



# SOMA News

VOLUME 23 ISSUE 4

December 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

December

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

Dec. 18th » Foray—SPSP—10am

**Renew your membership if  
you forgot in September!**

January

**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](mailto: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

### The Fabled Mid-winter Potluck Feast December 10th, 7pm, Farm Bureau

**For SOMA members and their guests. Be there!**



Photo by  
Anna Moore

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SOMA's *Amanita muscaria* logo by Ariel Mahon

## PRESIDENT'S LETTER

### Dispatch From the Duff - December 2010

Our 2010/2011 season is well underway and although not as bountiful as last year at this time, some nice crops of edible mushrooms have been found at Salt Point State Park. The foray last week was interesting from the number of species collected and the quality of the edibles found. About 50-55 hearty foragers had a dry morning and a very wet afternoon ambling through the woods. We gathered under the tarp a little after noon and enjoyed the rice and wild mushrooms prepared by Julie Schreiber and Patrick Hamilton. Everything tasted even better in the blustery wind, rain and chilly air.

On Thursday, November 18<sup>th</sup>, David Arora spoke to about 140 people at the SOMA meeting at the Farm Bureau. We expected about 70-90 guests and added chairs to accommodate one hundred folks. Still, more than forty people sat on the floor, or stood at the back of the room to hear David discuss, "The Wheel of Fungi". Everyone was intrigued with exactly how the night would go and David did not disappoint. Using a recovered Bingo wheel that had been modified to include a "fungal" set of topics, he kept the audience enthralled and in anticipation as his presentation unfolded. Topics on the "wheel" included "Amanita, Matsutake, Foraging, Johnny Walker, and Size Matters" among others. Without disclosing more of the content, the audience had an opportunity to participate in the selection of topics, win a prize if they guessed correctly, and hear a very interesting story or humorous tale of people and their experiences with mushrooms. David's photographs of children and mushrooms they had collected were new to most of us and very popular with all. After extending the opportunity for others to win a prize, the evening ended after 2 hours. Everyone joined in to express their appreciation for the opportunity to hear David Arora speak. Many, many thanks to David for his efforts and timely support of SOMA.

November's foray produced a number of interesting "Found" items. Three very good quality knives and a couple of newer containers were left behind at the wet conclusion of the day. The "Found" items will appear at the December Pot-Luck Dinner . . . or you may contact me through the SOMA website to recover them . . . or if you have an inquiry.

Best regards,

Jim Wheeler



## FORAY OF THE MONTH

**Saturday, December 18<sup>th</sup>**

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.



## MUSHROOM FIBER-ARTS WORKSHOPS AT SOMA CAMP 2011!

**Quick History:** It was way, way back at the first SOMA Camp, (about 14 years ago, at the heat-challenged Soccer Camp up near Boonville), that Miriam Rice was first invited to introduce a workshop in Mushroom Dyes. In later years, after SOMA Camp was moved to the more spacious WellSprings Retreat Center in Philo, Miriam introduced "Papermaking with Polypores" to a small group around the old wood stove – Ah, those were the simple days.... Over the years, Dorothy Beebee took on the mushroom dye classes when Miriam could no longer come, and Catherine Wesley (a former paper-making student of Miriam's), took on the Papermaking workshops... As we moved SOMA Camp to larger and roomier quarters, interest in these fungal fiber arts grew, to the point that we had to start "pre-registering" the attendees to keep the size of classes reasonable in limited spaces. Two years ago, we added **Felted Bowls** with Marilyn Buss, who will expand that this year by adding an "open studio" in **Needle Felting**. Last year **Coiled Basketry** with mushroom dyed yarns was introduced by Gayle Still, who will this year add **Shibori silk scarf dyeing** to our mushroom dyeing options! See how the SOMA Fiber Arts have mushroomed!! **Because of space limitations, all of the following classes require prior online registration on the SOMA Website!**

**MUSHROOM DYE CLASSES:**

**Beginning Mushroom Dyes** is structured for those with absolutely no experience in Mushroom dyeing. Tina Wistrom will provide an introduction to the art of Mushroom Dyes, and the use of mordants and additives to dye samples of wool yarn and silk.

