SOMA News

VOLUME 21 ISSUE 6 February 2009

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

2009 SEASON CALENDAR

February

Feb. 19th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Kathryn Harper

Feb 21st » Foray—10am
Woodside Campground—SPSP

March

March 19th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Maggie Rodgers

April

April 16th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Elio Schaechter

Photo by Heath Curdts

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.

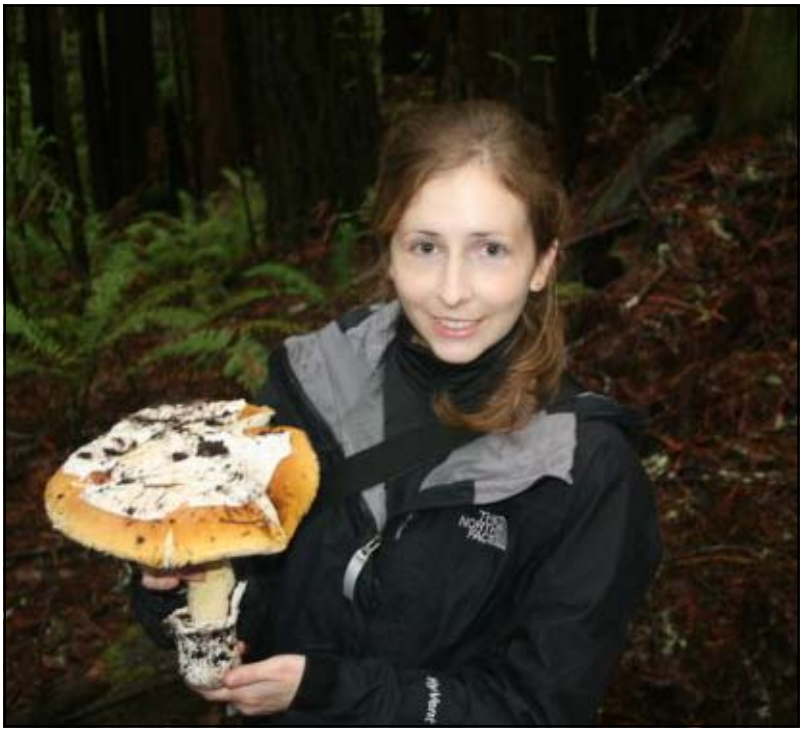
SPEAKER OF THE MONTH

Katie Harper

February 19th—7pm—Farm Bureau

Toxic and Hallucinogenic Mushroom Identification via a DNA-based Macroarray

Katie completed her B.S. in Biological Sciences at UC Davis in 2006 and is currently working on her Master's in Forensic Science. She started her laboratory work as an undergraduate at the Davis Lab and has continued through her graduate program. Katie plans to finish her degree this year and move on to work in the forensic science field.



The club foray location is to change to Woodside Campground in Salt Point!!
See details page 2.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Dispatch from the duff . . .

Although SOMA Camp ended last Monday, I remain charged and heartened because of the enjoyment expressed by members who attended camp and by the folks who volunteered at camp. The Camp Directors have demonstrated their hard work, industriousness and diligence continues to improve the content and choreography of SOMA Camp each year. More than 110 campers and over 220 attendees for Sunday Night's Dinner equaled the highest attendance from the last few years and all had a great three days.

All this happened because of the extra effort and skill by the volunteers that staffed registration, the book store, assigned volunteers' tasks, presented culinary classes, the dye class, the cultivation class, set-up and maintained the identification tables, and led the forays. Special bows go to the kitchen staff, the Beer Man and the fabulous Cheese Dude. In my opinion the raffle has never been more successful and we give many thanks to those who contributed items for the Silent Auction. All the guest speakers were as interesting and entertaining as I've heard. Its difficult to imagine having more fun listening to a talk about mushrooms growing on mushrooms than Gary Lincoff's delivery on Sunday night. More could be said but this article will become too long.

