



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 5

JANUARY 2008

CAMP! ALL ABOUT CAMP! CAMP!

2008 SEASON CALENDAR

JANUARY

"The 13th International Fungi and
Fiber Symposium and Exhibition"
January 7 - 12, 2008

For further details, please go to
www.mushroomsforcolor.com

Jan. 17 » Meeting—7pm
Sonoma County Farm Bureau
Speaker: **Tom Volk**

SOMA Wild Mushroom Camp!
MLK Weekend!

January 19th—21st!

Register online at
www.SOMAmushrooms.org
(More Camp info inside)

FEBRUARY

Feb. 23 » Joint foray at SPSP with the
California Native Plant Society

**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

Tom Volk — 1/17 — 7pm — Farm Bureau

TOM VOLK

PERSONAL

- Born: January 28, 1959
- Hometown: Girard, Ohio
- Hobbies: Spending time outdoors;
former competitive marching band instructor
- Favorite Fungi: Morels and Chanterelles

EDUCATION

- 1988, Ph.D. in Botany, UW-Madison
- 1980, Bachelor of Science in Botany, Ohio University, Athens, Ohio

PROFESSIONAL EXPERIENCE

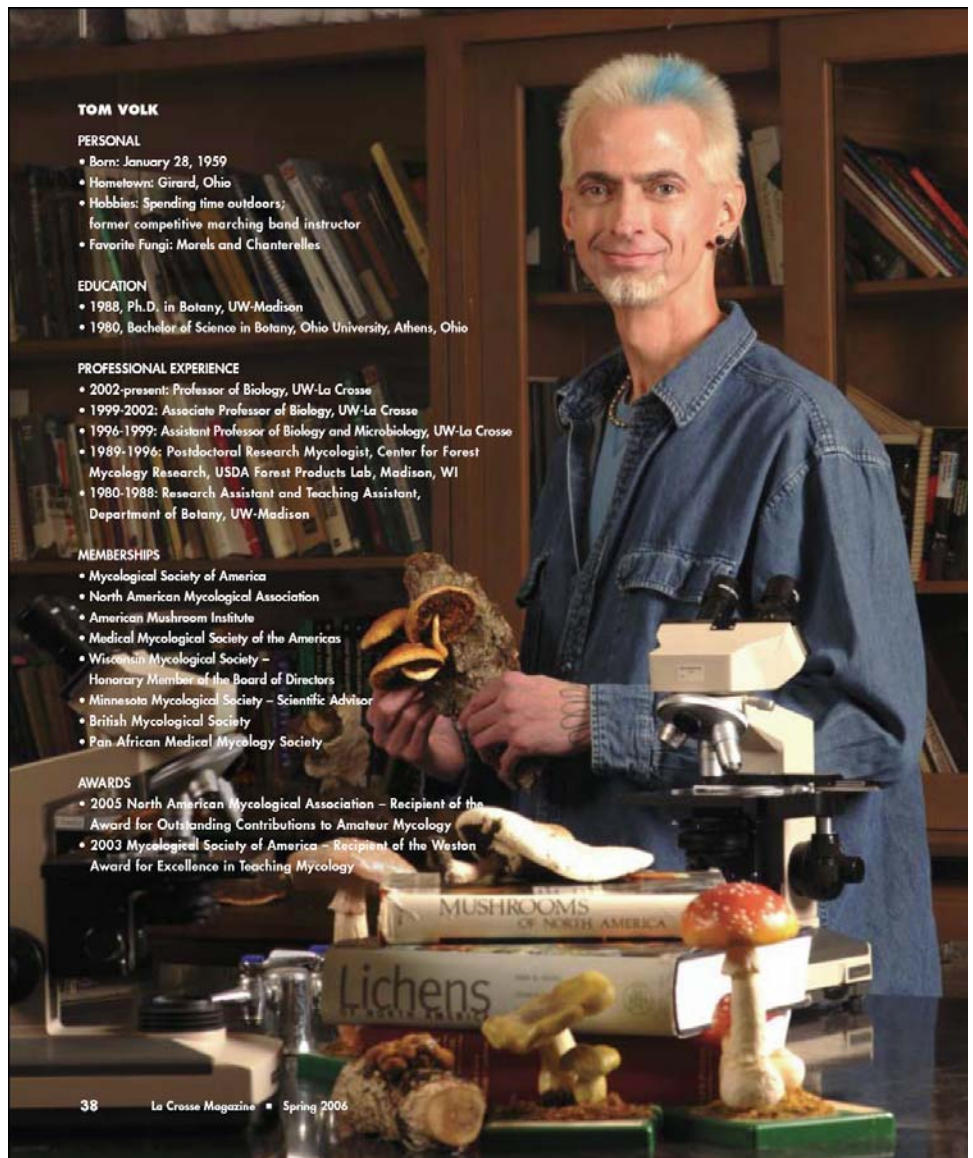
- 2002-present: Professor of Biology, UW-La Crosse
- 1999-2002: Associate Professor of Biology, UW-La Crosse
- 1996-1999: Assistant Professor of Biology and Microbiology, UW-La Crosse
- 1989-1996: Postdoctoral Research Mycologist, Center for Forest
Mycology Research, USDA Forest Products Lab, Madison, WI
- 1980-1988: Research Assistant and Teaching Assistant,
Department of Botany, UW-Madison

