



SOMA News

VOLUME 23 ISSUE 2

October 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

October

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

Oct 23rd » Foray—SPSP—10am

November

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

Nov 20th » Foray—SPSP—10am

December

Foray to be announced...

Dec 10th—The fabled Mid-winter...
Mushroom Potluck Feast

**Renew your membership if
you forgot last month!**

**Time to start thinking about
SOMA Camp 2011.
January 15th—17th**



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

Valerie Wong
**Breaking Down Symbiosis: Searching for
mechanisms of mycoheterotroph parasitism**
Thursday, October 21st
7 PM at the Farm Bureau

Mycorrhizal symbioses between plants and soil fungi are nearly ubiquitous and typically required for competitive survival in nature. The conventional mycorrhizal symbiosis is a mutualism where a photosynthetic plant trades a portion of its fixed carbon for water and mineral nutrients collected by the fungus. However, obligate mycoheterotrophs like *Pterospora andromedea* (Monotropoideae) are non-photosynthetic cheaters that form mycorrhizae with the fungus but do not provide nutrients. Monotropes rely entirely on specific fungal partners for their entire life cycle, from seed germination onward, and as such they require unique and highly specific conditions. By examining how the mycorrhizal fungus *Rhizopogon salebrosus* germinates and establishes a symbiosis with *P. andromedea* seedlings, we characterize a critical phase in the development of a previously poorly studied mycorrhizal symbiosis and elucidate host choice among distinct *P. andromedea* haplotypes.



SOMA OFFICERS

PRESIDENT

Jim Wheeler

SOMAPresident@SOMAmushrooms.org

VICE PRESIDENT

Vacant

SECRETARY

Karen Kruppa

SOMAsecretary@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

October 2010, Dispatch from the Duff

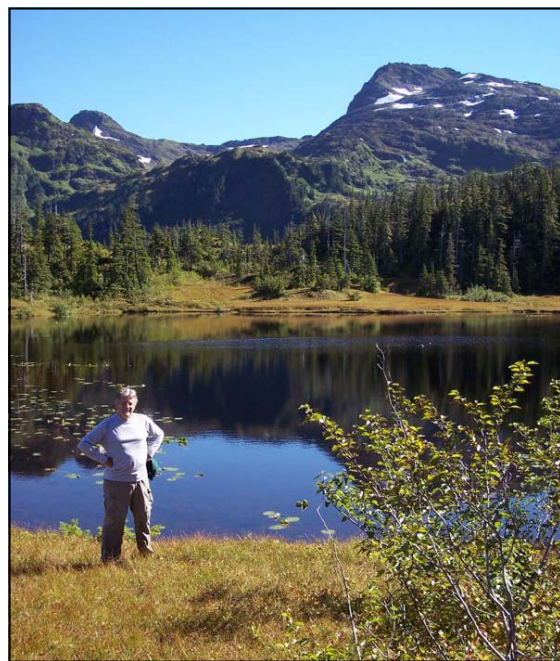
The September foray was a great start to the 2010/2011 SOMA season. Thirty five people gathered at Salt Point State Park to enjoy the day, pick up debris along Highway One, and perhaps find a few specimens of wild mushrooms. The foray ended with all goals met. The pickup project was coordinated with the State Park Ranger Staff and a number of members who had participated in previous clean-up days. Four years ago, our group found almost 600 pounds of "junque" along the road. This year's take was similar to last year's, about 70 pounds. It reflects either lower park attendance or better behaved fellow citizens littering less. The Campground Host's at the Woodside Camp site thought attendance was about the same over the years. So, my take is folks do a better job taking out what they bring in . . . a much better thought and let's hope it's true in the future. (See Michael Miller's note.)

The Speaker Meeting on Thursday, September 16th, was entirely enjoyed by all who attended. Darvin DeShazer's presentation on "California Edibles", was very informative, well-done, and very well received. There were many give and take moments during the evening that had everyone participating. The audience listened to all that was said and became involved, enthusiastically, in the conversations that developed. Darvin's masterly knowledge of mycology was greatly appreciated and his views on the edibility of various common wild mushrooms, which others think should not be eaten, were energetically debated. The rousing applause at the conclusion was an indication of SOMA's thanks and appreciation for the talk. We will have to invite Darvin again, soon.

Best regards,

-Jim Wheeler

Patrick in Alaska



MEMBERSHIP RENEWAL IS NOW—DO IT!

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, October 23rd

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.

