



SOMA News

VOLUME 23 ISSUE 1

September 2010

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

FALL 2010 SEASON CALENDAR

September

Sept 16th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Darvin DeShazer

October

Oct 21st » Meeting—7pm
Sonoma County Farm Bureau
Speaker: Valerie Wong

November

Nov 18th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: TBA

December

Annual Potluck—TBA

**MEMBERSHIP RENEWAL IS NOW
SEE PAGE 2 FOR DETAILS**

RENEW NOW



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

Darvin DeShazer
Thursday, September 16th
7 PM at the Farm Bureau

California Edibles



Photo by Don Bryant

Darvin DeShazer will start off the 2010 mushroom season for SOMA with a slide show and eclectic opinions on some of the diverse Californian edible mushrooms. He has eaten over 200 species and written about some of them in Michael Kuo's book, '100 Edible Mushrooms With Tested Recipes' which is currently available at Amazon.com.

Darvin is chairman of the Science Department at St. Vincent High School in Petaluma and a cofounder of the Sonoma County Mycological Association. He serves as the Science Advisor for SOMA and assists local hospitals, veterinarians and concerned citizens with about 50 identifications per year of suspected poisonous mushrooms.

SOMA OFFICERS

PRESIDENT

Jim Wheeler
wheeler.j.d@att.net

VICE PRESIDENT

Vacant

SECRETARY

Karen Kruppa
SOMAscretary@SOMAmushrooms.org

TREASURER

Julie Schreiber
SOMAtreasurer@SOMAmushrooms.org

COMMITTEES AND BOARD MEMBERS

BOOK SALES

Gene Zierdt

CULINARY GROUP

Chris Murray
SOMAculinary@SOMAmushrooms.org

CULTIVATION CLUB CHAIR

Ben Schmid
SOMAcultivation@SOMAmushrooms.org

FORAYS

Michael Miller
SOMAforay@SOMAmushrooms.org

MEMBERSHIP

George Riner
SOMAmembership@SOMAmushrooms.org

MUSHROOM DYE COORDINATOR

Dorothy Beebee
SOMAmushroomdyes@SOMAmushrooms.org

MUSHROOM PAPER COORDINATOR

Catherine Wesley
(707) 894-7725

SCHOLARSHIPS

Rachel Zierdt
scholarships@SOMAmushrooms.org

SCIENTIFIC ADVISORS

Darvin DeShazer
(707) 829-0596
muscaria@pacbell.net

Chris Kjeldsen, Ph.D.

(707) 544-3091
Chris.Kjeldsen@sonoma.edu

SOMA CAMP DIRECTOR

Linda Morris
SOMAcampinfo@SOMAmushrooms.org

SOMA CAMP REGISTRAR

Lou Prestia
SOMAregritar@SOMAmushrooms.org

SOMA NEWS EDITOR

Tom Cruckshank
SOMAnewseditor@SOMAmushrooms.org

SOMA WEBMASTERS

Martin Beebee
SOMAINfo@SOMAmushrooms.org

VOLUNTEER COORDINATOR

Lee McCarthy-Smith
Volunteer@SOMAmushrooms.org

SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Greetings to all and best wishes for the 2010-2011 mushrooming season!

The exceptionally cool summer weather provided us with an early start for collecting. Folks found salubrious chanterelles at Salt Point State Park along the grey fog drip line. Goodly quantities and good quality edibles were enough for some to warrant a weekday trip north in middle weeks of August.

The SOMA Board of Directors welcomes with great pleasure our new Board Members for the upcoming season, but with great regret, bids adieu to one of the most knowledgeable, thoughtful and valued SOMA friends. Dorothy Beebee has stepped aside this year in pursuit of her grandmotherly joys and duties. She will stay in contact with us and, of course, she remains one of our best resources for all things SOMA from the past and for this particular Board's plans for the future. Thank you so very much, Dorothy, for your insightful advice, wise council, and wonderful spirit. I suppose, we could list all the precious years you have been involved, let's just say you have given a lot and you are greatly appreciated.

Our new Board Members include Rachael Zierdt, SOMA Scholarship Director; Gene Zierdt, Bookstore Director; Michael Miller, Foray Director. Current Board Member, Chris Murray steps in as the Culinary Director. Please give them all a warm welcome.