MEMBERSHIPS

- Mycological Society of America
- North American Mycological Association
- American Mushroom Institute
- Medical Mycological Society of the Americas
- Wisconsin Mycological Society –
Honorary Member of the Board of Directors
- Minnesota Mycological Society – Scientific Advisor
- British Mycological Society
- Pan African Medical Mycology Society

AWARDS

- 2005 North American Mycological Association – Recipient of the
Award for Outstanding Contributions to Amateur Mycology
- 2003 Mycological Society of America – Recipient of the Weston
Award for Excellence in Teaching Mycology



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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Baby its cold outside and wet and alternately sunny and rainy. Nature gave us fungiphiles a great holiday gift. Now the issue is to find the time to get out in the bushes and harvest the bounty.

Mid month is the annual Winter Camp on MLK weekend at the beautiful CYO summer camp in Occidental. Leaders in our club have lined up great speakers, workshops, forays, truffle hunts, demonstrations in cooking, grow-your-own kit making and other fungal sports. The highlight for many is the Sunday night feast with notable local culinary experts preparing their finest dishes for the campers. Area wineries are contributing generously as well as local award winning beer on tap. This is an event unique in the fungal world and an opportunity for SOMA members to participate in a world class event.



The San Francisco Society would like to join SOMA on a special day at Salt Point State Park. This event is designed with several goals in mind. First and foremost is sharing the friendship, food and fun that are the hallmark of both societies. Second is to find some great mid-winter mushrooms – DUH! The third is to give back to the park by cleaning up litter. We are working together to come up with a raft of gifts and ideas for the most weight collected, the most unusual item brought in, individual and group awards and any other silly thing you can think of to make this day a hoot. We love SPSP and she needs our support now more than ever. Email me at: ldiv4ab@sonic.net with your ideas for WE LOVE OUR PARK DAY. The actual date to be announced in the February newsletter.

-Bill Hanson

FORAY OF THE MONTH

January 2008

There is no club specific foray scheduled for the month of January unless you count the several forays that will be part of SOMA Camp. If you are not signed up to attend or volunteer at camp, it is not too late. See more info on page 8 of this newsletter.

SILENT AUCTION AT CAMP

This year SOMA will conduct a silent auction in addition to the raffle described on page 4. The auction was inspired by a generous donation of stunning mushroom art by Steve Kalb, a talented blacksmith artist who resides in Florida. <http://www.kalbironworks.com/>



WELL, IT IS FINALLY DONE – Miriam C. Rice's new book is finally printed and published after 10 years! You already know the history – the groundbreaking work "Let's Try Mushrooms for Color" in 1974 – the first book in the world about using mushrooms for natural dyes evoked a sizeable international response, followed by the expanded book in 1980, "Mushrooms for Color". This in turn resulted in the International Symposia being formed and held every 2 years around the world. Now with the publication of this final book, **'Mushrooms for Dyes, Paper, Pigments & Myco-Stix'** we have a double reason to celebrate Miriam's 90th birthday this January 2008 with the 13th "International Fungi and Fibre Symposium".

The book actually is a compilation of all of her work and research into the making of dyes from mushrooms, creation of paper from Polypores, and then the expansion into paint and crayons (the "Myco-Stix") to use on the mushroom paper – nothing wasted, all recycled and reused mushroom matter.

SOMA Camp has benefited from Miriam's work ever since the beginning of Camp – first with her teaching the Dyes and Polypore papermaking classes, using such perennial favorites as *Trametes versicolor* and *Ganoderma applanatum* to name just a few. There are step by step descriptions and diagrams with a total of 36 pages in full color of mushrooms, dye and paper samples, photos of mushrooms (thanks to our own Darvin DeShazer, Martin Beebee and Don Bryant!) drawings and paintings by yours truly, and a very complete Index by Medea Minnich, Taylor Lockwood's