**Intermediate** – Dyers with some previous mushroom dyeing experience will join Dorothy Beebee to experiment with exploring color with pH changes, top dyeing, color mixing and unusual fibers, such as gray wool, soy silk, mohair, bamboo, banana fibers, and others.

**"Dye Your Own!"** On Monday morning, this is for experienced, self-motivated, and self-directed mushroom dyers who bring their own fibers to dye and want to experiment independently with all of the left over mushroom dyes, plus whatever fungal surprises that may have come in

from the Sunday Forays. Dorothy Beebee will supervise the melee!

**POLYPORE PAPERMAKING**

In her all day class on Saturday, Catherine wants everyone to have the FULL experience (and commitment) of ALL that goes into Papermaking! (Ideally this would include finding and picking the polypores, but this year they are being collected on SOMA Forays) The hard and tough polypores will have been pre-soaked in water, and the students do the chopping up into pieces using garden shears, and small hatchets with the harder conks (like *Fomes pinicola* and the *Ganoderma applanatum* "Artists conk") where necessary. Next comes the thorough grinding of the polypore pieces in with water in the Vita-Mix and blenders to make a Slurry, and then the magic of papermaking begins!

**FELTING****Felted Bowls**

Marilyn Buss will lead this popular workshop incorporating wool fleece and mushroom dyed yarns. The emphasis will be on seamless felting techniques around a form, creating a bowl, or maybe even a hat or bag!

**Felting Open Studio**

Following the Felted Bowl workshop, the morning participants may come in on Saturday afternoon and can continue work on their projects, or may join others to explore **Needle Felting**, learning how to create corded jewelry, and/or join in working on a needle-felted tapestry group project.

**COILED BASKETRY**

Back by popular demand is the coiled basketry class that Gayle Still will teach, using reed and a variety of colorful mushroom dyed yarns. Even coiled pendants are possible!

**SHIBORI SILK DYEING**

This is an exciting new workshop that we are introducing this year to SOMA Camp! Gayle will introduce Japanese techniques of dyeing silk with mushrooms that can make a silk scarf look like a wood grain pattern or even mushrooms.



This rickety soul once again rattletapping down the gravelly and dusty back roads of my mind has come upon all sorts of ruts and sinks and pot holes too. Leaving the track after a particularly bad spot and bumping my head on the truck cab's roof I am struck once again with how these sentences make themselves into paragraphs and them into a monthly column mostly on wild mushrooms.

Just about anyone can write or do other creative stuff also. It just takes the doing of it to do it. Yes, that's it.

At work when I tell clients that my job is to put their ideas into a set of building plans I remind them that it's just lines on paper. Writing is the same. Sort of.

Folks I have asked to write something for newsletters have said to me that it is so difficult to come up with enough words to make a story, or an article or even a column. I say b.s. Just look at what we've done so far.

Which brings us to this part: Our fungal season so far has been subject to much conjecture. Will it be a good one? A so-so one? Hmm?

Some of us noticed from on-line pics that the stipes of the early porcini were slender and the mushrooms were growing in towards the boles rather than out under the drip lines. This usually indicates the end of the season. Hmm.

Then fat boys starting showing up. This usually indicates early in the season. Hmm.

(See—you prospective article writers: One can not only appear creative and interesting but wax scientific too, just like in the above two paragraphs. And now we have some more words done for this column. Easy.)

Fortunately this has been a very good and early chanterelle season so far. Salt Point SP has produced more than I can remember as of (11/27) and the East Bay hills are starting too. The matsutake are finished up north in Crescent City, OR, but

have begun down here. And down under tan oaks—mostly. Under Manzanita and hemlock in Oregon and pines in Japan and other trees otherwheres.

(You can make up words, too, if you are a writer and—remember—anyone can be one.)

Many are looking forward to what is being forecast as a fine winter mushroom fruiting of various colors, smells, sizes, species, edibility, new DNA info, and, I suspect, specialness unknown now.

