



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 20 ISSUE 1

September 2007

2007-2008 SEASON CALENDAR

SEPTEMBER

Sept. 20 » Meeting
Sonoma County Farm Bureau
Speaker: **Roberto Garibay Orijel**

OCTOBER

Oct. 18 » Meeting
Sonoma County Farm Bureau
Speaker: **Taylor Lockwood**

NOVEMBER

Nov. 15 » Meeting
Sonoma County Farm Bureau
Speaker: **Sveta Yamin-Pasternak**

DECEMBER

The fabled Mid-winter...
Mushroom Potluck Feast
Sonoma County Farm Bureau
Don't miss it—Date TBA

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



Roberto Garibay Orijel

Men and Fungi, a travel through time and civilizations

I have been studying the traditional knowledge around fungi in rural Mexico for the past 9 years. I got my bachelor in Biology and Ph.D. in Biological Sciences in the National Autonomous University of Mexico (UNAM). In my dissertation I studied the taxonomy, ecology and ethnomycology of edible mushrooms from the Oaxaca North mountain range. I have studied also the recollection and commercialization of wild edible mushrooms in the State of Mexico and Mexican Southeast. I was founder of the Group for ethnomycology development in Mexico (GIDEM). Within the GIDEM I have organized and participated in several workshops on traditional mycological knowledge and fungus fairs. Nowadays I am a postdoc in Bruns Lab at UC, Berkeley, conducting a research on the molecular ecology of mycorrhizic mushrooms of Michoacan. 2007 is the fiftieth anniversary of ethnomycology, a science founded by Robert Gordon Wasson. In the SOMA September speak I will focus on the Men-Fungi relationship, history and the foundation of Ethnomycology.

SOMA OFFICERS

PRESIDENT

Bill Hanson
(707) 837-8028

VICE PRESIDENT

Jim Wheeler

SECRETARY

Bill Wolpert

TREASURER

Julie Schreiber
SOMAtreasurer@SOMAmushrooms.org

COMMITTEES AND BOARD MEMBERS

BOOK SALES

Bill Hanson
(707) 837-8028

CULINARY QUESTIONS

Caitlin Marigold
SOMAculinary@SOMAmushrooms.org

CULTIVATION CLUB CHAIR

Jean-Pierre Nunez-Gonzalez
usbtopgun@yahoo.com

FORAYS

Bill Wolpert
SOMAwalk@SOMAmushrooms.org

MEMBERSHIP

Jim Wheeler
SOMAmembership@SOMAmushrooms.org

MUSHROOM DYE COORDINATOR

Dorothy Beebee
SOMAmushroomdyes@SOMAmushrooms.org

MUSHROOM PAPER COORDINATOR

Catherine Wesley
(707) 887-0842

SCIENTIFIC ADVISORS

Darvin DeShazer
(707) 829-0596
muscaria@pacbell.net

Chris Kjeldsen, Ph.D.

(707) 544-3091
Chris.Kjeldsen@sonoma.edu

SOMA CAMP DIRECTOR

Chris Murray
chris@cyder.com

SOMA CAMP REGISTRAR

Linda Morris
SOMAregristrar@SOMAmushrooms.org

SOMA NEWS EDITOR

Tom Cruckshank 
SOMAnewseditor@SOMAmushrooms.org

SOMA WEBMASTER

Dorothy Beebee
SOMAINfo@SOMAmushrooms.org

VOLUNTEER COORDINATOR

Julie Schreiber
julieschreiber@hotmail.com

SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

The busy summer is winding down, school is in high gear and the cold mornings of harvest time promise fall is at hand. And you know what all that means...rain and mushrooms! We have an excellent line-up of speakers for our monthly meetings thanks to the effort of Linda Morris and the speaker chairs of the San Francisco and Santa Cruz societies. The three clubs share the costs of the guest speakers and help arrange housing and transportation. With this format we are able to present excellent monthly speakers for our regular meetings. If you have not attended the meetings at the Farm Bureau you are missing one of the great benefits of being a SOMA member.