The Volunteer Appreciation Day picnic in July was a big hit. Cool weather, delighted members and their families and friends made it to the Russian River Regional Park. Gourmet Julie Schreiber and the fabulous Mycochef, Patrick Hamilton put together a delectable menu that all enjoyed. Our picnic organizers, the grill crew and everyone who pitched in at exactly the right moment made this day another memorable success. Also, to help prepare a huge sack of fresh oysters for the feast, the incredible "EZ Oyster Shucker" made its appearance in two prototypes, a Tomales Bay model and a Bodega Bay model. The fastest shucker in the West, Danielle Murray, received the Bodega Bay version in recognition of her knowledge of oyster shucking, her excellent technique, knife skills and speed. We congratulated her heartily . . . from a distance . . . until she surrendered her knife and sheathed it. Again, many, many thanks to all our valued volunteers for the countless hours and extra effort you put in. Without you we could not have the bonhomie and camaraderie that make the SOMA group so enjoyable.

So, as in the past, we begin this promising season with an effort at Salt Point State Park to pick-up all non-natural debris in our meeting spot, the Woodside Campground, and along nearby Highway One. Please join us for a few hours of hauling and disposing, and then another lovely walk in the forest, followed by a delicious pot-luck lunch.

Best regards,

-Jim Wheeler

MEMBERSHIP RENEWAL IS NOW

SOMA members. It is time to renew your membership. Last year it was decided that an annual renewal was advantageous. September is the renewal month. If you want to volunteer at SOMA Camp and participate in other SOMA events and activities, please renew your membership now. The easiest way to do this is to go to the SOMA website and apply online using Option 1 at this link:

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

FORAY OF THE MONTH

Saturday, September 18th

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.

Hello and Goodbye

One week in August, 1999, while walking down the main street of Honefoss, Norway, (about 55 km northwest of Oslo) I encountered an astonishing phenomenon: people squealing and laughing in recognition as they ran up to each other from long blocks away – recognition, not of familiar smiling faces but by the colors they were wearing! In many cases, these were complete strangers - known only to each other by the familiar hues of their clothing. No, this was not a face-off of "gangs" staking out their territories, but a gathering of 120 Mushroom Dyers from all over the world, converging in Honefoss at Ringerike Folkschool to celebrate MUSHROOMS for COLOR - with Miriam Rice and each other at the 9th International Fungus & Fibre Symposium.

And what a stunning celebration it was: of Miriam's inspired work, and of the countless textile and fiber artists whom she in turn has inspired over the last 34 years since the publication of her little jewel of a book: "Let's Try Mushrooms for

Color" (Thresh Publications, 1976). Since 1980, weavers, knitters, feltmakers, painters and papermakers, - fiber artists of all imaginable craft and background have converged in a different host country every two years to teach, learn, and share what wonderful new experiences which they gleaned from the world of fungal fibre and pigment. Little did Miriam realize where

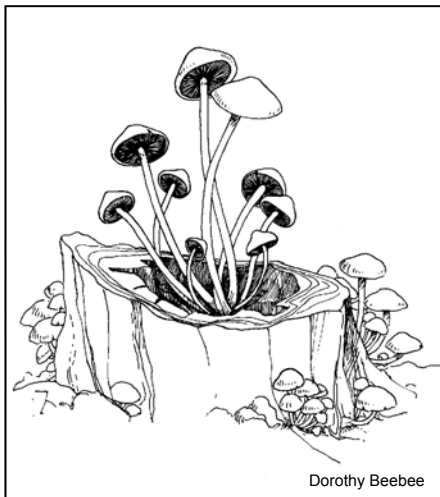
it all would lead with that one little toss of the *Naematoloma fasciculare* mushrooms into the dyepot..... Thank you, Miriam!!!

This year, on Sept 5th many of us will reconvene again. Mushroom dyers, papermakers and fiber artists of all persuasions will get together to celebrate The 14th International Fungi & Fibre Symposium, this time in Gysinge, Sweden, at another beautiful folk school, see:

<http://www.iff2010.eu/>

(ca. 75km. north of Uppsala), but this time without Miriam, except in our hearts. Safe and gentle journey, Miriam! You have been a blessing and a loving, generous inspiration to us all....

Love, Dorothy



Foray to Fraser Flats

Jim Wheeler © 2010

This is my account of the Foray in May 2010. In later editions, descriptions of the more practical aspects of hunting morels in the Sierra Nevada in the spring will be published. The reference to "morel" is the *Morchella elata* or Black morel.