The SOMA Board of Directors are very grateful for the Staff at CYO Camp and their excellent cooperation the entire three days. Actually, four days if the set up day on Friday is counted. In addition and speaking for the Board, I would like to acknowledge and thank Chris Murray for serving as SOMA Camp Director the last two years. He managed the multiple undertakings needed to coordinate all the folks that produced SOMA Camp. He did it with tact and rare skill. Chris managed to fill the schedule gaps that occurred on short notice without missing a beat. Many pats on the back to Chris and if wishes to, he should take a bow, it is deserved.

A chance to wish everyone Happy New Year . . . again. The Year of the OX. The year 4646, 4705 or 4706, depending on the calendar used. There is much to describe the character of the Ox, e.g. patient, harmonious and charitable. The year is represented by two elements – double Earth. The return to Earth element has many meanings and includes eating more wholesome foods. Mushrooms are particularly recommended. We can only wait patiently for rain.

We will see you next year.

Best regards, **-Jim Wheeler**

Panorama Photo at Pt. Reyes Camp Foray by George Riner

FORAY OF THE MONTH

FORAY LOCATION IS CHANGED:

Saturday, February 21st

Meet at **Woodside Campground** 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.

WHAT'S STIRRING IN THE DYE POT?

Dorothy Beebee © 2009

"West Coast vs. East Coast" Mushroom Dyes at SOMA Camp 2009

This year SOMA Camp offered 3 classes related to mushroom dyes: **Introduction to Mushroom Dyes** with Tina Wistrom, **Advanced Mushroom Dyes/Open Studio** with Dorothy Beebee. And a new class for this year: **Felting** led by Marilyn Buss. The idea was to prepare the dyes in the morning in the Beginning class to also be used by the 2 afternoon Advanced classes.

Tina Wistrom took the reins on the "Introduction to Mushroom Dye Class" on Sunday Morning, and I got to just sit and listen – how *sweet* it was!…… This year, all of our mushrooms were dried since lack of rain precluded finding any fresh fungi – but folks from all over collected, dried and donated fungi to us ~ **Dye Dermocybes** from Anna Moore in Oregon, ***Omphalotus olivascens*** from Tim Horvath, David Key, Patrick Hamilton, Linda Morris & Elissa Rubin-Mahon, ***Gymnopilus spectabilis*** and ***Phaeolus schweinitzii*** from Tom and Tim and many others, fresh **Pisolithus** from Tina and Darvin just to mention a few. THANK YOU!!! And then along came Noah Siegel with a collection of ***Dermocybe semi-sanguinea*** from the sandy soils of Cape Cod, Mass. which inspired a spur-of-the-moment project for the dye classes.

We used *Phaeolus schweinitzii* that had been picked fresh and dried, but the colors were not as brilliant as we are likely to get in October/November when these dyer's polypores still have their bright yellow rims. This is a mushroom whose pigments unfortunately do NOT improve with drying.

Dermocybe semi-sanguinea caps from Cape Cod, MA

Dermocybe semi-sanguinea caps from Florence, Oregon

Photo by Monica Risch

Tina had some really fresh *Pisolithus tinctorius* and I had some dried, and between the 2 of us we had some really intense bronze, gold, and deep rust dyes on all of our wool and silk samples. *Gymnopilus spectabilis* were all dried, and like Phaeolus, this giant yellow mushroom gives the most vibrant hues when used fresh! Dried *Omphalotus olivascens* produced the predicted lovely lavenders, violets, and greens on wool and silk mordanted with alum and iron.

However the most interesting experiment was when we "pitted" 2 collections of ***Dermocybe semi-sanguinea*** in a "Dye-Off" against each other! One batch was collected by Anna Moore from an old sand dunes habitat in coastal Oregon, (with Lodgepole pine, an understory of huckleberry, myrtlewood, salal, and "kinnikinnick"). The other collection of ***Dermocybe semi-sanguinea*** (Noah prefers to call this species *Cortinarius semi-sanguineus*) was brought to us from Cape Cod, Massachusetts by Noah Seigel, collected in the "pine barrens", (*Pinus rigida*) with "bear berry" and an occaisional scrub oak.