I was invited to the San Francisco society directors dinner in July, I enjoyed one of the finest meals I have ever eaten and met some of the core of their club. One thing that really opened my eyes was the official greeter. Her job is to approach new people and offer them a stick-on name badge and introduce them to a few members. She also took my name for future newsletters and their data base. Officers wore name tags so that I, as a new comer, would know where to direct my questions. Caitlin Marigold has generously offered to be the greeter for SOMA. Last year our director of forays, Bill Wolpert organized the monthly foray newcomers into small groups that were led by SOMA members with some experience. Once back at the picnic area, the ID tarp, the buffet and camaraderie were more inclusive. New folks felt welcome and were quick to become members of our club. Help our club by introducing yourself to the new people at our meetings and forays, you are all ambassadors of SOMA and the exciting sport of mycology.

-Bill Hanson



The amazing total lunar eclipse this morning was highly visible from my place outside of Cotati. There is an omen voiced amongst local old hunters and gatherers that goes something like this: "They who have viewed the earth at night taking the full light of the moon will take many mushrooms from this same earth in the full light of the day, very soon."

-Patrick Hamilton

FORAY OF THE MONTH

Saturday, September 22

Meet at the southern end of Fisk Mill Cove in Salt Point State Park at 10 AM.

\$6 daily parking fee per car now at SPSP!

Bring a potluck dish to share; vegetarian dishes are always welcome! Please bring your own glasses, plates and eating utensils. Besides the positive environmental reasons and benefit to the gastronomic experience, it will help minimize the amount of trash to be hauled out. Contact foray leader Bill Wolpert at (707) 763-3101 for more information.

Members are asked to avoid hunting the club site for at least two weeks prior to a SOMA event. It's only through your cooperation that all members can enjoy a successful foray and experience the thrill of the hunt!



Two Glimmers of Hope

It was while I was driving up to visit Miriam yesterday on Highway 1, climbing up that the thread of a road above the Navarro River, that my eye caught a glimpse of brilliant yellow-orange at least 30 feet high up on the side of a tree – (no I didn't see which kind of tree because I was distracted by having to keep my eyes on the bicyclers on the sharp right turn in the road) – but it was just enough of a fleeting glimpse to hope that it had to be a *Laetiporus sulphureus*...a.k.a. by the myco-foodies as “chicken of the woods”. BUT, it is known by the mushrooms dyer folks as the source of a nice lemon-yellow mushroom dye, and even better known as a good polypore paper-maker! And so it begins – that time of the year when I'm always glancing sideways along road banks, or under my feet – so much for the perfect cloud gazing, now my eyes will stay earthward for the next 6 months!!!

And then I arrived home to find and email & photo from Darwin of a perfect young *Pisolithus arrhizus* (I still want to call it by that I knew it as over the last 30 years as: – *Pisolithus "tinctorius"* – that name that simply drools dye potential, that name that spells out to us



that it has LOTS dye pigment in it!!!) Hard to break old habits, but I'm trying. Which meant we had to go through Miriam's new book and change every single mention of that old name– because it is used as a mushroom dye, in mushroom paint and in the excellent Myco-Stix. And that's not the only mushroom name that went through the taxonomists meat-grinder this summer...R.I.P old friends....

So, I have had mushrooms weighing on my mind all summer – due to Miriam's new book, which is hopefully going to press on October 15th, and the “13th International Fungi & Fibre Symposium” that is being held in Mendocino January 7–12, 2008. It is timed to honor Miriam C. Rice's (the “Mother of Mushroom Dyes”) 90th birthday.... And why I will not be running the mushroom dye classes at SOMA Camp this year. But you mushroom dyer aficionados will be in excellent hands with my previous assistants,

Tina Wistrom and Jeremy Thorness stirring the Camp dye pots this year! And I'll continue to keep you up to date on which mycelium is molting in the local mushroom dye world...



Season Foray Report

Bill Wolpert © 2007

In many ways, this summer has been one of scarcity. The Sierra Nevada remains dry from receiving about half as much snowfall as normal. There were fewer morels and boletes to find. That is not to say that folks like Patrick and Linda did not find any, I'm just saying the numbers were down and the window of opportunity smaller. I was at Huntington Lake (+7000') in late June and I saw a few wilted snow plants. Period.

