

SOMA News

THE OFFICIAL PUBLICATION OF THE SONOMA COUNTY MYCOLOGICAL ASSOCIATION
A NON-PROFIT 501(c)(3) EDUCATIONAL SOCIETY, DEDICATED TO THE MYSTERY AND APPRECIATION OF LOCAL FUNGI SOMAmushrooms.org

VOLUME 19 ISSUE 5

JANUARY 2007

CAMP! ALL ABOUT CAMP! CAMP!

2006-2007 SEASON CALENDAR

JANUARY

January 13-15 » SOMA Camp
Occidental, California

Thursday, January 18 » Meeting
The Farm Bureau
Featured Speaker: Gary Lincoff

January 20-21 » Point Reyes
Mycoblitz IV
Point Reyes National Seashore

January 26-28 » All California
Club Foray
Albion Field Station, California
Co-sponsored by BAMS and the FFSC

January 27 » Marin Mushroom
Mania
9am-1pm. Marin Art and Garden
Center. See page 6 for details.

FEBRUARY

February 22 » Meeting
Sonoma County Farm Bureau
Speaker: Coleman McCleneghan

SPEAKER OF THE MONTH

Thursday, January 18th at the Farm Bureau



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.



EMERGENCY MUSHROOM POISONING IDENTIFICATION

After seeking medical attention, contact Darvin DeShazer for identification at (707) 829-0596. Email your photos to muscaria@pacbell.net. Photos should show all sides of the mushroom. Please **do not** send photos taken with cell phones—the resolution is simply too poor to allow accurate identification.

A free service for hospitals, veterinarians and concerned citizens of Sonoma County.



Mushroom of Our Dreams?

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SOMA's *Amanita muscaria* logo by Ariel Mahon.

PRESIDENT'S LETTER

December brought us a wonderful pot luck and lots of cold weather. The MSSF fair was a great success attended by many curious new folks and fungiphiles from all over. Our membership was unable to man a booth for that event, however Dorothy Beebee shared her space with SOMA member Julie Schreiber who spoke herself hoarse promoting our Winter Camp.

January brings us the annual SOMA Winter Camp at the CYO Summer Camp near Occidental. This year we have an impressive list of dignitaries who will lead lectures, workshops, forays, cooking demonstrations and provide a feast that will be one for the books. Our featured speaker is Gary Lincoff, author of the Audubon Society, GUIDE TO NORTH AMERICAN MUSHROOMS. Gary returns to the SOMA camp excited about meeting old friends and making new acquaintances. He will also be our speaker for the regular club meeting on January 18th. Elio Schaechter will headline the Saturday evening lecture author of, IN THE COMPANY OF MUSHROOMS. The camp will also host travel writer and author-mycologist Lawrence Millman. He has written 11 books, including, AN EVENING AMONG HEADHUNTERS. He will be writing an article about the Sonoma Winter Camp for *Eating Well*, an award-winning national magazine dedicated to the marriage of good food with good health. January should also usher in some of our favorite mid-winter prey, Blacks, Hedge Hogs and Toobies are among my favorites.

If you have never been to the Winter Camp, try to make this one, at least on Sunday the 14th. Sunday is only \$110 and will include more workshops, forays and lectures than you can stuff into one day. The evening feast and Gary Lincoff are included. Go to our club web site: www.SOMAmushrooms.org to register.

-Bill Hanson

FORAY OF THE MONTH

Saturday, January 20

Our usual foray is not taking place at Fisk Mill Cove this month. Rather, the next foray will be Part IV of the Mycoblitz Foray weekend at Point Reyes National Seashore on Saturday, January 20th, followed by the Mushroom Fair on Sunday, January 21st.



This is the second and final Mycoblitz for this season. Meet at the Bear Valley Visitor Center at 9:00 a.m. to sign up for a collecting route and get maps, wax bags, and field labels. Bring mushroom collecting baskets, a tackle box (for small specimens), digging tools or a pocket knife, water, whistle, compass, and lunch. For more information, contact David Rust at incredulis@yahoo.com—510-468-5014, or visit www.bayareamushrooms.org/events/pt_reyes_mycoblitz.html for the latest updates. Free

-Bill Wolpert



Mushrooms-to-Dye-For : A Brief Wish List for SOMA Camp 2007:

So what are some mushrooms can we HOPE to find in early January to grace the SOMA Camp Dye Pots?

Dermocybes!

