



SOMA News

VOLUME 21 ISSUE 3

November 2008

*SOMA IS AN EDUCATIONAL ORGANIZATION DEDICATED TO MYCOLOGY.
WE ENCOURAGE ENVIRONMENTAL AWARENESS BY SHARING OUR ENTHUSIASM
THROUGH PUBLIC PARTICIPATION AND GUIDED FORAYS.*

2008/2009 SEASON CALENDAR

November

Nov. 20th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: **Glenn Shepard Jr.**

Foray—November 22nd Salt Point

December

Dec. 12th »
Sonoma County Farm Bureau
The fabled Mid-winter
Mushroom Potluck Feast

January

Jan. 17th—19th »
The Mushroom event of the year or any
year:

**THE 12TH ANNUAL
SOMA WILD MUSHROOM CAMP
STAY TUNED FOR DETAILS...
BREAKING NEWS!!!
GARY LINCOFF!!!**



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.

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

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

SPEAKER OF THE MONTH

Glenn Shepard Jr.

Thursday—11/20—7PM—Farm Bureau
Attitudes toward and Uses of Mushrooms
in Traditional Cultures: An overview



Glenn Shepard Jr. graduated from Princeton University with majors in Medical Anthropology and Ethnobotany in 1987. Glenn continued his education in Germany as a Fulbright Fellow in Anthropology and Ethnographic Film; then he received his MA and Ph.D. from UC Berkeley in 1999 Dept. Anthropology, Joint Program in Medical Anthropology with U.C. San Francisco. Currently a resident of Brazil, Glenn will be here for Anthropology Meetings in San Francisco and will address our SOMA meeting on the 20th... don't miss it!

Glenn Shepard Jr. has conducted extensive ethnobotanical and anthropological research among the Machiguenga and other native groups of the Manu, as documented in the Emmy award-winning films, "Spirits of the Rainforest" and "The Spirit Hunters." Shepard was also a consultant for PBS's award-winning Living Edens special "Manu, Peru's Hidden Rain Forest." In addition to his long-term work in Peru, he has pursued anthropological research and documentary filmmaking among the Maya of Chiapas, Mexico, and the hill tribes of Thailand. Glenn is a scholar whose studies include the use of shamanistic biota found in tropical rainforests, including Ayahuasca. Shepard speaks a dozen languages, including the native languages Machiguenga, Yaminahua and Piro of Peru, the Tzeltal and Tzotzil Maya languages of Mexico and a Bedouin Arabic dialect.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Dispatch from the duff

SOMA received a gracious note from the Ranger Staff at Salt Point thanking us for participating in the September cleanup day. They expressed amazement at the wide range of debris collected including the tire that was found. The staff is well aware of the distance and difficult drive up the coast and is very appreciative of all volunteers that donated their time and energy.

SOMA Camp is still a work in progress and each day seems to bring new challenges or opportunities. Chris Murray did an excellent job working with the CYO Staff to rewrite the rental contract. With the help of a new manager, Jim Willford, Chris was able to keep the cost for the facility within our reach and budget. The new contract also allows SOMA to manage the number of campers that attend with more flexibility. Final cost will reflect the total number of attendees rather than a fixed amount as previously required. We will begin publishing more information and an opportunity to sign-up as soon as possible, hopefully in the next 10 days. As ever, SOMA will rely on a cadre of volunteers to make Camp 2009 as successful as possible. Please remember to keep Martin Luther King weekend open.

Last month's foray was a quiet success. Eight new members were added to the membership and, of course, the weather and Salt Point were absolutely perfect until late in the afternoon. Two new, younger members found very fresh oyster mushrooms near the top of the hill past Plantation. Young eyes and young legs on a steep slope at about 850 feet elevation do make a difference.

Looking forward to seeing a few more mushrooms in the next weeks as well as a few more folks attending the Thursday night meetings.

Best regards,

-Jim Wheeler



The mushroom window looks ready to open!

FORAY OF THE MONTH

Saturday, November 22nd

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 Ben Schmid at (707) 575-4778 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!

ALASKA – Part II – Tongass Rainforest Festival

After the Cordova Fungus Festival that I extolled in last month's article, I flew further south to Petersburg, on Mitkof Island on the Inside Passage of S.E. Alaska, to participate in the "Tongass Rainforest Festival". This was an area where many, MANY years ago, my parents as salmon fisherfolk had trolled the waters before I was born, (which explains the continual craving for salmon that I have, as I was raised *en utero* on it!) Petersburg is in a more protected inland sea area, along Wrangell Narrows which, fortunately(!) is too narrow a sea passageway to be invaded by the large behemoth cruise ships one sees in some of the other seaports of S.E. Alaska like Sitka, Ketchikan and Skagway. Though still primarily a fishing port, it has the more "settled" feeling to it that one sees along the coast of Norway to which it has been likened. In fact there is a large population of folks of Norwegian descent in Petersburg and one sees the influence in the lovely "rosmaling" painted decorations on some of the village houses and shops.

