



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 9

May 2007

2007 SEASON CALENDAR

MAY

May 17 » Meeting
Important Membership Meeting!!
Sonoma County Farm Bureau
Speaker: Dr. Terry Henkel, Ph.D.



NOTE: SOMA does not condone or encourage the ingestion of psychoactive mushrooms.

Always be 100% certain of the identification of any and all mushrooms before you eat them!

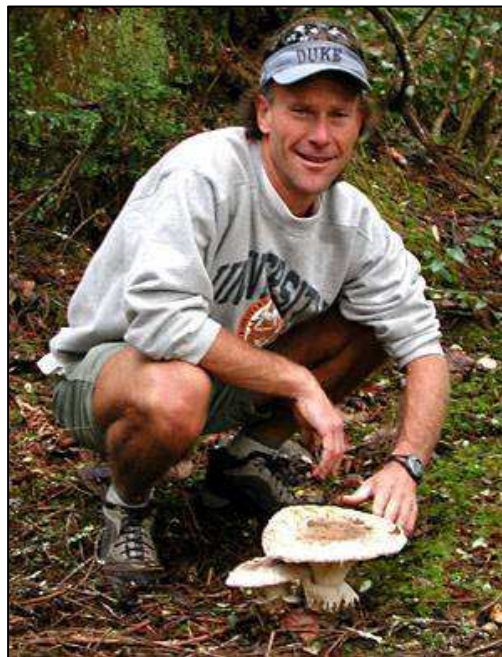


EMERGENCY MUSHROOM POISONING IDENTIFICATION

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.

SPEAKER OF THE MONTH



Going Fungal in the Jungle With Dr. Terry Henkel, Ph.D.

Macrofungal biodiversity of the Guiana Shield:

The Guiana Shield region of northeastern South America is unique both geologically and botanically and contains one of the largest remaining expanses of undisturbed tropical rain forest in the world. The flora of the region is only beginning to be thoroughly documented, and the fungi remain essentially undocumented. My current research in the country of Guyana involves basic collecting and alpha-taxonomic description of new taxa of basidiomycetes and ascomycetes, the development of local myco-florulas, and mycosociological comparison of macrofungal communities in various forest types in Guyana's Pakaraima Mountains. Exploration of these remote, densely forested mountains continues to yield a plethora of new species and genera of macrofungi, in particular those that are ectomycorrhizal associates of leguminous host trees in the genus *Dicymbe* (Caesalpiniaceae). In addition to new species discovery, multi-year plot studies are quantitatively assessing macrofungal species diversity in various forest types of the Pakaraima Mountains using fruiting body counts and below-ground molecular techniques.

Assistant Professor Department of Biological Sciences, Humboldt State University, Arcata, CA. Terry has more fungal credits than can be listed here. Remember **Tara Fulgenzi**, our March Speaker? She studies under **Dr. Henkel**.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

As we come to the summer break in SOMA activities I want to thank some of the many people who worked to make this September to May year a success. First and foremost is the unflagging dedication of the Board of Directors. We began last fall with only seven Board members and soon dropped to six due to scheduling and other conflicts. The remaining persons had to wrestle with our club activities including the clubs' only fundraiser, the SOMA winter camp. Long time camp director Charmoon Richardson was unable to take on the enormous task of running the winter camp and it was left to those who were willing to take on more responsibility for each segment of the event. The logistics of bringing off the three-day event was aptly handled by our Board and some notable action by our general membership. Patrick Hamilton skillfully ran the kitchen with sterling success and a great crew. Linda Morris headed up the heavy lifting of check-in and registration. Dorothy Beebee took on more responsibility in the class organizational tasks. Julie Schreiber picked up the volunteer coordinator job and worked tirelessly to make sure everyone was in the right place at the right time. Judy Christiansen organized a fantastic raffle that was one of the highlights of Camp. Bill Wolpert ran the important Forays segment with excellent results. Jean Pierre Nunez stepped up to help Charmoon with the cultivation class. Mark Todd assisted in the kitchen and went beyond expectations with a most excellent cheese offering.