There should be several varieties out there for us to find and these are just general descriptions aimed to the novice collector:

Dermocybe phoeniceus* var. *occidentalis

This favorite of the dyers, sometimes called the "dyer's cort" for the beautiful red and rose dyes it produces, is often found in the Bishop pine woods of Salt Point, growing in relation to (or possibly mycorrhizal with) members of the Heath family such as salal, huckleberry, and/or Manzanita. But it is also found in the mixed conifer/madrone hardwoods around the CYO Camp as well, with a cap of polished chestnut red (sometimes called "ox-blood red"), distinctive red gills, and yellow stalk.

***Dermocybe malicoria*:**

Also a lover of pine trees, and fortunately for us, this species is often found under them in Sonoma County this time of year. This lovely *Dermocybe* has the typical umbonate cap of all this group, cinnamon brown in color, with brilliant orange gills that turn rusty with spores (as do the other *Dermocybes*) and a yellowish stalk. If you cut the cap, the flesh has olivaceous color tones to it, whereas its look-alike: *Dermocybe cinnamomeus*, has yellowish color in the flesh of the cap. Both mushroom species produce a range of apricot dyes with alum mordant.

***Dermocybe crocea*:**

Brown cap with yellow gills, yellow stalk will give pinkish - fawn dyes with alum

Some other good "mushrooms to dye for":

***Omphalotus olivaceus*:** produces purples with alum and dk. greens with iron, It is "cooked-pumpkin" with olive

overtones trumpet shaped mushroom found in clumps on stumps of or at the base of dead hardwoods. A nice group of these was found on the December 17th Foray, and is now drying out over my wood stove in anticipation of SOMA Camp!

***Sarcodon fusco-indicus*:** - incredible dk. blue green dye - emerges from this dark violet toothed mushroom which often likes the acidic habitat in the Bishop pine forest areas of Salt Point, but has also been collected in Westminster Woods.

Hydnellum aurantiacum - a dark brown tooth fungus growing close to the ground with an orange/salmon colored rim when fresh, and with a short stalk that is orange at the base. It does produce blue-green dyes and is often found in the same Salt Point habitat as the *Dermocybes*, as well as inland under mixed conifers.

Phaeolus schweinitzii - yellow, gold, and olive green dyes - this large "dyers polypore" is often at the base of Douglas fir trees and stumps - a traditional staple of the mushroom dyer's palette. It produces the most intense dye when it is young with a bright yellow rim.

Gymnopilus spectabilis- buttery yellow dye - often on dead stumps of Bishop Pine or other pines around Sonoma County! I have another bunch of these drying for the dye pots, though the most intense color is when they are fresh and "overly-mature"...

Happy hunting, and if you find any of the above, bring them to me at SOMA Camp on January 13, 2007, or call me at (707) 887-1300! I have written about many of these fungi listed above in greater detail in previous issues of the SOMA Newsletter and will have a complete list available at SOMA Camp for use on the Forays.

SOMA Wild Mushroom Camp

Saturday, January 13 – Monday, January 15, 2007

The Sonoma County Mycological Association invites you to the 10th annual SOMA Wild Mushroom Camp. The Camp will be held on M.L.K. weekend, January 13–15, 2007, near Occidental in Sonoma County, about one hour north of San Francisco.

Our special guests this year include Gary Lincoff, well-known author and fungal authority, and Elio Schaechter, author of *In the Company of Mushrooms*. Other speakers will be announced.

Sunday's dinner, prepared by Camp Chef, Patrick Hamilton (yes, Mycochef!) and the SOMA Culinary group will be a feast to delight the senses. The menu will be found on our website.

The Camp, a benefit for SOMA, is full of mushroom forays, specimen tables, and speaker presentations, as well as classes & workshops on mushroom dyeing, paper-making,

cooking, medicine making, photography, cultivation, and more. Of course, great wild mushroom cuisine will be provided throughout the weekend, including chef-led cooking demonstrations, cooking classes, and mushroom-filled meals.

The spacious, modern camp buildings are set amongst 225 acres of oak, madrone, tan oak, redwood, and Douglas fir. The shared cabins are heated, and are bright, clean, and airy, with hardwood floors and stylish bunks.

Fees: \$250 for the full weekend, which includes lodging, meals and all classes and activities. \$195 with off-site lodging, \$110 for Sunday only. Registration closes on Wednesday, January 3.

