



SOMA News

VOLUME 22 ISSUE 5

January 2010

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

CAMP! ALL ABOUT CAMP! CAMP!

WINTER/SPRING 2010 SEASON CALENDAR

January

Jan. 14th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Tom Volk

SOMA Camp
January 16-18, 2010
Tom Volk and Tom Bruns.

February

Feb. 18th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Stephanie Jarvis

Foray Feb. 20th » Salt Point

March

March 18th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Jennifer Kerekes

Foray March. 20th » Salt Point



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

Tom Volk
Thursday, January 14th
7 PM at the Farm Bureau
“Spores Illustrated”



Tom Volk is a Professor of Biology at the University of Wisconsin-La Crosse. He teaches courses on Mycology, Medical Mycology, Plant Biology, Plant-Microbe Interactions, Food & Industrial Mycology, Advanced Mycology, and Latin & Greek for Scientists. His internet web page, Tom Volk's Fungi <<http://TomVolkFungi.net>> has a popular "Fungus of the Month" feature, and an extensive introduction to the Kingdom Fungi. Besides dabbling in mushroom cultivation, Tom has worked on the genera Morchella (morels), Hydnellum (a tooth fungus), Armillaria (honey mushrooms) and Laetiporus (chicken of the woods, or sulfur shelf), as well as several medical mycology projects. He also has conducted fungal biodiversity studies in Wisconsin, Minnesota, Alaska, and Israel. Having lectured in 33 states so far, Tom is a popular speaker at many amateur and professional mycological events throughout North America, including many NAMA and NEMF forays and SOMA camps.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Dispatch from the duff . . .

December is a very busy month for all folks, especially SOMA members. On the first weekend, the Mycological Society of San Francisco (MSSF) held their Fortieth Annual Fungi Fair in the Lawrence Hall of Science. MSSF members and its supporters presented two days of forays, food preparation and interesting uses of mushrooms, like dying yarns and making paper. Over 2000 people came to enjoy the excellent exhibits and perhaps a visit with friends. Because of the venue, there were a large number of families with children and high levels of energy and fun occurred throughout the hall. Everyone enjoyed the great view across San Francisco Bay, the city, the bridge and the Marin headlands. More than a couple of passing rain squalls dramatically enlivened the water and landscape on Sunday. A number of SOMA members attended as guests of MSSF. They answered questions about mushrooms in the North Bay and provided information about SOMA's winter camp. Gina Kuta, Britta Kathmeyer, Linda Morris, and Julie Schreiber volunteered their time to attend the fair and helped with the SOMA exhibit.

Next came the SOMA potluck dinner at the Farm Bureau. On December 11th more than fifty fungi friends braved a dark and stormy night to come out and feast on their favorite fare. In true holiday spirit, three long tables were covered with delicious and beautifully presented mushroom dishes and the air was filled with cheer and mouthwatering aromas. It was great fun to sample each one of the many special treats and to listen to mushroom stories all around. To everyone's credit, most bowls, platters and trays were empty at the end and clean up was spontaneous and very short.

The plan for SOMA Camp on Martin Luther King weekend 2010 is complete and the final stages of preparation are under way. SOMA is very fortunate to work with the Catholic Youth Organization in Occidental. Jim Willford and his staff have been very, very helpful and supportive of SOMA's requests and needs. It appears that camp will be full to near capacity, once again. Any thoughts of attending should be acted upon soon. Whether the weather cooperates is important, but with the right attitude and waterproof clothing nothing can stop us.

A last reminder . . . the Foray Found objects will be at camp for owner recollection. I hope if any of your things were left, you'll have the opportunity to recover those things treasured.

Best regards,

-Jim Wheeler



FORAY OF THE MONTH

January 2010

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 camp, it may not be too late!

There will be numerous forays with mushroom illuminati leaders during SOMA Camp on Martin Luther King weekend in January (Jan. 16th — 18th). Locations are varied and interesting. There will be truffle hunts, trips to Salt Point State Park, Westminster Woods, Tomales Bay State Park, Point Reyes National Seashore, as well as several trips in the CYO hinterlands.

The next organized club foray (aside from camp) will be in **February**. Look next month for details.