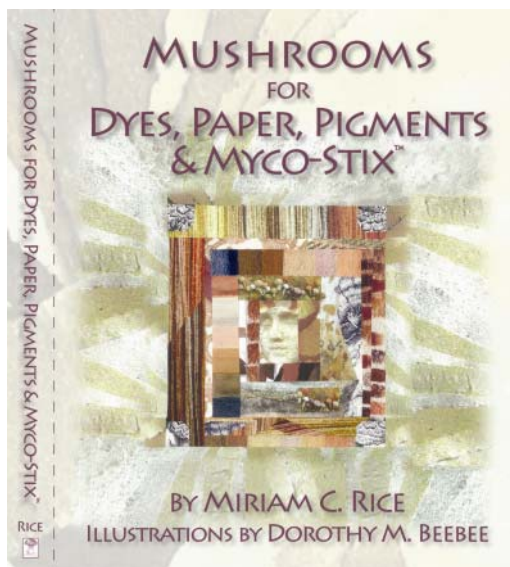
lady. The book was edited and the cover designed by Susan Maresco who worked with Miriam many years ago, to get the book transcribed first from the typewritten page to the computer Word document, And oh the blood, sweat, and tears of it all!

Then it was all put aside for 10 years while personal lives got the better of us, only to finally come into bloom again a few years ago, when I determined it was going to be

published by hook or crook, even if I had to just Xerox it! Susan Maresco came back into the picture, we formed a publishing company: "Mushrooms for Color Press", found a great book designer in Portland, (Anita Jones), who worked with us to put it into final form, while Susan edited word for word, Darwin correcting and insisting on updating all of our mushroom names whether we wanted it or not (Thank you Darwin!) and then on December 9th I delivered the first copy of the book up into Miriam's hands! Bravo to us ALL!!!!

And thanks to SOMA for being there – to collect dye mushrooms for us, hold dye classes to test our findings and initiate the novices and next generation into this colorful

mushroom madness. It's been a great run! Now on to the International Symposium in January – Tina Wistrom and Jeremy Thorsness are taking over the dye reins for SOMA Camp this year – I'll do a drawing and documentation class on Sunday, and oh yes, You can buy a copy of the Book at the SOMA Camp Store....or go to www.mushroomsforcolor.com to order it online, if you are not going to Camp this year.....



Dye Mushrooms Needed for SOMA Camp

Hello Fellow Fungiphiles,

It's the time of year to think about SOMA camp and all the fun activities there, including the fabled mushroom dye class. This year, Jeremy Thorsness and I will be leading the class, and are asking for donations of dye mushrooms, especially Dermocybes of all species and Sarcodon fusco-indicum. These can be dried, accumulated, and mailed to us, or we can make arrangements to pick them up from you. We already have choice *Phaeolus schweinitzii* (Butt Rot) and *Pisolithus* specimens.

The big thing we need is Dermocybes, Dermocybes, Dermocybes. Since they are found scattered, and not super common, it would be helpful to have as many eyes out in the forest as possible. The same with *Sarcodon fuscoindicus*. Both give LOVELY colors so it would be great to have them in the class. Both these are in Mushrooms Demystified, and I have included a link to their photos/descriptions online as well. These can be dried just like edibles, except keep them separate, and you don't have to be picky about worms/ defects etc.

Sarcodon: http://mushroomobserver.org/observer/show_name/3689

Dermocybe: http://mushroomobserver.org/observer/pattern_search

Search for Dermocybe.

If people want to save their gnarly old green porcini pores, dried, that would be an interesting experiment. Other than that, we are not asking that anyone part with their edibles!

Right before camp (like 1 week out) we will put out a call for some *Gomphus floccosus* (Pig's Ears), *Nematoloma fasciculare* (Sulfur Tufts) and *Omphalotus olivescens* (Jack-O-Lantern). I am not sure how these do when dried so "fresh" specimens would be best. These are more common sp.

Collecting dye mushrooms for camp is good Porcini and Chanterelle karma!

Thanks again, and looking forward to seeing everyone at camp!

-Tina Wistrom

Following one of the most successful seasons for *Boletes edulis* (aka, King bolete, porcini) we returned to the woods wondering what was next. We had some very cold mornings in the inland valleys. Did it freeze along the coast as well? Would it be shut down, or stimulated by the latest rain? Heck, it was drizzling when we arrived and threatening to do worse. I pulled out the Big Top and with the help of a few volunteers, we had Circus Fungus up and ready in minutes.

If ever there was a SOMA ground hog to read as an indicator, it would be Aaron. When *Boletes* are not supposed to be around, he usually manages to find them. Arriving early and waiting with his Dad for the foray to begin, he finds two *boletes*; one perfect button and another Big Boy with the cap snacked upon by deer, right in the Fisk Mill Cove campground. This was a good omen for the day.