The salmon season was rather lackluster, too. I did get an invitation in July to go out with Gene Broderick in his Whaler. (What a beautiful fishing boat that is!) Getting on the water before dawn, we witnessed a spectacular sunrise from out in Bodega Bay. We landed one salmon for one long day. There were few consecutive days when the fishing was hot, mostly it was a summer that found the salmon “catching” hit and miss. The late season fishing is looking non-existent.

Megan and I spent a week exploring the northwestern coast of California in August. We had planned to spend time around the Trinity Alps, but it was 105 degrees in Weaverville as we were departing so we stayed along the coast. We camped, swam and kayaked around the Klamath and Trinity Rivers and the South Fork of the Smith. The water temperature was between 75 to 80 degrees in all three rivers... nice to swim, but dangerously warm for the aquatic life. We kept an eye out for mushrooms and found some *Lepiota astrodisca* and *Hypomyces lactifluorum* (Lobster mushroom)...both firsts for me. But many places were conspicuously dry and absent of mushrooms. One tree of abundance

stood in the Stout Grove of the Jedediah Smith State Park. It was a big, 60-foot snag, still vertical, with more *Ganoderma* (sp.) than I have ever seen on one tree. There were at least 50 encircling the trunk all the way to the top.

The moon was completely eclipsed last night. I got up to look at 2 AM as the transformation was just beginning and again at 2:30. By this time it had a veil of fog and the features were diffused. I truly marvel at a full lunar eclipse and was disappointed in a show not to be seen. Darwin described its red hue as bolete-like. Dorothy was sure it appeared more democybe-red. A good omen? Patrick thinks so, at least for those who gazed upon the light. I am not sure. I certainly hope that weather patterns do not change drastically and we don't experience another dry year. Yet, two consecutive dry years would not be freakish. I do know that we already use less water and we try to be more conscious about how we use it. I think more about all the resources we use. It is easy to take water and fish and mushrooms for granted when they are abundant. And when they are not, can we afford to just wait? I think we should take special care of our forest and its habitat this season. Let's minimize our impacts.

I am ready for Fall. I dream of the smell of damp earth.

I am looking for someone to assist me with being Foray Leader this season with the idea of taking over the position next season. I have found the last three years very rewarding and it has accelerated my knowledge of mushrooms. If you are interested, please contact me.



Finger-Twiddling Fiddlecaps
boletus iocosus

This quick-sprouting cousin of the Titillating Toadstool has the fair sex all excited. Found in the bottomlands of the Missusslippi, it twiddles its fingers and fiddles under the skirts of many a 'Slippian Miss, those meek young mushroom-gathering maidens who go looking for it. Men have no idea.



Halbritter's Plant and Animal World

MYCOCHEF'S COLUMN ON FORAGING

Patrick Hamilton © 2007



It's almost too early to be thinking too much about our upcoming mushroom season and how it will turn out. Loads of chanterelles? Gobs of hogs? A nasty Trumpet of Death dearth? Bagfuls of boletes? Madly memorable morel hunts? Dunno.

Too much, too too much to think about. So how 'bout not? Instead we can easily and wistfully wonder at the beauty of our winding drives up the coast to our own special spot—the incredible Salt Point State Park. We can think about the fond upcoming camaraderie of our friends as we hike the gorgeous hillsides of mixed forests and rendezvous at Fisk Mill. We can even laugh at how wet we will surely sometime get.

And the food. . . . Yes! The yumminess of it all.

Doesn't there seem to be a tacit understanding that if you plan on being there to imbibe or nosh you'd better bring some darn fine stuff?

Don't be that person who came with empty hands and left with a full burping belly. Bad look. Unless next time you make up for the transgression with a largess of enormous proportions. Enormous.

Some of us have been hunting and picking mushrooms since our last column together so we can take a peek at what's been found. We all know (okay—some do) that the morel season kept going right through July in our Sierras and until August in Montana and Idaho. (Big burns are occurring there right now as this is being written.)