Alaska Foray—2011

Editor's note:

What follows is a letter from Bill White, the proprietor of the Alaska Sports Lodge. Read about the experience in the September SOMA News in an article by Anna Moore. Since Bill's letter I received this from Anna: "Bill says at least 8 people for the Alaska trip. I have one friend who would want to go, including me, so if you and Karen can go, we only need 4 more! We would need two vans if there were 12 people (altho that IS crowded), or two large cars if there are 8 people. The cost at the lodge is minor (\$30 or so a night), in cabins with kitchens. Cooking most of our meals saves a bundle. So that leaves the flight, about \$500."

This could be the chance of a lifetime for unbelievable fishing and mushroom hunting. If you have interest, contact the editor: somanewseditor@somamushrooms.org For facility questions ask Bill; info below.

Hi Tom,

You can go to our web site at <http://www.alaskasportslodge.com/> and see pictures of the lodge cabins and some fish pictures. These are quite nice facilities...not rustic as some might expect.

The cabins sleep four in single beds and include bath and kitchen (three cabins) plus we have two rooms in the main building that sleep two in single beds and includes a private bath with each room and a deck with a shared refrigerator. So we can house 16 easily. All bedding and kitchen items are provided.

We had a wonderful potluck dinner plus a couple more snacks and wine evenings. For our mushroom friends we offer reduced rents at \$30 per day per person.

The schedule varies depending upon the group desires but we went to Seward for a day, picking shrooms on the way, visiting the Exit glacier and the dinner out at the harbor in Seward. A full day for all and just a little over an hour drive from our lodge in Sterling.

We had a great clam tide so most of us went for razor clams then ate them that evening again in the lodge with some excellent wines.

Some of the folks suggested that 6 days was not long enough to see all the things that they wanted so we are considering making it maybe 10 days. I am thinking that we can start around August 6 for ten days and another group around August 20 for ten days again.

This way we can accommodate SOMA's group and another for FFSC folks. It is expensive to rent vehicles in Alaska so ride sharing is highly recommended. And look for car agencies off the airport to get lower rates.

The route is to fly into Anchorage and drive to Sterling. This is a spectacular drive with things to see and do along the way. The driving time is about 2 1/2 hours plus whatever time is spent site seeing. That time of year the sun is still up until 10:30 or 11:00 PM and we are always up until at least 11:30.

We ask for a \$100 deposit per person with the reservation.

That pretty much covers the basics. If other questions arise please call me at 831 439-8473

Best Regards,

-Bill White

SOMA Fair Revisited—Are you up for it?

Gathering mushroom specimens and forest duff was one of the most enjoyable ways we prepared for the (formerly annual) SOMA Fair. This one day (late fall) event offered the public a peek into our local lively world of mushrooms. The display tables would first catch the eye and then the attention would be drawn to the dye table, the aroma spectrum, the books, the photos, the interesting people (*us*). Coddington mall was the site of our SOMA Fair the year that CheeseDude (Mark Todd) found our club. (*Oh, happy day!*) Cooking demos and slide show presentations were added when we moved to the Sonoma County Museum near Santa Rosa Plaza. Our wonderful volunteers showed up as always (*Thank you!*) to display, ID, teach, learn, cook, eat and have fun. The spirit of the day lightened the work load to make it just *happen*. -- Can we make it happen again? With a lot of support from those in the know, an energetic SOMA member could have a great time re-creating the annual SOMA Fair. Are you the new SOMA Fair Chair? The coordinator who will breathe new life into this once great event? Say yes.

Contact: Linda Morris lamorr@pacbell.net or call: (707) 293-6070

VOLUNTEER!

SOMA members. I have been publishing the SOMA News for about 4 years now. It is time to pass this task on to some other adventurous sort who would like to make this publication their own. I will provide full training and you will have access to the latest software to accomplish this task. It is a rewarding task and you will learn a lot about desktop publishing and hone your skills. Please step up and volunteer to take over the News. Get in touch with Tom Cruckshank: somanewseditor@somamushrooms.org or call: (707) 536-6099. **If you want a Newsletter a year from now, someone needs to raise their hand!**

Linda Morris is the current SOMA Camp Director. However, she has stated that this is her last year. Linda needs someone to step up right now and volunteer to work as her assistant this year with the intention of taking over for 2012. Linda and other Board members will be available to assist and support you as you take over the reins. Think of the accolades you can garner from producing a successful SOMA Camp! Please volunteer to take this over. It is only with fresh blood that we can continue the remarkable exploits of our Club and our Camp. Get in touch with Linda Morris: Linda Morris lamorr@pacbell.net or call: (707) 293-6070

