



SOMA News

VOLUME 23 ISSUE 9

May 2011

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

WINTER/SPRING 2011 SEASON CALENDAR

May

May 19th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: **Bob Cummings**

Foray May: Possible Morel Camping!
See page 2.

VAD Picnic: July 10th!

Limericks by Charmoon:

I once knew a gal from Nantucket
Once time she picked 50 buckets
She couldn't take them too far
They wouldn't fit in her car
So she made an arrangement to truck
it.

I once knew a hunter named Sven
He only picked now and then
He would pick without thinking
Then think without picking
His approach was totally Zen.

I once knew a fellow named Andy
He thought morels were just dandy
'Til he once had a bunch
That made his teeth crunch
It turns out that they were all sandy



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

Bob Cummings

**Red Amanitas, Black Trumpets, & White Porcini
Mushroom Hunting in Santa Barbara**

May 19th—7pm



Bob Cummings has been a Professor of Biology at Santa Barbara City College since 1973, teaching mostly Plant Biology (the plant section of the biology majors series), and general botany for non-majors.

He came to Santa Barbara from the Los Angeles area to attend UCSB in the 1960s as a botany major. He took Professor Ian Ross' mycology course in 1966 and became Ian's first graduate student at UCSB. Ian's lab at this time was focused on developmental changes in the life cycle of plasmodial slime molds at both the morphological and biochemical levels. Bob's doctoral research project was tracking chemical changes at the cell surface of *Didymium iridis* amoebae as populations grew and prepared for fusion to initiate the diploid phase of the life cycle. He got his PhD in 1975, and by then had already begun teaching at Santa Barbara City College.

Bob has been collecting, keying, photographing, eating, and teaching about mushrooms in Santa Barbara since the 1960s. Since he doesn't actually teach a mycology course, he considers himself a sophisticated amateur student of the fungi. Over the years, he has built up a large collection of photographs and a modest herbarium of specimens from the Santa Barbara area for taxonomic reference.

Bob has worked closely with local emergency room physicians, mostly at Cottage Hospital and Goleta Valley Hospital, on mushroom poisoning cases for many years. He is a frequent speaker and foray leader for such groups as the SB Botanic Garden, SB Museum of Natural History, SLOW Food of Santa Barbara, and also for the Los Angeles Mycological Society. He lives in Montecito with his wife, Lynne, also a teacher (and bird-watcher), and daughter Carly.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Dispatch from the Duff May 2011

SOMA membership has increased steadily over the last few years and is at its highest. The number of people participating in the club activities also has increased. The membership list grew about 30% in the last 5 years to a range of 220 to 240 people. In addition, the last 3 SOMA Camps have been very successful for those who attended and for the club's finances. Today, our bank accounts assure the financial stability of SOMA for the next few years. Because of that success, the number of scholarship awards has increased by 150% and the total scholarship dollar amount increased 50%. The Board will continue to expand the scholarship program and hopes to announce additional awards and recipients in 2011. We expect that deserving students from Sonoma County, and throughout the state, will be identified and recognized.

The increase in membership is very welcome and is rewarding to those who have worked in past and current years to grow the club and ensure its future. The additional hunters and gatherers attending forays and speaker meetings are very welcome and we are glad to be able to accommodate everyone. Also, there are more people who volunteer to help at SOMA events and that is most welcome and appreciated. However, there have been a few drawbacks to the increase of participants and the Board will try to address those issues in the coming months. We are considering that only SOMA members are able to attend forays. The monthly Salt Point foray and special forays will be limited to only those with a paid, active membership. The information and details of foray activities will be published as soon as they are known, but will be sent only to those on the membership email list. The public will be invited to attend most speaker meetings, but if the Board agrees, some speaker meetings will be limited to members only. Whether you agree or disagree is important to our Board and we would like to hear your opinion. If you have the time and interest to write please email me at the SOMA website regarding the changes under consideration.

