tephroclype tesquorum in urea-treated forest soil*. Mycoscience 42: 333-338.

Marin Mushroom Mania Continued from page 2

Mushroom Forays in the MAGC Gardens – MSSF and MAGC leaders will take small groups for walks around the grounds to discover both natural and cultivated fungi.

Mushroom Displays and Identification: Browse the mushroom displays and bring your collections to be identified by MSSF experts.

Mushroom cultivation and composting demonstrations: MSSF Cultivation Chairperson and Randall Museum Head Gardener Ken Litchfield will conduct hands-on demonstrations of mushroom straw cultivation, log plugging and composting techniques. Don't miss this exciting opportunity to learn about growing your own mushrooms at home!

Cultivation Corner

Ken Litchfield

The rainy season has finally infused the ground and soaked the duff around the oak woodlands. The moss is green and soft and fluffy, the lichens are unfurled and foliated, and the mushrooms are emerging. Before all the latest gushes of rain *Pleurotus* oysters had already been shelving, and the *Hericeum* Crabalones were creeping out the hollows in logs and from trunks of oaks. Both of these earlies are good for seafood chowder. Simmer some shredded shrimp or fish in butter until the flesh turns white all the way through, and add chopped oyster mushrooms and crabalones till their juices have come out and they have softened. Then add cream and seasoning to finish it out. The gilly chopped oysters have the texture of fish or crabmeat, as does the shaggy part of the crabalone, while the denser base of the crabalone is reminiscent of the real abalone. These mushrooms are perfect for stretching and supplementing your wild caught abalone. It's the season for both.

The densest part of the bases of fresh oysters and crabalones can be pulled from the log, or cut from the mushroom, and added to fresh, damp, hardwood chips. Leapoff is easier if the temperature is cool and the air humid. Older oysters and crabalones past prime for eating can be crushed up in water to make a spore/mycelium slurry to pour into cracks and hollows in hardwood logs and stumps that you can visit in the future.

While you're looking around the oaks you may find some manzanita and there look for manzanita boletes, *Leccinum manzanitae*. They're beautiful, rustic-looking mushrooms. The tops are as rusty-maroon as the trunks of the manzanita itself, on top of tannish-white stalks with little black shags on their sides. When you see a big one up against the base of a large, gnarly maroon manzanita trunk, splattered with spidery blue-green foliose lichens, it's almost aesthetic overload. They are great cooked fresh, and, sliced and dried, they rival any other Bolete in rich aroma. Any of these mycorrhizal mushrooms that are past their prime for eating can be spore-slurried and used to inoculate around the bases of any nonfruiting manzanas.

It's just getting to be the season of the pretty purple, copper, golden triumvirate of blewits, candy caps, and chanterelles under oaks. Where you find one, look for the others. The blewits are saprophytic while the candy caps and chanterelles are mycorrhizal on the same oaks.

But watch out! Those pesky death caps grow along with the triumvirate of blewits, candy caps, and chanterelles. It's pretty easy to tell the difference, however, even for the most timid, fear-filled novice. Death caps are pure white all over with a white veil and volva that may not be hanging around and the top of the cap is typically the classic olive green, *but* could be "variable." And they're quite tasty, too. And you can *taste* them safely. That won't hurt you; just **don't** swallow. A little piece the

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Fungus Fair Thank You Continued from page 3