"The Tongass Rainforest Festival"

was a celebration of the amazing variety and interconnectedness of life that is found in the Tongass National Rainforest of S. E. Alaska. Though fungi were an important focus of this gathering, the emphasis was on the interwoven texture of the Tongass National Forest as an interconnected whole - trees, lichens, ferns, shrubs, wildflowers, birds, seashore life and fungi were all an integral part of the warp and weft of this richly textured forest fabric. Experts in these fields gave individual talks, lectures and workshops throughout the 3 days of festivities, and led forays with many of them in attendance contributing morsels from their fields as we walked through the forests, presenting a very rich menu of experience for the Festival attendees. An added insight by Dr. Nancy Turner into the Ethnobotanical uses of all of these aspects of the rainforest by the peoples of the First Nations enriched and enlivened the depth of the presentations.

As in Cordova, the entire community seemed to be involved in this Festival, which was organized under the expert guidance of U.S. Forest Service lichenologist, Karen Dillman. Many of the contributing experts had USFS backgrounds. Karen is also a *passionate* lichen dyer, now venturing into mushroom dyes, and as she was my hostess in Petersburg, we went into a "feeding frenzy" of dye experimentation, with mushrooms spread out and drying around the woodstove all over the living room.

Though our Petersburg dye workshop was only 3 hours long, we collected enough fungi for a wonderful selection of color, which can be seen in full color at www.mushroomsforcolor.com/PetersburgMushroomDyes.htm. Of course, the red-gilled Dermocybes showed up AFTER I left the area, but the enthusiastic mushroom dyers of Petersburg continue to experiment with new fungi and to send me updates and photos of their finds. I will add those to the WebPages as they arrive.

Brilliantly colored "**Orange-gilled Dermocybes**" were collected in the Petersburg spruce forests and initially appeared to be similar to those which were found for the dye workshops up in Cordova the week before, yet these dyes seemed much more intense, especially on the pre-mordanted samples of silk and mohair,

therefore probably contained a different set of pigments. Were they *Dermocybe croceofolia* or *Dermocybe crocea* or....? Another difference was that the caps and stalks seemed to both produce the SAME intense range of color, which was not the case in Cordova, where only the caps produced brilliant color that was intensified by changing the pH more toward acidic, as we commonly do when using *D. cinnamomea* group. Apparently the acid strips the glucose from the pigment and thereby releasing more of the dye color. I find that to be the case with a lot of the orange and yellow-gilled Dermocybes that we find in Sonoma County later in the season.

The orange-gilled Dermocybes were divided by the dyers into 2 groups for 2 dyebaths - one group consisting only of caps, the other group of only the mushroom stalks. These 2 groups were put into 2 wide mouthed canning jars which were placed into a bath of simmering water in a large canning pot, for about 45 minutes, the same method that was used in Cordova. The left over dyebaths continued to produce many brilliant yellow-orange afterbaths on wool and silk for Karen several days after the Petersburg workshop.

The disappointment of not finding any red-gilled Dermocybes was excused by the aromatic sapphire jewel that we did discover in *Hydnellum suaveolans*. One of the key features of this lovely velvety toothed fungus is its distinctive "**perfumed**" fragrance which some of us could distinguish while just walking through the woods ("fee, fie, fo fum, I smell the blue hydnellum!") or along the roadside banks under Sitka spruce. Another was the startling **blue-violet stipe** (stalk). Spore print was a dark brown. These 3 field characteristics made it an easy to distinguish from the



Dorothy Beebee

Phellodon atrata which is very similar in surface appearance in its early stages of growth. In contrast, *Phellodon atrata* has a white spore print and is not as aromatic.

We decided to separate the caps and the blue-violet stalks of this very fragrant Hydnellum, and make our initial dye with just the stalks. The caps were put aside for another later dye, which we were unable to get to that day, but which were experimented with by Karen in following days with much the same results as above.