Langdon Cook from Seattle was our guest speaker in April. He described his experiences as an urban forager and the development of his original recipes using wild mushrooms. Langdon had a number of interesting tales, as well as recipes. Everyone reached the conclusion that we had to try at least one of his tantalizing creations, as soon as possible. Langdon and his family enjoy their lives in the Pacific Northwest, sharing a deep regard for the outdoors and its fruitful bounty. Both he and his wife are writers. His latest book, "Fat of the Land", is available from the SOMA Bookstore . . . at an excellent purchasing opportunity.

Lost & Found: There were no "finds" at the last foray . . . a first.

The old SOMA foray rain tarp is available to anyone needing a 40' x 40' cover. Although a bit frayed, it still is very useful and all holes have been patched, as far as I can tell. Let me know through the SOMA website if you would like it. If there is no interest, it will be donated to a worthy charity.

Best regards,
Jim Wheeler

FORAY OF THE MONTH

Spring Morel Foray

An announcement went out over the club's chat group a few weeks ago for a 2nd annual morel foray in the Sierras.

Overnight the moon and the stars and a few big planets lined up to fill my inbox with enough responses to equal half the size of SOMA's mushroom camp held in January each year.

The response pretty much floored us, and with one volunteer to create it.

This is certainly a fine compliment to the popularity of mushroom hunting and the enjoyment of this club by so many people.

Since we have limited the amount of people going to this foray next month, decisions were made by the Board, to first invite those who volunteer regularly for the club with extra space filled with members by having a lottery.

Now we are waiting for our scouts, who shivered over our success, to come back out of the woods and share some tidbits about morels fruiting in the gorgeous Sierra Nevada this spring. Stay tuned.

End of one Season, Beginning of Another...

Well, it is with mixed feelings when I finally realize that the Sonoma County mushroom- dye season is subsiding; that the last of the *Pisolithus tinctorius* dyes have been decanted into large glass gallon jugs, and the dye table has turned back into the "potting shed". These leftover dyes will be used for steeping basketry reed or crocheting yarn for Myra or maybe watercolor pigments for me. But later in the season after the scarlet runner beans, chard and tomatoes are planted...

In my studio room hang deliciously dyed skeins of red, rose and salmons from the *Dermocybe* express, glimmering golden yellows harvested from faithful *Phaeolus*, passionate purples, subtle blue-greens (and everything in between) coaxed from quixotic *Omphalotus* during wild rides on the pH factor! Dyed yarn sample cards, watercolors, and pen and ink pages scattered across the worktable begging for catalogued order: a further testament to an exciting mushroom dye season – full of experiments and workshops, travel to faraway mushroom kingdoms in Norway, Sweden, Alaska, and New Mexico., and new friends and converts to the world of Mushrooms for Color introduced to me almost 40 years ago by Miriam C. Rice.



In a way, this when the real work begins - now that the excitement of the hunt is subdued, do those hastily scribbled notes make sense months later? Are they even legible with spilled dye and smeared thumb-prints? Shall I organize notebook samples by species or by color? Shall I re-dye my hair with *Pisolithus*?

And, whatever did happen to that sketch of *Sarcodon fennicum*? Hopefully new possibilities and color connections will emerge which were overlooked in the heat of multiple dye pots, after-baths, and confusing pH factors. Why did those early-morning-yellow gills turn to afternoon -orange? And, from under WHICH species of "pine" were they plucked? Maybe, next season... maybe not...

This is a season of putting away the mushroom dyes for awhile, giving away the fungi books unopened for years, bequeath all the dyed yarns to Myra for HER crocheting projects.... What is next? I don't really know...

I am so pleased that there are so many new enthusiastic young folks to carry on the experimentation, and teach the workshops, and I know Miriam would also be very gratified. Now it is time for me to just sit back and watch, and smile!

Mushroom Obsession/Fungimental Frustrations

Mary Olsen © 2011

Dear MM,

When we go on a SOMA foray, my husband always insists on wearing his lucky UC Berkeley Sweatshirt, you know, blue and gold. I hate this because it seems like he is just advertising his elitist education and bragging to people that he was smart enough to get in. Well, back when he was admitted, they took anyone. I'm a modest Marxist and I don't believe in trumpeting my superiority. What do you think? This is too personal, I can't talk to him about it.