We had quite a few new faces to join in the hunt. For the first time since I have been leading forays, we started in the Woodside Campground. It was closed to camping, so we thought maybe it might be overlooked. About two-thirds of the group went low through the campground looking for candy caps and chanterelles. I took the rest and went up the hill to look for matsutake, and perhaps some queen *boletes*. What we did find in abundance were hedgehogs. Little *Hydnum umbilicatum* were everywhere you found huckleberry. I spied a very large, mature white mushroom and assumed it was a *Russula*. But something about it made me look closer. One sniff told me it was a matsutake. It was huge with the cap about ten inches across and my first

"matsie" at Salt Point. We ended up finding three or four. We also saw many different *Russulas* coming up. Running into Chris Murray on the way back, I noticed he had a beautiful "Cauliflower Mushroom" or *Sparassis crispa* hanging out of his basket. The group that had gone through the campground did not find a load of chanterelles (at least none that they showed anyone), but they did find a good number of *Craterellus cornucopioides*, or Black chanterelles.....my favorite! Good quantities of candy caps and some yellow-foot were found, too.

What little rain we experienced when we arrived had ended by lunch time. We had two stoves going along with all the delicious dishes brought to share. Yours truly served up pasta with porcini-walnut pesto. (This was my first experience cooking for the group and I still have some things to learn.) Mycochef (aka; Mr. Hamilton), stoving over a hot slave on his birthday, prepared a delicious garlic-porcini soup. A perfect cold day menu!

For me, the big message for the day was that the real mushroom season had started and it is only going to get better.

Remember, no foray at Salt Point next month....unless you are attending Camp. There is a mycobltitz at Point Reyes National Seashore December 29.

Have a safe and loving holiday. See you at Camp.

**-Bill Wolpert-
SOMA Foray Leader**

The SOMA foray for December was at Salt Point State Park. Edibles were out in large numbers and large numbers were out after the edibles! It was nice to reach the 5 pound limit and because of the recent rains the variety was excellent.

Foray photos of the following list at:
MushroomObserver.org

**-Darvin
SOMA Science Advisor**

Albatrellus pescaprae
Amanita alba
Amanita breckonii
Amanita silvicola
Boletus edulis
Boletus fibrillosus
Cantharellus cibarius
Clitocybe nebularis
Craterellus cornucopioides
Craterellus tubaeformis
Dermocybe zakii
Gomphus floccosus
Hydnum aurantiacum

Hydnum umbilicatum
Inocybe sororia
Jahnoporus hirtus
Laccaria laccata
Lactarius deliciosus
Lactarius rubidus
Lactarius rubrilacteus
Lactarius rufulus
Macowanites nauseosus
Marasmius calhouniae
Marasmius plicatulus
Nolanea stricta
Otidea onotica

Pholiota terrestris
Russula brevipes
Russula cerolens
Russula cyanoxantha
Russula dissimulans
Russula olivacea
Sarcodon fuscoindicus
Sowerbyella rhenana
Stropharia ambigua
Suillus brevipes
Tricholoma magnivelare

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



Mycochef's Column on Foraging (Okay, Maybe Not This Month)

I have this cedar fence board laid on the deck top rail and screwed down so as to make a sturdy, broader, platform which serves as one of my bird feeders. This songbird feeder attracts all sorts of both resident and migrating avian species. We have sparrows of various types, colorful house finches, juncos, towhees, chestnut backed chickadees, even doves and quail visit.

But my little songbird feeder paradise is sometimes a Cooper's hawk feeder. Oops! He/she sits on the roof of my house, out of sight from the teeny eaters, and then swoops down and grabs what it can.

If my dog sees the hawks he chases them away. (He has a rule about size mattering—seems that a bird larger than a small crow is not allowed to land anywhere around here. Heck, he even runs across the property's large fields, head up, cartoon-like, barking at Redtails, Redshoulders, vultures, ravens, whatever appears to him to be not acceptable.)

How did my dog get to be so weird?

I once raised pigs when I lived over outside Sebastopol back in the early '80's. Put them in a fenced area just down the hill from the horses. Set up the water trough so that as it overflowed the water went into a dirt ditch, formed mud, and made those hogs real happy.

Then we noticed that swallows appeared and began to make mud nests under the eaves of the house. They fed on the flies that the pigs' poop drew and decided that a home could be made right there.

So by bringing in pigs, they slopping up their newly made mud and doing their thing after eating, in a corner of their impoundment, the swallows show, build nests, have babies, and a brand new ecosystem of sorts was established. Kind of.

Until the piggy's reached 220 pounds. I had told them when I first picked them up at a hog farm out off Roblar Road and let them play with my Australian Shepherds that they could trust me. Named them "Breakfast, Lunch, and Dinner."

So are there any parallels between my songbird feeder a.k.a Cooper's hawk feeder and that pig deal?