Sherry Carvajal, Bill and Carol Hellums, Jeanne Campbell, Liana Hain and everyone else who helped. The excellent food and relaxing break room enable us to make our volunteers' time and efforts much more rewarding. Enormous thanks go to David Eichorn and his team for handling the soup sales and especially to those of you who made the many delicious soups: George Collier, Sue Wingerson, David Campbell, and Tom Sasaki. I believe this is our single biggest money-maker for the Fair. David E. and Dan Long also arranged the chef demonstrations, and we thank Eric Tucker, Andrew Maxon, George Collier, and David Campbell for entertaining the public with their expertise. Those of you who helped with the demos are greatly appreciated. As are all the folks that helped with the Book, T-shirt, and Mushroom Market sales expertly organized and supervised by Lynn Marsh, Ron Pastorino and Lou Prestia, and Robin MacLean, respectively. Carol Reed needs thanking for obtaining the wonderful African baskets that sold so well, and Curt Haney for delivering them as needed. David Campbell and Lisa Bacon deserve thanks for dealing with the treasury throughout the weekend. Thanks go to Shawn Johnson for handling all the vendors for the Fair: Far West Fungi, Taylor Lockwood, Fungi Perfecti, Todd Spangler, Don Simone, Chris Ribet, Mo-Mei Chen, and Dan Long provided excellent mushroom-related items for sale. We are grateful to George and Jane Collier and Polly Shaw for staffing the Membership table and signing up new and renewing members. Also thanks to Larry Stickney at the Information table. Sherry Scott and her volunteers did a great job of handling our excellent suite of speakers: Dennis Desjardin, Steve Trudell, Bob Mackler, Else Vellinga, Daniel Nicholson, and J.R. Blair. And special thanks to the specialty tables and all the folks who made them such popular rivals to all the other wonderful attractions at the fair. At Beginning ID, Paul Koski and Alice Sunshine provided a wildly popular introduction to the world of mushrooms, in addition to developing a wonderful teacher's packet that was sent out prior to the Fair, for which we are very grateful. For Toxicology and Ecology, thanks to Bill and Louise Freedman, and to Lorrie Gallagher and Jim Miller for an excellent tandem of displays. Thanks to Dorothy Beebee and her crew for the always excellent Mushroom Dyes table and Judy Robertson and her fellow California Lichen Society members for their informative and interactive table. Thanks go to Fire and Earth at the Psychoactive table for their reliable and authoritative presentation on a popular topic. Thanks for the delectable Edibles table go to Dan Nicholson and his volunteers. Thanks to Mo-Mei Chen for her wonderful display of Medicinal Mushrooms. And for an excellent display on Cultivation, thanks go to Ken Litchfield and his acolytes from Merritt College and beyond. We are always grateful to Chris Thayer for his entertaining Mushroom Collectibles display. I very much appreciate those members who were willing to jump in wherever they were needed: Monique Carment, Don Hughes, and a bunch of people I'm forgetting. It was very nice to showcase some of our member's art; thank you to Louise Freedman, Bob Sommer, Ken Litchfield, and J.R. Blair for sharing your work. And thanks to Steve Bowen who sent nearly 200 of his students and their families from San Jose, not to mention all of the other teachers who use the Fair as an

educational tool. Very special thanks go to the hard working Oakland Museum staff, without whom the Fair would be a diamond in the rough: Tom, Dorris, Lindsey, Gail, Amy, Linda, Marcus, and the rest. The Children's Area and Microscopes were greatly received by the public thanks to their efforts, not to mention all the logistical support they provided. Finally, I want to thank a few people who made my job much easier than it should have been: Dorris Welch, for her Fair expertise, for working so hard and long on this, including setting up the speaker schedule, and for being a great partner in putting together this wonderful event; Ken Litchfield, for his ever-present support, seemingly vast experience in organizing past Fairs and other events, and his bird's-eye view of things, which was vastly helpful; David Campbell, for being the prez and doing what a prez should do; and to Annie Blair, for watching my back. I believe we had nearly 200 volunteers for the weekend and you all deserve thanks, even if I did not list your name here. We depend upon you immensely. Look for an invitation to the Volunteer Appreciation Party later in the spring.

Happy New Mushroom Year!

Cultivation Corner Continued from page 4

size of half a little fingernail chewed with tiny teeth bites and swirled around on the tongue will give a good idea of their flavor. Then spit it out. And rinse your mouth, which you should do anyway to ready your taste buds for the next mushroom you want to ID. Some people are afraid to even touch any mushroom they don't know...or even one that they do. But you can taste test the deadliest death cap and you'll be fine if you don't eat it. No need to be crippled by fear.

But now the blewits *are* up. Get them while they're fresh and young and purple. Lift them from the oak leaf duff, cut the stem, and put the clean tops in your skillet bag and the duffy bases in your cultivation bag. Plant the bases like bulbs in fresh oak leaf mulch 6 inches deep in your back yard or favorite local park oak grove that doesn't have them yet. They also like straw or friable wood chips. If they're past their prime as eaters, the old tan ones can be spore-slurried around, too. If you harvest the young tops where you find them and leave the bases intact, sometimes the cut stem will resprout with a distorted new cap that could be harvested later. And if you're really doing things right you'll take a bag of whatever they like out with you to feed the patch that feeds you.