About 25 SOMA members met at Fraser Flats, just past Twain Harte and before Strawberry in the foothills of the Sierra Nevada, on May 15th 2010. Thanks to a pre-pre-scouting trip and a pre-scouting trip by David Campbell, Norm Andresen and Julie Schreiber, and the organizational skills of Karen Tate and Mary Olsen, the foray went without a hitch and everyone had the opportunity to collect as many morels as they wanted. Judging by what was said, everyone had a superlative experience. The best testimonial was, "... I would like to do this again". Indeed, some returned in the following weeks to find even more morel treasures and although not as plentiful as on the first trip, they did find enough to enjoy the pursuit.

Everyone had arrived by Saturday morning. The Friday night campers were all trying to shake off the effects of a rather chilly night, or should I say the inability to sleep very well below 0°C. After eating breakfast, arranging carpools, receiving directions and some collecting tips we set off, generally in the same direction, convoy style. Our group was in between other groups, at a distance, so when we came to the "fork in the road", I took it. Our little jaunt to the right led us onto a fire road that had been opened the previous day. Some deadfall on the road made passage a little tight, but we were able to continue for a few miles. Eventually, we had to turn around and track back, because a pretty big pine had fallen across the road and we couldn't move it. Well, as we crawled along the bumpy path, I, the driver, was startled by a cry of, "Stop! Wow! Look at that!" My passengers hopped out of the car in a flash and had collected a dozen morels before my head stopped spinning. This happened four or five times over a mile, or two. We did stop and wandered up and down the hillsides to the left and right for awhile, but none of those efforts were as successful as the "drive-by 'schrooming" method. Just before we returned to the starting point, Monique

Risch found the largest morel imaginable, at least, in my imagination. It was enormous, perfectly formed, and very fresh. We got back to the camp ground in time for a hearty lunch.

After lunch, the group headed out and went further up the same road. We took the other fork in the road and got closer to Mount Knight. I dropped my passengers off and drove another half mile planning to meet them in the middle, or near the middle point. I passed a parked red car and saw what looked like an obvious mushroom collector starting to disrobe. I didn't want to stare, but couldn't help noticing that he was undressing. I continued to the planned meeting point and learned later that the fellow mushroomer was from MSSF. He and his wife had collected so many morels they ran out of storage. So, in a moment of inspiration ... approaching the level of genius, he changed into his shorts, tied the legs of his trousers off and used his pants to hold their bountiful collection. That's how good the morel foray of May, 2010 was.

Everyone found morels in goodly quantities. Some were fresher than others, but all were edible quality. We found morels along a stream, under fir trees, under pine trees, under shrubs, in the shade, in the sun, in grass, in thickets, in piles of dirt, in areas where there was no other visible life, and underneath, or next to, a very tired, resting colleague's bottom. Is there an appropriate etiquette to follow here? "Please don't bother to move. Please ignore my hand! I'll just have a quick pick". It would be bad form to salt someone else's fungi pride by whooping and hollering, "Wow! Look at this one you were sitting on". I was glad to see that all SOMA people were tactful and restrained. Yes, it's a good thing we're a kind hearted, sharing group of people. Nothing could be better and thank goodness for the opportunity to collect mushrooms in the spring, in the Sierra Nevada.

For those who read this and would like to share their impression of the May Foray, please pen a paragraph, or three, and send it to Tom Cruckshank, our Editor in Chief. For those wondering what happened to the largest, perfectly shaped morel found ... to be continued ...

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Lady Gaga's videos have little or nothing to do with this article. We now can begin again this new mushroom season together. As well as possible.

By the time you read the year's first "SOMA News" your columnist should be up in Cordova, Alaska, for the second September in a row being the SOMA chef for their annual festival. Dear Dorothy Beebee made this possible by mentioning my name to those in charge there and, after a cursory background check (I can only assume it was not too thorough), invited me to perform mushroom magic. Close buddy Connie Green who provides lots of fungi at cost from her Wine Forest Mushrooms business for Cordova (as she does for our SOMA Camp) came with me last year but this time I will be schlepping all those boxes myself because she must start her book promotions for The Wild Table—a great read and resource.

Schlepping, by the way, is not the glamour part of cheffing.