Orange Hedgehogs, Red Nagoonberries, and Some Moose's Tombstone Blues

Upon a time not long ago, but in a place far away from where you might be reading this, a once brave bull moose met his final match in a fine pairing of Alaskan flavors and in the finer company of some of Cordova's most wonderful folks on a houseboat in the snug and crowded fishing harbor framed by the gorgeous Chugach Mountains on one side, magnificent Prince William Sound on the other and overlooked by snowy and grand Mt Eyak reflecting a cool evening late summer sun.

Cordova is the only town in the huge, biologically diverse, Copper River Delta.

I had been brought up (not reared-that was done by culinary changelings) here for the second year in a row to perform SOMA magic (heck, this day I was wearing my favorite mushroom T-shirt of ours, the one from 1997 which has the fabulous fungi that glow in the light [different from your writer who glows in the dark] and which I could maybe probably sell for \$1,000 or so {call me}).

So anyway, because I was there to cook and since I was surrounded by all these accomplished Chugach Forestry Service types plus the editor/publisher of the "Cordova Times" and the soon to be Canadian also soon to be ex patriot mycologist Thom Odell I felt a need to put on a little show-SOMA style.

And what was offered as a starting point was this locally shot moose. Now you can't say stuff like that just anywhere. I mean back home in Sonoma County we could speak to "locally gathered abalone" or "black chanterelles from Salt Point" or even "acorns from under a nearby valley oak" (could even) but "locally shot moose" has a certain sound to it not so familiar to most us from the Lower 48 and especially Cotati.

I was told that it took Sean, the moose hunter and co-owner of the Cordova called "floatboat" we were floating on, eleven hours to pack out the 400 pounds of field butchered moose meat and, silly lazy me, I had always felt burdened leaving Costco.

So I'm thinking that you're thinking that when Mr. Moose was presented as the star of the show to be put on, "What else to share his plate with then these just picked *H. rapandum* sautéed with bacon pieces, shallots and a reduced cream sauce topped with red and juicy nagoonberries?" (Yes)! And then rice cooked in orange juice, Anchorage area grown broccoli, slivered red peppers and thinly sliced fried garlic seasoned with dark sesame oil to finish the plate. Hmmm? Hmm, yummy.

My housing here is shared with God. It's God's country so why not? The room is below the main floor of St. Joseph's Catholic Church on a quiet side street (every street is quiet here) but I was hoping that they'd put me up above, on a higher level, rather than down here, closer to the Underground. There is a stair landing that I've dubbed "Purgatory" and it is the place where I pause to reflect when either descending or ascending daily. Last night I talked with Father Tom about things religious and I was so moved that for a second a foreign feeling of asking for repentance of a lifetime of, um, "alternative thinking and lifestyle" came over me but that momentary emotion was soon recognized as a simple symptom of Alaskan wonderment which can grab and overtake even souls as unsuspecting as mine.

Next morning he had to take the ferry over to Whittier and then drive through the alternating one way every half hour three mile tunnel towards Anchorage and then we gave our good bye he said that he'd see me next year if he wasn't dead and the both of us remarked that if that was the case we hoped that occurrence

will have taken place before the devil knew he was gone. Irish talk to each other that way.

There are so many free spirits here. And if you don't have one you can't buy one.

Sarah Palin might have been infectin' the brains of some but the people I hung with thought of her as a sort of anomaly, an outsider to their ways of thinkin'. A kind of failin' Palin.

And this Tea Party Senatorial nominee here who just beat the incumbent Senator in the Republican primary? Whoa. A Yale-educated lawyer who must think the British are taxin' us without representation? Somethin' like that. Pundits in the Anchorage Times are writing that he appears to must want all Federal Government aid to stop in every state-but here. Alaskans get way more money per capita, from the U.S. taxpayers' contributions than they pay in. Much, much more.

This state appears to be one of those fascinatingly politically diverse places like Ireland can be where if you think that because an Ian sitting next to you at the pub is buying a pint of "The Black" for you and you for him, he probably shares similar thoughts on abortion, gun control, "The Troubles," and other public issues as well. Or maybe not. Politics right here in Cordova varies mightily from the fishing harbor to the book store. Sort of like from Bodega Bay to Sebasopol.