This last year was also the kick-off of a long-term planning strategy for SOMA which helped create a clear vision for the future of our club; this effort continues today. In December Tom Cruckshank took over the important job of our monthly newsletter from Petra Esterle. His dedication to this task led to his election to the Board in January as well as Julie Schreiber who brings her great organizational skills to SOMA. Last year was also the first Volunteer Appreciation Day event, it was a hoot. Volunteers are working to make that happen again this summer. Our monthly forays are the envy of mycological societies everywhere. New folks come to the forays, are led into the woods in small groups, come back to a feast and an ID tarp. They are warmly welcomed by our regular members and often join SOMA on the spot.

Please thank the folks who make this club the fun and educational non-profit that it is. They are the ones that cook for you, hand you a plate, set up and clean up at our events, ID your catch, write the newsletter, bring great speakers to our monthly meetings and run the business of the club.

Thank you all for making my year as club president a success.

-Bill Hanson

FORAY OF THE MONTH

**No foray scheduled for May. Head for the hills and morels!
April was soggy, but a great time...**



Photo by Linda Morris

From a Mushroom Dyer's Journal, April 2007

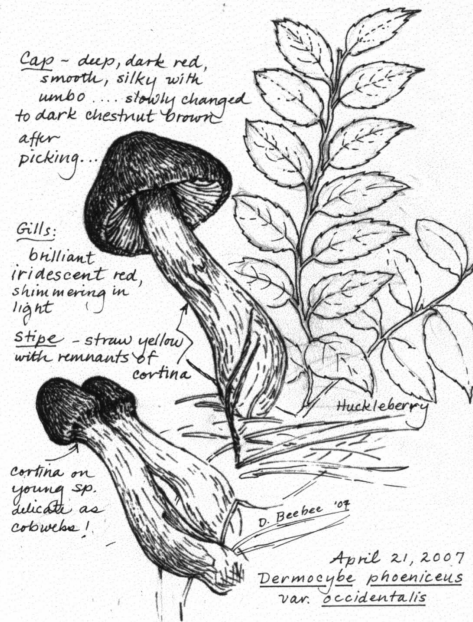
When Darwin suggested a ride-share trip to the SOMA Foray at Salt Point on April 21, I thought, sure, why not? I desperately needed fresh inspiration after spending far too many hours at the computer. Good company, good food, maybe a chance of rain, maybe a stray *Dermocybe* or two....though it seemed late in the season, but Darwin had found these little "dyers delight" as late as May in some years.....

First project on arrival at Fisk Mill Cove picnic area was helping to get up the giant (40'x20') tarp - "just in case" even though we had gone through the whole mushroom season without even needing it.... Well no sooner was it up over the picnic tables, and the first drops started to fall! Folks arrived, old friends and new. Most of the forayers had gone off onto their various jaunts and haunts but I had decided to stay on level ground close to camp (and the tarp, figuring that at least I could sit and draw mushrooms if the rain became too heavy...), when Ingeborg S. showed me the most perfectly shaped and colored red *Dermocybes* that I had seen in months!!!! She had found them in the pine duff under a huckleberry bush not 6 feet from the picnic table! Well that REALLY got me going, with

my trusty walking stick, looking under every huckleberry and salal bush with a 300 ft. radius of the picnic table (and the tarp)... but nary another to be found. So I contented myself with trying to make watercolor sketches of Ingeborg's *Dermocybes* as the rain started to pound and puddle on the trusty tarp.

This wonderful group of mushroom dye species are sometimes to be found in these coastal Bishop Pine woods, and often in the mycorrhizal company with huckleberry, salal, or other plant members of the heather (*Ericaceae*) family*Dermocybe phoeniceus* var. *occidentalis*, with its very characteristic red silky cap, iridescently shimmering red gills, and yellow stalk, carries powerful extremely lightfast anthraquinone pigments that are similar to the madder and cochineal dyes so prized in red wool dye seen in antique Persian carpets. Here was just the inspiration I needed! I had not done any drawing or painting in months and it felt great to lose myself in it again, and then it was

all topped off to perfection with a hot bowl of Patrick's delicious chili! Good company, good food, good dye mushrooms - what more could anyone want on a cold rainy day in April?