We used the what I am calling the "Alaskan Method" (see SOMA News, Nov. 2008) with these Dermocybes – wide mouth canning jars, stuffed with mushrooms, water & premordanted fiber samples, all sitting and getting "canned" in a simmering water bath of a large enamel canning kettle. This method works so well with Dermocybes, because we really do not want these red dyebaths to boil – which will change the dye from red to brown. In this experiment we had 2 jars each of "West Coast vs. East Coast" mushrooms with labeled wooden skewers sticking out of each jar. We only used the **caps** from each batch of mushrooms intending to do a similar experiment comparing dyes from the 2 sets of stems later (we never did get around to it…) The results were distinctly different – the dye from the Cape Cod "semis" having a more orange-red hue and the Oregon "semis" produced a deeper scarlet -red. Discussion between Anna & Noah on Monday, with Darvin sitting in, seemed to confirm by their field descriptions of mushrooms and habitat that they had collected the same species,…. but maybe not, since the dyes were distinctly different. A more tightly controlled experiment at a later date is definitely something to be looked forward to!!!

This experiment was repeated with similar results in the **"Advanced class/Open Studio"** which emphazied "unusual fibers", rather than just the alum 7 iron premordanted wool and silk samples that we used in the Introductory class. W e repeated the same Dermocybe dye, but using Soy-silk, mohair, unspun Tussah silk roving and unspun local natural grey wool. Again, the "West Coast Dermocybes" had a redder hue, "East Coast Dermocybes" tended toward a more orange red…

Now I have to do a comparative dye with the stalks and see if that holds true with them as well ~ Stay tuned! Start looking for our OWN Sonoma County treasure out there – ***Dermocybe phoeniceus*** var. ***occidentalis*** – only one confirmed specimen showed up at SOMA Camp, but with this recent rain they should start a-popping! Photos of the SOMA Camp Dye classes can be seen at http://www.mushroomsforcolor.com/

MYCOCHEF'S COLUMN ON FORAGING

Patrick Hamilton © 2009

Seems like we were just here. Like this is an almost every month thing. Also appears that we were just out at CYO, at our yearly thing. Seems that certain seams are becoming less visible. That lines between monthly or yearly events disappear through time. Seem to run together, at times. But—heck—those who volunteer to keep SOMA running at its normal level must like it. I do and I invite others to join us in the fun.

On the mushroom front, well, there is not much. From commercial pickers, only 200 pounds of blacks were delivered to Connie Green's mushroom biz today (01/22/09). In another year that total could have been in excess of 1,000 lbs. in a week.

Some hedgehogs and yellow foot are being found but not too much this weird season (another one?).

Don't want to sound depressing but this might be, so far, the third or fourth worst golden chanterelle year in almost 30 years of watching.

Ah, but we have a new person in the White House who might be able to change this too. Maybe?

And don't forget all those forest fires last year. . .

SOMA Camp was a big hit again and I think I'll make most of this column up (no wait--I make it all up) with a few of The Big Deal Sunday Night Feast Recipes.

How about those short ribs? Easy, almost mindless, and not expensive. Short ribs are a big favorite with chefs, btw.

CLIP & SAVE

Short Ribs With Porcini Gravy (SOMA '09)

Serving Size: 4 Preparation Time: 4:30

Amt/Meas	Ingredient	Preparation Method
2-Tbl	Oil	
3½-Lbs	Meaty Short Ribs	boned
	S & P	
2-C	Onions	chopped coarse
2-Cloves	Garlic	minced
1-Can	Beef Stock (see recipe)	
2-Tbl	Tomato Paste	
3-Tbl	Red Wine, Dry	
4-Tbl	Mushrooms	sliced thin
2-Tbl	Butter	
1-Tbl	Flat Parsley	finely chopped

Photo by Don Bryant

Oven at 275

1. Brown the ribs for 20 minutes in the oil, turning to brown each side. Season as they cook with S & P. Set aside.
2. Put the onions, mushrooms, and garlic with the ribs in a hotel pan and pour in stock, with the tomato paste stirred in, to cover 1/2 way up. Cover with foil and slow roast for up to 4 hrs (until ribs are soft). Skim off as much fat as possible (there will be a lot if you do not bone the ribs first).
3. To serve: remove with slotted spoon and make porcini gravy with the liquid. (See that recipe.) Top each serving with some sautéed mushrooms and garnish with parsley.