Next came the toothed mushroom *Hydnellum peckii*, distinguished by having dark red drops of liquid on the cap when it is very young, small pinkish-white "blob" on the ground. As it matures, these drops disappear and it matures into a dark reddish brown concave shape with pinkish-beige edges. Older mushrooms are purported to make a stronger dye. The specimens that we used were relatively young and were easy to spot along the banks of the roadsides, growing in a Sitka spruce, Devil's Club and blueberry habitat.

You can see our results and photos at: www.mushroomsforcolor.com/PetersburgMushroomDyes.htm and further descriptions of the above mushrooms and dye processes.

...And just when I thought I was finished with Alaskan mushrooms, along came a totally unexpected Ketchikan mushroom dye experience....next time.....!



I was just finishing reading last month's "SOMA News" and thought about how nice it is that someone (as in Tom Cruckshank) puts that little rag together for us in such a fine way. The on-line version, in color, is stunning and the old-fashioned hand-held paper one is pretty good too.

We who participate in filling the Newsletter each month do it because we think that you—our so adoring readership—might actually enjoy learning of mushroom dyes, paper making, forays, the state of SOMA, recipes and wackiness, some science, some fascinating stuff from other sources, and maybe having some paper to help start the next campfire.

But it would be nice to get more folks involved. Many of you avid readers of this pap can do it too. You have things about which to write fungal. Grandparents collected mushrooms in their native countries? Tell us all about those times and perhaps their homemade mushroom liqueurs. A wily neighbor had wild mushrooms for barter (like maybe for hash or pot back in the day? The Statute of Limitations should be long over, if you are concerned about such revelations.) An unapproachable high school girl could be wooed by a certain wild mushroom stew? Then provide for us a narrative with an on-line video. We know you have had experiences to share and really, really, wish to see more SOMA members do it. We all like doing it. If we don't then there will be no thing and no one.

On with the column! For this forager it was too early for any collecting mid-October in the Sierra Nevada except for some fat and flavorful, at 8,000' elevation, juniper berries for freezing (and later sauce use). Then on another day we foraged some luscious huckleberries for eating in situ at SPSP. And we did collect wondrous gathered memories of once again gorgeous early fall hillsides at Salt Point State Park.

It is a very big golden chanterelle year from central British Columbia down to southern Oregon with only a minor amount of the white chanterelles being brought to market. (Anybody ever think that there is a relationship with good white chanterelle years and good matsutake years? Maybe?) It is a bad year for Matsutakes. Bad matsies! Lobsters are almost over and there have been some but not many cauliflowers brought to buying stations. For those who care the South African bolete season is strong. (That's a long way to go, isn't it?) Porcini in Ft. Bragg are minimal (as of this writing 10/23/08) but it's not so far away.

So what do we do, where do we go? Do we sit by the front door, holding our breath, waiting for the rains to come? Yep—we do. There is no other option? I suggest strong beer too.

Or we can do this: Dream up some things to cook for fungally deprived friends. Let's make this month's column mostly about food. Yes, let's. And why not be a little weird? (It is so easy—and we can all hold hands along the way. And maybe sing a song or two from the "Wizard of Oz.")



Smut (Huitlacoche) Soup

Serving Size: 4 Preparation Time: 0:45

Amount/Measure	Ingredient	Preparation Method
4 Can	Fungus from corn cobs	
4 Tbsp	Vegetable Oil	
1 Ea	Onion, Med	finely chopped
1 Clove	Garlic	finely chopped
2 Ea	Poblano Peppers	charred, peeled, cut into thin strips
	Salt And Pepper	



Lobster Stock

4 Ea	Shells From Lobsters (or 4 cups shrimp shells)
4 Can	Chicken Stock

1. Cut fungus from cobs and chop coarsely.
2. Heat oil, add onion and garlic. Saute until limp.
3. Add chiles and fungus, salt and pepper. Cook until soft.
4. Heat shellfish "bones" in the chicken stock for 1/2 hour while the above is being prepared. Strain, adjust the seasonings.
4. Add the huitlacoche mixture to the stock. Heat. Adjust seasonings. Crema and finely chopped epazote may be added before service. A squeeze of lime is good too.

NOTES : By not adding the stock you can make this into a fine quesadilla stuffing

Deep Fried Twinkies With Candy Cap Sauce (Huh?)

Serving Size: 6 Preparation Time: 24:00 (Actual cooking time 45 minutes)

Amount/Measure	Ingredient
6 Ea	Twinkies
6 Ea	popsicle sticks
4 Can	vegetable oil
	flour for dusting
1 Can	milk
2 Tbl	vinegar
1 Tbl	vegetable oil
1 Can	flour
1 Tsp	baking soda
1/2 Tsp	Salt

Patrick rides the Twinkies!