Info: For more information, call (707) 837-8028, or email us at SOMAcampinfo@SOMAmushrooms.org.

Just like a lot of folks take time off, your monthly columnist (been doing this 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 seems



to be a massive amount of them available for the lookers-in-the-right-places.

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

Candy caps showed at SPSP 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 Mexican Mushroom Dinner. These are good!



Linda Morris's Dessert Tamales with Candy Caps

Serving Size: 10

Preparation Time: 1 Hour

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>	<u>Preparation Method</u>
MASA DOUGH			
1/4	lb	lard (or shortening)	
3/4	lb	masa harina	
3/4	c	water	
4	Tbl	dark brown sugar	
1/2	tsp	salt	
3/4	tsp	baking powder	
FILLING			
1 1/3	c	dark brown sugar	
2	Tbl	butter	softened
1/4	lb	pine nuts	
1/4	c	candy caps, dried	minced
1/4	lb	CORN HUSKS, DRIED	

Dough:

1. Beat the lard until fluffy then blend in the masa, water, brown sugar, salt and baking powder.
2. For each tamale spread about 1 1/2 TB 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. 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 : with bittersweet cinnamon chocolate sauce

NOTES : Start soaking the husks the day before. 2 tamales per person.



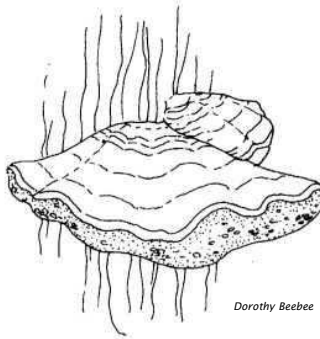
Anne Gerdes

Pleading for Polypores!

We desperately need more polypores ("shelf fungi") for the paper-making class at SOMA Camp. Our intrepid paper-making teacher, Catherine Wesley, has been so overworked this year she has not had a chance to refill her stores depleted by last years classes! Here is a brief list of a few polypores that are desired and easy to find:

1. *Trametes versicolor* - ("Turkey tails") those little fan shaped bluish-gray shelf fungi found all over dead branches on the forest floor, inland and on the coast. Makes a lovely "oatmeal" textured and colored polypore paper

2. *Ganoderma applanatum* (the "Artist's conk") A firm dark brown shelf fungus found commonly growing on Bay trees and other hardwoods - sometimes conifers? It has a bright white pore surface underneath so fine it can be easily drawn or incised on - hence the name "artist's conk".....makes a deep brown suede like paper.



3. *Fometopsis cajanderi* - a beautiful brownish -dusty rose polypore, common on Doug fir stumps - noted by its dusty-rose pore surface underneath - makes gorgeous dust rose paper.

Some lovely ones were donated from the Dec. 17 Foray, but we would love to have more!

4. Also look for the "Red belted conk" - (look for a good photo of it on the SOMA website, on the Dyes and Paper web page.)

If you find any of these and want to contribute them to the polypore paper-making cause, please call Dorothy Beebe (707) 887-1300, to arrange for a pick-up... Catherine would like to get as many of them ground up in the blender ahead of time to cut down on the preparation (and noise!) during class time. There will be only one paper-making class this year at SOMA Camp. and pre-registration is required.

-Dorothy Beebe

Volunteers at SOMA

I will be coordinating volunteers this year, so if you're running an activity at camp, or before hand, and need help, please let me know how many helpers you'll need and when you'll need them.

If you'd like to be a volunteer, please e-mail me at:

julieschreiber@hotmail.com.

You should know that:

- Work-trade is a serious commitment. Camp runs well if we all do our tasks, because if we don't someone else has to do it.
- This year we are going to require a minimum of 8 hours of volunteer time. For those who fall short they will be charged \$25 per hour.
- Some assignments may clash with camp activities that you want to participate in, so if you decide you'd prefer to pay instead of volunteer, please let me know ASAP.
- Classes that require pre-registration will not be available for volunteers.
- Camp lasts for three days and volunteers are expected to be there on the final day for general clean up. Since not everyone has that Monday off, I can assign other tasks on the other two days in lieu, so let me know.
- I'd like to do it all by e-mail. Anyone who doesn't have e-mail can contact me at 707-473-9766.