The places where many of us found morels were logged areas off mountain pass roads. It takes several sojourns into the Sierras to locate just the right kind of logging operation/elevation/exposure but one can and will succeed if that same one wants to find a decadent trove of delectables.

Science advisor Darvin Deshazer has continued to proffer guidance and to photograph his finds including most lately some rainbow chanterelles at SPSP.

Lobster mushrooms are in big supply along the Oregon

coast now. (Who eats these things? I made a lobster mushroom Newburg once for a large gathering and it was a good thing that I added lots of brandy.)

Some commercial folks are thinking that this might be a very good year for chanterelles up just north of the California border. How do they know that? Years and years of historical data—and their pocketbooks/gas tanks/stomachs depending upon that knowledge. They tend to go to where they feel a good season might be, well before it is "on," to scout. And that costs dear monies and time too. I tend to believe these people.

Anybody seen sulfur shelf yet? By the time you read this there should be some, especially sticking out of eucalyptus stumps. Recipe idea: try poaching them, rather thin sliced, into the direction you plan on ultimately using them. And what's that mean? If for tacos, simmer in a blend of beer, cumin, anise, oregano (Mexican!), and chile powder before you drain and then sauté with onions, garlic and more chile peppers.

Let's think of fall boletes and why they can be fruiting in August, September, October, or November—or not at all. Finicky, or what? But many of the finer things in life are. Why just the other day I was thinking what a fine thing finicks are and then my brain sort of locked up. Stalled. Got stupider. So I returned to writing the column.

Okay.

Looking out at the garden, seeing the goldfinches at their feeder, bushtits and wrentits at the sunflowers, house finches on the deck rail eating those treats placed there, assorted sparrows seeking seeds, the big towhees taking their pick, the penguins cavorting in their cool pool.

The mind can make stuff up. Idle brains are worse than idle hands. We do indeed need to start thinking about mushrooms. If you don't use it, it will dry up. Sort of just atrophy into a desiccated doo-doo pile of unusable matter. And if you don't notice it is too late for you.

But not for the recipe part of this column. I'm thinking of Fish Pie. Fish pie? Yep. With mushrooms.

Fish Pie with Some Good MushroomsServes 6 as an entrée
(will need ramekins)

| Amt | Measure | Ingredient | Preparation Method |
|-----|-----------|---|---------------------------|
| 4 | med | russet potatoes | peeled, cut into chunks |
| 3 | tbl | olive oil | |
| 1 | ea | fennel bulb | sliced into matchsticks |
| 1 | ea | parsnip | peeled, cut in 1/2" cubes |
| 1 | ea | carrot | peeled, cut in 1/2" cubes |
| 1 | ea | onion | diced |
| 3/4 | lb | mushrooms, fresh (any good ones but the Prince would be grand as would any other anise flavored Agaricus) | sliced thin |
| 2 | tsp | thyme | |
| | | sea salt and fresh black pepper | to taste |
| 3 | tbl | A.P. flour | |
| 2 | c + 3 tbl | low sodium chicken stock | |
| 1/2 | c | milk | |
| 1/2 | c | heavy cream | |
| 1/2 | c | Parmigiano Reggiano | grated |
| 3/4 | lb | halibut fillet | cut 2" by 1/2" |

Oven 375

1. Cook potatoes until just tender, rinse under cold water, and drain. Don't need to wash the pan yet.
2. Sauté the fennel, parsnip, carrot, onion, mushrooms, thyme, and a little S & P in 1 tbl of the oil in another pan until softened.
3. Add the flour, cook 3 minutes. Add 2 cups of the stock, milk and cream. Stir and cook until thickened. Set aside.
4. Put the potatoes back into their pan, add the remaining oil, cheese and the 3 tbl of stock. Mash and add S & P.
5. Place the fish into ramekins add S & P and pour the veggie/mushroom mix over, leaving about 1" near the top. Plop the mashed potatoes to cover and smooth with a spatula. 3/4": thick--no more.
6. Place the ramekins on a sheet pan and place in the oven for 25-30 minutes and then broil for 3 minutes. Garnish with more cheese.