Embarrassed in Ross



Dear Embarrassed,

I agree that it is never a good idea to speak to one's spouse directly about one's feelings, so I suggest that you "accidentally" put the sweatshirt in the laundry with the white linen napkins you are bleaching in the washing machine. It will be so destroyed he'll never wear it again. And do the same to that stupid baseball cap he always wears. Bleach solves many problems. MM

You can send your questions and pleas for advice to:

marymalarkey@sbcglobal.net.

The Foragers' Report
by
-A Guest Columnist-
"The Old Mushroomer"

"I'm older than I think, and take a left right there."

"Here?"

"Yeah. Now watch for this spur coming in from the right just past those young cedars with the old Doug-firs and Lodgepoles.

"When I realize how old I am I just don't feel that old and I don't think like I'm that old, but I am.

"Check out this habitat. Got your pines, your Doug-firs, cedars, disturbed ground, 4,000 feet in elevation—all of what you'd like to see to find early boletes. Later in the season we can come back and hunt for those Spring Kings. They like this place a lot and I like them—those red-capped hard as potatoes porcini. Yep! Carve 'em up thin and raw and make a salad with Italian parsley, garlic, some of those fancy and flat pink sea salt crystals, some fresh pepper and a squeeze of lemon. That is darn good stuff, that.

"Where was I?"

"So if I don't feel this old and I don't think I'm so old what's up with *that*? How old are we supposed to think we feel?"

"Here's that spur. Should I make a right?"

"What? Yeah. Got stuck with this age thing in mind and wasn't thinking about where we're going. There's some fresh logging over there. Stop the truck."

"How do you know how fresh is fresh and how not fresh is not?"

"Well now, that's certainly an odd way of saying. I guess you've been hanging around me so much that my way of talking has stuck on you sort of like gum under the school desk. Or on a lizard's belly on a hot day."

"Huh?"

"Fresh logging is logging not too old.

"If they come through with all that diesel smoke-spewing big logging equipment then it might take two seasons after such activity for the air to clear out, sort of, maybe, and then for morels to want to come up. But if there's not too much of those nasty fumes the first year is usually best."

"How do you know which is which? And how can you tell the age of a logged block?"

"It's easy—just look at the greenery. Is it greenery, or is it brownery?"

"Brownery?"

"Whatever wipes your brow."

"What?"

"Hey, stop here. Let's get out. *Could be good.* South facing slope. Grab the grocery bags and the thermometer. Here we got the ruts with new 2" grass and some dried out dirt edges up on the track ridges. Plunge that mercury stick into the ground right here. Nice warm day. What's it read? 50? Let me look. Perfect. And look at all these cup fungi. Good indicators, those. Course not as good indicators as morels themselves. You can quote me on that.

"And, darn it! There's some boot prints. Hell."

"How fresh are they? Think someone's been here?"

"No, these boots came by themselves, good buddy. Just strode out of their closet, tied up the laces, and went for a hike. Then those would be some fancy footwear, and expensive, I imagine. But let's assume that someone *has* been here in them but we don't care a whit."

"Don't care? Why?"

"Nope. He was too early by the looks of the prints walking away and he likely didn't come back and even so, if he did, like you, he certainly didn't see this big fat boy sitting right behind your left leg."

"Where?"

"Here next to this other one you're squishing now with that foot."

"That ain't right."

"What ain't right? Me finding these or you not—or both? Each seem real right to me. Sort of like me being born with that silver morel in my mouth."

"Huh?"

"Never no mind, good buddy—you need to focus on finding some of these delectables. Ooh—lookie over there."

"Where? Here?"

"Nah nowhere—just foolin' around with you.

"Oop, but here is another one. Nice, and lookie down at this—a big bouquet of little puppies all snuggled together just waitin' for someone to come rescue them, appreciate them and all. How come you don't see them?"

"Did I just here you snicker?"

"Nah—that'd be rude and not just a little snarky."

"How come you do see all kinds of mushrooms that I don't? You're able to pick blacks from black forest floors and golden chanterelles from under golden brown oak leaves and boletes sticking up under a pile of duff but lookin' to me like all the rest of the duff piles? How come?"

"Glad you asked, Grasshopper."

"Grasshopper?"

"My son?"

"How 'bout just 'good buddy'."