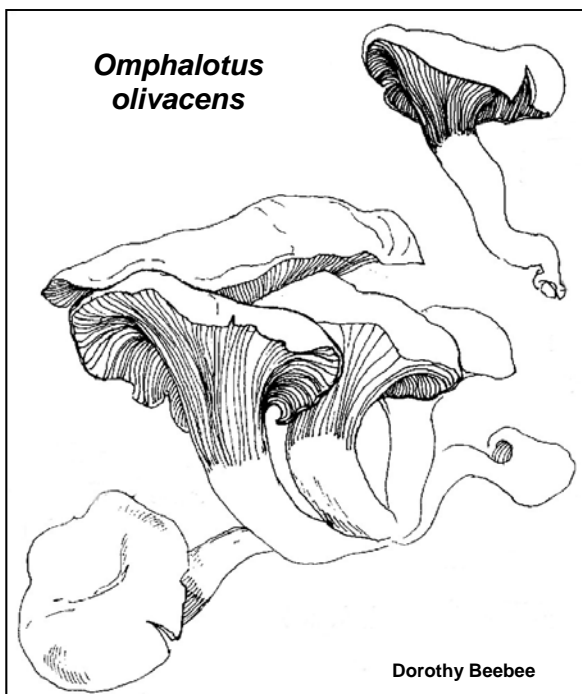
One of the questions most often asked me about mushroom dyes is “Can you tell what color of dye you are going to get from the color of the mushroom?” Well, the answer is “yes and no.” Take 2 similarly colored mushrooms in full fruit right now: *Gymnopilus spectabilis* and *Omphalotus olivaceus*: both are yellow-orange-ochre, concolorous fungi (having caps, stipes and gills all the same color), grow at the base of trees or on portions of wood. To be sure, there are some subtle differences in their growth habit and nuances of color, however the *Gymnopilus* sp. will predictably produce gorgeous yellows and gold dyes, just like the color of its caps and gills no matter whether alum or iron mordant is used, while the glow-in-the-dark *Omphalotus* will issue violets or dark forest greens on wool depending on whether the fiber is mordanted with alum or iron. Why?

The *Gymnopilus* sp. contains a pigment called hispidin, which produces a light yellow on unmordanted protein fibers (like wool, silk, mohair etc.), a strong golden yellow on fibers which have been mordanted with alum (potassium aluminate sulphate) or a yellowish green if the mordant is iron (ferrous sulphate). One finds hispidin pigment in many other tree inhabiting fungi such as *Hypholoma (Naematoloma) fasciculare* (“sulfur tufts”) and in polypores such as *Inonotus*, *Phellinus*, and *Phaeolus*. This pigment is independent of the actual surface color of the mushroom... a fact most recently demonstrated by an experiment with the rusty-red *Hypholoma aurantiaca* mushrooms (w. smoky gray-brown gills) given to me at the recent SOMA potluck. Visions of a rusty-red dyes danced through my head, like the color of the cap &

stalk, but no, a true lemon yellow dye, (on alum mordanted wool), due to the hispidin pigment was released instead, even though these mushrooms had no evidence of yellow coloration on any surface. Hispidin pigment is also found in many other traditional plant dyes. I have found that changing the pH of the dyebath by adding either acid (white vinegar) or base (such as washing soda) does not affect the hue of these dyes.

On the other hand, *Omphalotus olivaceus*, also a concolorous, golden (more like the color of overcooked pumpkin) mushroom growing in clusters at the base of some tree stumps, also found this time of year, is another whole story! As unpredictable as its legendary luminescence, this amazing mushroom has a terphenol pigment which produces ranges of purples or greens depending which mordant is used, and is highly sensitive to the pH of the dyebath (and the mood or patience of the dyer). I have changed the color of the same skein of wool, back and forth up to 4 times, from dusky purple hue to a forest green, just depending on how much white vinegar or washing soda I kept adding to the dyebath! But that’s a whole ‘nother story for next time. So just remember that you can’t judge a dye mushroom by its color, but only by the pigments lying hidden in its secret chambers, just waiting to be released by your curiosity.....

For a clear scientific explanation about color and the pigments found in mushroom dyes, read the section written by Erik Sundström on “The Chemistry of Mushroom Dyeing” in Miriam C. Rice’s new book, Mushrooms for Dyes, Paper, Pigments & Myco-Stix (available through SOMA book sales, by the way...).