April Foray Report

SOMA Foray Report

I headed out from Petaluma a little earlier than usual and picked up Jim Wheeler in Bodega Bay. There was something odd about the view towards the ocean. It looked dark and stormy, but the ocean was dead flat. There were cars packed into every conceivable turnout all the way to Salt Point, but there were no people to be seen. Abalone season. The parking lot at Fisk Mill Cove was already full when we arrived at 9:30. And, you now have to pay \$6.00 to park there. Keep that in mind. Some of the ab divers already knew how much the fine was for not having the parking receipt and it ain't cheap.

The rain held off for twenty minutes...just long enough to put the Big Tarp up for the first time this year. Who can complain? A handful of Early Birds jumped in to help. I tell you, Sal Rizzo can really tie some knots. His Trucker's Hitch is a lovely thing to behold. And he makes wine, too. There's a guy who knows how to make himself useful.

About 35 people showed up. A hardier group than I would have figured considering the lateness of the season, the wet weather, and the plethora of other outdoor activities that present themselves in the spring. Colleen Vernon, who was a regular for the last couple years, came all the way from Wisconsin for this foray. Okay, she was out visiting her sister, but she brought Nancy, too.

I thought about holding an election to decide upon the foray location, just so I could not be held accountable if things turned out poorly. But we didn't. Since we expected the same mushrooms as we had encountered for the last three months, we went to the same place....almost. (I have to say that the ride up through the Kruse Rhododendron Reserve was spectacular. It was the first time in four years that I have seen those gorgeous plants in bloom. They are just starting, so if you were wondering when, it's now.) We stopped short of last month's location and parked in a turnout, just big enough to accommodate the 7 or 8 carloads that followed me up. Having no trail, we just fanned out downhill. Not too steep. Lots of tan oaks and Doug fir plus a few redwoods. It looked like good ground for "blacks". But right away, I thought I had made a big mistake. You know how you usually see a few little mushrooms here and there? There was nothing. Not even a turkeytail. When I scratched what appeared to be wet ground, I found that the moisture had not really penetrated beyond the immediate surface. Not a good sign. Then I stumbled upon a blewit. **A blewit!** Now, Darwin might say he sees blewits at Salt Point all the time, but this was a first for me. I put it in my basket.

I was talking to Colleen and Nancy as we descended, and then seeing what appeared to be 'shroomy looking habitat,

(Foray Report Continued on page 4)

(Foray Report Continued from page 3)

I veered left and traversed the hillside. It turned into a serious meander, taking me half a mile and just to the other side of the ridge from the Stump Beach Trail (I think). There were lots of huckleberry bushes and it looked good, but other than one very wilted cluster of blacks, I saw no mushrooms.

I started back towards the road just before noon and after a few minutes, I noticed the duff was different. There were suddenly long needles mixed in with the short ones and the tan oak leaves. Bishop pine. And there, just along the inside of a small log was a line of fresh yellow-foot, or "tubies". I thought I might have really stumbled into something, but one handful of tubies was all I could find there. I did see some fresher blacks under redwood on the way up, but my basket was pretty sparse. Thankfully, others had done better.

Back at the cars, it was raining pretty hard and some people had cut out early. They were kind enough to leave a note on my car. Everyone else was on time and accounted for, except one car that remained. There were no people waiting, so we assumed they were all together and we went back for lunch. It wasn't until 2 that Ernie, with his poncho torn and dirty, showed up at camp as we were breaking down the Big Tarp. He had gotten turned around and followed a creek bed all the way

down to the highway and unfortunately came out below Fisk Mill Cove. Thankfully, Ernie is pretty familiar with the area and knew if he continued downhill, he would eventually get to the road. He had a few mushrooms, too. It is always good to share a ride so there is someone who knows if you don't show up. Contrary to what you might think, I really can't keep track of 35 people and the cars they arrive in. Forage with a buddy.