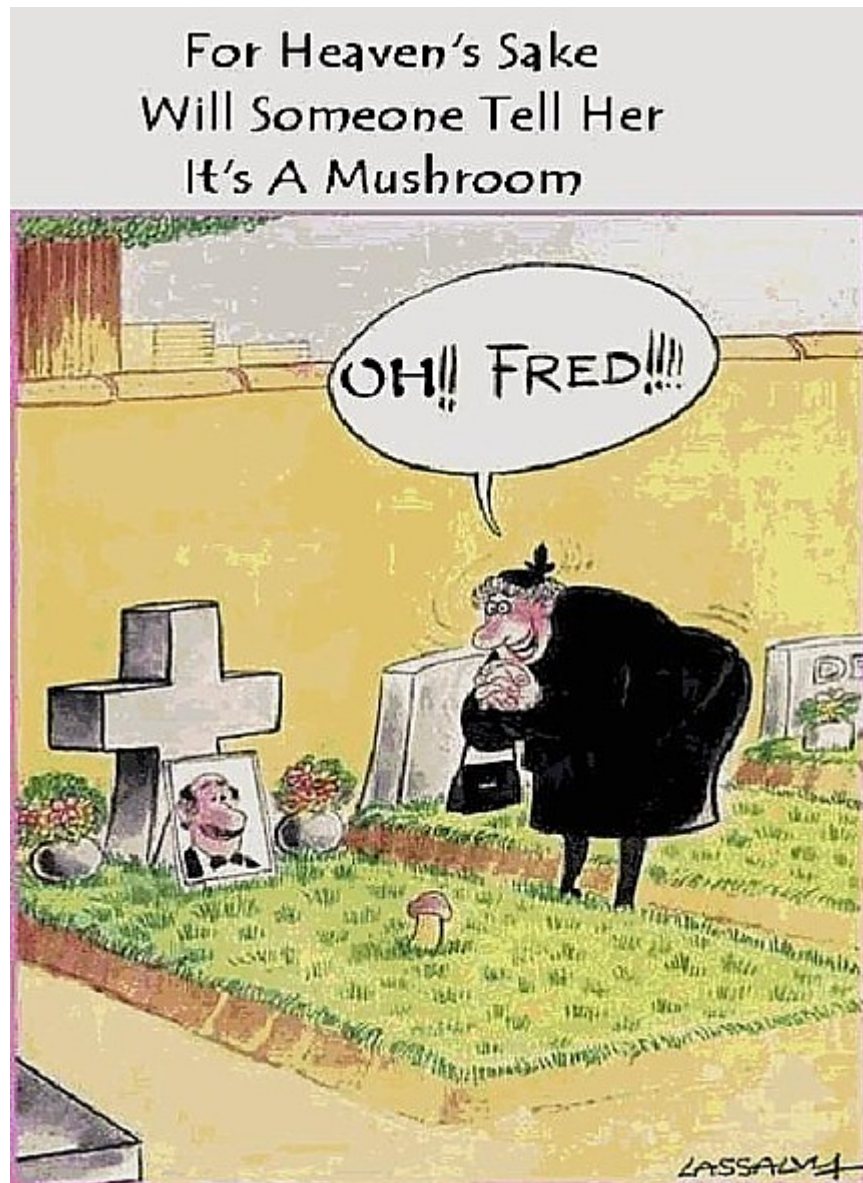
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Candy Cap Sauce

<u>Amount/Measure</u>	<u>Ingredient</u>	<u>Preparation Method</u>
1/4 Can	Candy Caps, Dried, Rehydrated	chopped fine
2 Tbl	Butter	
2 Tsp	Sugar	
2 Tbl	Heavy Cream	

1. Freeze Twinkies for several hours or overnight.
 2. Sauté candy caps in butter, add sugar until it dissolves. Add cream and reduce by 1/2. May add some maple syrup if needed. Set aside and keep warm.
 3. Heat 4 cups oil in deep fryer to about 375. Make batter: mix milk, vinegar and oil together. In another bowl blend flour, baking powder and salt, whisk wet into dry ingredients until smooth. Refrigerate while oil heats.
 4. Push stick into Twinkie lengthwise, leaving about 2" to use as handle, dust with flour and dip into the batter. Rotate Twinkie until batter covers entire cake. Place carefully into oil. It will float, so hold it under with a utensil to ensure even browning. It should turn golden in 3-4 minutes. Fry one to two at a time. Remove to paper towel and let drain. Remove stick and allow Twinkie to sit for a bout 5 minutes before serving.
 5. Dip in sauce and serve. May be sliced into 4 pieces before dipping (remove the stick, duh).
- p.s. Whipped cream would be a fine additive. Maybe those little colored candy sprinkles too? Are you still reading?