Last night we did the Fungus Festival dinner for 110 and the menu featured spit-roasted pig and then all things mushroomy, from soup to salad, to stuffing and the "Cordova" sauce (made up-like all the recipes-bacon fat and flour roux with beef stock and wine reduction, onions and garlic, a little Worcestershire, and thyme), white cheddar mac n'cheese filled with morels sautéed in Marsala, and finishing up with candy cap bread pudding. The kitchen staff put up with the guest mushroom chef and the diners put the food down real well too. A good time was had by all.

And another will be pursued when local musician, story teller and political activist David Grimes will be picking me up soon to foray. There is a cooking demo to be done in the church's big kitchen later today and we need something to be demoed. He lives up here and yet we share common ground in that his picture is in "All That the Rain Promises and More" too. He is the horned and bare foot flute player standing stork-style and said to have saved Arora and friends from wandering forever in this fungaland.

We drove out the gravel, rutted, and dead end (all roads are hereabouts) Copper River Highway past the group of silver salmon anglers casting right by the road into a clear creek after acrobatic, fresh from the sea, silvers. Many waterways here are always silted up from being glacier products and have no spawning fish but on this creek's banks were 8-10 pounders lying still, tired, and maybe dead too.

Straight ahead, some miles away, we could just begin to see the spectacular sides and peaks of a few of the incredibly tall mountains of the Alaska and Wrangell-St Elias ranges. These mountains through which the Copper River runs in sometimes mile deep carved canyons are amongst the highest in North America. Nine of America's tallest are here and that makes it the highest coastal range in the world. Spectacular.

We parked at a trail head and walked into the very mossy Sitka spruce, hemlock, Devil's club ("Alaskan ginseng"), and Alaskan blueberry covered rain forest for orange colored "biscuit mushrooms" and found some in real short time but long enough for David to tell of his camping way up the Copper once with

(Continued on page 5)

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some First Peoples (he is an honorary member of the local Eyak tribe) and even though they'd had food for their campfire dinner more would be nice and then a bald eagle swooped into an eddy upriver, pulled out a wiggling sockeye, ate just half and left the rest for the campers to claim. Said they had bald eagle caught salmon that night on their menu. I never have.

But what we did have later in the afternoon at this cooking demo was good, if not so exotic sounding, prepared at St. Joseph's place I was calling home for a week.

Two nights before, in the same restaurant where we had held our fungus festival on another night, a big canned salmon corporation held a celebratory feast for their fishermen. The fabulously successful pink season had to be temporarily halted because the cannery ran out of cans after in one August week over 20 million salmon were caught.

A good deal of king crab was left over from this meal so, being as opportunistic as those eagle blessed campfire cooks, I sautéed the hedgehogs in butter with shallots, sugar snap peas, thyme and big chunks of king crab that with eagle eyes I'd swooped from the restaurant's walk-in.

Going out the Whiteshead Road to Hartney Bay and Bob Dylan is wailing "The Tombstone Blues" on the cassette player of the held together by bailing wire and duct tape 103,000 plus "Cordova miles" old Suburu and off to the right the tide in Prince William Sound is so far out that some I suppose see the muddy roof of Hell while I'm looking at maybe the soft floor of Heaven. Never could tell the difference as those things blur up for me most of the time.

My rickety soul is being bounced about once I hit the gravel and the Trickster ravens are laughing with some knowledge unknown to me but I join in, just because. It is so beautiful here that chuckling and giggling with the Whatever of it All comes real easy.

Oh look-are those red elderberries or mountain ash berries, roadside, as I jangle on by. . . ?

Back home and musing on things different, again: For those of you who would have married a pig to have assured a lifetime of good and constant pork I have here something to go with that philosophy:

CLIP & SAVE 

Mushroom Chutney (Cordova 2010)

Serving Size: 4 Preparation Time: 35 minutes

Amount	Measure	Ingredient	Preparation Method
3	Tbl	Butter	
1	Tbl	Ginger	minced
1	Ea	Onion, Med	chopped
6	Oz	Prunes, Pitted	quartered or smaller
6	Oz	Button Mushrooms	quartered or smaller
2	Oz	Shiitakes	sliced 1/4" thick
1/8	Tsp	Clove, ground	
1/4	Tsp	Cinnamon, ground	
1/8	Tsp	Nutmeg, ground	
2	Tbl	Dark Brown Sugar	
1/2	C	Water	
1/2	C	Apple Cider Vinegar	
		S & P	



Combine butter, ginger, onion, prunes, mushrooms and spices in a hot pan. Cook about 15 minutes. Add the sugar, water, and vinegar and cook until mushrooms are done and the liquid is syrupy, maybe 10 minutes more. Adjust seasonings.