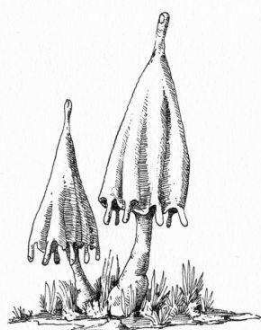
In wrapping up the last foray of the season, I would like to say how much I have enjoyed this year. Every month I get to meet someone new, see something new, find a mushroom or two that I have not seen before. It's a pretty wonderful thing to lead these forays. I plan to do it another year, but before I hang it up, I would like to find an interested person to co-lead the forays with me. Trust me that the most important skills are simple patience, good humor, and a decent sense of direction. My knowledge of mushrooms is still on the novice scale, but most of what I have learned has occurred through my experience on the forays. Think of it as on-the-job training. So if you are a "people person" and want to accelerate your mushroom experience, let me know.

Have a great summer.

-Bill Wolpert, SOMA Foray Leader



Photo by Nancy Wood



Rainy-day Friend
refugium boletum

Indigenous to Umbrella Land. This foul-weather fungus is meant to be seen and not eaten as it will provide shelter for any traveler caught in the rain. Far better than any synthetic slicker you can buy, this free-for all, natural fungus comes with collapsible cap and built-in windbreaker.



Halbritter's Plant and Animal World

EVERYONE WAS HOPING FOR ONE OF THESE AT THE APRIL FORAY





Because from now on and on until whenever we wish to stop the confusion over which column is about forays and which is about—well, this—the new title block is officially placed above. We will continue to discuss the wheres and whats and hows about mushroom hunting and cooking, in general, but we will not have duplicating reports regarding club forays.

Hopefully.

Lots of chatter on the Web wires about where to go morel hunting and how great certain past burns produced and how downright crappy our local season has been (especially for blacks), yada yada, but hear this here now: "Morels will be picked this May."

Profundities like the above will be made even more weighty when they're proved truthful—and I aim to be one who will help achieve this. You can too if you follow the advice so freely given below (if you feel that free is not worthy, that stuff must cost to be dear, then simply contact me and I will arrange a payment plan).

Misinformation must be stopped! If we choose to continue to disperse and listen to bad specifics about logging areas we will not find as many as those who know more. Amongst those really knowing folks are commercial pickers and I have picked many a morel with them, with David Arora, and with current MSSF president David Campbell.

A logged area should be two years old—not one. It seems to take more than a year for all the fuel smells, oil spills, and other collateral damage from a logging operation to clear out and allow morels to fruit nicely. A few might appear after just a year but learn to tell the difference in a one and a two year area.

How? Well, very recent felling will show lots of needles, some still green, and many trimmed branches not yet stacked and burned. A year old, but not old enough, will look a bit more settled in. The disturbed forest floor will have lost the sharply jagged edges from big tracked machinery's road cuts. A winter's worth of weather will have left its marks too.

A "perfect" two year logged site will have a more mature look. It will have begun to return to how it was before. Look for foot tall recently planted pines, cedars, and firs. Temporary logging roads ("cuts") will have started to fade and sag back into the forest floor. You might want to look in these spots. These indents into the forest floor will hold moisture later and sprout morels.

Check out where water has flowed through these places.

Look for little berms made by bulldozers. Morels really like the uphill sides of these.

Learn to tell the directional exposure of the mountain you are on. Is it facing east or west, north or south? What is the elevation where you are finding morels? (You got to have an altimeter, and you do right?)

Once the morels are fruiting on the south and west slopes the end is near at that particular elevation.

Morels are going to fruit starting at about 2,500' and continue up to 8,000' or so as the season get older. And an added feature is the fun of witnessing the wonder of springtime wildflowers over a three month period as you go higher and higher into our mountain ranges. Bring a Sierra flower book to enhance your experience. (Let's bring this book subject into the next paragraph.)

