



SOMA News

VOLUME 22 ISSUE 6

February 2010

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

WINTER/SPRING 2010 SEASON CALENDAR

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

April

April 15th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Mia Maltz

Foray April 17th » Salt Point

May

May 20th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Peter Werner



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

Stephanie Jarvis
Thursday, February 18th
7 PM at the Farm Bureau



A graduate student at San Francisco State University, Stephanie Jarvis is composing a monograph of the Lycoperdaceae (Puffballs) and Geastraceae (Earthstars) of California. While working on her Masters of Science in Systematic Mycology under the guidance of Dr. Dennis Desjardin, she enjoys photography, and walks the occasional forest path to search for fungi other than puffballs. She works with arborists and the International Society of Arboriculture holding seminars on fungal taxonomy, identification and fungal ecology for better diagnostics of tree health. Stephanie spent her undergrad years at Sonoma State University studying Sudden Oak Death with Dr. Richard Whitkus and Dr. Hall Cushman; and she plans a life long career in the world of Mycology and Arboriculture.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Dispatch from the duff . . .

The 2010 version of SOMA Camp was one of the best according to a number of those who attended. There were many folks from other clubs (from Washington State to Virginia to San Diego) that expressed their appreciation and noted how effective the SOMA volunteers were in presenting camp. Many thanks to Gina Kuta for organizing and leading the volunteer group. Although rain threatened throughout, the weather caused a change in plans only late Sunday afternoon and Monday morning. But even then, classes were rescheduled and those who were there appreciated the group's flexibility and ability to adjust quickly. The mushroom cultivators had enough of a break between fronts to finish their oyster kits and pack up. Many thanks to Ben Schmid for leading the effort and Sandy and John Grant for helping to finish the day between drizzles and without frazzles.

Your SOMA Board appreciates all the volunteers and the many donors to SOMA Camp. This year, there was a longer list of those who made camp happen. Thank you. We tried to recognize our volunteers with a prominent display, listing them by name . . . some with pictures . . . none of which were collected from the Post Office wall. Charmoon Richardson stands out because of his tireless work and contributions to SOMA over so many years. He is the person responsible for establishing SOMA Camp and did yeoman duty for a decade to ensure its success. We can only remind him of how many friends he has and how much we appreciate what he did and continues to do for the group.

The skies are falling as everyone seems to check their rain gauges daily . . . only 34 more days to reach a biblical moment of the last millennium. The second half of the mushroom season appears secure as El Nino delivers its timely precipitation. I'm certainly looking forward to it as I try out my new rain gear. No more leaky seams!

The Thursday evening speakers are set through May. All are SOMA Scholarship recipients that will present information about their graduate program and studies conducted. Hope to see all of you there each month.

Best regards,

-Jim Wheeler



Many thanks to **Anna Moore** and **Michael Cain** for the Camp photos found in this issue.

FORAY OF THE MONTH

Saturday February 20th 2010

Meet at **Woodside Campground** in **Salt Point State Park** at 10 AM.

\$8 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 Michael Miller at (707) 431-6931 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.

Harriman Hall was hoppin' over the weekend at SOMA camp! Record numbers of campers participated in mushroom-related fiber arts including: beginning, intermediate, and advanced mushroom dyeing, introduction to felting, and coiled basketry with mushroom-dyed yarns. The mushrooms came through with brilliant colors ranging from red to peach to purple: *Gymnopilus spectabilis*, *Pisolithus tinctorius*, *Phaeolus schweinitzii* *Omphalotus olivascens*, and of course my friends the *Dermocybes*. I may not be able to ID you to species, but I love you just the same. The volunteers came through with cheerful assistance and lots of water hauling: Tess Barton, Jane

DeShazer, Liann Finnerty and Fred Buss. The wonderful mushroom donations with quantities large and small came through Anna Moore, Patrick Hamilton, Monique Rische, Ron Pastorino, Darvin DeShazer, Noah Siegel, Tom Cruckshank, and so many more! The class participants came through, bringing their enthusiasm, their wool samples and handiwork to show off. What's next? A mushroom fashion show? Finally, huge kudos to Dorothy for all her Herculean efforts in organizing and bringing all the gear for the intro., intermediate, and advanced dye classes. Our world is a little more colorful for your efforts, and I thank you very much!