Notes: Other dried fruit like nectarine, apricot, peach, pear, mango, papaya, etc., can be included or substituted and you can macerate and plump them in a sweet wine like Marsala or Port and then reduce the wine during cooking.

Go easy with spices!!! Taste along the way. Served with spit-roasted pig

THE OREGON COAST REPORT

Anna Moore © 2010

The rain has begun, chanterelles are out in number, matsutake buttons are poking up like light bulbs through the duff, lobster mushrooms are erupting in great numbers looking like Halloween with their bright orange coating, hedgehogs (*Hydnum repandum*) are already out, and finally the boletes have just started to show up (only a few so far but with a promise of much more.) The mushroom buyers stations have opened with the unspoken announcement that the season has indeed started. The usual casts of thousands are a little late due to the dry summer, but they will be back soon. For the dyers, there are hydnum species out and the young soft phase of the dyers polypore. Yes, fall is here and it's time to be out in the woods. Oh and the huckleberries are great!

Porcini Chips:

Slice the mushrooms 1/4 inch or so and place on a baking sheet, sprinkle with oil, salt and any seasoning you like and bake at about 350 degrees for about an hour (turning a couple of times) until crispy or the texture you like. Yum. They keep well that way in the refrigerator or freezer and need a quick toasting to re-crisp.

I use olive oil, good salt, and a high quality garlic pepper. I tell people to use what they like on popcorn if they make seasoned popcorn. I use this recipe for lobster mushrooms and firm porcini. You can try the chips at all stages from soft to crispy to jerky to determine what you like the best.

Dear Miriam...

Your spirit took flight and joined me on August 30 at my first visit to the Vigeland sculpture park in Oslo, Norway, one of your "favorite of all places" (...on our last visit together a few days before I left, I had promised to carry you in spirit with me on this journey to see Norway, and then on to the 14th International Fungi & Fibre Symposium in Sweden in September.) That day, the weather was bright and sunny for a change, the boulevard flooded with families and friends. A mournful accordionist played under the plane trees on the long walk leading up to the sculptures, causing my heart catch in anguish.... It was only later that evening that I learned you had taken flight that very day back at home in Mendocino surrounded warmly by your loving family, and I shared your joy as we gazed at those amazing sculptures of living humanity by Gustav Vigeland!

A few days later, our journey to the Symposium really began at Arlanda Airport in Stockholm, when a lively group of mushroom-dyed clad folks started tromping down the gangplanks from all over the globe, all converging in laughter and tears as we re-met for the first time since 2008 our Fungi & Fibre Symposium in Mendocino, when we happily celebrated your 90th birthday. Our two intrepid Swedish "chauffeurs", Symposium organizers Monica and Ulla, loaded 14 of us into 2 mini-buses to start the lovely trip north to Gysinge, through the endless wheat-golden plains dotted with great round rolls of harvested hay, then up to Uppsala visiting the home of the great renowned Swedish naturalist, Carl Linnaeus, and touring his gardens, even spotting the "twinflower", (forgiving him for delegating the fungi to the lower depths of his plant classification system!) We are fortunately blessed with his binomial method of classification that you insisted I had to learn with the Latin names of your mushrooms I was illustrating! I thank you for that, and encourage (nay, *demand* it!) with my own dye students! It was truly amazing to actually see some of Linnaeus' carefully annotated little notebooks, drawings and species samples..

Then, on briefly to the great silent burial mounds of Gamlan Uppsala, we looked out over and said farewell to the endless golden plains of southern Sweden, it was almost possible to imagine the ancient battles in 13th century times... Now, up into the endless woods, (natural and in "plantations" – Sweden insists that for every tree harvested, a new one must be planted) ever northward, the rolling plains giving away to piney woods laced with fir and birch, a few leaves shimmering gold, an undercover of blueberries and thick lichens promising perfect fungal delights... We even spotted some fungi as we rolled swiftly north, but the drivers could not be bribed to stop, even with chocolate! Finally, after 2 delightful days of this well fed sightseeing journey, we arrived at the site of our 5 day 14th International Fungi& Fibre Symposium - the beautiful old PRO Folk School/Conference Center, next to the Dalälven River in the little town of **Gysinge**, only 30 km inland from Gävle and Biludden, at the Baltic Sea... where 30 years ago I spotted my first *Dermocybe sanguinea*, and a mama moose!