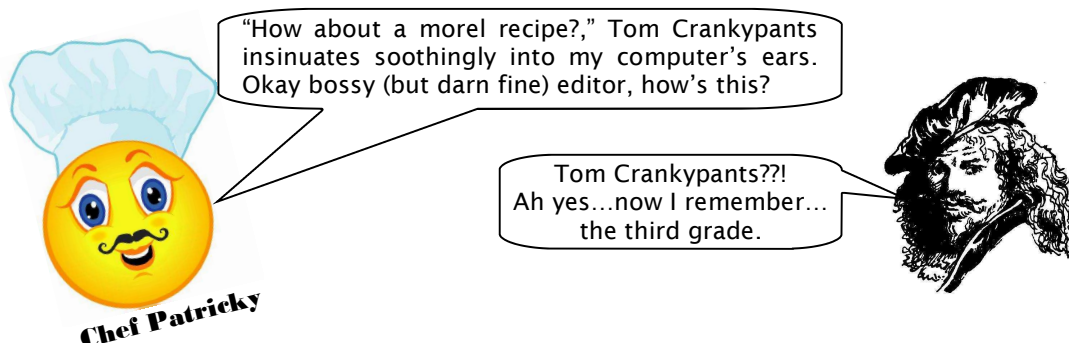
Down here. We all know that the more we know about something(s) the greater the opportunity for enjoyment. Our truly magnificent Sierra Nevada inspires many folks to have in their libraries a bunch of field guides. The University of California press publishes books with titles as diverse as Pests of the Native California Conifers and Raptors of California, both worthy of being with you in the mountains. And those are only two.

Next time you stop into a US Forest Ranger Station check out what they have to sell. Great tree and flower books can be found. Also ask about any free maps, charts, or posters—they usually have some and are pleased to offer them.

Back to finding morels. A place easier is in burn areas. Last year's—not two year old burns. Every year there are many forest fires in the west. Some are huge, especially in the Yukon, Montana, Idaho, and Wyoming. But we have our California fires too. Lots, from less than 5,000 acres to really big ones. This year too.

Charmoon and other friends and I picked the Star fire several years ago. And then he got his car picked apart (literally) by a bear. Collateral dangers—but there were lots of morels.

The famous Power Fire produced zillions of morels (I counted them. Each mushroom, as a good reporter should). One actually typical day, after hours of oh so tiring steep hiking and picking, friends and I schlepped out with 40-60 pounds apiece and when we encountered patches of hundreds of more morels we'd see to our lefts and rights we just left them alone, too pooped to bend over and start picking again. But that happens very, very, rarely so close to home (in the Yukon stupendous fruitings take place much more frequently).



(Mycochef Continued on page 6)

(Mycochef Continued from page 5)

Secret morel maps can be purchased at our next SOMA Camp. Maybe.

"How about a morel recipe?," Tom Crankypants insinuates soothingly into my computer's ears. Okay bossy (but darn fine) editor, how's this?

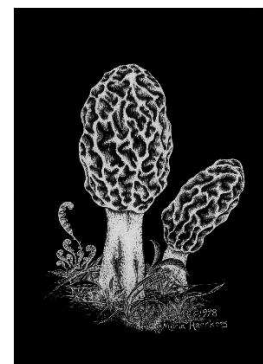
CLIP & SAVE 

Morel Cracker Crumb Fry

Amended from one of my favorite mushrooms cooks' (Louise Freedman) recipes

Serving Size: 6 Preparation Time: 0:30

Amount	Measure	Ingredient	Preparation Method
30	ea	morels, small to medium	
1	ea	egg	slightly beaten
2	tbl	water	
1/2	cup	crumbs (Panko preferred)	
		sea salt and freshly ground pepper	
5	tbl	unsalted butter	
2	tbl	pure olive oil (not extra virgin)	



Graphic by Marie Heerkens

Roll the morels in the egg (mixed with the water). Put the crumbs and salt and pepper in a paper bag. Quickly shake the morels a few at a time in the bag. Melt the butter with the oil in a saute pan and saute the morels until brown and crisp.