Last time I was up there the vast local forests (the Chugach is about 7 times the size of the El Dorado) were absolutely stocked like a roadside "Fish Here!" trout pond with delicious gypsy mushrooms (*Rozites caperata*) and the Copper River with running sockeyes. (Okay, not really "running" but more of a suicidal brain-dead harlequin tattooed swim back to their gravel cribs for a final fling with whatever partners have also made this fateful, joyless, journey.) In one stream they are so close you could just sit and poke them with sticks but then you might have the same nightmare I keep having where, while moving slowly entranced in line along with Edward G. Robinson for the Soy lent Green factory processing and being watched from on-high by Charlton Heston wearing a NRA patch on his Ben Hur-like tunic, I get poked along with even bigger sticks. Yikes.

Julie Schreiber, a new kitchen volunteer and with her culinary skills a whole bunch more, and I have done some preliminary planning for the next Camp Big Deal Sunday Night Feast and it's looking a lot like we shall pay homage with the menu to Eastern European gonzo mushroom pickers. Think of a Transylvanian dish like vărzar cu dragavei, or Bulgarian kavarma kebab or

Czech bramboracky, yes—think on those until your brain complains. And how about imagining a Hungarian mushroom soup redolent of spicy paprika and simmering onions for that cold January night? Hmm? And Yumm.

Recent reports (August 13) are of Sierra fall boletes at the 7,400'-8,000' elevation. These are different than the spring ones and tastier. Lots of *Lentinus ponderosus* too. Fog drip porcini in the East Bay are beginning to happen. Large morels are still being bought and sold in cities as far away as Seattle and as close as Napa.

It says right here that the predictions for the upcoming season are:

1. Sierra fall boletes will be prolific and tastier than usual due to the prediction here.
2. Same for more local fungi.
3. But hedgehogs are going to take a break from so much fruiting but will return in 2012 big time. This is known by checking annual harvests for the past 25 years and cycles therein. Or not.
4. Black chanterelles or black trumpets will continue being confused for each other but no one will care.
5. Coastal boletes will continue to survive in spite of the annual onslaughts upon them. Porcini envy will be evidenced by surrounding fungi as usual.
6. Numbers 1 through and including 6 are predictions and not to be taken too seriously as in going to Reno to place bets at the mushroom sports book that's there.

But placing your money on the recipe that follows not only could maybe put a lot of moolah in your pocket but will win you friends and lose you none (and all will go Gaga over its taste).

This side dish will be alongside a spit-roasted 220 pound fat boy whole hog that is the star at the Cordova show. It will be served with "Cordova Sauce." Okay, we had to make that name up because it just sounded good even though none, of course, existed before.

CLIP & SAVE

Mushroom and Chard Stuffing

Serving Size: 6 Preparation Time: 30 minutes

Amount	Measure	Ingredient	Preparation Method
12	Slices	Bread, White Firm	
½	Tbl	Olive Oil	
2	Stalks	Celery	finely chopped
½	Ea	Onion, Med	finely chopped
½	Lb	Mushrooms, Mixed	chopped
6	Slices	Bacon, Lean If Possible	chopped small
1	Bunch	Chard	chopped medium
3	Tbl	Dried Fruits, Mixed or Fresh Berries	chopped
¾	Bunch	Parsley, Italian	finely chopped
½	Tsp	Rosemary	minced
½	Tsp	Thyme, Dried	
1	Tsp	Sage	
		S & P	
1 ¼	C	Chicken Stock	finely chopped

Oven 400 degrees

1. Cut bread into 1/2" cubes and toss with the oil, S & P. Toast and turn until golden brown. Set aside.
2. Sauté the celery, onion, mushrooms, and bacon in a little oil until soft. Add the chard and cook for another minute or so. Add the herbs and toss. S & P.
3. Combine everything and bake in a greased pan, covered with foil, for 15-20 minutes or so. Uncover and crisp the top.

NOTES : watch the seasonings

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Cordova Sauce

Serving Size: 6 Preparation Time: 0:30

Amount	Measure	Ingredient	Preparation Method
2	Tbl	Butter, unsalted	
2	Tbl	Flour, AP	
¾	C	Sautéed Mushrooms and Garlic	finely chopped
2 ¼	C	Mixed Liquid of Chicken Stock, White Wine	
		Fruit Juice or Mushroom Soaking Liquid	
		S & P	
		Seasonings: Rosemary, Parsley, Mustard, Vinegar, Maple Syrup, Horseradish	

Make roux then add warm liquid and cook until thickened and all flour taste is gone. Add mushrooms and garlic and season until desired taste is acquired. Pair with entre and stuffing flavors.