Fiber Arts Workshops at SOMA Camp 2010

Dorothy Beebee © 2010

This year, we added another new class to our fine collection of Fiberarts workshops that are offered yearly at SOMA Camp.

Gayle Still volunteered to teach a class in "**Coiled Basketry**" using mushroom dyed yarns. The packed class wove with woolen yarns that had been top-dyed the day before in the Intermediate Mushroom Dye class on Saturday. These were of varying weights of wool that Gayle had previously dyed with a limited palette of mushrooms, that we decided to brighten up with our leftover dyebaths of *Dermocybes*, *Gymnopilus*, *Phaeolus*, *Pisolithus*, and *Omphalotus* fungi. Then the skeins were all hung by the woodstove in Harriman Hall to dry overnight for ready use with the coiling method on Sunday afternoon. The basketry workshop was held in the little back room at Harriman Hall, while the Felting and Dyeing "Open Studios" were purring along in the big room. It was one very productive and happy hall of working Fiber artists!

Needle Felting was introduced by Marilyn Buss to the "Open Studio" felters, who worked on individual and community projects with remarkably beautiful results.



Photo by Gayle Still

The morning class in **Felting** produced some exquisite bowls, and some of the participants elected to stay on in Open Studio to continue work and to make such things as hats, rolled felt jewelry and all kinds of magical creations.

All of this was going on while a second **Intro to Mushroom Dyes** class was being guided by Tina Wistrom. We had added on an additional class on Sunday to Tina's popular beginning workshop because of such a LONG waiting list for her Saturday class.

The **Dye your Own** component in the Sunday afternoon "Open Studio" allowed enthusiastic and experienced dyers to dye their own yarns with all of the aforementioned mushrooms and to experiment a bit

with changing the pH of some of the *Dermocybe* dyes.

NEXT YEAR, we are going to have a "Show and Tell Event/Display" in the Sunday Night Festivities so that all of you can see and enjoy what ELSE there is to do with mushrooms besides eating them!

What a couple of attendees thought of SOMA Camp 2010

Hello!

We are still radiating from SOMA camp 2010.

This was my 3rd camp and the only one I have come away from still high and buzzing (and that had nothing to do with the abundance of intoxicants I consumed due to the wonderful wrangling of wine donations.)

We felt that everyone's collaboration parallels and was exemplary of the other healthy systems functioning on this planet. The mushrooms have really been wonderful role models teaching us cooperative relationships in how communities function throughout nature. This year's camp really was a great myco network of participants, organizers and volunteers. It was exemplary of how people can come together to the benefit of this planet's future.

The amount of volunteer time spent organizing the event was incredible. And despite the usual stresses of planning, everyone was in good spirits. Mycochef Patrick was surprisingly calm and gracious exuding un-chef-like characteristics. Oh my!

It was noted that even Darvin who was at the ID tables was explaining with more than the usual 2 words of Latin and a grunt. He was using simple jargon that made his information available to all.

It was also an honor to have Charmoon there despite his health prohibitive. He was in good spirits and seemed energized by the positive vibes.

We were certainly over stimulated and needed to decompress from the overwhelming amount of information. We learned not just from the classes, workshops and forays but also from the diverse group of individuals who attended. We feel we made many symbiotic relationships that ofwill continue to be mutually beneficial. The beautiful abundance we all share was apparent.

Our sincere gratitude and appreciation to all that made this happen; organizers, volunteers and attendants for your effort and willingness. A very special thanks to the board members that endure endless amounts of planning, sleeplessness and adrenal taxation to make this event come true and for giving their unpaid time, dedicated to the cause to fund educational grants to perpetuate learning and keep that knowledge disseminated!!!

What an amazing gift the weekend was!

Thank you for sharing yourselves!

Go Go Shroom Power!!!

Brad and Sunali

Oh, SOMA Camp!
Always fun, sometimes damp.

With the 13th annual SOMA Camp freshly behind us, the glow continues.

All reports are that people really enjoyed themselves and were full of praise for our organization.