Serve with this sort of weird appearing, but great tasting, tartar sauce.

Mycochef's Caesar Tartar Sauce

Serving Size: 6 Preparation Time: 0:15

Amount	Measure	Ingredient	Preparation Method
2/3	cup	mayonnaise	
2	tbl	sweet pickle relish	
2	tbl	onion	minced
1	tbl	shallots	chopped
2	tbl	Parmigiano	grated
2	drops	Tabasco sauce	
3/4	tsp	anchovy paste	

Mix in a bowl and serve. May add more fennel as garnish. Can be thinned with heavy cream.

That's all for now folks! See you next season.

A Sex Story

Lawrence Millman © 2007

Several years ago I found myself in a taxi in Kuching, the largest town on the island of Borneo. The taxi driver, an eagerly voluble Malay man, asked me the question that taxi drivers always ask foreigners in this part of the world: "Want girl?"

Almost as fast as he asked the question, I had my reply ready. "No thanks," I said. "How about boy?" he inquired. "Sorry, no." "Maybe little girl?" "No!" He paused for a while, then said: "Maybe you want dog? I can arrange." "I want *kulat* [mushrooms]!" I told him.

He looked at me as if I was a complete pervert, but business is business, so he drove me to Kuching's Central Market. There I saw enormous piles of fruit, vegetables, and -- one of Borneo's gastronomic specialties -- cicadas. Likewise, each vendor had piles of fresh and dried mushrooms laid out in front of him -- *Agaricus*, wood ears, *Russulas*, *Boletes*, and the so-called Split Gill (*Schizophyllum commune*), a fungus usually described as "inedible."

As it happens, *Schizophyllum* is the most popular edible mushroom in Borneo. However, it's not the flavor or lack thereof that locals crave. Rather, they regard its leathery consistency as a *sine qua non* in their rice dishes. For they believe such dishes achieve culinary perfection only when the ingredients consist of many different textures, including, presumably, the texture of leather. In this, they are not dissimilar to many other Asians.

Here I should add that *Schizophyllum* is the most promiscuous of all fungi. In the 1950s, Harvard's John Raper determined that it has some 28,000 different genders (many of the more primitive fungi have only two genders). In other words, each *Schizophyllum* hyphal filament can mate -- i.e., combine -- with @27,999 different homokaryotic hyphae of the same species. Such wantonness is doubtless the reason the wood-inhabiting *Schizophyllum* has been found on every continent except Antarctica.

It's also why I've titled this little vignette "A Sex Story."

Mushrooms in England are both popping up earlier and staying around longer than they used to, according to 50 years of amateur naturalists' records. Some species have changed their habits so drastically that they're reproducing twice in the same year.

"This is the first time anybody has bothered to look at how fungi are responding [to warming]," says Alan C. Gange of Royal Holloway, University of London. "The trends are dramatic."



SNOW CONES. A late-spring snow covers sulfur tuft mushrooms in southern England, where they once fruited only in the fall.

Image © Science

He says that the inspiration for the study came from his father, Edward Gange, who for decades had kept detailed records of local mushrooms. After retiring from stone masonry, the elder Gange bought a computer, learned how to use a spreadsheet program, and entered his sightings, along with those of other fungi enthusiasts in southern England. He ended up with 52,000 observations.

"I suddenly realized, here was an enormous resource," says Alan Gange. A researcher in microbial ecology, he worked through the records with his father and two colleagues. Many climate-change studies focus on spring events such as advances in blooming or bird nesting. The mushroom analysis, however, focused on 315 species that normally fruit in the fall. The team checked the history of each species to see how its fruiting dates related to changes in regional temperature and rainfall.