-Julie Schreiber

The Sunday Night Raffle at SOMA Camp

This is a raffle of mushroom "stuff" (that "gewgaw" obtained at a Mushroom Fair, and the "kitchen kitsch" you started to collect, and the knick-knacks you once thought were cute, even extra mushroom ID books, vintage mushroom T-shirts, etc.)...raffle prizes may be crafted and are not limited to mushroom items only. They are donated by SOMA members to help raise funds for the SOMA Scholarship Fund. Bring them to Camp, and donate them to the raffle near the Book Sales table. Or if you aren't going to camp, have a friend take your donations for you, or contact Judy Christensen at (707) 829-0636 to make arrangements.

Here is how it works: Raffle tickets (6 for \$5) are sold before and during the Sunday night dinner extravaganza. You

fill out your name on one side of the ticket and keep the other. A little paper bag is set next to each item to be raffled. You put a ticket(s) for the items you really want into a little labeled paper bag next to that item.

After the dinner, the raffle is held by the selection of a ticket out of each bag and announcing the name of the lucky winner written on the back of the ticket..... It's that simple! So, if you R E A L L Y want that David Arora book worth \$20, you might put in several tickets to increase your chances of winning it Or those cute mushroom salt shakers, etc. etc..... Last year we collected several hundred Scholarship dollars with our Raffle!

-Dorothy Beebe

To All of You Who Love to Cook (and Work)

Anyone who has worked professionally in a kitchen, and/or with me at Camp, knows the scope of work that needs to be done to provide "hot food hot and cold food cold" of high quality.

You understand that prepping onions is not two onions--it might be a 50# sack. And you know the need to cut correctly. Same for shallots (15# bag), greens, citrus, et al. But we have fun doing it. Lots of fun.

If you don't get satisfaction from knowing that folks are eating and enjoying your food then kitchen tasks are just a big bunch of hard work.

We will be making 400 dessert tamales. Stuffing 200 quail. Soup for 200. 50 stacks of enchiladas. Pots of sauces and salsas. Fun enough for everybody.

And you don't get charged for learning fascinating tips from the chef guy. But you do have to listen to the stories. ... And that takes some work.

So--anyone who signs up for the kitchen work/trade, not from the culinary group (the culinary group doesn't really get to trade--we just work), must work a minimum of 8 hours and in a maximum of two 4 hour shifts. 1-2 hr shifts get nothing done.

This year no one not actively engaged in working there will be allowed in the kitchen. (Camp's new rule.) Folks bringing dishes for the pot luck will put them in the new "reach-in" refreezer in the dining room. No one will be allowed in the "walk-in" without my okay. (Jill and I had a "new rules" meeting with the regular Camp chef and cook earlier in the month.)

I will be providing sparkling refreshment for my core co-workers. The more I see you slaving the more I can pour. Fine cigars for afterwards.

So I say, "Sign up for the fun and we will leave the hard work for others."—
-----Oh--that's us too.

Merry Christmas!

Patrick

p.s. All work/traders contact me directly, and Julie. "Work" is procuring the food, transporting stuff, arranging the kitchen for our purposes, and

prepping, prepping, prepping. We make up teams and each team is assigned a menu item. I will help with everything. I will taste everything. We do Saturday night soup, Sunday dinner, and help with Monday breakfast.

-Patrick Hamilton
mycochef@sbcglobal.net



Marin Mushroom Mania

In 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. 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 event will be in the Livermore Pavilion. There is a \$10 entry fee. The Art Center is in the town of Ross on Sir Francis Drake Blvd. 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 Mas-

sen 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 pâté.

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

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!

Researchers Barcode DNA of 6,000 Fungi Species in Venice Museum

By Sarah Yang, Media Relations | 13 December 2006

BERKELEY – In the storerooms of a Venice, Italy, museum, a University of California, Berkeley, scholar and Italian experts are at work on a rare collection, but the objects aren't Renaissance paintings or the art of ancient glassblowers. Instead, the team is collecting samples from the largest and best preserved collection of fungi in Italy to create an unprecedented DNA database.

These 28,000 samples of fungi that represent 6,000 species - many of which are quite rare - are housed at the Venice Museum of Natural History, a partner with UC Berkeley for this ambitious project. The collection also is one of the largest in Europe.

The project was publicly announced in Italy today (Wednesday, Dec. 13) at the prestigious Venetian Institute of Sciences, Letters and Arts.

"We are building up a huge molecular database that will be available to the entire scientific community," said Matteo Garbelotto, UC Berkeley adjunct associate professor of ecosystem sciences and principal investigator of the project. "In addition to aiding research on the productivity of forests and agricultural ecosystems, this database will greatly aid the diagnosis of plant diseases."



