



# SOMA News

VOLUME 23 ISSUE 5

January 2011

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

## CAMP! ALL ABOUT CAMP! CAMP!

### WINTER/SPRING 2011 SEASON CALENDAR

#### January

**SOMA Camp 2011**  
**January 15th—17th**  
**Registration closes Jan. 5th**

**Jan. 18th » Meeting—7pm**  
**PLEASE NOTE:**  
**THIS IS A TUESDAY!!!**

Sonoma County Farm Bureau  
Speaker: **Gary Lincoff**

#### February

**Feb. 17th » Meeting—7pm**  
Sonoma County Farm Bureau  
Speaker: TBA

**Foray Feb. 19th » Salt Point**

#### March

**March 17th » Meeting—7pm**  
Sonoma County Farm Bureau  
Speaker: TBA

**Foray March. 19th » Salt Point**



### 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.

### Gary Lincoff

**"The Arms Race between Ants and Fungi -  
how growing mushrooms can really test you"**

**Tuesday, January 18<sup>th</sup>**  
**7 PM at the Farm Bureau**

**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.



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SOMA's *Amanita muscaria* logo by Ariel Mahon

## PRESIDENT'S LETTER

Dispatch from the Duff--

After summer's lack of local mycological activity and not planning any SOMA events, the calm Northern California fall produced a feeling of ease and helped to prepare the Board to anticipate the winter rains to come. By the time December arrived, the excitement was palpable and the scheduled events dictated a significant amount of flurry.

Early in December, SOMA staffed an information booth at the MSSF Fungus Fair in the Lawrence Laboratory of Science. About 2000 people attended over the rainy two days and had the opportunity to cast their eyes on many, many mushroom presentations. More than 270 species were identified and on display. Julie Schreiber, Gene and Rachel Zierdt, and Tim and Lee McCarthy-Smith showed off the SOMA display and answered questions. Most everyone who stopped by was impressed by our Display Case, which features examples from the SOMA group's crafts and activities. All those who tried the "Aroma-Rama" jars had a lot of fun and enjoyed the olfactory challenge. A number of people became members on the spot and a couple of folks signed up for SOMA Camp. Also, the first sales of the 2011 SOMA T-shirts and drinking glasses were made.

SOMA Camp planning has occupied a number of people for more than a few hours, especially Linda Morris, Gina Kuta and Lou Prestia. The schedule for classes has been set, volunteer program assignments are completed, and other necessities put into place. Registration is on target to meet the minimum number of participants and ensure another successful fund raising camp. We will attempt to improve acoustics in the main hall by installing curtains across the room during our event. Another group tried the technique and reported excellent success in reducing distracting noise from other areas of the hall. We will have more to say about noise control at camp and plan to ask everyone to assist in the effort.

There will be a Silent Auction at SOMA Camp as in year's past. Donations have been slow, but we have an excellent still life with mushrooms and fruit, donated by Linda Morris. Please check your closets, or safes, or areas used to store special things and determine, if you might be able to part with an object d'art or inanimate object d'amour for SOMA's benefit. Thank you!

The yearly December Pot Luck at the Farm Bureau was very well attended. Over 45 members came with their special dishes, recipes, and examples of mushrooms used. All of the food was spectacularly flavorful and fresh. I tasted everything . . . and all dishes were excellent because of their quality and diversity, and the culinary skills of their creators. It was the best Pot Luck of all those I've attended.

Our Foray on Saturday, December 18<sup>th</sup>, was exciting and productive. The weather turned out to be much better than predicted, although it did rain hard at times. Li Hui Tsai and I carpoled to Woodside Campground and arrived just as the clouds parted, the sun appeared, and brightness filled the group area. We thought this was a very good omen. However, heeding the Schreiber Principle, from the General Theory of Rain Prevention, we raised the tarp smartly and in near record time. Then it rained . . . mostly a little, but sometimes a lot. See Michael's report and summary of that day. Many, many thanks to Li Hui Tsai, Finola Diaz, and our Mycochef Patrick for preparing hot dishes. They were immeasurably appreciated and helped to assure a very good day in the woods, leaving all of us wanting to return for the next foray.

All this activity has left the SOMA Board a little breathless, but not overwhelmed. We are adapting to the change of season and the dramatic increase in pace of business with confidence. However, the Board has learned a thing, or three, along the way and plans to make haste slowly in the coming weeks.

Foray Finds:

- **Black knife sheath**
- **White ceramic bowl with blue line on lip**
- **White flat ware spoon**

Please contact me if you would like them returned.