As Camp Director, I was on the receiving end of these remarks. This has given me an understanding of why actors receiving Academy Awards scroll through long lists of those who must be thanked. No one person *could* do it. Many contributors working together created our big event. The efforts I saw in preparation for Camp were remarkable.

Gina Kuta took on one of the most challenging tasks when she stepped up to be Volunteer Coordinator. Working as a volunteer at SOMA Camp is so popular, that a waiting list had to be employed... Registrar, Lou Prestia and his team of Beth Riedel and Nichole Clark saw to all the details of registration before Camp and manned the registration table during Camp to make sure there was always someone available to answer questions... Coordinator of donations and acknowledgements, Amy Bebervano, was all over that job while also supporting new Camp foray leader, Michael Miller in making plans for getting campers into the woods and back safely/happily. (Bill Wolpert had set the high standard for us)... Mycochef, Patrick Hamilton worked for months and months ahead of time and for two long days at SOMA Camp preparing the big feast, and squeezing in a cooking demo, besides. Many hard-working kitchen volunteers come back year after year for the opportunity of toiling tirelessly for Patrick and sous chef/Veggie Queen, Jill Nussinow... Mark Todd, dear CheeseDude gave us something delicious to savor about SOMA Camp and his 2-minutes on the microphone were priceless! Following that, need I ask, have you joined SOMA yet? ... The raffle display was created by Judy Christensen from prizes she had gathered far and wide. She was assisted by Anna Moore (who, annually, drives in from Oregon to lend a hand all over Camp)... Newsletter editor, Tom Cruckshank lit up our specimen tables at the last minute and was the driving force behind completing the Camp folders and gobs of details... Without the mushrooms, we could hardly call it a mushroom camp. Our Scientific Advisor (and founder) Darvin DeShazer oversaw the new specimen intake area and with the help of many others, sent the identified mushrooms to the display tables where George Riner took charge... President Jim Wheeler, managed the bookstore, start to finish.. and so much more. Our cool new T-shirts were designed by Monique Risch, who along with Andy Still also helped deliver those sparkling new SOMA wineglasses. (They are both annual kitchen regulars.) ... SOMA Treasurer, Julie Schreiber, ready and willing for anything, filled in for a cooking demo on the fly and saw to payments and still found more

places where she could contribute... Longtime board member, Dorothy Beebee (our Living Legend), focused on PR before Camp while assembling an awesome Fiber Arts group of instructors; Tina Wistrom, Gayle Still and Marilyn Buss. Catherine Wesley returned for the Nth time to share her talents and spread her passion teaching mushroom papermaking with polypores... Don Bryant, Fred Stevens, Terri Jensen, Karen Aguiar, David Campbell and Mike Woods returned loyally, as they have for many years to enrich SOMA Camp's offerings. We were also happy to see Else Vellinga, Dimitar Bojantchev, Christopher Hobbs and Norm Andresen returning to add their talents to our bountiful schedule. The new instructors and presenters seemed to be having a great time while sharing their knowledge. Young Josef Sorensen debuted as instructor of Mushroom Illustration. So gratifying to have Tom Bruns and Tom Volk in one place for our benefit!.. Benjamin Schmid, our Cultivation Coordinator offered 3 big hands-on workshops at Camp this year. Another talent of his is wood-turning. He created those gorgeous wooden bowls seen in the Silent Auction... Karen Kruppa, SOMA Secretary and diligent kitchen worker keeps the records straight... Board member, Chris Murray, former Camp Director and Volunteer Coordinator showed up ready to help again. The groundwork he laid (and Bill Hanson's before him) made my task a little easier...

Monumental task. Monumental effort. Please accept my heartfelt appreciation for a job OUTSTANDINGLY done.

And speaking of groundwork laid, Camp Director for the first nine (formative) years was my dear friend, Charmoon Richardson. His amazing attention to detail, honed during the countless hours of planning, is still appreciated each year, as we refer to his notes. It was my honor and privilege on Sunday evening to introduce him as recipient of a special thank you gift (*Two extraordinary mushroom books, hand-selected by Maggie Rogers. – Thank you, MR!*) presented by President Jim Wheeler on behalf of SOMA.

The standing ovation meant so much to him.