"You must let your mind see what's not supposed to be there and not what is. These morels look like fir cones to some, like burnt twig ends to others, and some can't see anything, anywhere. But that's another story, Grasshopper."

"Good buddy."

"Anyhow, that's how I do it.

"You know once I was gonna make a calendar of "foolers," of morel look-alikes. A different bogus baby each month so that the soul can be vexed, unfathomably so. Did I just sound Poe-like at the end of that sentence?"

"Po how? How po?"

"Never mind, my good buddy cricket.

"Let's get up that hill where a log loader must a been working at right angles to it. See how the moisture is trapped on the downhill side of the ruts? Well—let's go peek in there."

"Whoa! You are somethin'. Must be fifty or so of these all growing caterwhompas along the sides of the dirt rises."

"Caterwhompas?"

"I can make up stuff too."

(Continued on page 5)

(Continued from page 4)

"Yep—it's a talent, God-given, Jiminy."

"Criminy sakes. How 'bout let's please change this name dropping—on me—and tell what's your favorite way of fixin'?"

"This story?"

"No. *Morels*."

"Well it is time for his recipe so let's check in below and see what's written there."

Hi, Patrick here. Those guys seem to have found a fine spot for morels but I doubt they know how to cook them as easily. (And what's up with that silver morel in the mouth thing?). Now *my* dear friend (and dear friend of SOMA), Connie Green, in her fine book—The Wild Table—has a recipe for "basket-grilled morels" which she and I have enjoyed together many times in a variety of venues sometimes with several of the Bay Area's most renowned chefs. These are always a favorite and very, very simple.

I changed the ingredients—just a little. I like to mix the butter 50/50 with pure olive oil (not EVOO), and use shallots rather than garlic. Here is Mycochef's:

CLIP & SAVE

Camp Fire Morels

Servings: 4-6

Amount	Measure	Ingredient	Preparation
1 ½	lbs	morels, whole if small	cut ½ lengthwise if over 2 inches long
4	tbl	butter, unsalted	
4	tbl	pure olive oil (higher smoke point than EVOO)	
4	ea	shallots, large	sliced into 1/16" rings
1	tsp	good sea salt (Maldon, Murray River, Sel Gris, etc)	
		black pepper, to taste	fresh ground

Have the fire glowing, not flaming up, with some hot-so-hot areas too, grill or other platform to rest the grill basket on.

1. Melt the butter, pour into a bowl, add the oil, mix, add the shallots and stir.
2. Toss in some of the morels to coat.
3. Place them in a grill basket, open-fire popcorn popper, or something similar (a long stick works too!) and toast them while turning to avoid burning. Do this over no more than a medium fire for at about 10 minutes, or more, until crispy done. Try real hard to not burn the shallots or morels.
4. Repeat until all the morels are cooked this way and sprinkle salt and pepper over each batch.
5. Pop these in your mouth making sounds so soothing and gourmand-like that any close by neighbor campers will come over and want to beg for some. It will make you even more special.



Another, but a bit messier, way is to roll them in crushed cracker crumbs after dipping in an egg/water mixture and frying in either clarified butter or the olive oil butter mix. Any good tartar sauce (I add Parmigiano) goes well. Remember to always cook them well done. They can make you mighty sick if undercooked.

By the time you read this several scouting trips to the Sierras will have been done and maybe even some morels found. Look for controlled burns as well as logged blocks and first check the south face, then the west, then on top and last the north facing part of the burn if it is on hilly terrain (many seem to be in the mountains. . .).

Secret Hikes in Inverness

Mary Olsen © 2011

The Inverness Utility district maintains a number of dirt roads that provide access to the little streams and the pipe system that supplies water for Inverness residents. They do double duty providing recreation for hikers, off leash dog walkers, mushroom hunters and birdwatchers.

Locate Perth Road on a map of Inverness. Go to the very end (it will be called Forres road now) and park on the side of the road. There is room for only two or three cars here. Continue through the gate and up the slope. You'll then have two choices: go straight or to the right.