FORAY REPORT FOR OCTOBER

October 18, 2008

Well, last year at this time we had had some good, early rain and were experiencing "Porcini-mania". Of course, I had to be told about all the buckets of King Boletes going into the skillet, dehydrators and pantries. But that was last year. This year, we had our second foray of the season on 10/18 at Salt Point and it was a vastly different experience. Optimistically thinking that the inch or so of rain two weeks earlier might have been enough to kick things off, about twenty people, mostly first-timers, searched among the Bishop pines and Douglas fir for fresh fungi. We looked for moisture of any kind. We looked under duff and pine boughs. We looked along culverts and swales. I found nothing. We did see a couple of old, stinky boletes. Some *Clitopilus prunulus* were found. Often called "spy" mushrooms, it is thought they may indicate the presence of Boletes. But according to the MSSF MycoWeb site, these mushrooms are also known as the "sweetbread mushroom" and are considered

excellent and delicious. That's news to me. A couple of young lads found a bunch of oyster mushrooms (*Plerotus ostreatus*), the only real edibles of the day. George Riner, new member and former President of the Boston Mycological Society, dug up about half a dozen less common specimens and won the Big Prize: *Gomphidius subroseus*, *Cryptoporus volvatus*, *Formitopsis pinicola*, *Phaeolus schweinitzii*, *Hypholoma fasciculare* and *Crepidotus*. One Amanita was found and I do not know what the final verdict was on the specie ID as it was a little mangled.

What was out there was an abundance of huckleberries; big, juicy and delicious. But being a mushroom club, few people other than me were interested. Still, it was hard to find a disappointed person. The fog lifted just as lunch began and it was just another gorgeous day at Salt Point.

See you next month with Benjamin Schmid back as Foray Leader.

-Bill Wolpert

Go This Week George!...

A new member's lament-

Howdy! Welcome to the "left" coast - as they say. After 18 years in New England - where I learned my mushrooming - I am now the transplant to the land of the Demystified Mushrooms. We've always explained to the BMC newbies that MD was still a great reference to have in the northeast - but that you had to work with the somewhat left-coastal focus of that mighty tome. But now there are new names and new faces here - in the people and in the mushrooms. And there's no help from the molecular crowd to make the transition easier. The move across country (I drove a truck with all my worldly possessions) felt like I'd missed the tectonic shift taking place in taxonomy. Which continues unabated. And then there's the exquisite timing - New England had a great mushroom season this year which I only got to experience in emails. A welcome event after several dry and erratic years in the northeast. As the years pile up, you realize you're saying every year, "this was a strange year". So just what is a normal year, anyway? I'm assured by my new compatriots that the California season will be great - just wait for it. wait for it.... waiting.....

SOMA's second foray to Salt Point was this October. I'm going to have to get used to this idea of forays happening in the same place all the time. The Boston Club holds forays weekly and they're all over the eastern Massachusetts area - a different place each weekend! You get to see a variety of habitats. Heck, you get to see New England (well the environs within a 50 to 100 mile drive from Boston) In the BMC we sometimes wondered what it would be like to track one place all season long. Out here, apparently, I may have a chance. Just wait for it ... wait for it waiting.....

I also get a chance to meet the people that we can only read about from the Northeast. people, places, mushrooms ... and then there's SOMA camp. I am in awe of a group that can produce such an event every year. Out in New England the clubs as far north as Quebec, west to Pennsylvania, south to New Jersey and east to Maine, about 18 clubs (see: <http://nemf.org>) put on such a production, but the task rotates among the member clubs so that any one group only has to host every 8 years or so. And the location of the event moves around the states and provinces. Makes for a lot of variety. So I'm going to have to wait to see SOMA camp wait for it.... wait for it.... waiting.....

The walk at Salt Point last October 18 was fun. This time, I didn't have the benefits of the welcoming committee to show me where the mushrooms would be when they show up, as my guides did

for the September foray. In fact, because of the morning fog, I had to drive slower and ended up arriving late - after everyone else had fled to the woods. As I was standing there pondering my next strategy, a few more stragglers showed and started asking me what the program was and when and where to be. Who? Me?! Nevertheless, I went out on my own and found a few interesting things. I was all excited by the *Gomphidius subroseus* I found. I'd never seen these before. They're gorgeous. I was hoping that seeing and learning new mushrooms in a new habitat would be fun. It is! This portends to be promising. Back at camp, there were a few other finds, some Cortis, an Amanita, some Chicken, *Clitopilus prunulus*. It was nice to see some familiar faces on the sorting table... er.... sorting tarp.. Over the post-collecting munching, I was assured that I'll see a real California mushroom season.... Wasn't there a ketchup commercial years ago with Carly Simon singing "Anticipation"?