I know this list of contributors is just the tip of the mountain of people who worked together to make the 13th annual SOMA Wild Mushroom Camp another one over-the-top.

Our CYO hosts, Jim Willford, Director, and his wonderful kitchen staff did all they could to make our stay just right. John kept our campers well fed at all but the dinner meals, when he entrusted his kitchen to the SOMA culinary group.

Thank you all: Donors, Guests, Volunteers, Staff and happy Campers!

~Linda Morris
Director, SOMA Camp 2010

ps: Thanks also for the honor of having Paul Stamets and Dusty Yao as registered campers and David Arora as a visitor this year.

MYCOCHEF'S COLUMN ON FORAGING—(look for it next month)

Patrick Hamilton © 2010



Species Identified at SOMA Camp 2010

<i>Agaricus arvensis</i>	<i>Entoloma</i> sp. (x2)	<i>Lycoperdon perlatum</i>	<i>Suillus pungens</i>
<i>Agaricus bernardii</i>	<i>Entoloma bloxamii</i>	<i>Lycoperdon umbrinum</i>	<i>Suillus tomentosus</i>
<i>Agaricus californicus</i>	<i>Exidia glandulosa</i>	<i>Lyophyllum</i> sp.	<i>Tapinella panuoides</i>
<i>Agaricus subrutescens</i>	<i>Flammulaster</i> sp.	<i>Lyophyllum connatum</i>	<i>Thelephora palmata</i>
<i>Agaricus xanthodermus</i>	<i>Floccularia albolanaripes</i>	<i>Marasmius androsaceus</i>	<i>Thelephora terrestris</i>
<i>Albatrellus flettii</i>	<i>Fomitopsis cajanderi</i>	<i>Marasmius calhouniae</i>	<i>Trametes versicolor</i>
<i>Amanita amerimuscaria</i>	<i>Fomitopsis pinicola</i>	<i>Marasmius plicatulus</i>	<i>Tremella aurantia</i>
<i>Amanita constricta</i>	<i>Galerina</i> sp.	<i>Marasmius quercophilus</i>	<i>Tremella foliacea</i>
<i>Amanita franchetii</i>	<i>Ganoderma applanatum</i>	<i>Melanoleuca melaleuca</i>	<i>Trichaptum abietinum</i>
<i>Amanita gemmata</i>	<i>Ganoderma brownii</i>	<i>Microglossum viride</i>	<i>Trichoglossum hirsutum</i>
<i>Amanita pantherina</i>	<i>Ganoderma oregonense</i>	<i>Mycena adscendens</i>	<i>Tricholoma flavovirens</i>
<i>Amanita velosa</i>	<i>Geastrum fornicatum</i>	<i>Mycena filopes</i>	<i>Tricholoma imbricatum</i>
<i>Annulohypoxylon thouarsianum</i>	<i>Geastrum saccatum</i>	<i>Mycena purpureofusca</i>	<i>Tricholoma magnivelare</i>
<i>Armillaria mellea</i>	<i>Geoglossum glutinosum</i>	<i>Myxomycetes</i> sp.	<i>Tricholoma saponaceum</i>
<i>Astraeus hygrometricus</i>	<i>Gomphus clavatus</i>	<i>Nidula niveotomentosa</i>	<i>Tricholoma virgatum</i>
<i>Auriscalpium vulgare</i>	<i>Gomphus floccosus</i>	<i>Nolanea</i> sp. (x2)	<i>Tricholomopsis rutilans</i>
<i>Bjerkandera adusta</i>	<i>Gymnopilus</i> sp. (x2)	<i>Nolanea holoconiota</i>	<i>Tyromyces</i> sp.
<i>Bolbitius vitellinus</i>	<i>Gymnopus</i> sp.	<i>Octospora</i> sp.	<i>Tyromyces chioneus</i>
<i>Boletus edulis</i>	<i>Gymnopus villosipes</i>	<i>Oligoporus fragilis</i>	<i>Xeromphalina campanella</i>
<i>Boletus zelleri</i>	<i>Gyromitra infula</i>	<i>Oligoporus stipticus</i>	<i>Xylaria hypoxylon</i>
<i>Bovista</i> sp.	<i>Helvella lacunosa</i>	<i>Omphalotus olivascens</i>	
<i>Bulgaria inquinans</i>	<i>Helvella maculata</i>	<i>Otidea</i> sp.	
<i>Byssocorticium californicum</i>	<i>Hemimycena</i> sp.	<i>Otidea onotica</i>	
<i>Callistosporium luteo-olivaceum</i>	<i>Hericium coralloides</i>	<i>Perenniporia subacida</i>	
<i>Camarophyllus pratensis</i>	<i>Hydnellum</i> sp.	<i>Peziza repanda</i>	