NAMA'S 50th Foray Delivers ROCKY MOUNTAIN HIGH

Ron Pastorino © 2010

"Timing is everything" in most endeavors and certainly with mushrooming the cliché is most appropriate. Thanks to some carry over monsoon rains from the southwest that fell on the high Colorado mountains in early August, the NAMA 50th Anniversary Foray benefited greatly and resulted in a bountiful harvest for those attendees looking for both edibles and variety in their mushroom baskets.

The Foray was held Aug. 12-15 at Snow Mountain Ranch, which is a rather sprawling and extensive YMCA Camp nestled in a wide valley between Winter Park and Granby. It is just about 130 miles west/northwest of Denver at an elevation of around 8700 ft.

17 bus and car Forays were scheduled at elevations between 8,200 and 11,320 ft. The habitats were mostly lodge pole pine usually mixed with some spruce, aspen and some firs. There were many areas where the lodge pole had been severely attacked by Mountain Black Beetle. However, new undergrowth seems to be rapidly replacing those trees, especially in areas where the dead threes had been logged.

As is usual with NAMA Forays, there was an extensive program for those attendees were also interested in advancing their knowledge of the many facets of Mycology. The Foray faculty consisted of 13 individuals, most with academic backgrounds in mycology and well known in the mycological community. Cathy Cripps from Montana State University was the Co-Chief Identifier for the event. Other familiar names included Walt Sundberg, Tom Volk, and Michael Kuo. West coast faculty included Michael Beug and Michelle Seidl from Washington, and locally, Todd Osmundson from UC-Berkeley.



The weather cooperated nicely during the four day meeting, with temperatures never exceeding the low 80's. There was an occasional brief thunderstorm the first couple of days as well as some early morning fog, all in the interest of keeping the emerging fungi fresh and pristine.

I don't want to give the impression that mushrooms were fruiting profusely at every stop. At those elevations, there are many dry areas and large expanses of sparse vegetation. The best foraging areas seemed to be near rivers, creeks and lakes with relatively dense and diverse growth.

On a personal note, I arrived a couple of days early and opted to stay "off campus". Happened to find a good deal on a condominium in Fraser, next to Winter Park and only about 8 miles from the Foray Camp. As luck would have it, and only using a bicycling brochure from the rental office, on my first solo try, I stumbled on to an area in the Fraser Experimental Forest that was extremely rich in fungal activity. I later found out that this general area was one of the official Foray sites. Most of my time was spent returning to this same area and even after the official Foray had gone through, I couldn't detect any evidence of picking on the particular trail that served as my personal shopping and gathering spot. Ironically, the one official Foray bus trip that I attended turned out rather poorly in terms both quantity and diversity of species found. There were however, many excellent Foray locations where people returned with large quantities of interesting and diverse species.

Some of the locals from the Colorado Mycological Society seemed to have their favorite spots and would return with good quantities of King Boletes, many in the 3-5 pound range. Even I was lucky enough to run across 3 good sized specimens. The largest, (see photo left) must have been at least 5 lbs but I did not pick it as it would have been too much to carry. My focus was collecting and photographing new species that I had not seen before. To that end I was completely satisfied and certainly happy with the results.

Other relatively large species in good quantities were *Leccinum fibrillose*, *Sarcodon imbricates* (Hawk's Wing, photo next page), and *Albatrellus confluens*.

It appeared to me that the most species rich genus had to be Cortinarius. They seem to love these montane and sub alpine habitats. Dr. Michelle Seidl had her hands full trying to pin all the collections down to species. The final species list was not yet available at press time but I'm sure the species count for Cortinarius had to be over 40, many of which ending up with a Cortinarius sp. designation. Of course there were large quantities of Russula, Lactarius, Tricholoma, Inocybes, Hygrophorus,

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etc. *Amanita muscaria* var. *flavivolvata* and *Amanita pantherina* were fairly prevalent. Except for a few very small specimens, the yellow chanterelle (*Chanarellus cibarius*) was not well represented. I was particularly happy to find my first Blue Chanterelle (*Polyozellus multiplex*). (photo right)

This was probably one of the more successful forays in recent years as the weather and fungi happened to cooperate. Everyone seemed to be having a good time and went home with some happy experiences and perhaps some new species implanted in their memory banks. No guarantees how long they will stay there however.

Although not yet confirmed, it looks like next year the Foray will be held in western Pennsylvania. It should be a good change and I would recommend anyone looking to increase their Mycological knowledge and meet some interesting people to consider attending.