Russula Blitz 12/12/2009

Collecting was at Salt Point State Park
 Identification at the Bodega Bay Marine Lab
 DNA analysis of unknowns at UC Davis

Taste is soooo subjective & personal. Most people would not eat most of these, but some would eat almost all of them. Mushrooms Demystified by Arora has edibility info on them. Here is a list of the ones considered good, at least by me.

Species collected with Darwin’s taste evaluations:

- no-Russula abietina
- no-Russula amethystina
- no-Russula amoens
- no-Russula brevipes
- no-Russula cremoricolor
- YES-Russula cyanoxantha
- no-Russula dissimulans
- no-Russula fragilis
- no-Russula fragrantissima (laurocerasi)
- YES-Russula mustelina



- no-Russula nigricans
- YES-Russula olivacea
- no-Russula queletii
- no-Russula raoultii
- no-Russula sanguinea
- no-Russula tenuiceps
- YES-Russula xerampelina

Undescribed:

1. a dry, matte-like, yellow cap with brown spots.
2. a firm whitish cap with very pale pink tones (also found under live oaks).
3. large, yellow and red that is close to *R. chamaeleontina*.
4. one that was vinaceous.

**Photo by Darwin DeShazer
 Undescribed russula showing
 very viscid cap (#4 above)**



2101—Wow! How'd that happen so fast? Jeez—wasn't it just 1999, 2001, or at least 2009? What a spaced odyssey and a long strange trip it's been.

Appears that time is going oh so fast that I get my Sunday paper every six days. I think we sometimes even skip whole days so that we can get to the next one sooner. This avalanche of advancing time looks like it positions itself so that it's experienced earlier than the Gods intended. Pushy time, that.

What's up with this, you probably are asking? Well, I do believe, I do, that it is a phenomenon of getting older, of having done so many things that we do not take the time to check out each little event and so they go by more rapidly than, say, for a much younger person who takes things in much slower than we. Remember how long our years in high school seemed? Think back on the past three-four years of your life now and I'll bet those years went by a whole lot quicker. It's fun to think of this stuff and how fast time has gone by, with or without our noticing its passing.

What's that—huh? Speak up. It's not 2101? Oh boy—2010. This changes my entire story line (if not many of my realities). I, of course faithful readers, knew this. Really I did. Would have been stupid if not. Just a silly mistake, honestly. Where would the first paragraphs be if the first did not open that way?

Okay then. Chanterelles continue to fruit their little bottoms off up north and in the East Bay Hills. Matsutakes are there for the careful hunter in SPSP, as are candy caps and tasty Russulas.

Black elfin saddles are showing under pines. Anybody eat these? I once was collecting down at Ft. Ord near Monterey. (I had many experiences in that place in early 1968 but mushroom hunting was not one of them, BTW.) I was with David Arora and local restaurateur John Pisto and we got a bunch. We took them to his incredible kitchen near his pool and where he films his cooking shows, and—if I remember correctly—batter-fried them. Tasted just like the fried batter. Oh well. (It was a good batter though.)

On boletes maybe fruiting later this year: Some years ago I was at the home of John Feci (there is a photo of him in "All That the Rains Promise and More"), again down in Monterey and another friend of Arora's, and we were picking real "mud trels" under blackberry and poison oak below his place when he started telling me about his best porcini indicator. Something like: "Patrick, I look up in the sky for a sign to see when the porcini will fruit here, in what's left of the Del Monte pine forest." "Wha? John, come on. You already have me kind of convinced that stuffing a few eucalyptus leaves in your bags of dried porcini keep the bugs away (I was trying to be gracious to my host) but—you look to the sky for your indicator?"

"Why yes I do. When I see the blimp used for TV for the AT& T Pro-Am Golf Tournament I know it is time for the porcini." Who knew? Ever see any blimps around here with similar results?

I like to learn things. Even that. But often times I don't know exactly where to store them. Back shelf of the brain? Top shelf where memories of real good booze live? Don't know.