<i>Camarophyllus russocoriaceus</i>	<i>Hydnellum aurantiacum</i>	<i>Peziza vesiculosa</i>	
<i>Cantharellus californicus</i>	<i>Hydnum umbilicatum</i>	<i>Phaeolus schweinitzii</i>	
<i>Caulorhiza umbonata</i>	<i>Hygrocybe</i> sp. (x2)	<i>Phellinus gilvus</i>	
<i>Ceratiomyxa fruticulosa</i>	<i>Hygrocybe flavescens</i>	<i>Pholiota</i> sp.	
<i>Chalciporus piperatoides</i>	<i>Hygrocybe flavifolia</i>	<i>Pholiota terrestris</i>	
<i>Clavaria fumosa</i>	<i>Hygrocybe psittacina</i>	<i>Pholiota velaglutinosa</i>	
<i>Clavariadelphus occidentalis</i>	<i>Hygrocybe punicea</i>	<i>Phylloporus arenicola</i>	
<i>Clavulina</i> sp.	<i>Hygrocybe singeri</i>	<i>Pleurotus ostreatus</i>	
<i>Clavulina cristata</i>	<i>Hygrophorus</i> sp.	<i>Pluteus</i> sp.	
<i>Clavulinopsis laeticolor</i>	<i>Hygrophorus roseibrunneus</i>	<i>Pluteus cervinus</i>	
<i>Clitocybe</i> sp.	<i>Hygrophorus russula</i>	<i>Pluteus pouzarianus</i>	
<i>Clitocybe deceptiva</i>	<i>Hypholoma fasciculare</i>	<i>Polyporus</i>	
<i>Clitocybe ditopa</i>	<i>Hypocrea</i> sp.	<i>Polyporus varius</i>	
<i>Clitocybe fragrans</i>	<i>Hypomyces cervinigenus</i>	<i>Prunulus purus</i>	
<i>Clitocybe nebularis</i>	<i>Inocybe</i> sp. (x4)	<i>Psathyrella</i> sp. (x2)	
<i>Clitocybe nuda</i>	<i>Inocybe calamistrata</i>	<i>Psathyrella longipes</i>	
<i>Clitocybe sclerotoidea</i>	<i>Inocybe hystrix</i>	<i>Psathyrella longistriata</i>	
<i>Contumyces rosellus</i>	<i>Jahnoporus hirtus</i>	<i>Psathyrella piluliformis</i>	
<i>Coprinopsis lagopus</i>	<i>Laccaria amethysteoides</i>	<i>Pseudohydnum gelatinosum</i>	
<i>Cordyceps capitata</i>	<i>Laccaria laccata</i>	<i>Ramaria</i> sp. (x7)	
<i>Cortinarius</i> sp. (x2)	<i>Lactarius alnicola</i>	<i>Ramaria abietina</i>	
<i>Cortinarius alboviolaceus</i>	<i>Lactarius argillaceifolius</i>	<i>Ramaria violaceibrunnea</i>	
<i>Cortinarius californicus</i>	<i>Lactarius deliciosus</i>	<i>Ramariopsis kunzei</i>	
<i>Cortinarius phoeniceus</i> var. <i>occidentalis</i>	<i>Lactarius rubidus</i>	<i>Rhizopogon</i> sp. (x2)	
<i>Cortinarius rubicundulus</i>	<i>Lactarius xanthogalactus</i>	<i>Rhizopogon evadens</i>	
<i>Cortinarius trivialis</i>	<i>Leccinum manzanitae</i>	<i>Rhizopogon occidentalis</i>	
<i>Cortinarius vanduzerensis</i>	<i>Lentaria pinicola</i>	<i>Rhizopogon parksii</i>	
<i>Craterellus cornucopioides</i>	<i>Lentinellus ursinus</i>	<i>Rimbachia</i> sp.	
<i>Craterellus tubaeformis</i>	<i>Lenzites betulina</i>	<i>Russula</i> sp.	
<i>Crepidotus mollis</i>	<i>Leocarpus fragilis</i>	<i>Russula amoenolens</i>	
<i>Crucibulum laeve</i>	<i>Leotia lubrica</i>	<i>Russula crassotunicata</i>	
<i>Cudonea</i> sp.	<i>Lepiota castanea</i>	<i>Russula cremoricolor</i>	
<i>Cystoderma amianthinum</i>	<i>Lepiota magnispora</i>	<i>Russula grisea</i>	
<i>Dacrymyces palmatus</i>	<i>Leptonia</i> sp.	<i>Russula murrillii</i>	
<i>Dermocybe cinnamomea</i>	<i>Leptonia formosa</i>	<i>Sarcoscypha coccinea</i>	
<i>Dermocybe semisanguinea</i>	<i>Leucoagaricus cupressus</i>	<i>Sowerbyella rhenana</i>	
<i>Elaphocordyceps</i>	<i>Leucopaxillus albissimus</i>	<i>Sparassis crispa</i>	
<i>Elaphoglossoides</i>	<i>Leucopaxillus gentianeus</i>	<i>Stereum hirsutum</i>	
<i>Elaphomyces granulatus</i>	<i>Lycogala epidendrum</i>	<i>Suillus caeruleus</i>	
		<i>Suillus lakei</i>	