Photos by Ron Pastorino



Mushrooming in Yunnan

Ryane Snow © 2010

A dream come true! I've always wanted to go to China since I was a little tyke. Five of us avid mushroomers and tea drinkers, Kathy Faircloth, Dan Long (president of MSSF), Liann Finnerty, Lisa McAvoy (an ecology student from Washington), and myself, flew off to Kunming, capitol of Yunnan province, China in mid-July to meet up with David Arora for mushrooming adventures. We weren't disappointed.

The first day in Kunming was a tour of the tea markets and the dried mushroom markets. There were warehouse rooms filled with dried boletes ready to be shipped to places like Italy where they would be marketed as Porcini. Most looked to be in the *Boletus aereus* group.



That night we had dinner with Xianghua Wang, lead author of "Color Atlas of Wild Commercial Mushrooms in Yunnan". We were introduced by our Chinese mushroom names. David is known as Mr. Ganbajun in Yunnan and I was christened as Mr. Lingzhi. We dined on dishes containing *Cantharellus cibarius*,

Tricholoma matsutake, *Lactarius deliciosus*, *Russula virescens*, *Boletus brunneissimus* (my favorite), a *Termitomyces* sp, and *Thelephora ganbajun*.

The next day we were guided to a fresh mushroom market by a student of Professor Wang's. I must say the mushroom markets of Yunnan are more exciting and interesting than any fungus fair in the U.S. with the possible exception of SOMA Camp. There were mountains of fresh mushrooms at every turn in great diversity. It is said that there are approximately 800 different commercial species in Yunnan represented by about 60 genera. The Chinese love mushrooms! Some of the more notable species found here were *Catathelasma ventricosum*, a number of *Termitomyces* species, *Leccinum extremiorientale*, *Amanita virgineoides*, *Boletus bicolor*, *Russula tenuicystidiatus*, and a *Scleroderma* species.



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An hours drive from Kunming brought us to a Miao village where we were invited to go on a mushroom hunt in a pine/oak woodland. We returned with a number of edibles including the real matsutake (*Tricholoma matsutake*), which was growing in association with the parasitic plant



Allotropia. We were treated to a wonderful lunch prepared by a Miao family accompanied by homemade corn liquor and singing.

A three-hour bus ride to the west brought us to the town of Lu Feng where we hooked up with Zhu Gui Fen, who was to become our guide, marketplace price haggler, and good friend. Zhu Gui is a full-of-life fiftyish woman who is a farmer and



mushroom picker that David has known for a number of years. We hunted mushrooms in a beautiful forest ~40 km northeast of Lu Feng, where we found wild shiitakes, the beefsteak mushroom, a number of edible Amanitas, *Russula virescens*, *Pulveroboletus ravenelii*, and the stunningly beautiful *Amanita rubravolvata*. After a few days in LuFeng, during which we experienced the most intense, exhilarating, frightening thunder/lightning storm of our lives, we moved on to the town of Nan Hua.

Nan Hua is the mushroom capitol of China. The main streets are lined with little stone mushrooms, and on many of the houses beautiful murals have been painted depicting mushroom scenes. There are giant yellow bolete houses on the hills to the north of town. This is primarily Yi country, an ethnic group known for their beautifully embroidered costumes. Another foraging trip brought us to a small Yi village ~30 km north of Nan Hua, where we were guided by two teenage Yi girls who were quite mushroom savvy. Here we found *Boletus brunneissimus*,



Clitopilus prunulus, *Suillus placidus*, *Pisolithus tinctorius* (which is eaten in China), and wild shiitakes.

We spent a few days in the city of Chuxiong, exploring the marketplaces and purchasing farewell gifts for Zhu Gui, whom we had grown quite fond of. Back to Kunming for our last few days in China. The mushroom season was starting to peak and this was reflected in the marketplace offerings. Walmart in China is an experience not to be missed, far different from what we are



used to in the U.S. There are tea tasting rooms, and a large room with many, many species of dried mushrooms neatly packaged from floor to ceiling.



David urged us to extend our stay, but we all had commitments back home. I have to say this has been the mushroom adventure of a lifetime and I can't wait to return next summer.