NOTES : At Camp we made beef stock from the bones after first browning them in a hot oven and simmering in lots of water overnight.

And then. . . .

Porcini Powder Gravy

Serving Size: 4 Preparation Time: 0:30

Amt/Meas	Ingredient	Preparation Method
2-Tsp	porcini powder (see notes)	
1½-Tsp	AP flour	
1-Tb	butter, unsalted	
1-Clove	garlic	mashed
¼-Can	stock or dairy or a blend	
1-Tbl	heavy cream	
¼-Tsp	dry sherry or Madeira	
1-Dash	Worcestershire sauce	
	S & P	

Photo by Anna Moore

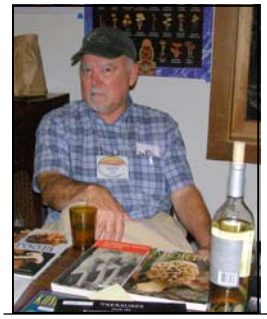
1. Make a roux blonde with the fat, powder, and flour. Cook 4-5 minutes.
2. Quickly add the stock, wine, garlic, and/or heavy cream (heated stock will work easier), whisk, cook for a few minutes until all flour taste is gone, season with S & P.

This is essentially a very simple Béchamel style sauce. You may add onions, shallots, a bit of clove, sage, rosemary, etc.

NOTES: Porcini powder can be made from your own dried boletes or I can get you some. For a price (but not much, actually).