In the past 25 years or so many of our quiet hallowed fungal hollows have disappeared to the thumping trodding sounds of the new masses who have discovered these personal patches of ours. What's up with that, we may ask? Plenty, and we mushroom societies have plenty of blame right here. One of our "missions" has always been to educate those ignorant to the magic of mushrooms and share our wonderments. So we have. And it sort of sucks.

Seems that all kinds of cultures now embrace what was once our local Italian tradition. So what if we aren't Italian—we like pizza, don't we?

Seems that the woods are full of folks snagging this and that that was ours for us alone.

Seems that we talk too much and perhaps I doth protesteth too much.

Why isn't the world like it once was? One reason is that the following recipe had not yet been created so here it is and—if you make it—your future will be forever changed.

This bread will be served as part of a "plowman's plate" appetizer at SOMA Camp Sunday Dinner on January 16 where will be paying homage to our Eastern European mushroom hunting tradition. So what if we aren't Eastern European? We like pyroski don't we?

CLIP & SAVE

### Mushroom Pumpernickel (Camp 2011)

Serving Size: 10 people (approximately 10 slices per loaf)

Preparation Time: 4:00

(Active time: 00:45)

Amount/Measure	Ingredient	Amount/Measure	Ingredient
2 C	Button Mushrooms, Raw chopped coarsely	1 1/3 Tsp	Kosher Salt
1/4 Tsp	Worcestershire Sauce	2 2/3 Tsp	Active Dry Yeast
1 Tb	Black Strap Molasses	4 Tbl	Unsweetened Cocoa Powder
1 1/2 Tsp	White Vinegar	3 Tbl	Dark Brown Sugar
3 1/4 C	Bread Flour	2 C	Warm Milk
1 1/3 C	Rye Flour	2 Tbl	Vegetable Oil
1 C	Corn Meal	4 Tbl	Black Strap Molasses
1/4 C	Porcini Powder	1 Ea	Egg Yolk
		1 Tbl	Water



1. Marinate the mushrooms in the Worcestershire, molasses and vinegar for 1 hour. Drain.
2. Mix the flours and meal, salt, yeast, cocoa, and brown sugar. Add the mushrooms and porcini powder. Mix. Add the oil and molasses to the warmed milk and stir into the above mix.
3. Place in Kitchen Aid type mixer and knead on Speed #2 with the dough hook for about 3 minutes (until it forms a nice dough ball and does not stick against the sides). Add more bread flour or milk as necessary. (Or knead by hand for 15 minutes. If doing so, use corn meal/flour mix to release stuck dough on work surface.)
4. Remove and cover with a damp towel and let rise for 30 minutes. Punch down (use your anger here over lost porcini patches) and form into loaves about a foot long by 5 inches at the center. Cover with a damp towel and let rise for 1 hr.
5. Ovens at 375. Slash the tops 5 times with a very sharp knife or a razor. Mix the yolk and water to make a wash and brush the whole tops of the bread. Bake for 15 minutes, egg wash again, and then cover with foil. Bake another 10-15. Remove to cool.

Extra mushrooms may be added to the top of the bread atop the first egg wash.

Serving ideas : With smoked fish, sausage, pickled mushrooms, yogurt cheese, truffled butter. . . .



## --SOMA CAMP 2011 PRESENTS--

### **“HOMAGE TO THE EASTERN EUROPEAN MUSHROOM HUNTING TRADITION”**

#### **-Table Top-**

##### Plowman's Dinner Plate

Mushroom Sausage, SOMA Mustard, Pickled Mushrooms, Smoked Salmon,  
Yogurt Mushroom Cheese, Mushroom Pumpernickel, Mushroom Butter