But what I do know is how to make recipes for SOMA Camp and here is one we will serve on the table tops January 17:



Kimchi With Mushrooms (Soma Camp 2010)

Serving Size: 40 (3 oz portions)

Preparation Time:0:45 (Active)

Amount	Measure	Ingredient	Preparation Method
1	C + 1 Tbl	Kosher Salt	
2	Head	Napa Cabbage	Cut 1/4's Then Across In 1/3, or in 3" wedges
18	Cloves	Garlic	Chopped Large
1	3" Piece	Ginger	Chopped Large
1/4	C	Fish Sauce	
1	Ea	Daikon	Peeled and Grated
1	Bunch	Scallions	Cut in 1" Pieces on an Angle
2/3	C	Korean Chile Paste	
1	Tsp	Agave Syrup Or Sugar Or Honey, To Taste	
2	C	Pickled Mushrooms (Recipe In Directions)	

1. Dissolve 1 c. of salt in 1/2 g water and soak the cabbage wedges for 3 hrs.
2. Combine garlic, ginger, and fish sauce in a processor and process.
3. Combine daikon, scallions, garlic mixture, chile paste, and 1 tbl salt and sugar (or other sweetener) and toss gently with a wooden spoon.
4. Remove cabbage from water and rinse thoroughly. Drain in a colander, squeezing out as much water as possible. Toss gently with the other ingredients. Divide the kimchi into whatever containers are being used, pressing down firmly. Cover tightly.
5. Let sit in a cool place for 2-3 days. Check to see the fermentation. If happening (look for little bubbles)--put in the fridge.
6. After a week or so add pickled mushrooms and then re-cover. It is ready and will keep for a long time.

Pickled Mushrooms:

Poach mushrooms in water for about 10-15 minutes until desired texture is accomplished. Drain and then place in a mix of vinegar, spices/herbs, salt, maybe sugar. Let sit 8 hr or so. Drain well. Rinse and drain again.

That's all folks!



SOMA PROUDLY PRESENTS
**AN ORIENTAL MUSHROOM
JOURNEY**

JANUARY 17, 2010

TABLE TOP

~Pickled Mushrooms, Porcini Chapati, Mushroom Kejap, a Sambal~



APPETIZER

Mieng Kum

~you fill lettuce leaves with wondrous little bits~
~plus a special sauce~



THE MAIN COURSES

Nasi Goreng—Indonesian Fried Rice

~mixed with mushrooms, bean sprouts, cabbage, chiles, mint, basil, and peanuts~

*

Rice Paper Spring Rolls

~rice noodles, mushrooms, shrimp, carrot, cabbage, scallions, cilantro~

*

Fried Crispy Egg Rolls

~pork, mushrooms, scallions, garlic, ginger, egg~

*

The Satays—Shrimp, Chicken, Beef, and Mushroom

~with splendid SOMA sauces~

*

Korean Garlicky Spinach and Mushroom Warm Salad

~spinach, scallions, mushrooms, and garlic goodness~



DESSERT

Candy Cap Fortune Cookies. Sticky Rice Cake with a Red Bean Sauce Infused with
Tangerine Peel, Plus a Perfectly Pear Poached in a 5-Spice Wine Syrup



Executive Chef: Mycochef Patrick Hamilton, Executive Sous Chef: Jill Nussinow,
Pastry Chef: Shelly Kaldunski, Chefs du partie: The SOMA Culinary Group,
Saturday Night Cheese Dude: Mark Todd

So...how was your SOMA potluck?

The potluck was delicious, what there was of it—for me. I had a misadventure in getting there. Everything was hurried that day, Dec 11, and I was running late, and I had a side dish--and some ripping roasted garlic bread. I had somehow mixed up the location thinking it was to be held at the Veteran's Memorial Building—not the F. B.

It was dark when I arrived, but everything looked pretty usual—lots of cars and pick-ups. I had an umbrella that wasn't behaving. A strut burst, but it was still umbonate.

The convention room is full of people, paper plates, and high school style tables. I rush to the end of a line of people—let's see, what shall I accomplish this night?—get fed, have fun, schmooze and learn—but wait! No familiar faces! Where's the 'shroom table?—The food table has been replaced by a cafeteria line.

There's a woman in the line with her son. Me wondering: "How long have you all been with the society?" She: "I'm here with my husband, he's the veteran. I'm thinking: old guard gatherer? A mycologist? Her husband shows up—oops--he's the head guy--CO of the whole, now dubious looking affair.

Big Guy with baseball cap: "Boy, Howdy!" (I'm looking around. I'm in a nightmare—a case of mistaken identity. I'm crashing

Commander Pappy Someone's party and what will they do to me?—I was a student during the offensive. I escaped from the draft line with a letter from a Doctor. To them, I'm a gum mint operative flying in gold for bricks up in the Golden Triangle, a draft dodger, a bohemian!)