And what does any of that have to do with mushrooms? Nothing, but it was all I could think of, right now, right after reading Crankypant's order regarding the Newsletter deadline today and I began writing. I stopped wrapping presents, stopped working on Camp recipes, I just about almost stop living when CP issues such commands.

And a recipe follows that was adapted from another. Then it was adopted. And it's a Camp Big Deal Feast Recipe at that (with mushrooms!)

CLIP & SAVE

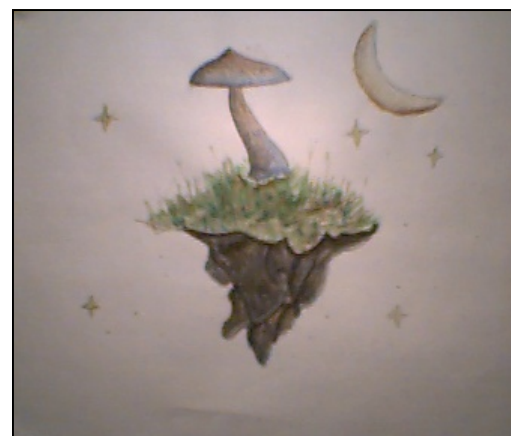


Spiced Mushrooms Ionia

Serving Size: 8 Preparation Time: :30

Amount/Measure	Ingredient	Preparation Method
3 tbl	lard (butter or olive oil may be used)	
1 lb	button mushrooms	quartered
2cloves	garlic	minced
3½ tbs	lemon juice	freshly squeezed
1tsp	cumin powder	
1tsp	paprika, spicy	
1tbsp	Italian parsley	finely chopped
1 loaf	baguette	sliced 1/4" thick
	S & P	

1. Melt 1/3 of the lard over medium heat, cook the mushrooms, garlic, lemon juice, cumin, paprika, S & P, until most of the liquid has evaporated. Toss with the parsley.
 2. Take the remaining 2/3 lard and melt in a pan. Fry the bread slices on each side until golden.
- Serve on the bread. You can save some of the parsley to garnish or use more. Maybe add some crumbled feta cheese?



Did you miss the SOMA members Potluck Dinner? Then you really missed out! There was a full house of at least 70 members and guests. The sumptuous feast was a must-be-there event.

Some of my favorites among so many great dishes were Patrick's chicken in a sumptuous porcini sauce, Judy's Black Trumpet Strata, and of course, the 'Essence of Porcini' appetizer spread.

Very unusual...this year there was a dearth of desserts. So, the late arrival of Emily with her exquisite Chocolate Covered Strawberries was a great hit!!

YUM!! Ya shoulda been there...



*Emily's
Holiday
Chocolate Covered Strawberries
To Order Please Call
Emily@
1(707) 889-0067*

Amongst the mossy trails that exist in the Pacific Northwest there is a place reminiscent of the hidden locale of a pirates stash. Perhaps Lewis and Clark stumbled up this creek of the eagles, most certainly the native peoples trekked it to the magical punchbowl waterfall with its secret tunnel entrance to beckon a sturdy traveler to go further yet. I had the fortune to be guided by a friend and a four legged companion up this ravine, and the treasure was the Oregon White Truffle and others. Every turn revealed mushrooms in this Elf land as the sometimes precarious trail skirted the geologist's dream of cliff face.



It was when we settled midway to have a sandwich from our knapsack that my eye rested on the spot. Cocking my head as the dog does when coaching us to pick up her stick every 20 feet, I moved still crouched

to where the shape and whiteness lured me out of that relaxed nature trance mushroom hunters can be distracted into. I broke off a piece and rolled it around. Hmm. And then I left it there. I left it behind for some reason. Later I would wonder why I did that. What was I thinking?! If only I had been quicker on my feet, I could have been making truffle butter or something later that night.

This day I was content to be in the moment with my walking companions, only occasionally diverting attention to a camera shot. And I had left the multitasking world behind on purpose. I was not the forager today. I was absorbing this mystical place. The dog was the only distraction with her incessant stick game play, sometimes dropping it at the very edge of the precipice. Cursing her teenage playfulness, and lecturing her that I may not be able to save her from a tumble down the 100 foot

embankment cuz I have a bum leg and she just might have to stay down there all by herself without another soul around. In actuality I know she is the superior spiritual being here, and that it is she that may be keeping me on track to take care.

Earlier in the week I had commented as a traveler in a new place, that there was a startling lack of animal life in my host's stomping ground. Where were the animals?

But my incredulation was silenced on this hike when we came to the place where the salmon were log jammed on their final leg of migration. I was in awe at this quiet force. This is the kind of place that speaks to the existence of god. That definition swells before me from my heart.