Many people repeat the "common knowledge" that the flavor of blewits can be variable from patch to patch, as if this should somehow, duh, be unique to blewits or that this should somehow deter you, double duh, from free forest foraging for any of these purple-in-the-pan pleasers. If you are really a good observing naturalist, and the flavor is that distinct from patch to patch, then it isn't that difficult to collect them with separate labeled bags for each patch you pick and then try them separately in the pan. If you really notice a distinctive difference, then the best flavored and most purple patch is the one to

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Cultivation Corner

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spread around from your correspondingly labeled cultivation bags. Of course, to confirm that the variability of flavor wasn't due to some freak circumstance, you should repeat this during the season and from season to season, as you would to check any mushroom species. All are going to have some variability in flavor and other characteristics. With a notebook to record your observations, you're well on your way to being a naturalist who adds to our base of "common knowledge," rather than only repeating what you or others have read in a book that someone else took the time to write from their pioneering observations. We're now at the time in fungi husbandry similar to pre-tulipmania times in the plant world. New mushrooms are being found, selected, and heirloomed for introduction into the encyclopedia of human symbiotic relationships that we value and should help to carry into the future. Are *you* going to help preserve those organisms and their natural world that *you* so value for *your* personal picking and recreation and meditation? Or are you going to allow the natural world and your fellow organisms in it to go the route of the Yangtze river dolphin? You *do* have a hand in it and it *is* your choice.

If you really apply yourself, all these mushrooms can be grown if you observe them, and study them to and learn their characters and qualities, preferences and aversions. To be a real adept you may have to become a mushroom whisperer—or maybe even a toadstool hollerer. But in either case, that would be more for impressing the impressionable human novitiates out to learn the tricks from you, the adept, since, as we all know, fungi have no ears to whisper or holler into. But, like talking to plants, it's stroking the leaves or massaging the mycelium, and not the actual verbalizing, that set them off.

Calendar

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identifying native mushrooms. For directions and questions call Julie at American River Conservancy: (530) 621-1224 / julie@arconservancy.org or Daniel: (530) 288-3304 / danmadrone@yahoo.com.

Saturday, January 27, 2007. Marin Mushroom Mania. 9am–3pm. Marin Art and Garden Center. Details on page 2.

Monday, February 5, 2007. Culinary Group Dinner. Details forthcoming.

Saturday, February 10, 2007, 10am. Salt Point Foray and Potluck Lunch. Salt Point SP, with Darren Murphey and Mark Lockaby. Bring rain gear and collecting basket or paper bags. We will collect for three hours, meet for lunch at the picnic area, and then collect more after lunch. Some may stay overnight, but Mark will not. Reservations not necessary for foray. Questions? Contact Darren at Bugsbunny@sbcglobal.net or Mark at marklockaby@sbcglobal.net / (510) 387-5957.

Saturday, February 24, 2007. Foray: Soquel Demonstration Forest (above Santa Cruz) to find Black Trumpets. Meet at 9am in parking lot. Obtain free permits by calling (831) 475-8643. Leaders: Tina tina@spherslaw.com and Thomas Keller.

Marin Mushroom Mania

Collecting Foray Schedule:

Friday, January 26,

9am–1pm,

Rain or Shine

Pt. Reyes' Bear Valley Visitor Center. Foray Leader: David Campbell Contact: (415) 457-7662 / davidcampbell@mssf.org. Meet at Bear Valley Visitor Center at 9am. No reservations required. We will break into appropriately sized groups and collect in various locations in Pt. Reyes National Seashore.

Roy's Redwoods. Foray Leader: Peter Werner. Contact: (415) 289-0168 / pgwerner@sfsu.edu. Meet at Roy's Redwoods Trailhead, Nicasio Valley Rd. Map: <http://www.co.marin.ca.us/depts/PK/Main/os/pdf/RoysRedwoodswbridgeWeb.pdf>. No reservations required.

Novato—Indian Tree Open Space Preserve Marin County Open Space District. Foray Leader: Terry Sullivan. Contact: biologyhikes@aol.com. Meet at the Trailhead. Map: <http://www.co.marin.ca.us/depts/PK/Main/os/pdf/IndianTreeLittleMtn.pdf>. No reservations required.

Fairfax Cascades Open Space Foray Marin County Open Space District. Foray Leaders: Charles and Sandra Massen. Contact: (415) 924-2311 / massenwolf@aol.com. *** Reservations Required *** Contact Charles and Sandra Massen for reservations and directions.

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TICK! TICK! TIME'S RUNNING.....OUT!

This will be your last issue of *Mycena News* unless you have renewed membership for 2007 or beyond.