Despite the Drought, 211 Species Identified at SOMA Camp 2009

Abortiporus biennis
Agaricus hondensis
Agaricus praeclaresquamosus
Agaricus silvicola
Agaricus subrutilescens
Agaricus xanthodermus
Albatrellus pescaprae
Alboleptonia sericella
Aleuria aurantia
Amanita breckonii
Amanita franchetii
Amanita magniverrucata
Amanita muscaria
Amanita pachycolea
Amanita pantherina
Amanita vaginata
Annulohypoxylon thouarsianum
Armillaria mellea
Battarrea phalloides
Bolbitius vitellinus
Boletus amygdalinus
Boletus chrysenteron
Boletus zelleri
Callistosporium luteo-olivaceum
Camarophyllus niveus
Camarophyllus pratensis
Camarophyllus russocoriaceus
Cantharellus formosus
Cantharellus tubaeformis
Caulorhiza umbonata
Chlorociboria aeruginascens
Cholorociboria aeruginosa
Chroogomphus vinicolor
Clavaria vermicularis
Clavariadelphus occidentalis
Clavulina
Clavulina cristata
Clitocybe
Clitocybe deceptiva
Clitocybe glaucocana
Clitocybe inversa
Clitocybe nebularis
Clitocybe nuda
Clitocybe sclerotoidea
Coltricia cinnamomea
Coprinellus micaceus
Coprinopsis atramentaria
Coprinopsis lagopus
Coriolopsis gallica
Cortinarius
Cortinarius alboviolaceus
Cortinarius collinitus
Cortinarius fulmineus
Cortinarius malicorius
Cortinarius rubicundulus
Cortinarius trivialis
Cortinarius vanduzerensis
Craterellus cornucopioides
Crepidotus crocophyllus
Crucibulum laeve
Dacrymyces palmatus
Dermocybe cinnamomea
Dermocybe crocea
Dermocybe phoenicea var. occidentalis
Entoloma bloxamii
Entoloma speculum
Fomitopsis cajanderi
Fomitopsis pinicola
Galerina
Ganoderma brownii
Gomphidius oregonensis
Gomphus clavatus
Gomphus floccosus
Gymnopilus
Gymnopilus sapineus
Gymnopilus spectabilis
Gymnopus dryophilus
Gyromitra infula
Hebeloma
Helvella lacunosa
Hydnellum aurantiacum
Hydnum repandum
Hygophorus russula
Hygrocybe
Hygrocybe coccinea
Hygrocybe flavescens
Hygrocybe laeta
Hygrocybe miniata
Hygrocybe psittacina
Hygrocybe punicea
Hygrocybe singeri
Hygrocybe virescens
Hygrophoropsis aurantiaca
Hygrophorus russula
Hygrophorus speciosus
Hypholoma capnoides
Hypholoma fasciculare
Hypogymnia
Hypomyces
Hypomyces cervinigenus
Hypsizygus tessulatus
Inocybe
Inocybe geophylla
Inonotus
Inonotus hispidus
Jahnoporus hirtus
Laccaria
Laccaria amethysteo-occidentalis
Laccaria laccata
Lactarius
Lactarius alnicola
Lactarius argillaceifolius
Lactarius luculentus
Lactarius pallescens
Lactarius rubidus
Lactarius rubrilacteus
Lactarius rufulus
Lactarius rufus
Lactarius uvidus
Lactarius xanthogalactus
Lenzites betulina
Leocarpus fragilis
Lepiota spheniscispora
Leptonia
Leptonia serrulata
Leucopaxillus albissimus
Leucopaxillus gentianeus
Lycoperdon umbrinum
Lyophyllum semitale
Marasmiellus candidus
Melanoleuca
Mycena
Mycena aurantiomarginata
Mycena haematopus
Mycena pura
Nidula niveotomentosa
Nolanea
Panellus mitis
Panus conchatus
Paxillus involutus
Peziza
Phaeocollybia
Phaeolus schweinitzii
Phellinus ferreus
Pholiota
Pholiota spumosa
Pholiota velaglutinosa
Phylloporus arenicola
Pithya vulgaris
Pleurotus ostreatus
Pluteus
Pluteus cervinus
Pluteus magnus
Pluteus pouzarianus
Psathyrella
Pseudohydnum gelatinosum
Pyronema
Ramaria abietina
Ramaria acrisiccescens
Ramaria cystidiophora
Ramaria formosa
Ramaria vinosimaculans
Ramaria violaceibrunnea
Rhizopogon
Rhizopogon occidentalis
Rhizopogon parksii
Rhodocollybia maculata
Rimbachia bryophila
Russula
Russula albonigra
Russula amoenolens
Russula brevipes
Russula cremoricolor
Russula murrillii
Russula olivacea
Russula pelargonia
Russula stuntzii
Russula xerampelina
Sarcodon
Sarcodon fuscoindicus
Schizophyllum commune
Stereum hirsutum
Stropharia ambigua
Suillus
Suillus brevipes
Suillus caerulescens
Suillus granulatus
Suillus lakei
Suillus ponderosus
Suillus pungens
Suillus tomentosus
Trametes hirsuta
Trametes versicolor
Tremella foliacea
Tremellodendropsis tuberosa
Tricholoma
Tricholoma atroviolaceum
Tricholoma dryophilum
Tricholoma flavovirens
Tricholoma griseoviolaceum
Tricholoma magnivelare
Tricholoma saponaceum
Tricholomopsis rutilans
Tubaria
Tubaria furfuracea
Tyromyces
Tyromyces chioneus
Tyromyces fragilis
Xeromphalina campanella
Xeromphalina cauticinalis
Xylaria hypoxylon




YOU DID NOT MISS CAMP THIS YEAR!