IF YOU GO STRAIGHT you will be hugging the East-facing side of Inverness Ridge, with great views of Tomales Bay. Look for Osprey nests in the tops of dead Bishop Pine trees. These trees are left from the devastating 1995 Vision Fire. This Bishop Pine forest is rather unique and is a great habitat for porcini, *Hydnum repandum*, *Cantharellus formosus* and *Cantharellus subalbidus*. Salt Point mushroom hunters know about the Bishop Pines there and around Fort Bragg. There are also some in Trinidad and Cambria. Bishop Pines have closed pinecones that grow straight out of the trunk or the limbs – rather strange looking.

Keep going, enjoying the water tumbling down the mountainside. These streams run all year long, a testament to the abundant rainfall out here. At the end of the IUD trail there is an opening in a fence. On the other side is an artists' retreat called J.B. Blunk's Artist Residency, supported by the Lucid Art Foundation, a bequest of Gordon Onslow Ford, an artist who was part of the Parisian Surrealists of the 1930's. You can snoop around a bit – they don't mind – before heading back the way you came.

IF YOU GO TO THE RIGHT, be prepared to walk across some planks over a small ravine, and to climb some stairs. Just off this trail we have found lots of yellow feet – in mixed hardwood and chinquapin, and many hedgehogs in season. Eventually you will come out in a neighborhood, which tells you it is time to turn around and go back the way you came. Happy hiking!

During the mushroom foray in Point Reyes, I had hoped to take people on some of the secret, hidden trails of the Inverness Water District. Upon reflection I realized that this might prove difficult as parking at the trailheads is limited to two or three cars. So I will simply share them here in the NL, and people can go in small groups to enjoy them. The first hike I'm going to share has a great story behind it.

In the 60's, Richard Burton and Elizabeth Taylor were in a movie called The Sandpiper. It took place in Big Sur. From the beach an A-Frame house (which was built as a set) was visible way up on the cliff. When the movie was over, the house was disassembled and stored in a warehouse in Hollywood.

Some friends of my neighbors, who lived in Berkeley at the time, bought the house and had it moved and reassembled in Inverness.

The property has now reverted to the National Park Service, at some point it will be torn down.

The house is built on stilts and has a deck around it. You can peek in the windows and enjoy the spectacular view of Tomales Bay from its deck.

Even more interesting to me is a little Hobbitt House that my

friend Melinda Litchold built on the property during the 15 years she rented the house. It is a round, cob building, just right for a Hobbitt family. There is a tiny door and little stained glass windows and even an adobe style fireplace. The roof is unfinished, so sunlight comes streaming in. It would make a nice spot for a little picnic.

To get here, take the Mt. Vision Road turn off from Sir Francis Drake Highway, inside the park. Right there set your odometer at 0.0. Go up the steep winding road exactly 1.7 miles and park on the side of the road. There is a dirt road entrance and a sign that says "Authorized Vehicles Only". Walk down that road for about 12 minutes until you come to the first real driveway on the right. It is marked by two white plastic strips with yellow reflectors. There is some firewood piled up there, too. Go up the drive and bear to the right. You'll first come to the Hobbitt House, and then continue on to the A-frame.

Once back at your car you can continue on to the very top of Mount Vision, another 2.1 miles, for some fabulous views of the ocean, the Farallones, Mt. Tam, Mt. Diablo and Mount St. Helena.

Don't forget your camera.

April Epicurean Feast

Rachel Zierdt © 2011

The Graton Community Club was the location of our fourth bi-monthly epicurean feast since the SOMA Epicureans reformed last summer. The theme was Moroccan – and the meal just seemed to go on and on...Patrick Hamilton started us off with a lively discussion and demonstration of spices – what they are, how to select and prepare them and finally how to store them. He created a special SOMA mix which sold out quickly....

The meal was kicked off with a surprise visit by 3 dancers, called the Habibis. The dancers, Jody James, Charlette Epifanio, and Linda Holman were from Katrina's Belly Dancing School*. Beautifully dressed in bangles and chiffon they twirled and swayed to exotic music and delighted the diners with their talent.



contrast to the many heavy dishes.

This was an amateur driven event by the three main coordinators – Danielle Murray, Karen Kruppa, and Rachel Zierdt. There was lots of help with side dishes including 2 delicious moussakas, dolmas, almond cookies, and lentil salad...With so much food, it is safe to say no one left hungry.