Unless we receive your 2007 renewal before Jan. 15, you will no longer receive the *Mycena News* or have access to the "members only" section of the MSSF website. You will lose access to the MSSF Yahoogroups listserv. You will miss forays and other fun events. So, please renew today if you have not already done so.

E-members: Remember, you must renew your membership for 2007 AND have your current email address in the MSSF membership database if you are to receive notice of the password change that will take place in late January.

Check your mailing label to see if you need to renew. Members who are uncertain if they have renewed, or if their correct email address is in the database, should email the membership chairs, George and Jane Collier, at membership@mssf.org.

You can renew by using the PayPal option on the MSSF website, or by filling out the form on this page and mailing it, accompanied by credit card information or by a check made out to "MSSF Membership," to MSSF Membership, c/o The

Randall Museum, 199 Museum Way, San Francisco, CA, 94114.

Want to avoid worrying about future renewals? Consider a lifetime or multiple-year renewal:

Type	1-yr	2-yr	3-yr	5-yr	Lifetime
Regular	\$25	\$50	\$71.25	\$112.50	\$500
Senior	\$20	\$40	\$57.00	\$90.00	\$400
Student	\$20	\$40	\$57.00	\$90.00	n/a
Electronic	\$15	\$30	\$42.75	\$67.50	\$300

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* and the *Mycena News* by mail.

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

Newly minted *Mycena News* co-editors Jeff and Cordelia would like to thank the on-going guidance and assistance of Ruth Erznosnik and the editorial stewardship and hard work of Bill Karpowicz.

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: _____
 Name 2: _____ Business Phone: _____
 Street/Apt#/PO: _____ Cell Phone: _____
 City: _____ Email 1: _____
 State: _____ Email 2: _____
 Zip Code: _____ Interests: _____

New Membership? _____ Renewal? _____ Senior/Students (\$20) _____ Electronic (\$15)
 Membership type: _____ Adult/Family (\$25)

If sending a check, please make it out to "MSSF membership" and mail it, with this form to: MSSF Membership, c/o The Randall Junior Museum, 199 Museum Way, San Francisco, CA 94114

If paying by Credit Card, please provide the following information:

Circle Type of Credit Card: MasterCard, Visa, Discover, or American Express
 Credit Card Number: _____ Expiration Date: _____

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

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MSSF Calendar, January, 2007

Saturday, January 7, 2007. Beginner's Foray: San Francisco Watershed. Meet 10am at Phleger entrance (end of Edgewood Rd.). Attendance limited. For reservations, Dr. Bill Freedman (650) 344-7774 / fax: (650) 344-2227 / loufreed650@yahoo.com.

Monday, January 8, 2007. Culinary Group Dinner. \$14. Hall of Flowers in Golden Gate Park, S.F. Reservations required by Friday, Jan. 5. Contact Pat George: (510) 204-9130 / plgeorge33@yahoo.com. Bring your own place settings, beverage, and an appetizer to share.

**** Volunteers Needed For Marin Mushroom Mania ****

Volunteers are still needed to help with identification and labeling, staffing tables setting up and cleaning up the displays. Also, the event program will include a "Fun Facts and Tips" section, ideas/entries are needed! Please contact Ken Litchfield (415) 863-7618 or Terri Beausejour (415) 686-9353, for more details and to volunteer.

Tuesday, January 16. MSSF General Meeting. Randall Museum. 7:00 pm mushroom identification and refreshments (provided by the Hospitality Committee). 8:00 pm, Gary Lincoff will discuss his recent books.

Friday-Sunday, January 13-15, 2007. SOMA Winter Mushroom Camp. Occidental, CA, with Gary Lincoff and Elio Schaechter. Forays, classes, presentations, and mushroom dining. Fees: \$250 for full weekend, \$195 with off-site lodging, \$110 for Sunday only. Info: (707) 837-8028, or SOMAcampinfo@SOMAmushrooms.org.

Saturday, January 20, 2007. Pt. Reyes National Seashore Mycoblitz Foray. Meet at Bear Valley Visitor Center at 9am. This is an effort to document the fungi at Pt. Reyes and a cooperative venue of local mushroom clubs, UC Berkeley, and the national park. Bring baskets, a tackle box (for small specimens), digging tools or a pocketknife, water, whistle, compass, and lunch.

Sunday, January 21, 2007, 10am-2pm, Coloma, CA. Introductory Mushroom Walk in the Sierra Foothills. This American River Conservancy fungus foray will focus on

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