At least I hope you didn't. Here and on the next page is a collage of shots provided by...YOU! Many thanks to those who responded with photos to put into this issue. They are sprinkled here and there throughout and, for the most part, I have not credited you. So here it is: THANK YOU to these folks and any that I may have elided: George Riner, Monica Risch, Anna Moore, Don Bryant, Dulcie Heiman, Jutta Frankie, Bena Currin, Dustin Kahn, Giselle Stahl and Heath Curdts.

Despite the drought, SOMA Camp appeared to be an enormous success. Smiling faces abounded and the breadth of classes and range of experts was more than one could hope. We even had our first class given via a web connection! Huge kudos and thanks go to Chris Murray for his tenure as Camp Director. He is leaving this post with a great record, but will be available to help the next Director to fulfill the duties. PLEASE consider taking on this challenging task so we can continue with this event!

Morel Cultivation Class at UC Berkeley

Here are two reports from the morel cultivation class given by Mo-Mei at Cal. Another class will be given next week on the cultivation of *Ganoderma lucidum* (Reishi); there may still be time to register. (See announcement, in the January issue of SOMA News, page 8.)

The Learn to grow morels class at UCB began with lectures on Modern Biology, Mushroom Genetics, Biology of Morels, Wild Morel Collection, & Artificial Morel Production in China. After a nice complimentary lunch, eight registrants and eight student assistants began a series of Lab procedures necessary for proceeding with growing morels which lasted all afternoon.

The next day three hours were spent preparing the medium, and inoculating it, followed by a splendid two hour lunch prepared by the able Mrs. Chen and some of her students. They used mushrooms provided by Fang He Tan, President of Gourmet Mushrooms, including *Agrocybe aegerita*, *Auricularia auricula*, *Pholiota nameko*, *Pleurotus eryngii*, and that tongue twister, *Hyp-siz-i-gus mar-moreus*, both brown and white forms. The array of dishes coming out of that faculty lunch room kitchen was staggering, meaning we staggered out after two hours of eating. We walked off the feast visiting many fascinating rooms near Mrs. Chen's office, and spent the rest of the afternoon in a discussion of the class material led by Mo Mei Chen.

The following day many of us visited the Gourmet Mushroom facilities in Sebastopol.

The major information about growing Morels is centered on the growing medium.

Sterilization of everything along the way is paramount. That includes you. Large pressure cookers may be somewhat helpful, but a professional autoclave is much better, and faster, and may be available to use at the UC lab where Mrs. Chen works.

Preparation of the growing medium is as follows: 50% of the substrate is composed of one third coarse sand & two thirds potting soil.

50% of the substrate is a compost of the following organic material:

80% wood shavings or chips which look like some kitty litter. (Aspen)
10% spawn (colonized from Mother culture) on rice hulls, wheat bran, or rye.
5% soy bean meal or rabbit fodder (alfalfa pellets).
5% sphagnum or peat moss used as a casing just before fruiting occurs.

Correct the ph with lime to 7.1 to 7.3. Mix well.

Saturate medium with pure water (no chlorine), fill sterile trays with pasteurized mixture.

Casing at this point is an inch of soil (potting soil). Trays should allow for slow drainage. Peat moss added to trays as sclerotia appears.

Fruiting may occur in 20 days, or over a much longer period at temperatures of 10-15C; daylight necessary.

Those wise enough to choose to attend these sessions come away with a great deal of respect for Mrs. Chen and her native land's researchers. When all is said and done, one wonders how Mother Nature manages to produce this esculent fungus so easily!

Larry Stickney

Suffice it to say on my part that this was a wonderful class, giving us excellent background on mushrooms in general, and the basics of cultivation of morels in particular. Each of us came from the class with a lot of new knowledge and our own spawn culture. I think the most furious note taking on my part was from Larry's segment on his experience as a forager, with very generous details concerning locations of his "finds" over the years.

As to Mo-Mei Chen: what a treasure. Her knowledge and generosity are vast. And she is a testament to the consumption of fungi and a life in the woods (she told me she has a Chinese nickname that translates as something like "daughter of the woods") as when I Googled her I saw that her first scientific paper was published in 1954. Her web site recounts her experiences as a researcher in Tibet over the years and life under Mao during the Cultural Revolution.