#### **-Soup-**

##### Hungarian Mushroom Soup

#### **-Salad-**

##### Mushrooms, Beets, and Baby Greens with a Walnut Vinaigrette

#### **-Entrees and Sides-**

##### Polish Wild Boar Ballotine with Roasted Mushroom Sauce

\*

##### Russian Vegetable and Mushroom Pie

\*

##### Czech Savory Potato and Mushroom Pancakes with Mushroom Gravy

\*

##### Slovakian Spinach Puree with Feta and Mushrooms

\*

#### **-Dessert-**

##### Pashka, Citrus Glazed Kulich and Candy Cap Caramel Sauce

SOMA Executive Chef: Mycochef Patrick Hamilton

Chefs de Cuisine: Julie Schreiber and Jill Nussinow

Executive Pastry Chef: Shelly Kaldunski

The SOMA Epicureans



## SOMA Camp Cometh

We are honored to have renowned mushroom raconteur, Gary Lincoff returning to SOMA Camp this year!

**G**ary Lincoff - author of "The Audubon Society Field Guide to North American Mushrooms" and the new "The Complete Mushroom Hunter"; featured in the 2009 film "Know Your Mushrooms" and on The Martha Stewart Show (search show website: Gary Lincoff); instructor at The New York Botanical Garden; chief mycologist at various forays, including NEMF 2010, NAMA 2011, The Telluride Mushroom Festival (1981-2010), and the Gary Lincoff Mushroom Mania Western Pennsylvania Foray (2001-2010). Over the years he has led mushroom study tours to over 30 countries on every continent except Antarctica. He has also written 6 plays about mushrooms, including 3 that were performed at the 2007 and 2009 SOMA Camps.

More info here: <http://somamushrooms.org/camp/camp.html>



Here is the Saturday Night Camp Menu. **Bring an appetizer to share:**

- Wild Mushroom Salad with Barley and Bacon-
- Russian Mushroom and Potato Soup-
- Snickerdoodles-

## THE OREGON COAST REPORT

Anna Moore © 2010

**F**ollowing a dry September, the rains came, and have kept coming, but the freezing cold is still holding off - just temps in the 50's for the most part. After a slow start, the king boletes and others (*Boletus mirabilis* and *fibrillosus*) decided to make a big show. With all the rain and warmth the giant kings melt down quickly but I did manage to photograph a nice one with the cap over 18 inches across and a huge base. My dehydrator has been running nightly. And finally the *Amanita muscaria* appeared in huge numbers, almost like we saw in Alaska this August. Beautiful groupings of red and white; one area had over a hundred buttons coming up. The "pines" (Matsutake)

took a vacation but new buttons are now beginning to appear so the season is not over. Winter chanterelles (*Craterellus tubaeformis*) and hedgehogs (*Hydnum repandum*) can be found in good numbers and size. And finally, the red and orange gilled dermocybes (for dyeing) are making their appearance. So I should be able to collect and dry them for SOMA camp. And, oh yes, this has been the year of the golden chanterelle here, too, as I've been collecting them since July and new buttons (a fifth fruiting?) are showing up in the green moss. It's still a wonderland on the coast and in the lower elevations of the Cascades.

Photos by Anna



## Excerpt from the SOMA yahoo group...

Editor's note:

**S**OMA member and benefactor Connie Green started a buzz on the SOMA yahoo group list by describing a method for blanching mushrooms, specifically chanterelles. David Arora went out of his way to poo-poo this at our recent club meeting by stating that boiling mushrooms has been around for centuries. Maybe so, but I have found that many experienced chefs were not aware of the blanching method and are excited with the great results. Here is a report from SOMA member **Nicole Novak** on her experiments excerpted from the yahoo group.

David Arora said "In the recipe given by Patrick for blanching chanterelles, he specifies 30-45 seconds. I am curious, what happens after 45 seconds? Do the mushrooms explode? Dissolve? Become sour? In my experience one can be quite relaxed about it -- one or two minutes is no problem and it would be interesting for someone to see what happens if you boil them longer."

Well, David et al, here you go.....we picked a few chanterelles today (*Cantharellus cibarius*) and got home early, so I decided to get some empirical data together for this group. I attempted to reduce variables to a bare minimum, but certainly taste and texture is in the tongue and mind of the taster, so do your own tests if you dare..... this test process does take a fair amount of precious time away from the forest, but it was certainly worth it to me!