George Riner has taken the mushroom ID tables at **SOMA Camp** to new levels and deserves the thanks of mushroom enthusiasts everywhere. Check out photos of most of the mushrooms collected at **SOMA Camp** that he posted on Mushroom Observer: http://mushroomobserver.org/species_list/show_species_list/111



SOMA Camp 2010





Donation Acknowledgements—SOMA Camp 2010

SOMA would like to acknowledge and thank the following businesses and individuals for their generous contributions to our Camp. It is only with the help of these kind hearted persons and companies that we can provide the quality of experience you receive at the SOMA Camp. We also very much appreciate all of our Club members and others who have contributed their personally collected mushrooms to the Camp. We THANK YOU all very much! Please support our donors with your patronage. Please forgive any omissions.

Dinner Donations:

Gourmet Mushrooms, Inc. – Sebastopol, CA – www.gourmetmushroomsinc.com
Patrick Hamilton – a.k.a. – **Mycochef** – Cotati, CA – ศิลปะของห้องครัว (Art of the Kitchen in Thai)
Lagunitas Brewing Company – Petaluma, CA – www.lagunitas.com
Monterey Fish Company – Monterey, CA
Monterey Mushrooms – Monterey, CA – www.montereymushrooms.com
Oliver's Market – Cotati, CA – www.oliversmarket.com
Mark Todd – a.k.a. – **CheeseDude** – Monte Rio, CA
Sunali Sikand – Sebastopol, CA – desserts
Taylor Maid Farms – Sebastopol, CA – www.taylormaidfarms.com
Wine Forest – **Connie Green** – Napa, CA

Wine Donations:

Armida Winery – Healdsburg, CA – www.armida.com
C Donatiello Winery – Healdsburg, CA – www.cdonatiello.com
Cahill Winery – Sebastopol, CA – www.cahillwinery.com
David Sundberg – Santa Rosa, CA
Dry Creek Vineyard – Healdsburg, CA – www.drycreekvineyard.com
Flowers Vineyard & Winery – Cazadero, CA – www.flowerswinery.com
Olsen Wine Consulting – Inverness, CA – jimwineprof@sbcglobal.net – email them for great wine!
Owl Ridge Wines, – Healdsburg, CA – www.owlridge.com
Theo Csavas – Windsor, CA
Wellington Vineyards – Glen Ellen, CA – www.wellingtonvineyards.com
Willowbrook Cellars, – Sebastopol, CA – www.WillowbrookCellars.com

Silent Auction Donations:

Alain Blum - Studio Bodega Now – Bodega, CA – Mushroom Spore Print
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Hood Mountain Adventures – Petaluma, CA – www.hoodmountainadventures.com – Rock Climbing Course
Steven Kalb – Steven Kalb's Renaissance Ironworks – Ft. Myers, FL – www.Kalbironworks.com – Mushroom Metal Sculpture
Benjamin Schmid – Santa Rosa, CA – Wood Turning

Other Donations:

Mushroom Kit Spawn: Amycel/Spawn Mate - Lupé Buñuelos – San Juan Bautista, CA – www.amycel.com
Hertz Party Rentals – Rohnert Park, CA
Shiitake Log Donations: Nell Kneibler, Healdsburg, CA
Music: Skiffle Symphony – Sonoma County, CA

Steep wooded slopes of pine and oak
Layers of duff – a magic cloak
Hiding a web of take and give
With pop-up fruits – their moment to live
Fiesta red globes, toasty brown caps
Old limbs festooned with rainbow fans
Cream colored shelves encircling the branches
Pincushion moss stuck with tiny black lances
Bend down low so your eyes fill with wonder
At the impossible yellow of Witch's Butter.

Jennifer



Photo by Jennifer Russell

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

SOMA will not share your info!

Name: _____

Date: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone(s): Home: _____ Cell: _____

E-mail: _____

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

Culinary Group _____ Mushroom Forays _____ Cultivation _____

Mushroom Dyes _____ Mushroom Papermaking _____ Newsletter _____

Other ideas/comments: _____

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

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

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

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

☐ \$250 for Lifetime Membership with website download!

SOMA

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

www.SOMAmushrooms.org

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

ANNOUNCEMENTS

Fungus Fair

Sunday February 21, 2010

Balboa Park, Casa Del Prado, Room 101

10:30 am to 3:30 pm

San Diego Mycological Society

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**

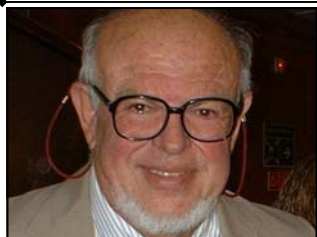
2. Fungal & Floral Foray in Tibet **July 14 to 27, 2010**

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]



Goodbye to

Robert Erick "Pete" Peterson

Pete had a love for nature and a fascination with studying everything from birds to minerals and mushrooms.

Darvin says this of Pete:

Pete had friends in MSSF & SOMA. He was an active mushroom hunter in the 1980's & 90's. He was President of SOMA in 1996. His larger than life smile will be missed by many.

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

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

SOMAnewseditor@SOMAmushrooms.org

VOLUNTEER

SOMA gives great praise to **Gina Kuta** for her huge efforts as the volunteer coordinator for Camp this year. This is a very difficult task to perform and all volunteers need to keep this in mind when asking for special changes to their tasks.

Gina would also like to give her special thanks to all the volunteers who did so much to make SOMA Camp 2010 the remarkable event that it was!

Gina and all of the SOMA high-muck-a-mucks hope to see you at the Volunteer Appreciation Day Picnic in July. Stay tuned for the date and venue.



Shiitake Log Inoculation Workshop

Those who didn't have a chance to attend Camp and would like to do a log inoculation workshop, on Saturday February 27th we will have the last one of the year here at my house. This time you will have three choices of spawn to pick from maitake, shiitake, or reishi. However you must let me know in the next couple of weeks that you are coming and which spawn(s) you will be using and also committing to pay for them. One hundred shiitake will be \$7; the other two are a bit more.

The difficult part is finding the wood; it should be a broadleaf hardwood, any oak works best in a diameter of 6 inches more or less by 4 feet. The wood should come from a live healthy tree and free of sudden oak death and cut two weeks prior, so you only have two weeks to scavenge the wood. If you intend to come please email me directly at benjaminschmid@juno.com. We will start at 10 am sharp.

Ben Schmid (707) 575-4778

SOMA News

P.O. Box 7147
Santa Rosa, CA 95407

SOMA
DIVINE MUSHROOM
OF IMMORTALITY
R. Gordon Wilson

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.