Try this with a Navarro Chardonnay or a Gruner Veltlinger from the Wachau.

Some of you (any still reading this pap?) might wonder at the choice of recipes for the first column. Don't. That's all for now folks!

Nancy's Notes: St. Orres in Gualala

Nancy J. Wood © 2007

Have you heard of Rosemary Campiformio from St Orres in Gualala?

I was up the coast for a getaway to St Orres outside of Gualala end of July. It is a place my husband and I have gone for 10 years. We enjoy their cottages and the famous restaurant where local foods are prepared by Chef Rosemary Campiformio who also is known for her forest foraging. She is a fan of the mushroom, and knows her way around the woods. She has the distinction of being awarded the "Certificate of Excellence" from David Arora author of "Mushrooms Demystified. Is that our bible or what?

So a lightbulb goes on over my head to ask her in her busy life to talk to me about mushrooms for the SOMA group while I am there for my brief stay. She enjoys the humor of this spontaneous idea, and her energy can handle an upstart like me in between breakfast and her cooking up some magic for dinner. Her dinners feature fresh and wild food, a standard of foods all genetically engineered free. Rosemary has lots to say about keeping wild areas wild so mushrooms can grow.

Her vibrant personality is reflected in her menus, and she has been cooking there for 20 some years. She is a partner in ownership of the Inn and Restaurant, which also has several cottages with varying sizes and rates. All accommoda-

tions have a wild coastal feel, views and sounds of the ocean across Hwy 1 North of the town of Gualala.



Photo by Nancy Wood
Photo of Pheasant Venison pate with pistachios and berries with garlic bulb

She is welcoming and a no nonsense type of lady, especially when it comes to the topic of mushrooms. I asked if she would be interested in speaking to the SOMA club either at a foray or a more concerted effort at the Farm Bureau meeting, to which she replied enthusiastically "Sure. I could do that". She is quick to smile, has an uninhibited Italian laugh like my mother-in-law, and is a die hard fan of the magical properties of mushrooms. So what if she resides a scooch over the Sonoma County line?

Scientists estimate that there are three to four thousand species of wild mushrooms found in Northern California. We are highly blessed with a large variety of habitats and two mushroom seasons. This is a great place to be a mushroom hunter.

The main season begins in fall, within weeks of the first good rains, which come between late September and late November. If we're lucky, decent rains will start in October. The first mushroom of significant interest to arrive is the King Bolete (*Boletus edulis*). Although it is classified as *edulis*, the mushroom is not quite the same as the *edulis* found in Europe, as it grows with other host trees, and is said to have a different fragrance and flavor. Its advent is highly anticipated by the many who are enamored of this mushroom. Along the Pacific coast (from Monterey to the Oregon border), and immediately inland, the King fruits associated with long-needle pines. In the inland valleys adjacent to the coast, a closely related variety is found with live oak. Also at this time, both the pine and oak habitats are adorned with beautiful displays of the white-dotted, red-capped *Amanita muscaria*. The bolete season usually lasts five or six weeks, and then fades with the advent of colder weather.

Shortly after the boletes begin, various 'second tier' edibles appear, especially in the coastal regions. A few of the plethora of *Russulas* are sought by some, particularly several ambiguous but delicious green-capped varieties. The red-capped Shrimp *Russula* (*R. xerampelina*), is the most popular of the edible *Russulas*, although not quite as tasty as some of the green caps. Two *Lactarius* species are collected, the red and orange bleeders (*L. rubrilacteus* and *L. deliciosus*). Oyster mushrooms (*Pleurotus ostreatus*) are also found at the beginning of the season in their greatest abundance, although they can potentially be found any time of the rainy season. Another colorful early-season species, eaten by some, is *Laetiporus gilbertsonii*, our version of *L. sulphureus*, the Sulfur Shelf.