At the conclusion, the thirty participants wished a happy birthday to one of our members – Judy Christensen.

The August feast will probably have a Southern theme...but the group is still looking for someone or a group to spearhead the June event.

*Katrina's Belly Dancing School
Sebastopol Community Center
707 477-2757

Tuesday, March 29th found Jim, Darwin and I at the Villa Chanticleer on Fitch Mountain in Healdsburg. This was a beautiful venue, a former residence of a gangsterish type, set amongst tall trees and surrounding gardens. We were there for another science fair – one that Mike Miller helped organize.

The Healdsburg Science Fair offered SOMA a second opportunity to judge and award additional prizes for excellence in science studies. The three of us spent the late afternoon and evening reviewing entries from Grades 1-12...This fair offered extensive variety of projects which we got to view and review. Due to time constraints we limited ourselves to those experiments that were botany based....there were the usual experiments watering plants with different substances, studies of which substances helped yeast rise the most, which type of bread molded the fastest...

Nestled amongst these entries we found several that were interesting and compelling enough to warrant some sort of recognition....(I need to add before I continue, that this was a blind judging and that we had no indication of whose project we were judging. Only after we selected our winners were their names revealed.)

One of our two top awards went to 11th graders Kirsan Smith and Hanna Klisura of Healdsburg High School. They shared the \$100 and their teacher, Mr. Lee also received \$100 to buy supplies for his classroom. Their project question was "Does Ultraviolet light affect fermentation of yeast in grape juice?" As a part of their research they did discover that ultraviolet light does affect fermentation,

killing 20% of the bacteria...They also found that this light killed fungi as well....

Our second top award went to Aaron Miller whose project dealt with the question, "Will similar forest ecosystems produce similar collection of fungi or does specialization of fungi mean that different ecosystems will be largely exclusive of one another as far as fungal diversity is concerned." He received \$100 as well as his teacher at Healdsburg High, Mr. Lee.