So I came away with many great photo shots of mushroom variety and more dreams of the North American Indian world. I would suggest you yourself pad up this drippy trail but an odd thing happened. While on the trail that day I was playing armchair geologist and was mentioning a drippy place along the way that was sure to go, falling dramatically into the crevasse below. And, what an engineering feat it

would present to repair. I mean, who makes these trails anyway? Teams of convicts or conservation corps or who? I don't know the answer to that, but after I went home a week later, it was reported to me that the trail was indefinitely closed due to a large section that fell, effectively sealing where the truffles lay.



Photos by:
Nancy Jo Wood

BALTIC TREASURES

Birgit Nielsen © 2007

In a trip to Germany in late August, I took a detour. Even though the coastal north is my family's home, I as an expat have much to explore, especially the eastern part of the country that was behind the Iron Curtain.

The Baltic coast with its red brick *Backstein* architecture, its crusty, blonde seafaring spirit and ancient trade history is well worth a detour. It was home to the Hanseatic League, a trade guild that started in the 13th century and was to rule the Baltic for more than 250 years. Its reach stretched from the northern ports of Russia to the North Sea and included trade *kontors* in London and Norway. The trade was primarily in fish, timber, resins, furs, and grains. The Hanse's economic clout was such that it could influence imperial policies and royal marriages in neighboring countries.

Wismar is one former Hanseatic League city and a short hop by train from Hamburg, Berlin, Rostock, or Lübeck.

On my walk into Wismar, I pass by a corner store *Der Steinpilz*, a mushroom store and museum. The lady has set

up a banquet table on the sidewalk and piled waffle irons, coffee maker, thermos, crockpot, a cash box, paper plates, cups and napkins on top. Coffee and fresh waffles go for 50 cents and a cup of mushroom soup is 1.50 Euros. On the same sidewalk, she has built a campfire. Gleaming coals lie cradled in a circle of rocks. She's anchored a tripod in the rocks and hung a cauldron over the fire. A cast-iron ladle hangs on the side. At the other end of her sidewalk eatery, just about two feet from the curb, she's set up a small card table with a flower-print oilcloth and three camping chairs.

The sidewalk cauldron has me hooked. "Mushroom soup, huh?"

She smiles, "Take a peek if you like."

I lift the lid. The creamy soup smells sweetly of summer rain in the forest and of parsley. Does she have a license to sell soup in the street? What if... Impossible, I determine. She knows what she's doing.

(Continued on page 7)

(Continued from page 6)

"Made that soup this morning," she gestures in my direction while a boy runs up and grins as he leans over the banquet table. "What can I get you, young man?" she asks.

"My mom would like a waffle and a coffee," he says.

She flips the lid of her waffle iron, pours batter onto the iron. "Coffee with milk and sugar?"

He nods.

"One Euro," she says.

He hands her the coin. She pours the coffee, lifts the waffle onto a paper plate and generously dusts it with powdered sugar. He crosses the cobblestone street as fast as he can without spilling the coffee.

"That soup's," she says while I continue to hover, "is made from forest mushrooms. What a lot of work. 50% of what you pick you can toss 'cause it's all dirt, needles and such. Forest mushrooms are tiny. But the flavor. Let me tell you."

"All right, I'll have a bowl."

"Take a seat," she says, "I'll bring it over."

I sit. The lone guest at a wobbly table on a street corner in Wismar. The absurdity of it is mitigated only by the curious, friendly stares I get from other tourists who eye this culinary establishment as the oddity no one expected to find. They linger, pretend to study the display in the museum windows while they glance at the table and lick their lips at the sight of the waffle iron and the smell from the cauldron.



She brings my bowl, hands me a napkin and some crackers. The tourists keep their eyes on me. After the first spoonful, when I fail to turn white and fall off the chair, they inquire about the soup.

I wave at them, "Come. Join me. We'll share the table. It's great soup."

Which it is. In any local organic eatery from Berlin to San

Francisco, this kind of soup—made fresh from wild mushrooms—would cost upward of \$10.

It's the cheapest, most wholesome meal we didn't know we wanted and also a sign of trade from the ground up. What joy to see this sidewalk-based entrepreneurial spirit in a city so rich with history.



The seas of change have washed over this land aplenty. At the same time that I'm sampling the mushrooms, the city is "celebrating" Swedish week, to commemorate its 150 plus years of foreign rule by Sweden between 1648 and 1803. Despite the blue and yellow flags snapping in the breeze, the town is perhaps not really celebrating the Swedes, but survival and economic revival for what Wismar needs more than anything is cultural funding.

Evidence of World War II

and neglect from decades of Socialism is still everywhere, particularly in the Gothic cathedrals that burnt during the heavy bombing raids on this port city.

Just before dusk I climb the tower at Marienkirche, the only part that's still standing. Eighty circular steps on a rope rail, then a platform and regular stairs all the way up to the bells for a breathtaking view of old town, port and the bay of Wismar beyond.