In the 1950s, the average fruiting season for the mushrooms in the sample lasted 33 days. In this decade, the season has more than doubled, to almost 75 days. Eighty-five of the species have started fruiting earlier, advancing almost 9 days per decade, while 105 species have been hanging around about a week longer.

Several species have advanced dramatically. The common

fairy-ring mushroom used to send up its rings of beige caps in lawns and fields in September. "Now, it's July," says Alan Gange. Sulfur tuft mushrooms, which once fruited only in the fall, often send up clumps of little caps early in the spring as well. Gange and his colleagues report their findings in the April 6 *Science*.

Compared with other creatures shown to be affected by climate change, "fungi are especially sensitive," says Gange. Would he expect such changes elsewhere? "In North America—certainly," he says.

"I was surprised at the study," says mycologist David Hibbett of Clark University in Worcester, Mass. The work shows unusually big shifts in species' habits, but "I buy it," he says.

The species in the study perform valuable services in their ecosystems, Hibbett points out. Some break down leaf litter and other debris, and many of them envelop tree roots. The fungi siphon carbon from a plant but boost its supply of nutrients such as nitrogen and phosphorus.

Mycologist Rytas Vilgalys of Duke University in Durham, N.C., also welcomes the new work, though he cautions that, so far, "you can't really predict what the effect will be" of the longer fungal seasons. He and his colleagues reported last year that, in a patch of forest, enhancing the planet-warming gas carbon dioxide changes the soil-fungus community, possibly influencing nutrient flow to the trees.

In addition to Gange's findings, the final report in which the Intergovernmental Panel on Climate Change considers a wide range of ecological effects of warming trends is scheduled for release this week.

References:

Gange, A.C., E.G. Gange, *et al.* 2007. Rapid and recent changes in fungal fruiting patterns. *Science* 316(April 6):71. Abstract available at <http://www.sciencemag.org/cgi/content/abstract/316/5821/71>.



Fifty years ago, mushroom hunters wishing to find the mosaic puffball would have gone looking in September. Today, these mushrooms are more likely to be found in July.

Image © Science

<http://www.sciencenews.org/articles/20070407/fob3.asp>
From *Science News*, Vol. 171, No. 14, April, p. 212.

Some of my favorite times have been tromping around in the woods looking for boletus and amanitas: the edible ones! The weather patterns have offered some fun with mushroom sighting this year. This December into January looks promising with just the right moisture and sunshine components. I have to admit my favorite parts of these outings are the picnics, hanging out with Skip Cassady, and reassuring the dogs that no, the humans have not lost their minds as they scurry around in the woods most uncharacteristically. My friends tease me for my low productivity. My bag and basket pitifully empty of our targets: the amanitas calyptrata and boletus aereus. One outing a few years ago would go down in the annals of science as we catalogued well over 25 types of mushrooms in an afternoon on the Cazadero mountainside. Many we had never seen before or since. This would be a good time to remind you not to gather unknown fungi. Admire, but leave behind, and maybe wash your hands if you couldn't resist rolling them around a bit. Always go foraging seriously with someone who knows the local edibles. I go with Dianne Bei, whose knowledge of the amanitas calyptrate was passed down from generations. That's the one mushroom she knows, and she sticks with it. Also known as "coccora" the Italian name for cocoon. In Italy it is closely related as amanita caesarea, so when Italians emigrated here, they adopted the coastal woodlands to find an edible counterpart.

No Italian sages at hand? You can call the Sonoma County Mycological Association for an events schedule. They go on regular forays up and down our beautiful Sonoma coastline and inland too. I have it on good authority from my sister that their picnics rival mine.

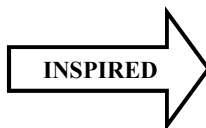
On a recent getaway I went on with my husband up the coast to Sea Ranch we enjoyed surprises of mushrooms around every turn when we walked the bluff trails. It was the week of the big Alaska storm that had come in, producing big surf that swallowed the beaches and made for gray

drizzle. The light shining through made the sea look like stainless steel. It was beautiful. And right outside our door was a day old group of boletus flaviporous, which prompted my poem that follows. I left my poem behind in the guest-book and I left behind the mushrooms for the woodland floor. Did you know that deer, rodents, and slugs use mushrooms in their diet? That is one of the fascinating facts about mushrooms.