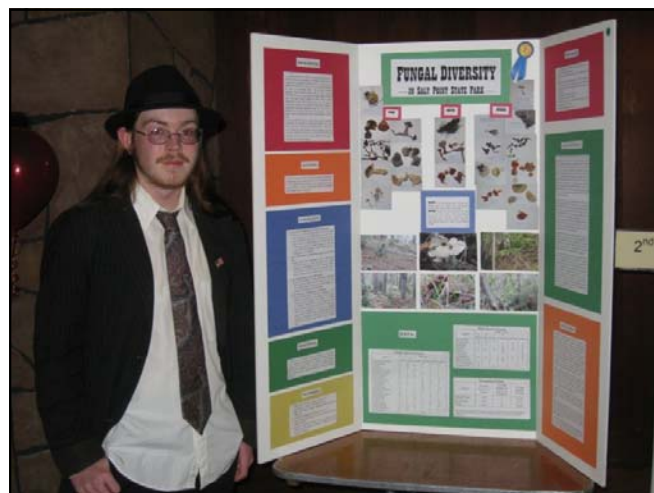
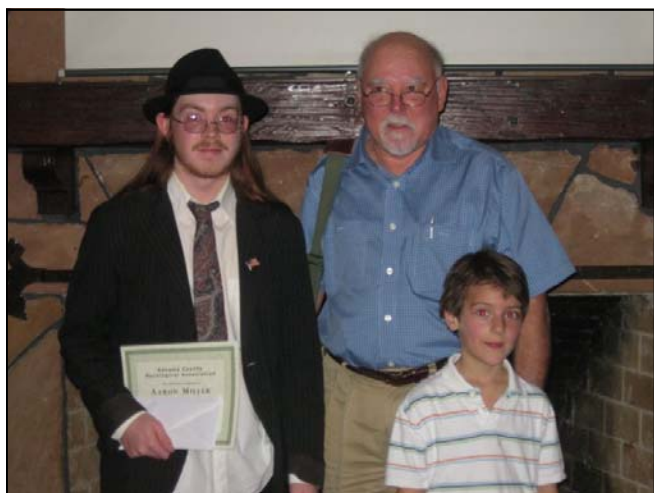
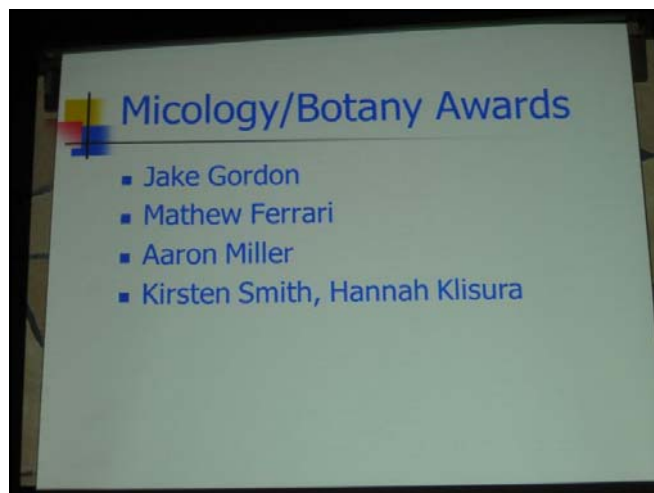
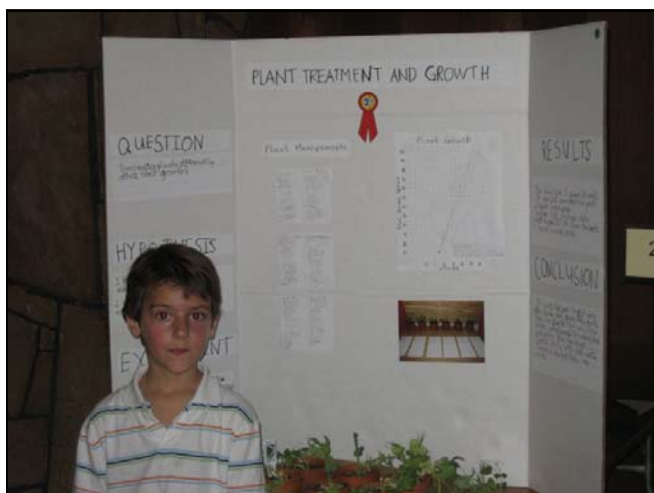
We did find two projects in the lower grades that we thought were well done...

First grader, Jake Gordon of The Healdsburg School won \$50 for his discovery that treating plants kindly with music helped produce taller plants. Third grader, Matthew Ferrari's germination project asked the question, "What beans grow faster under the same conditions—kidney, pinto, or baby lima beans."

The kidney beans grew the fastest with Matthew surmising because they were the largest.

Jim attended the awards ceremony on Thursday night to personally meet and congratulate our winners.

We are very pleased that our expanded SOMA scholarship program has now recognized 7 up and coming scientists...we are hoping that our five high school winners (two at the Sonoma County Science Fair in February) and the three at this fair will come and speak at one of our Farm Bureau meetings.



The trek to Point Reyes was a worthwhile endeavor. The foray was organized and hosted by club members, Mary and Jim Olsen who live in Inverness. The 60 or so foragers met at a wayside along Sir Francis Drake. We split into 3 groups and proceeded on three separate routes. I chose the longest of these, the trek down from the top of Mount Vision. I did not have high hopes for fungi, and was pleasantly surprised by quite a showing including some superb *Hydnum repandum* and some shaggy mane mushrooms.

At the conclusion of the various hikes, the foragers assembled at the home of Jim and Mary for an afternoon of reveling. The potluck included the usual spectacular fare including some wonderful pork that Mary had prepared.

The Mt. Vision hike took much longer than the others and we did not arrive at the Olsen's until about 2:30 when many were starting to leave. This was not a problem as there was plenty of food for us. There were still some great oysters left that the Club had purchased. In fact, when the party was thinning out, a lady from our group threw a tri-tip steak on the fire. What an exclamation point to a lovely day!