I took about 8 ounces of fresh picked chanterelles and dropped them into 3 quarts of boiling filtered water to which I added 1 T sea salt just before adding the mushrooms. I scooped and drained out approximately 1/4 of the batch at intervals of 45 seconds, 2 minutes, 4 minutes, and 5 minutes. I



then sautéed each batch separately for 6 minutes in 1 teaspoon of high end butter and a pinch of salt over medium low heat in an All Clad frying pan (! not non-stick). If I had turned the heat up to high as you would normally do with fresh mushrooms to sauté out the excess liquid, I would have ended up with burnt butter, thus the low heat.

These are my impressions:

The 45 second blanched chanterelles seared very nicely in the butter, had a WONDERFUL sweet nutty taste and a firm pleasant texture.

The 2 minute boiled chanterelles seared almost as nicely, had a GOOD sweet nutty taste and a firm but not AS firm pleasant texture.

The 4 minute boiled chanterelles had hardly any sear, were quite bland, and were kind of soft.

The 5 minute boiled chanterelles had no sear, were really bland, and unpleasantly soft.

A bonus to this test: We also got a small *Sparassis crispa* which I love to eat, but hate to clean and up until now, did not really like the results when sautéed. They are ok cooked slow in a stew, but still were lacking something in the texture category. I decided to try the blanch trick with the sparassis and was THRILLED with the results of a 45 second blanch in lightly salted water. Much better texture, flavor still good!

All of the above will be tossed back into the sauté pan to reheat, I'll add a dash of nutmeg and some heavy cream and toss all of this over some seared mallard breasts.

I want a gold star.

## November 20<sup>th</sup> Salt Point Foray Report

Michael Miller © 2010

**O**nce again, reports of impending rainstorms of Biblical Proportions were predicted for our foray on Saturday, November 20<sup>th</sup> at Salt Point. Around 9 A.M. at Woodside we were squinting at the cloudless, sunny skies and there were comments of "No Rain Today!" Fortunately, Jim Wheeler (A.K.A. Our Fearless Leader) stated unequivocally that we all needed to roll up our sleeves and get the big tent awning erected pronto, and, "Get back from your forays by Noon for Pot Luck". At approximately 12:01 the fountains of the great deep were broken up and the windows of the Firmament were opened, and the rain was upon the earth.

We all did, however, have an excellent, dry foray before the sprinkles hit. Jim & Friends guided newcomers around Woodside while Danielle and Karen took a large group just north. Aaron and I brought two groups to the North end of the park. We had reconnoitered two areas in the north end of the park the day before and found a couple boletes and observed a bounty of

other interesting fungi. Aaron took his group to the best spot and this turned out to be the Promised Land for boletes that day, with several of his group getting lucky, some only minutes after taking the Left Hand Turn up the hill. All foray-goers were pleased with the great diversity of species found.

Returning to Woodside we were greeted by our very own MycoChefs Patrick Hamilton and Julie Schreiber with delicious mushroom soup and rice to accompany the wealth of dishes brought by that day's participants.

The Big Bloom of Boletes for all you alliteration-lovers, has not yet materialized, as the long cool summer seems to have changed the season for a lot of our favorite fungi. But excellent Porcini in smaller numbers were found November 20<sup>th</sup>, with additional subsequent discoveries. More will be coming. To quote our Governor, "We'll be Back". On December 18<sup>th</sup> at 10:00 to be precise. Join us again!

*Agaricus augustus*  
*Amanita. francetii*  
*A. muscaria*  
*A. pachycolea*  
*A. panterina*  
*Boletus edulis*  
*Cantharellus formosus/cibarius*  
*C. subalbidus*  
*C. tubaeformis*  
*Clitopilus prunulus*  
*Craterellus cornucopoides*

*Dermocybe semisanguineus*  
*Gomphidius oregonensis*  
*Gomphus clavatus*  
*G. floccosus*  
*Hydnum repandum*  
*Hygrophoropsis aurantiaca*  
*Lactarius fragilis*  
*Leccinum manzanitae*  
*Naematoloma fasciculare*  
*Phaeolus schweinitzii*  
*Russula brevipes*