I was brushed along and soon sitting between the star vets with a plate reminiscent of the Christmas Eve fare in country—Turkey, potatoes, corn, stuffing—good stuff, greasy--supports life! The tea: Chateau Lipton! In all, I felt like. *Agaricus agustus* masquerading as *A. hondensis*—I'd have to be OK with them or what's my fate? Cross examination, Fines? POW camp? "It's OK, they say. Just make a donation at the door. But for now eat!"

Begging off after a few mouthfuls of their gourmet fare: Me to Pappy: "Glad to meet you sir, I always buy those little orange poppies"—oops, am I revealing my donor status to him? I'm soon racing along for the F.B. and a mushroom dish or two (for desert!).

I made it to the SOMA potluck intact with only a void in my side dish offering and all of my roasted garlic bread was eaten! (A proposed sign on the Vet's table in front of the vanished loaf):

"Garlic bread gone: wonder bread rolls→ This way!

-Sherman Hahs



Darvin, Darvin, Darvin,

Too bad for everyone you let the weather (and your love of crab!) dictate your moves. And you a world famous mushroom forager! We surely missed you (at least we missed Jane ;-), but you surely missed one of the tastiest Pot Lucks I have attended in a while. I missed last year's soiree, but I heard from more than one knowledgeable foodie that this year's was a definite step up from last year. Partly, in some opinions, because of the plentiful variety this amazing fungal season is producing. I know I have seen at least a dozen fruitings in my front yard this year I have not witnessed in the years I have been hunting.

The dishes were so varied and the recipes so deftly executed, I actually ate THREE matsutake dishes and LOVED THEM! Two hot and even one cold. I HATE matsutake. This group has some serious culinary talent and a love for their chosen specialty rarely equaled in any culinary niche. I feel fortunate to be involved with this group. So diverse a group and yet so cohesive around our core interest. In a time of such painfully deep division in our "United States", groups like ours show that it is our similar interests and shared enthusiasm that builds strong communities.

I consider myself lucky to have stumbled into a meeting at the Downtown Mall a LONG time ago and seeing all those amazing mushrooms on a table.

In a room in the Mall. While I am waiting for my ex-wife to shop. You guys are talking about mushrooms like it is the most normal thing in the world. I am standing there thinking, "I have seen lots of those growing around my house, I recognize several. These people are talking about EATING them! How in the hell do these people at these and not die a horrible death?" That was the seed that led me to ask my friend in Wisconsin about those funny-looking black trumpet looking things. They looked weird, even for mushrooms. I brought a sample (dirt, duff and all) to Madison and showed my friend and he got that BIG EYE look, just for a moment, and he said, 'uh yeah, those are pretty tasty. You gonna eat 'em?'. That leads to, as Patrick said, another story.....

More of an English Tudor, myself,

-cheese dude



SOMA Camp is almost full! Still a few places left. Act now to avoid disappointment!

Did you ever notice how interesting, earthy, eclectic, intelligent, individualistic and fun-loving, mushroomers can be?

No??

Well, come to SOMA Camp. See for yourself and be part of the experience.

It's easy as 1-2-3, virtually.

Register online at

<http://www.somamushrooms.org/camp/registration/index.php>

or via US mail or call 707-778-9877 for more information.

You'll be glad you did!!

SOMA Mushroom Camp
Wild
NEXT EXIT
January 16-18, 2010
Martin Luther King weekend

Forays, Classes,
Workshops, Wild
Mushroom Cuisine
by *Mycochef*
PATRICK HAMILTON

Register Here
www.
somamushrooms.org

Guest Speakers
TOM VOLK Ph.D.
TOM BRUNS Ph.D.

Sonoma County Mycological Association presents
the 13th annual SOMA Wild Mushroom Camp

Icons: bed, fork and knife, RV, person with walking stick.

Darvin,

You surely missed a good one and you and Jane were sorely missed too (one reason--one person brought quite a few mushrooms to ID (from her 99 acres near Healdsburg--but that's another discussion) and the best I could do on a few was: "Ah, a Tricholoma. . . ." Early on in the evening I thought we needed to rename this event the "SOMA Dessert Extravaganza with Some Savory Mushroom Dishes Too." Yikes! But then the savory dishes arrived in fine numbers and tasting pretty darn good too!