FUNGI FOUND (not a complete list):

Amanita franchetii
Amanita magniverrucata
Amanita pantherina
Chroogomphus vinicolor
Coprinus comatus
Cortinarius subgenus Dermocybe Sp.
Entoloma hirtipes
Helvella lacunosa
Hydnum repandum
Pluteus Sp.
Ramaria Sp.
Russula Sp.
Suillus Sp.
Tremella aurantia

SWAN SONG

It has been a nice run: 4 1/2 years and over 40 newsletters under my belt. Not always a pleasant task having to deal with irascible authors and others who think so highly of themselves, nonetheless it has had its rewards. Getting your usual contributors to submit in a timely fashion is like herding cats, but it can be fun. I have learned a lot producing this Newsletter and they are skills I am happy to have acquired. I am pleased to announce that I will be passing the baton to new member Ben Garland. He will commence his run as Editor starting in the fall with the September SOMA News. Welcome and good luck Ben!

So long!



WHAT TO LOOK FOR IN NOVEMBER:

The photo of the HUMONGOUS PORCINI was taken October 25, 2007.....the lady's name is Gena Owen. Her husband Erik is an ab diver, mushroomer and all round sportsman. He said they would prefer that you say it was found in the Northern Sonoma County hills.....as they have many problems with trespassers and do not wish to invite more. He does, by the way, tote a gun.



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: _____

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

City: _____ State: _____ Zip: _____

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

Phone(s): Home: _____ Cell: _____

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

E-mail: _____

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

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

Culinary Group _____ Mushroom Forays _____ Cultivation _____

☐ \$250 for Lifetime Membership with website download!

Mushroom Dyes _____ Mushroom Papermaking _____ Newsletter _____

Other ideas/comments: _____

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

www.SOMAmushrooms.org

YOU CAN RENEW/JOIN ONLINE AT THE WEBSITE!

ANNOUNCEMENTS

Deadline for the September 2011 issue of SOMA News is August 15th.

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

SOMAnewseditor@SOMAmushrooms.org

Don't forget the **2011 Freestone Fermentation Festival** will be held on **May 21st**. More info:

www.freestonefermentationfestival.com

2011 NAMA

Dr. Dick Homola Memorial Foray

Thursday, August 4 – Sunday, August 7

Hosted by The Western PA Mushroom Club

An excellent foray is planned for you.

We are going to be using 4 new air conditioned buildings on campus.

The area is a great place to hunt mushrooms and favored by Walt Sturgeon, John Plischke, Emily Johnston, and others.

There will be 20 walks to choose from.

There will be 25 exceptional mycologists and presenters to help you learn mushrooms.

Join us for a long weekend of Fungi, Fun, and Friends!

As the foray is set up, it is limited to 225 people. It is going to sell out early, so don't hesitate, get your registration form signed and send it along with a check today. You must be a member of WPMC or NAMA to attend. You can find a membership application on either club website.

More info:

<http://www.namyc.org/events/index2011-0.html>

Paul Smith's College is hosting the **35th Sam Ristich NEMF Foray** from **Thursday, August 11 through Sunday, August 14, 2011**, at Paul Smith's, NY. NEMF (North East Mycological Federation) is a group interested in expanding knowledge of mushrooms to any and all who are interested. There will be forays into the nearby woods and all are welcome to attend.

<http://www.nemf.org/files/2011/2011.html>

LICHENS added this year!



FORAY
NEWFOUNDLAND
AND LABRADOR

2011	2011	2011
2011	2011	2011
2011	2011	2011
2011	2011	2011
2011	2011	2011
2011	2011	2011

Terra Nova National Park

Headquarters: *Terra Nova Hospitality Home*

September 9-11, 2011

GUEST FACULTY*

Teuvo Ahl
Ranée Lebeuf
Donna Mitchell
Faye Munn
Todd Osmundson
André Paul
Bill Roody
Leif Ryverden
Roger Smith
Greg Thom
Zheng Wang

*inclusive at time of publication

*Please check our website in the Spring, 2011, for
information & Registration Forms:*

[<www.nlmushrooms.ca>](http://www.nlmushrooms.ca)

SOMA News

P.O. Box 7147
Santa Rosa, CA 95407

SOMA

DIVINE MUSHROOM
OF IMMORTALITY

R. Gordon Watson



SOMA Members

The May 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.