Mo-Mei Chen was assisted by several students from China, including Fang He Tan, who is involved in the production of Morels in Sichuan Provence. I was astounded to learn that something on the order of 30 million Chinese citizens are involved in some aspect of mushroom cultivation, more than the population of California. Mr. Tan showed photos of Morels growing as row crops. We have a lot to learn from the Chinese in this area, and with the class occurring in the first week of our new Administration, I cannot help but celebrate the new era of America emerging to re-connect with the rest of the world.

We also had a field trip to Gourmet Mushrooms in Sebastopol, which was a fantastic example of the possibilities of mushroom cultivation. One point I found very interesting is that the workers there have very few colds due to their exposure to the fungi they grow.

Bill Dyer



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: _____

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

Culinary Group ____ Mushroom Forays ____ Cultivation ____

Mushroom Dyes ____ Mushroom Papermaking ____ Newsletter ____

Other ideas/comments: _____

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

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!**

Checks to: **SOMA**
P.O. Box 7147
Santa Rosa, CA 95407

www.SOMAmushrooms.org

ANNOUNCEMENTS

February 7-8, 2009—25th Annual Los Angeles Wild Mushroom Fair at the Los Angeles County Arboretum and Botanic Garden.

The Sporriors

After meeting at SOMA camp 2008, Nicholas Janson, Stephanie Smith and Tyler Young found a common thread in the desire to spread the fungal consciousness. From that moment the Sporriors were born. They have taught workshops at major festivals, schools, eco fairs and even toured the country with the Sustainable Living Roadshow (an organization that sets up eco-education based carnivals).

While kindling fungal friendships across the country, The Sporriors provided basic information about mushroom cultivation, discussed potential applications of mycorestoration, and handed out oyster bag kits (Even giving workshops during the DNC and RNC). Perhaps the most unique aspect of the Sporriors has been their success in converting mycophobes to mycophiles.

The Sporriors can turn your shade area into an Oyster mushroom oasis, give a presentation at your school, or discuss potential myco-remediation projects. We are interested in learning more and experimenting more. Please share and discuss any ideas you may have with us.

In the near future we will be teaching a basic mushroom workshop at the Sonoma Ecology Center on February 14th. We are excited and open to taking on more gigs, so if you are interested please contact us.

Put on your spore paint and prepare for inoculation!

Best Regards,
The Sporriors
sporriors@gmail.com

Deadline for the March 2009 issue of *SOMA News* is Februray 25th. Please send your articles, calendar items, and other information to: SOMAnewseditor@SOMAmushrooms.org

VOLUNTEER

To all of the volunteers that worked at this year's mushroom camp, thank you for your participation and hard work. I have gotten nothing but glowing reviews for all of the work you did. You made the camp run very smoothly. Your time and effort is greatly appreciated.

We had a large number of SOMA members that have volunteered in the past in addition to a lot of new SOMA members. I believe that every person who volunteered had a great time whether it was learning about mushrooms, sharing their knowledge of mushrooms, sharing mushroom jokes over a campfire, or meeting new people.

For the first time, we decided to charge a nominal fee of $55 to all of the volunteers that stayed onsite. Thanks so much for your willingness to pay this fee. In this financially challenging times, this was a great help in covering the costs of camp.

Now that camp is over and you have had time to reflect, I hope that you will send me comments and suggestions for next year.

As you might expect, we are already starting to think about the coming year and what ways you can volunteer. We are looking for people to fill a number of roles that include Camp Director, help at monthly meetings, monthly forays, cultivation classes, etc. Please contact someone from the SOMA Board or myself and let us know you would like to help.

Julie Schreiber
SOMA Camp Volunteer Coordinator
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SOMA News
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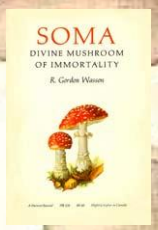
Santa Rosa, CA 95407



SOMA Members

The February 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.