But after the entrées and salads and soups were consumed it was apparently time to attack that side board full of wondrous holiday happiness-making foods. I saw member's dessert plates piled so high that I couldn't see their faces. (Good thing because when I did I realized that some sort of chipmunk impersonation game was going on. Folks seemed to be stashing sweet stuff in their cheek pouches for the long winter ahead.) Brownies, Cherries atop a soft yellow cake, chocolate, a chocolate cake roll, candy cap meringue mushrooms, the ubiquitous zucchini cake, an ersatz apple pie, and, and, and. Super yummy (an advanced culinary critic's term.)

Now with this delightful distraction behind us we can concentrate on SOMA camp. I do hope that many of you members who chose to not volunteer will indeed sign up as paying attendees. Support SOMA! Remember that the profit that we realize from our annual Grand Event goes to pay for the Farm Bureau venue, all other SOMA expense, and--perhaps most importantly--for scholarships for promising mycology students. The Staff works very, very hard to pull this off fabulously each year (and each year it seems to get better, more organized, and presents an even

more over-the-top event for our guests. We simply raise the bar each time).

For those of you sort of "waiting in the wings" to come help, I say: "Come on down." If you want to see what it takes to produce Camp or the Newsletter or the food or what the Board does, hang around a staff member for a day leading up to Camp. Pack a lunch because it is always a very long day.

But come and join in next year. There are many ways to contribute to SOMA. "Be a giver and not a taker," The Scolder scolds those sitting on their hands. And if you are doing that hand-sitting thing you really can't do much else. Can't lead a foray, can't write, can't cook, can't pick up supplies, can't, can't can't.

An area where, I bet, at least several of you members can contribute is to write an article for our Newsletter. It depends on such. Your last mushroom hunt, how you prepare certain mushrooms, your first mushroom hunt, showing friends how much fun it is to walk in the woods, teaching children, etc. We all have life experiences around fungi--write about them! It is easy--just words in a row going left to right across the page. Simple. You don't have to be extremely clever or funny or whatever. (Though to be entertaining is sort of a must.) I would even be willing to help any of you by editing your article, maybe making suggestions, before you send it to Tom. (If that is not too pretentious. I did study English for years in college before I saw the light. I think it was a black light and then that led to, oh--that too is for another discussion.)

Sincerely,

-Patrick

Organised crime mushrooms as French fungi trade becomes lucrative

From The Times
November 21, 2009
Adam Sage in Paris

It is a great French autumnal tradition that furnishes an essential ingredient in some of the nation's finest dishes. Yet the once tranquil pastime of mushroom hunting has fallen victim to organised crime as city-based gangs descend on the countryside in search of a fungus that brings quick, easy profits.

With professional pickers from France, but also Spain and Romania, gathering ceps, milk-caps, black trumpets and other delicacies worth thousands of euros, forest owners have decided to strike back.

They are planning to introduce mushroom picking licences to regulate an activity that has become a lucrative business, The Times has learnt.

Alban Lauriac, an engineer with the Regional Centre of Forestry Ownership in Languedoc-Roussillon, southern France, said that the licence would cost about €30 (£27).

The money would be used to pay for guards to survey woodlands and deter the gangs. "The idea would also be for them to educate forest users about the rules and the ecosystem," he said.

The move follows a spate of violent quarrels between forest owners and professional pickers drawn by prices of up to €30 a kilo. "We have had fights breaking out down here, and there were even gunshots fired in one place last year," said Mr Lauriac. "It can all get quite heated."

He said landowners had traditionally allowed their neighbours to hunt mushrooms to cook with their omelettes, chestnuts or scallops.

"The law says mushrooms belong to the landowner, but the practice was always tolerated so long as it was for family consumption."

However, over the past couple of years, gangs — notably from Marseilles — have been pillaging woods in southern France and selling their finds on the black market to the restaurant trade and food industry. "An experienced picker can make between €5,000 and €7,000 in a fortnight, which is significant revenue," said Mr Lauriac.

Their presence infuriated landowners and was bad for the forest. "They often work across an area five or six in a line, picking everything they can find, trampling on tree shoots and damaging the undergrowth. Sometimes they use rakes, which are especially harmful."