Several varieties of Golden Chanterelles (*Cantharellus* sp.), which can be quite abundant in good years, appear over the season. One variety comes at the end of summer, before the rains. This slow-growing rarity appears in coastal woodlands in a few favored places, nurtured with fog drip. These are meatier and more flavorful than the regular chanterelles found later in the season.

Near the end of the bolete season, *Amanita lanei*, the Coccora, will fruit for a few weeks. This mushroom is avidly sought by people of Italian descent, who favor it for its resemblance to Caesar's *Amanita*, which does not grow in our area. Occasionally, it can resemble *A. phalloides*, the Death Cap, making it a risky pick for beginners. Additional edibles that appear include Wood Blewit (*Lepista nuda*), Pig's Ears (*Gomphus clavatus*), several *Hericiums*, and one of my favorites, Man on Horseback (*Tricholoma flavovirens*).

Soon after the boletes disappear, or sometimes shortly before, Matsutake (*Tricholoma magnivelare*) begin on the coast, subsequently appearing inland. With its distinctive spicy fragrance and unique flavor, 'matsies' are one of the more prized species to be found. They grow mycorrhizally associated with the tan oak, a tree that has been heavily hit by Sudden Oak Death, aka SOD.

SOD is thought to be caused by the lower fungus *Phytophthora ramorum*, and is a deadly scourge that has been

spreading in northern California for the past ten years. It is of deep concern to mushroom hunters, as a number of sought-after edibles grow with tan oak, and if the tan oak forests die, the mushrooms are lost. Tens of thousands of tan oaks have perished in various regions from Santa Cruz to Mendocino, with certain areas in Marin County, just north of San Francisco, being particularly hard-hit.

Also at this time, non-edible species begin to proliferate. The woods are filled with beautiful displays of *Cortinarius*, *Russula*, *Tricholoma*, *Clitocybe*, *Gymnopilus*, and many others, including a variety of colorful coral mushrooms. The greatest displays and variety of the season are usually seen in December. Then, as the new year sets in, the December mushrooms start to fade, and the late-season varieties begin to show.

The 'big three' culinary mushrooms, which will fruit through March or April, are Black Trumpets (*Craterellus cornucopioides*), Bellybutton Hedgehogs (*Hydnum umbilicatum*), and Winter Chanterelles, or Yellowfoot (*Cantharellus tubaeformis*). The Giant Hedgehog (*Hydnum repandum*) begins spreading amongst the coastal pines. Edible *Russulas* and the red and orange bleeding milk caps continue to fruit. Also found are Candy Caps (*Lactarius rubidus*), a wonderful mushroom when eaten fresh. And when dried, they are even more special, as they take on the fragrance and flavor of maple syrup, and are used in cookies, pancakes, custards, and ice cream. Though the woods are still thriving with other specimens, the total volume begins to dwindle. At this point, it seems like a long time ago that the King Boletes were fruiting.

In March, Morels (*Morchella* sp.) will appear in a few select places, in both the coastal and non-mountainous inland areas. They are regularly found with apple trees, usually in abandoned apple orchards, but these spots are jealously guarded, and far and few between. I have spent many hours searching old orchards, but have never found an orchard morel. However, several friends have spots they visit successfully every year. Morels also fruit locally in wood chips that have been spread for landscaping. In the great Central Valley, there are annual reports of morels growing in olive orchards.



Mycochef's Haul—5/17/07—Color me Green

Additionally, in the early spring, Giant Puff Balls (*Calvatia gigantea*), will fruit in coastal pastures, sometimes as big as basketballs. One may also find several species of delectable

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Agaricus in pastures along the coast. The most popular is the Giant Horse Mushroom (*A. arvensis*). My favorite, however, is the much rarer Crocodile *Agaricus* (*A. crocodilinus*). And speaking of *Agaricus*, I've neglected to mention the Prince (*A. augustus*), a fabulous fungus, that can appear almost any time of the year, even during the dry summer months. It is found trailside, and favors coastal redwoods, flourishing in the dry season with moisture provided by fog-drip.

Around March or April, the rains draws to a close, marking the end of the mushroom season along the coast and low-land inland areas. But then in late April or early May, our "second season" begins, in the Sierra Nevada mountains, the Mount Shasta area, and the more remote ranges in the northwest part of the state.