-George Riner



...and you might find these!

A Metaphorical Rant From an Amateur Mycologist

All *italicized* words are the common names of wild mushrooms, fungi, mold and slimes.

All are documented in the Audubon Society's Field Guide to North American Mushrooms

No names have been changed to protect anything

To all Republican *Fringed Ripartites*,

Once again you are stirring the *Devils Urn* with its *Bitter Pholiota*, and spoonfeeding America its third helping of *Poison Pie*. Your *Dung-Loving Psilocybes* are drinking from the *Scurfy Alder Cup* of ignorance, served up by the right-wing media. The *Pear-Shaped Puffball* Rush Limbaugh and his ilk continue to spew their *Malodorous Lepiota* to an *Armillaria* of *Parasitic Boletes* across the airwaves. It's no surprise we have all become as angry as the *Hairy-Stalked Collybia*; and why I write this *Bitter Leucopax*.

A disease is spreading. A *Tawny Grisette* is blanketing our nation from the *Western Flat-Topped Agaricus* to the *Zoned Phlebia* on the *Shaggy Mane* Coast. A *Fetid Marasmius* has shaken the confidence of the *Common Mycena*, and reduced their dreams to a *Pea-Shaped Nidularia* of wanton consumerism as the nation continues to deteriorate. The *White Dunce Cap* and his *Slimy-Banded Cort* wallow in their ineptitude, sipping their *Wolfs Milk* from *Rose Goblets* as the economy smolders; and offer little more than a *Yellow Oyster Mop* to the beleaguered residents of the Gulf Coast.

Our health care system is in shambles—diseases once considered eradicated, like the the dreaded *Cleft-Foot Amanita*, and *Pungent Cystoderma*, are spreading once again like a *Swamp Beacon*.

Red Tree-Brain and *Spreading Yellow Tooth* are now epidemic throughout the south.

The Iraq war has been a *Deadly Galerina* of *Questionable Stropharia*, and nothing less than an *Aborted Entyloma* on the fight against terrorism—while the *Parasitic Psathyrella* continue to plot against us. The end result of this incompetence and fear-mongering has been a stifling *Liberty Cap* on all Americans.

And now you Republicans sound your *Black Trumpets* for the *Elegant Stinkhorn* John McCain? Are you kidding? You expect us to accept this *False Caesar* as the *Corpse-Finder* for America's troubles?

Despite his honorable service and *Head-like Cordyceps*, McCain has emerged as a *Cracked-Cap Polypore* with *Carbon Balls*. During the debates, the *Big Laughing Gym* sat in bewilderment as the senator spoke with *Crimped Gill* of the need to drill for for more and more *Chocolate Tube Slime*—when the future desperately demands our investment in *Non-Inky Coprinus*.

Although I have lost all respect for Mr. McCain, I don't hate the man—I pity him. His once *Ruddy Panus* is now withering from *Cannon Fungus*, and his distinguished *Sulfur Tuft* has turned to a *Wrinkled Thimble-Cap*. He's tired. He's old. And he's losing it.

But your biggest blunder was the choice for a Vice-presidential running-mate. Sarah Palin has become your new Republican "trophy wife". Instead of courting an accomplished *Earthstar*, you went chasing *Turkey-Tail*. Intelligent women everywhere spotted this transparent and cynical ploy, and most are insulted by her *False Morels* and *Girdled Panaeolus*.

The minute Miss *Moose Antlers* struts on stage like a *Gem-Studded Puffball* dressed in *Flame-Colored Chanterelle*, 40 million of you *Pale Beefsteak Polypores* get an instantaneous *Tuberous Collybia*, and agree she's a credible contender for the office of V.P.

Jeeezus! Can't you Republicans just think outside your pants for once?

As a result, The United States may well end up with a *Blushing Fiber-Head* as its next Commander-in-Chief.

Alarmingly, Senator McCain's new *Hen-of-the-Woods* is obviously a *Hemispheric Agrocybe*—her only knowledge of the outside world is what she sees through her binoculars while sitting on a deck in Bumfuck eating *Shellfish-Scented Russula*. It's beyond pathetic.