Matteo Garbelotto of UC Berkeley prepares a fungal sample from the Venice Museum of Natural History to send to his lab for sequencing and analysis. (Photos courtesy of the Musei Civici Veneziani Photo Archive)

Fungi are a kingdom of organisms that include yeasts, mushrooms and mold. They are essential to most terrestrial ecosystems, channeling nutrients in the soil and making them available for the growth of plants, including trees and agricultural crops. "Without fungi, there would be no forests," Garbelotto pointed out.

A large number of fungi are also plant pathogens and cause serious diseases of crops and trees, especially when transported to new areas of the world through the global trade of goods and movement of people. In addition, some species of fungi can lead to human illness, including pneumonia, skin infections, allergies and asthma.

Garbelotto is perhaps best known for his work in the identification of *Phytophthora ramorum*, the fungus-like plant pathogen that made its way from Europe to the United States. The pathogen is responsible for sudden oak death, the disease that has caused widespread dieback of tanoaks and coast live oaks in California and southwest Oregon.

"In the case of exotic plant diseases, DNA information may be used, as it is in criminal forensics, to identify possible culprits and to understand how they were introduced," said Garbelotto. "This provides governments with pivotal information needed to avoid repeated introductions of pathogens."

Garbelotto is working with Italian mycologist Giovanni Robich and Luca Mizzan, curator of Marine Biology at the Venice Museum of Natural History, to sort through the samples in the museum, which are being sent to Garbelotto's lab at UC Berkeley for DNA sequencing and analysis.

The Venice Natural History Museum is part of the Musei Civici Veneziani, a network of 11 museums in Venice. It is housed in the Fontego dei Turchi, a Byzantine-style palace on the Grand Canal that dates back to the 12th century. Before it was established as a museum in 1923, it had served as a trading depot for Turkish merchants.

"Often museums are seen as places where people just go and see things," said Garbelotto, who is doing this work during a sabbatical leave from UC Berkeley. "This shows that museums are actually involved in cutting-edge research. Providing a database of this scope is pretty novel."

Museum curator Mizzan said the museum's vast collection of fungi got a kick start when the Venice Society of Mycology formed in the late 1980s to monitor the mycological flora in the Lagoon of Venice and surrounding areas. The collected samples represented over 1,200 species of fungi and formed the foundation of the museum's present collection.

Garbelotto noted that the relatively young age of the samples has been critical to obtaining good quality tissue for DNA analysis. The samples come from throughout Europe, with a significant number representing species found elsewhere in the world.

Rather than sequencing the entire genome of each species, the researchers are focusing on a non-coding region of the ribosomal DNA that is known to be unique in each species. The length of the region varies from around 450 base pairs to 900 base pairs, depending upon the taxa from which it is sampled.

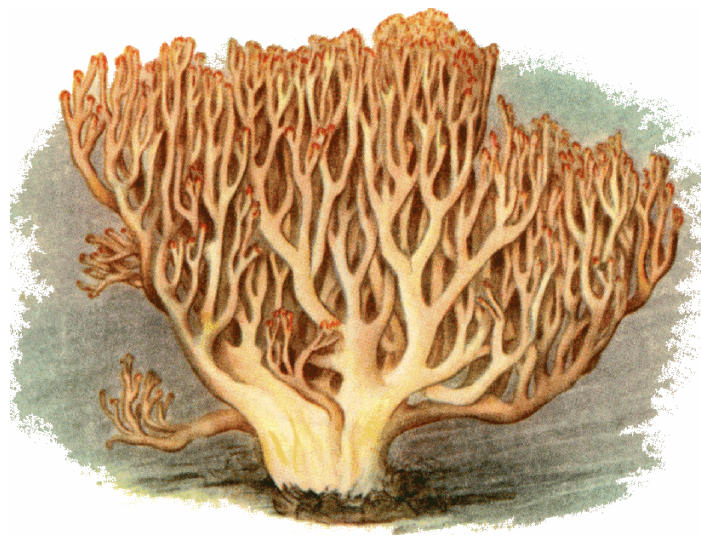
"If you're going to cross-compare species, you've got to amplify the same region," said Sarah Bergemann, the post-doctoral researcher in ecosystem science who is heading the lab analysis work at UC Berkeley. Bergemann is working with Amy Smith, staff research associate at Garbelotto's lab, to process the samples Garbelotto sends from Italy.