We were amazed and so delighted to embrace this grand gathering of fungi/fibre artists from all over the world ~ 17 different countries were represented this year: England, Scotland, Australia, Estonia, Spain & the Canary Islands, Austria, Germany, France, Canada, USA, Netherlands,

Finland, **India**, Norway, Sweden, Denmark, and **Iceland** (Bold type = new countries, and languages involved!) I only regret that we were so busy, that we didn't have time to get a large group photo of all of the attendees!

And you were so pleased to meet the recipient of the **IMDI Travel Grant Award** this year, a young micro-biologist from India, **Sagarika Devi**, who with her PhD advisor Dr. K. Perumal, is successfully growing and producing eco-friendly textile dyes and pigments from microbial media obtained from macro-medial sources. Samples are collected and cultivated on natural media to grow under optimized conditions, producing a wide range of colored dyes to be used on finely woven **cotton thread**. (The samples of woven cloth that they brought pink, lavender, green and rusty brown were just gorgeous!) ~ These dyes were extracted from *Ganoderma lucidum*, *Coriolus versicolor*, and *Pycnoporus sanguineus* at the Murugappa Chettiar Research Centre whose mission is "Developing technologies and disseminating them to provide sustainable livelihood for poor and marginalized people." Further information about their research and development may be found at <http://www.amm-mrcr.org>. Well done, Sagarika!!!! We all at the International Mushroom dye Institute appreciate this new direction, have much to learn from you!

Our Symposium workshops were held in the lovely old 1800's buildings of the PRO Center, and we enjoyed Carla's aromatic dye baths steaming in the old wood-fired "Pannmurr" (old Swedish "washing machines") next to the river, with yarns dyed every hue hanging from the wooden "fish-skeleton" and blowing in the wind from the trees ~ *Cortinarius semi-sanguineus* without end, and *C. fervidus* (we need to find that HERE!) producing the warm fiery reds and oranges we have come to love, and true BLUES from the recently re-identified *Sarcodon squamosus* – (as opposed to *S. imbricatus* with which we have been confusing it for years), teal blue-green hues from the fragrant *Hydnellum suaveolans* and lovely *S. caeruleum*, plus an unique mossy green dye from *Hydnellum geogenium*, a new one to me... a whole range of new color possibilities to be found in the of the piney forests in the northern latitudes.

Miriam, you were pleased that alum was the only mordant of choice this year! No tin after-baths this time!!! One note – all mushrooms that were used were *dried*, collected over the last 2 years, rather than fresh. All measurements of yarn and fungi were in grams and kilograms with strict proportions – a little different than my "fresh-is-best and more-is-better" California style! But quite predictably successful for dyeing skeins for 100 folks!! Thank you for sweeping the clouds away for our week of perfect weather and finally letting the gentle rain fall the day we all left, encouraging all of those *Dermocybe sanguineas* hiding undercover of the spruce and blueberries, that it was finally safe to come out!

Thank you once again, dear Miriam, for bringing me along on this incomparably colorful journey with you over the last 40 years, and for all of your warmth and generous, enthusiastic encouragement to me in this field of colorful dreams.

Love, **Dorothy**

A Celebration of Life for Miriam C. Rice will be held on Sunday, October 17th,
3 - 5pm at the Mendocino Art Center in Mendocino, CA