Clément Rolland, the owner of a forest in the Loire département in central France, said his land was also invaded by youths from council estates looking for hallucinogenic mushrooms. He has become so fed up with them that he has banned mushroom picking in his woods, angering his neighbours and local councils.

It is in an attempt to restore calm that the licence system is to be introduced. It will apply to private landowners, whose trees cover 73 per cent of France's 13.8 million hectares of forests.

Government officials are also cracking down in public forests. Pierre Degoumois, of the Office National des Forêts in the south, said authorities had introduced a bylaw limiting pickers to one basket a day. The fine for exceeding the quota is €135.

<http://www.timesonline.co.uk/tol/news/world/europe/article6926195.ece>



Mother Mushroom, (a honey mushroom) and Father Mushroom are standing outside Jr.'s bedroom door.

Mother Mushroom says to Father, "I found another one of those FUNGI Magazines under Jr.'s compost bed this morning."

Father Mushroom says, "Don't worry, Honey, he's at that age where he just needs to drop his wild spore. He'll be passé soon enough."

marymalarkey

The Artist's Conk, Sexy-Mae Granny Derma, says, "Wanna see my etchings?" and "Is that a phalloides you got there, or are you just glad to see me?" (Turns out it was actually a peckiana.)

In her early years Granny Derma had been married to a Black Trumpet with big carbon balls.

marymalarkey

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: _____

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

www.SOMAmushrooms.org

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

ANNOUNCEMENTS

Point Reyes Fungus Fair

January 30, collecting foray | January 31, fair Bear Valley Visitor Center

This will be the fifth annual Point Reyes Fungus Fair at the Bear Valley Visitor Center. The public is encouraged to bring mushroom collections from anywhere in Marin to the Red Barn on Saturday afternoon at 1:00 pm; the best and most beautiful examples will be used for mushroom displays for Sunday's Fair, 10:00 am to 4:00 pm. BAMS members are encouraged to help with set up and talking to the public about mushrooms. Free.

Deadline for the February 2010 issue of SOMA News is January 21st.

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

SOMAnewseditor@SOMAmushrooms.org

For those interested in visiting **Tibet** and experiencing the fantastic mushrooms there, MushRoaming tours will be hosting two trips in 2010.

1. Cordyceps Expedition to East Tibet **May 24 to June 6, 2010**
2. Fungal & Floral Foray in Tibet **July 14 to 27, 2010**

More info at: www.MushRoaming.com

SOMA friend Daniel Winkler leads these tours and I am sure they are a lifetime experience. A very interesting article by Daniel can be found at link below.

"The Mushrooming Fungi Market in Tibet exemplified by *Cordyceps sinensis* and *Tricholoma matsutake*"

<http://snipurl.com/tg8lv> [www_thlib_org]

The url for the online case registry report form is:

http://namyco.org/toxicology/email_report_form.html

If you have firsthand knowledge about a poisoning (or even a rash or allergic reaction caused by mushrooms), please fill in the report and hit the submit button at the bottom. These reports can be filed for both human and animal cases, and help build long term knowledge about toxins in fungi.

David Rust

This image from the Hubble telescope captures the "light echo" illuminating dust around the "supergiant star" V838 Monocerotis.



VOLUNTEER

Our next big volunteer event will be the 13th Annual SOMA Mushroom Camp from January 16 to 18. This is a very popular and well attended event and we only have a limited number of work exchange positions. In order to secure your position, please contact me at the email address below. I will email you an application form to be completed and returned to me. Once I have your application, I will try my best to find a suitable position for you and contact you about registering through the SOMA website

<http://www.somamushrooms.org/>

Requirements for Work Exchange

Membership: Each volunteer must be a member of SOMA and register separately on the SOMA website. You will not be considered for work exchange unless you are a registered member.

Work Exchange - All volunteers are required to work a total of 8 hours in exchange for attending the Camp for free. There will be a fee of \$60 for any volunteer who requires on-site accommodation in the shared cabins at the camp.

Thank you for volunteering and I am looking forward to seeing you all at camp!

Gina Kira

Volunteer Coordinator

Volunteer@SOMAmushrooms.org

SOMA News

P.O. Box 7147
Santa Rosa, CA 95407

SOMA
DIVINE MUSHROOM
OF IMMORTALITY
& Gracie Wynn



SOMA Members

The January 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.