"This will be important for people who study the evolutionary characteristics of fungi," said Bergemann. "They'll be

(Continued on page 8)

(Continued from page 7)

able to use our database for cross comparisons. It's also useful for people who study species distribution. For example, if you want to figure out how some species are related to one another, and you know something about their taxonomy, you can go back to their DNA to see if the morpho-



DNA pathways or a coral mushroom?

logical characteristics match their molecular code."

Without the DNA fingerprint, researchers traditionally need to wait for fungi to fruit or mushroom to identify them. "This can be very limiting because mushrooms are only produced seasonally, with some species only fruiting once every several years," said Garbelotto. "The database we are creating will allow people to identify the fungi present in plants, in the soil and in the air at any time."

The project, which began in April, is expected to be completed by the end of 2007. "We do not know of any similar project in Europe, at least of this dimension," said Enrico Ratti, the museum's scientific director.

"The importance of this project is in the cooperation between different subjects, namely private collectors, a private association, a public municipal museum and a foreign university," said Giandomenico Romanelli, director of the Musei Civici Veneziani. "We think that this is an exemplar model, to be followed in subsequent projects. Furthermore, in our philosophy, natural science collections are public goods that everybody belonging to the scientific community should be able to take advantage of."

http://www.berkeley.edu/news/media/releases/2006/12/13_fungi.shtml

FORAY REPORTS

SOMA Foray Report—12/17/2006—Ranchero Mark West

On December 17, about 20 SOMA members had the opportunity to foray on 120 acres of managed forest in the Mayacamas Range. Once a Christmas Tree farm, it is known as Ranchero Mark West and is owned by Jim and Betty Doerkson. Our hosts joined us on the hike to better learn about mushrooms and keep us from getting too far off course.

Rain had been in the forecast a couple days earlier, but clear skies the night before brought freezing temperatures in the mid-20s. Heavy frost was still all over the vegetation when we started out at 10:15. We followed Mark West Creek downstream and the first fungi we encountered were frozen solid....like a rock. After about a ½ mile, we crossed over the creek and started uphill through bay and redwoods. The temperature lost its bite as we climbed higher along the steep dirt road. At the ridge, the forest became more mixed with Doug fir, madrone, and tan and live oak.

You could overhear optimistic foragers saying that the habitat looked good for queen boletes and matsutakis. But *Lactarius*, *Russula*, *Suillus* and *Mycena* species were the most common along with the ever present *Amanitas*. There were also some good mushrooms bagged for the dye pot. Betty and Jim said that yellow chanterelles are sometimes abundant, but so far this year none had been seen.

The whole loop was just over a mile and a half and gained about 500 feet vertically. In usual SOMA style, we covered an available picnic table with our bounty while photos were taken and questions answered. Lunches were brought out and the huckleberry buckle was not to be missed.

-Bill Wolpert, Foray Leader

Photos of the following 20 species can be seen at:

http://mushroomobserver.org/observer/show_species_list/24

Amanita franchetii
Amanita vaginata
Armillaria sinapina
Chalciporus piperatus
Clavaria vermicularis
Entoloma ferruginans
Galerina sp.
Gomphidius oregonensis
Hygrophorus agathosmus
Inocybe lilacina
Laccaria amethysteoides
Laccaria occidentalis
Lactarius rubrilacteus

Lepiota spheniscispora
Mycena sp.
Myxomphalia maura
Nolanea sp.
Polyporus hirtus
Russula azurea
Suillus caerulescens
Xerocomus subtomentosus

-Darv
Science Advisor
SOMAmushrooms.org

SOMA Foray Report—12/16/2006—Salt Point State Park

Welcome to all the new members and happy foragers. The Salt Point foray was excellent this month! So many people were hunting for the first time and all of them were smiling from ear to ear. The recent rains helped to bring up mushrooms everywhere you looked and the crowd managed to fill a table and provide lots to talk about.

Many excellent edibles were collected so the pot luck dinner on Thursday night should be great.

-Darvin DeShazer
Science Advisor

Darvin listed 55 species found on 12/16, and Patrick added two more. However there is not enough space in this issue to list them all. See you at SOMA camp! -Ed.



SOMA Membership Application and Renewal Form

THE SOMA PLEDGE

Regardless of what others may think of me, I wish to become a member of the **Sonoma County Mycological Association**; a non-profit 501(c)(3), educational society, dedicated to the mystery and appreciation of local fungi.