Photos by
Dorothy Beebee



Mushroom dye dreams drying

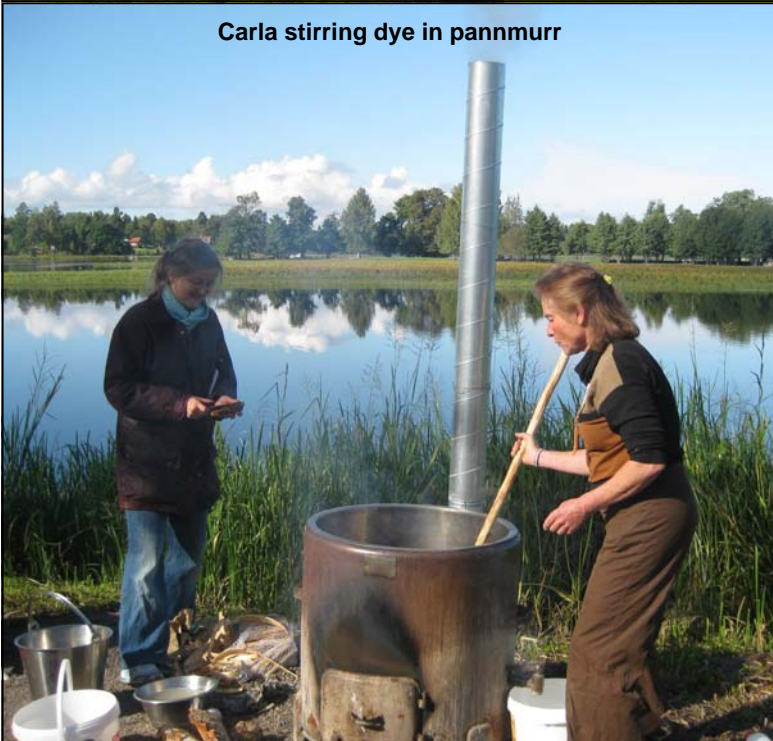


Dermocybe heaven

Statue at Vigeland Park



Carla stirring dye in pannmurr



Another foray to the Sierras included a day of preparation, making sure I had all the paraphernalia that accompanies such an excursion. Make the sandwiches and other food, water, gather the stuff (GPS, walking stick, clothing layers, hiking boots, etc.)

The morning of the 17th was dark at my 5am departure as I went to pick up foray partner Bob Rawson, however it later lightened into a spectacular Sierra day. As we left Bob's house, I had a disquieting thought (premonition?)...are my boots in the car? I stopped at a gas station 2 miles from my house and looked... phew they were there in the back in the pre-dawn dimness.

Off to the mountains with stops for human gas (coffee) and auto gas along the way. We arrived at our first spot to hunt, Lyons Creek area south of Wrights Lake around 9:30. The air was crisp and the sky was clear and we leapt out with great anticipation as the habitat looked perfect.

To the back of the car to put on boots, gather stick and backpack. Alas, it was not to be; "OH NO!!!" I shouted as I realized my mistake...in the dimness of morning, I had grabbed my boots...one from my new pair and one from a pair relegated to backup/work. All would have been fine if I had managed a pair, but...NO!...2 left boots!!! Duh!

After some discussion we lit out to foray...me with one hiking boot and one Teva sandal. This was the case all day long. It turned out to be not so bad as we hiked only flat areas and Tevas are good sandals. The true loss was the sock which became loaded with foxtails, etc.

In the end all was not lost as I still managed about 10 lbs. of porcini. ALSO, the true silver lining was the new technique for finding porcini which I never would have discovered without this mishap: they can be found in the tall grasses by groping around with your toes...

September 18th Salt Point Foray Report

Michael Miller © 2010

At the end of the long dry summer, September forays at Salt Point usually generate some great times, but few mushrooms.

Since we hadn't received any tantalizing reports of fungi from the Field, Jim Wheeler arranged a SOMA Highway 1 Clean-Up Day just like last year. This garners appreciation from the Rangers, tidies up our Favorite Spot on Earth and gives us all a warm fuzzy feeling for fulfilling our Civic Duties.

However, last minute consultations between Jim, Karen Tate and myself concluded that "Maybe There is Something Out There".

The 34 attendees broke into two large groups, and commenced to clear Hwy 1 free of trash (why are there so many Bud Lite cans?) and afterwards headed into the woods toward the North end of Salt Point. I chose a mixed forest of Pine/D.F. we refer to as "Amy's Road". We did not encounter the Fungi-Free Zone we had anticipated. Tina's friend Lindsey, a newcomer to SOMA forays, was the first of our group to spot a chanterelle. We all did the Stop, Drop and Search thing and found several more, some cool Amanita aspera, several Shrimp russulas and headed back toward Hwy. 1 with far more booty than anticipated.

On our way down the hill, we saw a large group of people dressed in bright orange; visible from Geosynchronous Orbit 22,300 miles above Salt Point. We discovered, not followers of the Bhagwan Shree Rajneesh, but Jim Wheeler's group who had been led by Danielle Murray on the straight and narrow pathway of Righteousness directly to one of her "Favorite Spots", where a fine haul of Chanterelles were discovered.

Karen Tate even found Boletus Edulis, the first of the season, at an "undisclosed location" (perhaps the same place where Dick Cheney is hiding, but we are uncertain about the particulars).