The guide is a blue-eyed lithe man in his fifties who wears jeans, a black t-shirt and a black bandana tied pirate-style over his short-cropped blond hair. He has blond eyebrows and lashes, his face is wrinkled and taught. He speaks with a thick Nordic accent and is chummy with the tourists. The tour is free which only inspires me to dig deeper into my pockets and donate to the restoration fund. We learn how towers like this one were constructed in the 1200s. The visual warmth of the orange red *Backstein* is gorgeous and the air inside these solid brick towers refreshingly cool.

Wismar has begun rebuilding the cathedral and has cordoned off the perimeter. During Socialism, city government had turned the church grounds, where once the nave and apse had been, into a parking lot. Now construction workers are digging to rebuild the foundation while being mindful of the bones buried in the crypt.

If you're thinking about a trip along the Baltic coast, let yourself drift. The area is home to avid shroomers and special exhibits (more than 35 exhibits in 2006) can be found all across the region of Mecklenburg-Vorpommern.

Whilst in Wismar, do stop and sample the mushrooms. Thus fortified, I recommend climbing the church tower for the view.

The Baltic is home to many treasures.

Birgit Nielsen is a writer who lives in Portland, OR. Member Nancy Wood suggested she submit this article for SOMA News.



VOLUNTEER CORNER

It is time to think about volunteering at SOMA camp.

This year for the first time, we are asking all people who are volunteering to go on-line and register for camp. You can do this by going on to the web site and will find the form on the page for camp. In the comment section please note that you are a volunteer.

Please let me know what you would like to do. If you have questions about what types of things you can do, please let me know.

Each work trade is the equivalent of \$250 that the club would otherwise earn from a paying participant, this makes for an expensive proposition. Similar to last year, work trade activities will be tracked with an individual time sheet. This is done in an attempt to manage the large numbers of volunteers that do work trade and insure that each person does the minimum number of hours of work required. At the end of the event, I will collect the work trade time sheets and balance the books. Those who fall short will be billed at the rate of \$25 per hour. Many folks will work far more than eight hours. For these hard workers the club offers a heartfelt thank you for your extra effort.

A big part of our overhead is the nightly rack rate. If it is possible to sleep in your own bed or off site, consider that possibility. This will save the club the rack rate and/or we will be able to accommodate a full fare guest. Whether you have the ability to stay off site or need to stay at the CYO camp please convey this to Linda Morris when registering for camp.

We ask that all volunteers be members of SOMA. If you are not, you can register to be a SOMA member on-line. It costs \$20 per household per year to be a member if you get your newsletter electronically and \$25 if you want a hard copy. There is a registration form and information about SOMA on the website at:

<http://somamushrooms.org/>

Also, you can use Pay Pal this year if you would prefer it to sending in a check.

Julie Schreiber

707-473-9766

julieschreiber@hotmail.com

Working Camp Menu for Sunday Night Feast.

SOMA Camp 2008 Presents

~The Sunday Night Dinner~ "Mediterranean Mushroom Meze"

Salad

~Sweet and Bitter Greens, Marinated Mushrooms, Red Onion, Orange,
with a Levantine Vinaigrette~

*

Entrees

~Porcini, Parsley, Garlic, and Citrus-Stuffed, Roasted, Chicken Thighs~

~And~

~Truita de Xampinyons—Catalonian Frittata of Mushrooms, Potatoes, and Onion~

~Both Served with King Bolete Gravy~

*

Meze

~Moroccan and Libyan Olives~

*

~Canellinis and Cabrales with Sage-Infused Cocoli Kernels~

*

~Provencal Wild Mushroom and Spinach Tart~

*

~Sautéed Garlic Mushrooms Ionian ~

*

~Grilled Truffle Polenta with Tuscan Wild Mushroom Ragout ~

*

~Pate of the Two Sicily's~

*

~Chestnut and Chanterelle Toast~

*

~Mushrooms En Papillote~

*

Dessert

~Camp 2008 Candy Cap Brioche Pudding~

*

Camp Executive Chef: Patrick Hamilton, a.k.a, "Mycochef"

Chef de Cuisine: Jill Nussinow, a.k.a, "The Veggie Queen"

And

The SOMA Culinary Group Chefs de Partie including Caitlin Marigold,
Mark Todd, Robert Deny, and Danielle Murray

SOMA Membership Application and Renewal Form

Regardless of what others may think of me, I wish to become a member of the SOnomā County Mycological Association, a Non-Profit Corporation dedicated to the promotion of the knowledge and appreciation of local fungi.



(Please Print)

☐ New Member

☐ Renewal

SOMA will not share your info!