NAME

DATE

STREET or P.O. BOX

APARTMENT #

CITY

STATE

ZIP

☐ HOME

☐ WORK

PHONE

EMAIL

- ☐ New member
- ☐ Please change my mailing label and membership roster info
- ☐ Please do not release my information outside of the club

Please indicate below, any particular areas of interest or committee functions you may like to serve:

Membership dues are \$20 per household, and run a full fiscal year from time of application or from the date of expiration if renewing early. Please make checks payable to SOMA.

Return this form with your check to:

SOMA
P.O. BOX 73
Cotati, CA 94931-0073

Check out the **SOMA website**
for fabulous member benefits!

SOMAmushrooms.org

ANNOUNCEMENTS

PLEASE MARK YOUR CALENDARS! The **February** meeting at the Farm Bureau will be on the **4th Thursday (2/22/07)** of the month, not the usual 3rd.

NEW NEWSLETTER PERSON! If you have any submissions or comments, please email them to:

SOMAnewseditor@SOMAmushrooms.org



Did you miss the SOMA members Potluck Dinner? Then you really missed out! The sumptuous feast was a must be there event. Some of my favorites among so many were the Porcini soup, the Porcini scalloped potatoes, and the candy cap cream puffs. YUM!! Ya shoulda been there...



Darvin DeShazer

All California Club Foray 2007

The second Biannual All California Club Foray, Friday through Sunday, January 26-28, 2007.

A fun with fungus and fungus-hunters weekend at the beautiful Albion River. Lodging in comfy heated cabins, delicious meals catered by Debbie Dawson, lectures by a guest mycologist (TBA), guided mushroom forays, expert ID and microscopy show and tell. Must be an in-good-standing member of any California mushroom club to participate. Co-sponsored by BAMS and the FFSC. Cost is \$115 per person.

For more information go to BayAreaMushrooms.org, or contact Debbie Viess at (510) 430-9353.

Volunteer Corner Opportunities

We do have a few openings for volunteer help to keep our club the fun and vivacious organization that it is.

First: A generous offer from a SOMA member has made this newsletter possible. He will try to make it through this year.

Second: You may still be able to do volunteer work for the SOMA camp. Contact Julie Schreiber at: julieschreiber@hotmail.com or at 707-473-9766

Third: Newsletter sender: Pick up, fold, stamp, label and send, once per month.



SOMA News

P.O. BOX 73
Cotati, CA 94931-0073

The Sonoma County Mycological Association presents the 10th annual (1)

Wild SOMA Mushroom Camp

January 13-15, 2007
(Martin Luther King weekend)



photo by Fritz Medlin

Three days of mushroom activities with experts, including forays, classes & workshops, artwork, specimen tables, feasting, and presentations.

with special guest
Gary Lincoff

Author of The Audubon Field
Guide to North American
Mushrooms

Mushroom chefs!
Mushroom cooking!
Mushroom meals!

Includes lodging in shared,
comfy cabins, all meals, and
great mushroom camaraderie.

Fees: \$250 (\$195 before Nov. 13th)
\$195 with offsite lodging
\$110 Sunday only

Obtain a registration form at www.SOMAmushrooms.org
More info: camp@SOMAmushrooms.org, or 707-837-8028

SOMA usually meets on the third Thursday of the month throughout the year (September through May), at 7 PM, at the Sonoma County Farm Bureau, 970 Piner Road, Santa Rosa, California.

Fungi are displayed at 7 PM, and speakers begin at 7:45 PM. Bring in your baffling fungi to be identified!

Directions to the Sonoma County Farm Bureau

Coming from the south

- Go north on **Highway 101**.
- Past Steele Lane, take the **Bicentennial Way** exit.
- Go over **Highway 101**.
- Turn right on **Range Avenue**.
- Turn left on **Piner Road**.
- At about 1/4 mile, turn left into parking lot at **970 Piner Road**.

Coming from the north

- Go south on **Highway 101**.
- Take the first Santa Rosa exit, **Mendocino Avenue**.
- Stay on the frontage road, (it becomes **Cleveland Avenue** after you cross Industrial Drive).
- Turn right on **Piner Road**.
- At about 1/4 mile, turn left into parking lot at **970 Piner Road**.

970 Piner Road is marked by a star on the map at right.