Filled with Civic Pride and toting a respectable haul of fungi, we returned to Woodside Campground where excellent dishes, hot and cold were offered up. Newcomers Irena and Tamarra, all the way from Sacramento, donated their first-ever Chanterelles to the Common Good with Danielle instructing them how to clean and cook. The ID table had a lot of great specimens, with Aaron providing identification.

All in All, an absolutely Smokin' Hot first foray of the season. Give us just a sprinkle of the Wet Stuff, and our October 23rd foray should be even better. Be There.

Amanita aspera	Russula brevipes
Amanita Pachycolea	Russula sp.
Boletus edulis	Russula xerampelina
Cantherellus cibarius	Sparassis crispa
Fomitopsis pinicola	Trametes versicolor
Omphalotus olivescens	Thanks to Aaron Miller



SOMA Membership Application and Renewal Form

Regardless of what others may think of me, I wish to become a member of the Sonoma County Mycological Association, a Non-Profit, 501 (c)(3), Corporation dedicated to the promotion of the knowledge and appreciation of local fungi.



(Please Print) New Member Renewal

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone(s): Home: _____ Cell: _____

E-mail: _____

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

Culinary Group _____ Mushroom Forays _____ Cultivation _____

Mushroom Dyes _____ Mushroom Papermaking _____ Newsletter _____

Other ideas/comments: _____

SOMA will not share your info!

Date: _____

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

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

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

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

\$250 for Lifetime Membership with website download!

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

www.SOMAmushrooms.org

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

ANNOUNCEMENTS

Thanksgiving Weekend Mushroom Workshop & Foray, Nov. 26-28

Join **David Arora** for his 21st annual Mendocino mushroom gathering. Mushroom hunts, cooking, lecture, discussion, ID, etc.

To register, and for details, see:

<http://www.davidarora.com/events.html>

FUNGI and FUNGALJUNGAL.ORG present

South American Morels ... in November

A 2010 Exotic Mushroom Foray led by the "Indiana Jones of Mushrooms," Larry Evans

Alexander von Humboldt. Charles Darwin. And other intrepid explorers have traveled to South America. All have been unsuccessful in locating the elusive South American morel. Until now. Join researcher, lecturer, and co-star of the film *Know Your Mushrooms* Larry Evans for this chance of a lifetime to go way off the beaten path in search of morels in the wilds of Argentina. (And in November, when most of your friends in the North will be seeing the first snowflakes of winter!)

Yes, Virginia, there are morels in South America. In the Lakes Region of Argentina, near the Chilean border, and extending for hundreds of miles north and south, the Mapuche people have resisted European influence for centuries, essentially defining the borders of the two countries. This mountainous region is forested with *Nothofagus* (an Antarctic beech) and an ecology very foreign to northern-trained botanists. Yet every November, during the southern spring, savory morels are harvested by the local Argentines for local consumption and export to Europe, where they fetch premium prices because of their out-of-season availability. Can't get enough morels back home? Why not try your hand at South American morel hunting? In November! Details for this excursion are still being finalized but entire week-long trip is expected to cost around US \$1,000 once you get to Buenos Aires (chartered airfare from Buenos Aires to Bariloche in the Andes Mountains, lodging, ground transportation, guides, meals while on forays and mushroom excursions included). Contact Larry Evans at www.fungaljungal.org or Britt Bunyard at www.fungimag.com for additional information and make plans to join us this fall!

Deadline for the November 2010 issue of SOMA News is October 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.

All California Club Foray Albion, California | January 28-30, 2011

Join mushroomers from all over the state for the fourth biannual All California Club Foray, to be held at the recently-renovated Albion Field Station. **Oluna Ceska**, our foray mycologist, will give the featured talk on Saturday night: "Little Brown Mushrooms Demystified." We will collect fungi in the fabulous Jackson State Forest, near Mendocino.

The cost is \$175 per person. All meals Friday dinner through Sunday breakfast are included. **Pre-registration is required.** Contact **Debbie Viess** for more information:

amanitarita@yahoo.com or 510-430-9353. To learn more about this foray, visit:

http://bayareamushrooms.org/forays/accf_2011.html

VOLUNTEER for SOMA!

SOMA News

P.O. Box 7147
Santa Rosa, CA 95407

SOMA
DIVINE MUSHROOM
OF IMMORTALITY
R. Gordon Wasson



SOMA Members

The October 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.