Date: _____

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone(s): Home: _____ Cell: _____

E-mail: _____

I am interested in participating in the following activities (Check):

Culinary Group _____ Mushroom Forays _____ Cultivation _____

Mushroom Dyes _____ Mushroom Papermaking _____ Newsletter _____

Other ideas/comments: _____

☐ \$25 for family membership (mailed SOMA News, plus website download if desired)

☐ \$20 for family membership who do not require a mailed newsletter (website download only)

☐ \$20 for seniors with mailed newsletter (60 years +) (plus website download if desired)

☐ \$20 for seniors—website download only, (help SOMA and the environment out!)

☐ Check here if website download is desired. Include your email address!

SOMA
P.O. Box 7147
Santa Rosa, CA 95407

www.SOMAmushrooms.org

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

ANNOUNCEMENTS

Say Bonjour! To Cross Country International Truffle Hunting Hike in Quercy, France

Cross Country International, provider of adventure hiking and walking vacations, offers an exciting new trip to Quercy, France, just South of the Dordogne. You will learn the time honored tradition of truffle (exotic fungi) hunting. Beneath the crisp French air, walk through valleys and forests, passing historic churches, towns, and quaint villages in search of rare truffles.

Whether you are a truffle enthusiast, or have always been curious about them, you are sure to enjoy this unique experience in such a scenic region of France. This is a once-in-a-lifetime opportunity to have hands-on experience with seasoned professionals showing you every step of the process, from hunting with a truffle hound (rare truffle hunting pig) and gathering, cooking and meal preparation.

In addition to the vast knowledge you will gain, you will also enjoy time spent visiting historic churches, chateaux, busy marketplaces, impressive wineries, as well as feasting on traditional French cuisine. During the first part of the trip you will stay at Le Vert, a quaint Quercy stone manor house, a lovely and relaxing place to stay. The last night of the trip is spent in the nineteenth century bourgeois style house, Le Grand Hotel Terminus in the city of Cahors.

"This is a fantastic opportunity to immerse yourself in French culture," said Karen Lancaster, President of Cross Country International. "The art of truffle hunting is so mysterious, and I know guests are going to be fascinated by its intricacies."

Program Includes:

4 nights Manor House accommodations

5 days in the French countryside

All meals

Guided hikes, transportation, truffle workshops and tax

Price: \$2300 per person

Dates: February 9-13 and 16-20 — 2008

Don't miss out on this exciting offer. Make your reservations today as dates are limited. Cross Country International is a provider of adventure hiking and walking vacations. For more information on this or other exciting vacations, or to book your "Truffle Hop" trip, please call (800) 828-8768. You can also visit Cross Country International at www.walkingvacations.com or email info@xcintl.com

Deadline for the February 2008 issue of SOMA News is January 28th.

Please send your articles, calendar items, and other information to:

SOMAnewseditor@SOMAmushrooms.org

SOMA WILD MUSHROOM CAMP!

REGISTER TODAY, TOMORROW WILL BE TOO LATE!!

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

Includes lodging in shared, comfy cabins, all meals, and great mushroom camaraderie. Three days of great fun!

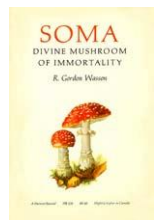
Expert participants include **Tom Volk, Else Vellinga, Daniel Winkler, Mycochef Patrick Hamilton**—others TBA!

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



Picture 8 of 10:

Starry Night, so named because it reminded astronomers of the Van Gogh painting. It is a halo of light around a star in the Milky Way



THE SONOMA COUNTY MYCOLOGICAL ASSOCIATION PRESENTS THE 11TH ANNUAL

SOMA WILD MUSHROOM CAMP

**RESERVE NOW, TOMORROW
MAY BE TOO LATE!!**
January 19—21, 2008
Martin Luther King Weekend

Three days of great fun!
Forays
Feasting
Presentations
Mushroom Chefs!
Classes & Workshops
Artwork & Specimen Tables
Patrick Hamilton—Mycochef
Tom Volk, Else Vellinga
Among others!

LOW FEES: \$275 full weekend
\$215 with offsite lodging
\$125 Sunday only
Includes lodging in shared, comfy cabins, all meals, and great mushroom camaraderie. The spacious, modern cabins are set amongst 225 acres of tan oak, madrone, redwood, and fir.

Please REGISTER ONLINE at: www.SOMAmushrooms.org
SOMAcampinfo@SOMAmushrooms.org or 707-773-1011

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 Ave.
- Turn left on Piner Road.
- At about ¼ 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, Hopper Ave/Mendocino Ave.
- Stay left on the frontage road, (it becomes Cleveland Ave after you cross Industrial Drive).
- Turn right on Piner Road.
- At about ¼ mile, turn left into parking lot at 970 Piner Road.

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