Morels begin to appear at about 2000', and as the season progresses, will climb up to 7000', or higher. The most prolific harvests usually take place in the 4000'-6000' range, in the realm of the big timber trees such as lodgepole and ponderosa pine, Douglas fir, and cedar. The main areas of interest are those that experienced a forest fire the year before. Recently logged zones can also be productive. Much attention is paid to locating good burns, both natural and controlled. A variety of species (or subspecies) are found, but the most prevalent is *Morchella conica*, the Black Morel. Other varieties, whose Latin names are confusing or undeclared, are better known by their common names: goldens, grays, greens, and "naturals" -- those that grow in the undisturbed forest, or sometimes in campgrounds. Naturals are notable for having a double-walled stem, and are particularly robust and impressive. The 'greens', with an olive-green cast, also have a double-walled stem, are extra thick, and are further distinguished by having convoluted stem tissue that grows up into the cap. Grays are notable for the dark grayish hairs found on the stalks of young specimens, and are preferred by many chefs, although my favorite for flavor are the greens. If suitable habitat is located at higher elevation (7000'-8000'), morels can be picked all through the summer, but this is uncommon.

A few other spring mushrooms are sometimes seen while hunting in the mountains for morels. The biggest prize is the Amber Staining *Agaricus* (*A. albolutescens*), a very tasty, almond-scented species. Very few other edibles of note are

found with the morels, with the exception of a few early mountain boletes. There are several corals that appear, sometimes in impressively large colonies. A lovely softball-sized lilac cup fungus (*Sarcosphaera coronaria*), resembling a pale amethyst geode, can also be common, and serves as an indicator for morels.

As the morels begin to fade in the end of May, the spring King Boletes (sometimes called *Boletus pinophilus*, but not the 'true' European *pinophilus*), begin to appear. They differ from, but are similar to, the fall coastal species. Typically, they grow with pines in campgrounds, along lake shores, and in the undisturbed woods. They have a short season, usually just three or four weeks. As they start to wind down, the Red-capped Butter Bolete (*B. regius*), a large, delicious bolete, will make a brief appearance in the same habitats. Throughout the summer, if there are sufficient afternoon thundershowers, a variety of other mountain "King" type boletes can appear, at altitudes up to 10,000'. And in the fall, there may be another mountain bolete season, if the rains come early, and the snowfall is delayed.

And then we return to the coastal areas, and the great northern California cycle begins anew.

The author is the founder and owner of the Wild About Mushrooms Co., headquartered in Forestville, Sonoma! a County, California, about an hour's drive north of San Francisco. For further information, visit their website at www.wildaboutmushrooms.net, call 707-829-2063, or write to Wild About Mushrooms, PO Box 1088, Forestville, CA, USA, 95436.

The author would also like to take this opportunity to acquaint readers with the SOMA Wild Mushroom Camp, a unique annual event presented by SOMA, the Sonoma County Mycological Association. The SOMA Camp, held every January on Martin Luther King weekend, is a three day extravaganza celebrating mushrooms, with attendees coming from across the United States, and beyond. The weekend is jam-packed with forays, classes and workshops, presentations, cooking demonstrations, and fabulous fungal feasting. Recent guest speakers have included Gary Lincoff, Paul Stamets, Tom Volk, Jim Trappe, and other prominent authorities. For information about the SOMA Camp, visit www.SOMAmushrooms.org.

Happy mushrooming!

From members Tina Wistrom and Jeremy Thorness:

So Tina and I just returned from a great trip to eastern Alaska. We saw a lot of great mushrooms there, many we have in California and many we don't. We found one in particular that I am hoping someone here can help ID. I think it's a blue chanterelle, but can't be sure, since I have never seen one before. If you know what we have, email me: jftmail@yahoo.com

Description:

Size: small, about 2 inches tall.

Pileus: Bluish purple, concave (very chanterelle like)

Habitat: found in spruce/hemlock rainforest in Glacier Bay National park. Growing in a cluster (cespitose).