Well, we've got news for you. We've had enough of your corruption. Enough of your "wide stances". No more wild '*Pigs Ear Gomphus*' Parties. No more *Dirty Trich*'s. No more *Slippery Jack Abramoff*'s. No more closed-door meetings with your *Fat-Footed Clytocybes* and *Gilled Boletes*. The party's over, and it all reeks of *Stinky Squid* in there. You bastards *Blewit*.

Sincerely,

Sir Robert of Ratsbane

Media, Pennsylvania

9/28/08

Authors note: When the Democrats finally sharpen their *Carbon Antlers* and reclaim the White House, we should all feast on a banquet of wild *Oyster Mushrooms*, *Chanterelles* and *Hen-of-the-Woods*. If the Republicans prevail, we might as well just hallucinate for the next four years on the *Potent Psilocybe*, or just eat a big steaming plate of *Destroying Angels* and *Death Caps* and get it over with...

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All California Club Foray

January 29 - February 1, 2009

Join an intimate gathering of California mushroomers for the third biannual All California Club Foray in Albion, CA. This foray is scheduled during the heart of the winter mushroom season, and close to excellent mushroom habitat. Lodging was completely renovated one year ago and now includes many amenities. Meals and the company will be divine! Best of all, the price is right: Friday night through Sunday noon includes all meals and lodging, guided forays and evening entertainment for only \$135 per person.

Sponsored by the Bay Area Mycological Society, this foray will be geared towards taxonomists, but any California club member or member of NAMA is welcome to attend. Judy Roger, Oregon Mycological Society and NAMA Executive Secretary, is foray

mycologist.

For more details, please visit <http://www.bayareamushrooms.org/forays/accf.html> or contact Debbie Viess at: amanitarita@yahoo.com or 510.430.9353

To allow couples, friends and families private rooms, registration will be limited to 60 people, so please book early. To reserve your space, send a check or money order (made out to BAMS) to:

BAMS
PO Box 164
San Leandro, CA 94577

Hope to see you there!

Debbie Viess and David Rust, BAMS Co-Founders

MUSHROOM TUTORIAL

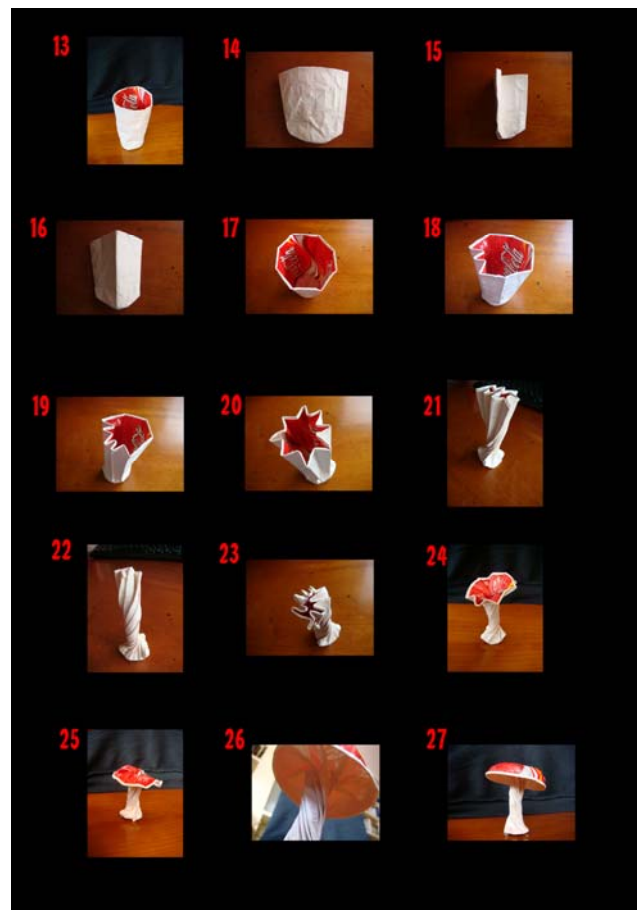
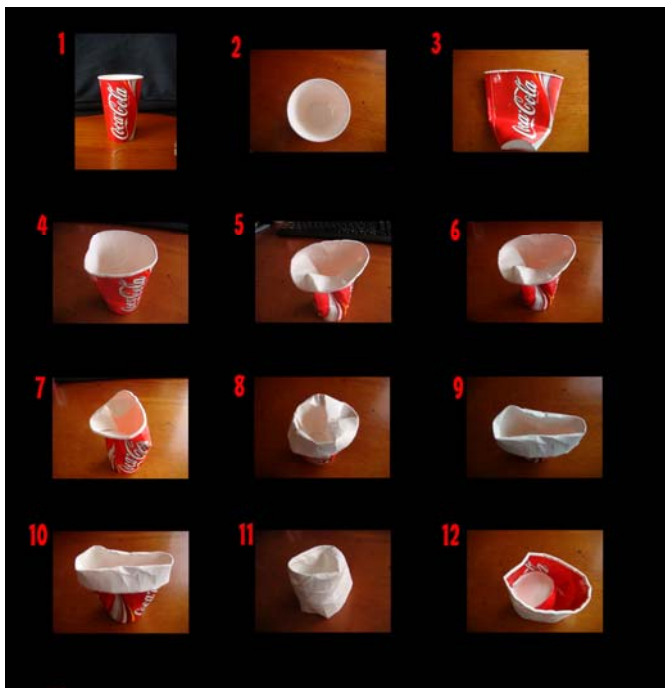