The Storm of the Boletus

The high surf warnings
brought rollers in
that thundered the ground
waking me from my sleep
in the sun.
My brown cap gets shiny
from the tree drip.
I hunker down with my brothers
in the pine needles.
Our youth is only young and firm
a few days.
But we know how to slow down time.
While the world and the ocean's storm rages
briefly.

Down To Earth Poetry by **Nancy Wood**



Photos by Nancy Wood

The above submissions are by new member Nancy Wood. It is contributions like these that keep our association vibrant and help make this publication of great interest. Please consider jotting down your mushroom anecdotes and sending them to SOMAnewseditor@SOMAmushrooms.org!

On page 2 of this newsletter, President Bill Hanson does a lot of thanking of people who have helped; however he left out the most important person who has stepped up to the plate over and over to shoulder responsibility to make SOMA a success. So, a resounding thank you to President Bill himself! Also, three couples that should be noted for their selfless work and dedication to SOMA are the Marigolds, the Murrys and the Wheelers!



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

Fellow mycologist:

I would like to direct your attention to my blog, sponsored by the American Society for Microbiology (see below). Most of the entries are about bacteria, but I am sneaking in as many about fungi as I can. The readers of your newsletter may find some of this material of interest. I would appreciate therefore if you could mention this blog in your publication.

Elio

(Moselio Schaechter)

Author, *In the Company of Mushrooms*

Distinguished Professor, emeritus, Tufts University
Adjunct Professor, San Diego State U., U. Calif. At SD
Visit:

Small Things Considered
— The Microbe Blog —

<http://schaechter.asmblog.org/schaechter/>

SOMA is pleased to award two scholarships for the 2006-2007 season.

Hanna Bauer, age 11, was awarded the K-12 Scholarship for her drawings of four species of fungi. She was awarded \$50 in the SOMA Store.

Jennifer Kerekes, from UC Berkeley, is working on three confusing species of *Suillus* in California and was awarded a \$500 collegiate scholarship to help with her research. Look for Jennifer at a future SOMA meeting when she informs us about her discoveries!

Congratulations to both winners.


VOLUNTEER CORNER

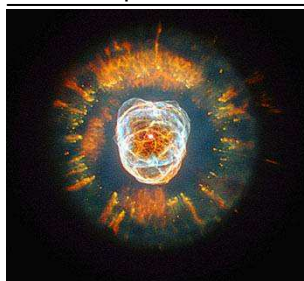
SOMA is hosting its 2nd annual Volunteer Appreciation Day Barbeque. People who have helped us during the past year will be invited. An announcement will be sent to those people. So keep your eyes open for it!

Offering your help at SOMA events ensures that the club will continue to thrive for many years to come. There are many ways to get involved: SOMA Camp, Culinary Group, Cultivation Club, SOMA Camp, Forays, SOMA Camp, and more. Contact a SOMA Board member if you would like to offer your services.

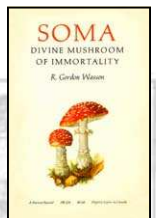
May is the month when new Board members are voted in to SOMA. Think about joining the board or nominating someone you think would help SOMA in the future.

Julie Schreiber—Volunteer Coordinator
julieschreiber@hotmail.com
707-473-9766

Well that's it for this season! Look for your next newsletter in September. Remember, all members can also receive the email pdf of this letter in color; just ask the editor. 



In third place is Nebula NGC 2392, called Eskimo because it looks like a face surrounded by a furry hood. The hood is, in fact, a ring of comet-shaped objects flying away from a dying star. Eskimo is 5,000 light years from Earth. Hubble photo.

**SOMA Members**

The May Issue of
SOMA News has arrived!

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.