Spores: White (I think)

Lamellae: Shallow folds (wavy) slightly lighter in color than the cap

Picture:

<http://sprg.ssl.berkeley.edu/~jftthors/alaska/a1.JPG>

Via email 8/23/07





Photos by Martin Beebee

Volunteer Appreciation Day Picnic

A Blast! The Bomb!

On July 14th the SOMA Board and all of the volunteers who helped at the camp or other activities during the year were invited to a 2nd annual volunteer appreciation day picnic. The event was held at the Riverfront Park on Eastside Road between Windsor and Healdsburg. At the park there is a beautiful redwood grove with a barbecue pit and picnic tables. The SOMA Board prepared a feast that included raw and barbecued oysters, chicken, sausages, portabella mushrooms, Cole slaw, potato salad, baked beans, fruit salad, and more. Following the food there was a raffle where everyone had the opportunity to win prizes supplied by the SOMA book store. Those that stayed also enjoyed some petanque. Thanks to the SOMA Board, including Bill Hanson, Jim Wheeler, Bill Wolpert, Dorothy Beebee, Tom Cruckshank, Linda Morris, Ben Schmid, Caitlin and Eric Marigold. More importantly, thanks to all of the people that volunteered in the last year. SOMA would not be the organization it is without the help of all of you.

As a solely volunteer organization we rely heavily on people to help keep this group functioning. Please consider volunteering in some capacity this year. You can be of great help at the Mushroom Camp in January or some other type of event. Please contact me or another board member if you want to become more involved.

Julie Schreiber

julieschreiber@hotmail.com



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

Mushrooms and Lichens of Pepperwood Preserve

Dr. Chris Kjeldsen
Nov. 10th, 9-2 PM
Registration opens Oct 10th;
707-542-2080

Breitenbush Hot Springs 2007 Mushroom Conference

October 18 – 21: Thursday to Sunday

The 2007 Mushroom Conference at Breitenbush Hot Springs Resort near Detroit Oregon will feature the poisons, psycho activity, and passions of mushrooms and mushroomers of the Pacific Northwest. Our expert mycologists will teach you to positively identify the mushrooms and our chefs will demonstrate how to prepare and preserve our delectable forest and field fungi.

Mycologists Dr. Michael Beug, Paul Kroeger, and Judy Roger will lecture and teach of mushrooms, hunting, and feasting. Actual feasting will be directed by Chef Michael Blackwell at an Interactive Cooking and Tasting event.

Guided field trips, lectures, cooking & preservation and identification workshops will fill the time between soaking in the hot waters of the natural springs. The practitioners of healing arts at Breitenbush can soothe your tired muscles after hiking to collect fungi for both the identification and dinner tables. Treat yourself to an educational, delicious, and relaxing autumnal event in the midst of the old growth forests of Oregon.

Reservations & Info: www.breitenbush.com
Phone: 503.854.3320

SOMA WILD MUSHROOM CAMP!

Save the date:

Martin Luther King Weekend, January 19th, 20th & 21st

Register online at www.SOMAmushrooms.org
or contact: SOMAcampinfo@SOMAmushrooms.org
or call (707) 773-1011

LOW FEES!!:

\$275 Full Weekend
\$215 with offsite lodging
\$125 Sunday only

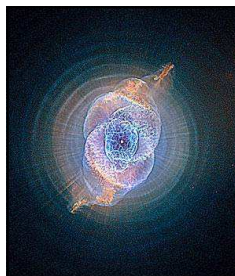
Check website for early-bird special before November 15th!

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

Three days of great fun!

Expert speakers include **Dr. Tom Volk**—others TBA!

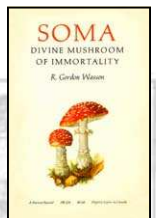
Forays, classes & workshops, artwork, specimen tables, feasting, presentations, mushroom chefs and much more!



Best of Hubble

Picture 4 of 10:

At four is the Cat's Eye Nebula, which looks like the eye of disembodied sorcerer Sauron from Lord of the Rings

**SOMA Members**

The September 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.