:) Hello to all! This is a tutorial to make a cardboard mushroom.
To make a funny mushroom, u only need a cardboard glass an a bit of time :D.



BEST VIEWED ONLINE IN...

COLOR



SOMA Membership Application and Renewal Form

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), Corporation dedicated to the promotion of the knowledge and appreciation of local fungi.



(Please Print) New Member Renewal

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone(s): Home: _____ Cell: _____

E-mail: _____

- SOMA will not share your info!
- Date: _____
- \$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!)
 - \$250 for Lifetime Membership with website download!

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

Culinary Group _____ Mushroom Forays _____ Cultivation _____

Mushroom Dyes _____ Mushroom Papermaking _____ Newsletter _____

Other ideas/comments: _____

SOMA
Checks to: P.O. Box 7147
Santa Rosa, CA 95407
www.SOMAmushrooms.org

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

MORE ANNOUNCEMENTS

LIFETIME MEMBERSHIPS!!

Yes, you can now become a lifetime member of SOMA and avoid all the pesky details of annual subscription. For a mere \$250, you can opt to never pay membership dues again! Your membership will include all the benefits of membership including subscription to the great website download version of this rag. Lifetime membership elevates you to the level of SOMA Patron where you may experience visions as outlined in the articles *SOMA—What's in a Name* and *Benefits Seen in Psychedelic Drugs* from this issue. Be one of the first to support SOMA this way and help the club prosper.

<http://www.somamushrooms.org/membership/membapp.html>

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The **Mycological Society of San Francisco** is very pleased to announce that **Gary Lincoff**, author of the Audubon Field Guide to North American Mushrooms, will be the Foray Mycologist at the upcoming MSSF Mendocino Woodlands Foray, November 14-16, to be held in the mushroom-rich hills of Mendocino, California. Also in attendance will be University of Tennessee Professor Brandon Matheny, of the Fungal Tree of Life project. The weekend includes lodging, meals, forays, classes, and special events. \$150 for MSSF members, \$175 for nonmembers. Under 12, half price (w/ adult), under 5 free. \$90 with offsite lodging. Registration form available online at www.MSSF.org, or by e-mail request to mendo@MSSF.org. The earlier you register, the closer your cabin will be to the main lodge. Questions? E-mail to address given, or call 707-829-2063.

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David Arora's Annual Mendocino Mushroom Foray. Nov. 28-30, 2008. Join David Arora and special guests for a weekend of mushroom hunting, feasting, lectures and workshops. Anthropologists and ethnomycologists recently published in the fall mushroom issue of *Economic Botany* will speak about mushroom hunting in different countries as well as locally. Begins the day after Thanksgiving. \$200 per person includes lodging and most meals (\$165 without lodging). To register, contact maxfun@cruzio.com or call (707) 884-3457.

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December 6 - 7, 2008. Oakland Fungus Fair at the Oakland Museum in Oakland, California.

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Deadline for the December 2008 issue of SOMA News is November 21st. Please send your articles, calendar items, and other information to: SOMAnewseditor@SOMAmushrooms.org

VOLUNTEER

As a solely volunteer run organization we rely heavily on people to 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
Julie Schreiber
Volunteer coordinator
julieschreiber@hotmail.com
H: 707 473-9766



SOMA News

P.O. Box 7147
Santa Rosa, CA 95407

SOMA
DIVINE MUSHROOM
OF IMMORTALITY
& Golden Wares



SOMA Members

The November 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 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.