Photos by Ryane Snow

When I retired in 2005, Alaska was on top of my travel wish list. Yet after 5 years I had only traveled many trips between Oregon and California. It's hard to beat the Oregon Coast for edible fungi in great quantities, so I played locally and didn't get around to planning an Alaska adventure. Then a friend sent me the newsletter for the Fungus Fed of Santa Cruz and there was a notice that Bill White had a sports lodge in Sterling Alaska and an August trip for forays, fishing and clamming was planned. Perfect!



Bill and Jerri White's summer place is three cabins and a lodge on the glacially fed Kenai River and they can accommodate 16 people comfortably, kitchens and wi-fi included. I lucked out and as a single got put in a cabin with fishermen who caught salmon every day. When the group went clamming, we dug hundreds of razor clams (60 limit/person) and feasted on those, too.

The cold wet weather that had been following me all of 2010 did not disappoint and it drizzled or rained some every day. And you know what summer rain is a boon for: FUNGI! The group collected over 175 species, many very familiar but a little different. Alaska only has a few tree species and the one major evergreen is Spruce. There were spruce in all sizes and shapes – whole pigmy forests where it was wet and salty.

On the day we arrived in Anchorage, 5 of us drove together to the Kenai Peninsula, past fantastic glacial mountain vistas and into a glorious "sunset" of orange fog and low clouds. There was over 16 hours of daylight and the nights were only dark for a few

hours. So much daylight and so much to see.

We saw a couple of moose along the highway and kept shouting to stop the car. It took forever to get to Sterling. The whole week was like that. Drive a little, stop the car in the middle of a dirt road and run along the embankments collecting mushrooms, jump back inside and do it again in 20 feet. The roads were lined with *Amanita muscaria*, leccinums, and our favorite, king boletes. The boletes in some locations came up in groups and clusters and we selectively picked prime buttons. We ate *B. edulis* in every meal and I taught the group how to make bolete chips in the oven (slice ¼ inch, sprinkle with oil, salt and any seasoning you like and bake at 350 degrees till crispy). Never have I seen such abundance in the woods.

Along with the constant foraging, we did explore the Kenai from the Gulf of Alaska to Cook's Inlet and Turnagain Arm, including the Seward glacial area to Homer at "Land's End". The abundant wildlife was hard to spot in the dense woods, but a moose or bear could be 10 feet away and you would not see them. The rivers were choked with salmon struggling up the strong currents and waterfalls. I ended up going to the Anchorage zoo to see wildlife; some of the group stopped at a wildlife park in the Turnagain Arm area that was a highlight. The trip was indeed a great adventure and we could have easily stayed 2 weeks enjoying the sights and the good company.

Hey SOMA, how about an Alaskan Adventure group trip next year?

Photos by Anna Moore



PHOTOS FROM THE MAY MOREL FORAY by Julie Schreiber



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

It is with great sadness that I have to tell you that Miriam Rice passed away peacefully of natural causes last night, August 30, 2010, at the age of 92 years young, surrounded by her family in Mendocino CA.

Dorothy Beebee

The Howard Foundation in Willits CA is hosting its 2nd Annual Wine and Mushroom Train ride to Camp Mendocino on **November 6th, 2010**. A mushroom cook-off is planned and Mendocino Wineries will be offering tastings along with pairings with a variety of wild mushroom dishes. The train will be leaving from Willits and Fort Bragg in the morning. It is approx. a two hour trip to Camp Mendocino, which is off highway 20 in the beautiful redwoods along the river.

Special wild mushroom speakers and chefs will be present during the train ride and the campgrounds.

The event also includes a wild mushroom hunt/hike, silent Getaways in Mendocino County auction, continental breakfast at the train station before boarding and chocolate mushroom truffles and Port on the way back.

All for the price of \$125 a ticket.

The event is to benefit the building of the Howard Memorial Hospital Campus.

For more information: breno@saber.net

Deadline for the October 2010 issue of SOMA News is September 21st.

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

SOMAnewseditor@SOMAmushrooms.org

I am the program coordinator for Point Reyes Field Seminars. We are the primary non-profit support for the Point Reyes National Seashore. We offer classes that promote enjoyment, understanding and stewardship of the natural world. We have a Mushroom Camp Foray being offered on **December 11-12** with David Campbell and more being scheduled for January. We are interested in being included in your Foray Calendar for this and future mycological events.

PHOTOS FROM THE VAD PICNIC by Julie Schreiber



SOMA News

P.O. Box 7147
Santa Rosa, CA 95407

SOMA
DIVINE MUSHROOM
OF IMMORTALITY

R. Gordon Wilson



SOMA Members

The September 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.