*R. fragrantissima*  
*R. olivescens*  
*R. rosacea*  
*R. xerampelina*  
*Suillus brevipes*  
*S. caerulescens*  
*Tricholomopsis magnivelare*  
*T. rutileus*  
*Trimetes versicolor*

Thanks to **Aaron Miller**



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## Alaska Foray—August 2011

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Editor's note:

More folks have expressed interest in this adventure. If you are considering this trip, **I suggest you get in touch with me soon so you don't get shut out.**

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.

Read about the experience in the September SOMA News in an article by Anna Moore. 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](mailto:somanewseditor@somamushrooms.org) For facility questions ask Bill White, 832-439-8473 <http://www.alaskasportslodge.com/>

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## 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](mailto:lamorr@pacbell.net) or call: (707) 293-6070**

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## 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](mailto: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](mailto:lamorr@pacbell.net) or call: (707) 293-6070**

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## What's for dinner?...a tasty, sautéed Karl Johan!

I was mushroom hunting with a Danish friend yesterday and she sent me this tidbit of Danish etymology:

"I looked up the word for *Boletus edulis* in Danish. Of course I remembered it when I read it. It is called "Karl Johan" after a Swedish king who also ruled over Norway and favored these mushrooms. When there are years of lots of rains and lots of porcini we say it is a Karl Johan year. I guess that was true here last year. In Denmark they are common under beech as well as pine trees.

The boletes are called rørhätte. Rør for tube (pore) and hat for the cap."

From **Ruth Stiles** via the MushroomTalk yahoo group list.

The French-born King Charles XIV John popularized *B. edulis* in Sweden after 1818, and is honored in the local vernacular name Karljohanssvamp.

King Carl XIV John of Sweden and Norway (1763-1844)...

My kind of royal...just another boleteovore...





## **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](http://www.SOMAmushrooms.org)

**YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!**

## **ANNOUNCEMENTS**

**Deadline for the January 2011 issue of **SOMA News** is December 21<sup>st</sup>.**

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

[SOMAnewseditor@SOMAmushrooms.org](mailto:SOMAnewseditor@SOMAmushrooms.org)

### **41st annual Fungus Fair**

Mycological Society of San Francisco

December 4th and 5th, 2010

Lawrence Hall of Science

1 Centennial Drive

Berkeley, CA

<http://snipurl.com/1incqi> [mms\_mssf\_org]

◆ The American Truffle Company Introduces the Inaugural Napa Truffle Festival Presented By Lexus

black truffles, cultivation and culinary programs, leading truffle scientists, Michelin Star chefs, fabulous food and wine pairings, a truffle orchard excursion, epicurean market and more...

**December 10–12, 2010**

<http://www.napatrufflefestival.com/>

◆ 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.

<http://snipurl.com/1d2y49> [www\_ptreyes\_org]

### **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](mailto:amanitarita@yahoo.com) or 510-430-9353. To learn more about this foray, visit:

[http://bayareamushrooms.org/forays/accf\\_2011.html](http://bayareamushrooms.org/forays/accf_2011.html)

### **Los Angeles Wild Mushroom Fair**

February 12-13, 2011 (Saturday-Sunday)

<http://www.lamushrooms.org/calendar.html>

Ayres Hall

The Los Angeles County Arboretum & Botanic Garden in Arcadia (301 North Baldwin Ave., Arcadia)

Featuring Wild Mushrooms in natural habitat displays, mushroom collecting forays, mushroom cultivation and cooking demonstrations, illustrated presentations and mushroom-themed vendors.

## **SOMA Camp January 15th—17th**

**More info:**

<http://somamushrooms.org/camp/camp.html>

**Gary Lincoff is our featured speaker!**





## SOMA News

P.O. Box 7147  
Santa Rosa, CA 95407

## SOMA

DIVINE MUSHROOM  
OF IMMORTALITY

R. Gordon Watson



### SOMA Members

The December 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.