Best regards,

-Jim Wheeler

## FORAY OF THE MONTH

There is no club specific foray scheduled for the month of January unless you count the several forays that will be part of SOMA Camp. The next organized club foray (aside from camp) will be in **February**. Look next month for details.



## SOMA CAMP MUSHROOMS TO DYE FOR

It's that magical time of the year again, when BAGS of mushrooms start mysteriously appearing unannounced on my doorstep or left mysteriously on the hood of my car, or by its back wheels...giant *Pholiota spectabilis* ("Laughing Jim"), *Pisolithus tinctorius*, *Phaeolus scwheinitzii*, ... and then there are the friends who come to the SOMA Camp bearing gifts – Anna Moore bringing red-to-dye-for-Dermocybes from Oregon, Tom Horvath offering bags of dried *Omphalotus olivescens* from over toward Sonoma, with their enticing promise of violet and green dyes (depending on the phase of the moon – sorry, Darwin!) SOMA Camp is going to have some colorful times up at Harriman Hall this year!

My side porch has a Laundry basket full, yes, A LAUNDRY BASKET full of *Ganoderma applanatum* for Catherine's polypore paper class – thank you, Mary Olsen, and all of you other SOMA folks have been heeding the call to arms (I mean polypores).

There will be a lively time a grinding away and mixing up slippery slurry turning those priceless polypores into perfect paper all day on Sunday at SOMA Camp!

And the space behind my woodstove – well the photos speak for themselves - what you can't see is the paper bags of dried Hydrellums and Sarcodons way over on the other side farther away from the stove. You walk into my little home on the hillside and are met with an amazing...uh ..."aroma" of woodsmoke and drying fungi, and I wonder why my asthma is so uppity this time of year? Oh well.....I keep the inhalers handy.

So be sure to check out the mushroom madness over in Harriman Hall at SOMA Camp this year – Folks, there's more to do with mushrooms than just eat them! The colors will last a lifetime, where as the taste and flavor of **Mushroom Sausage, Pickled Mushrooms, Yogurt Mushroom Cheese, Mushroom Pumpernickel, Mushroom Butter**, ...well what can I say? Each to his/her own!!!

Primo *Phaeolus scwheinitzii*

Mushrooms drying by the woodstove

Mushroom-dye-bounty

"One Dog More"

We all look at our getting older in different ways and I figure that I'm down to and up for one dog more. My Australian Shepherd best buddy, Danny Boy, is going on 13 and like me is slowing down a bit and no longer chomping on one to get out and go as we two used to always seem to want to do.

On our first mushroom hunts together up in Crystal Basin he was just a little fuzz ball of fun and curiosities who'd run this way and that or be stalking birds and bugs, or trying to jump over logs but face planting instead. There was this one downed spike that became a marker of his growth and thus his ability to jump over it, or not. As weeks went by and we hiked together up around there I'd be walking and looking for mushrooms and he'd be scampering like the little truck he was but he stopped the face plants and actually could get up on that log, look back at me puppy triumphantly, and proceed with hunting for his own doggie treats.

For years he'd jump up onto the passenger seat of our trucks but now I help him in with a pat on the butt. I don't need that but when I get out I don't immediately move smoothly as I used to. It takes me a few steps to unfold. Getting up in the morning we check out each other both stretching our own ways, grunting just the right amount, testing out our backs and other important parts, going outside for the first sniff together of the new day, and then we pretty much settle back down into whatever our routine continues on to be. Our former hour or so of jogging has become a shorter one with fewer hills.

Getting old sucks—but it sure beats not.

And this porcini season was surely beaten badly by last year's bonanza. But the coastal golden chanterelle season was a whopper and it does appear that many of our favorite winter mushrooms will be having a big year. Already (12/22) there are thousands of baby blacks in known spots and even in spots new to seasoned pickers too. Tubies or winter chanterelles or yellow foot—you know those once called *C. infundibuliformis* but now *C. tubaeformis* skinny things growing along dead wood that taste better dried than fresh? Zillions of 'em. The year for hedgehogs should be as good as last. Matsutakes will be just okay. Pig's ears are so prolific right now that almost unbroken fairy rings, some 30 feet in diameter, of them can be seen in the woods. If you can eat the wooly chanterelle, well—you got a bunch to pick from. What else?

Anybody know of any forest fires this past summer? Looks like we had another summer free of big burns. Oh well.

The fall Sierra porcini season was fabulous and perhaps the spring one will be also.

There will be no perhaps when it comes to SOMA Camp being great again this year. This grand shebang began as what was thought of then as sort of a little too hair-brained and too expensive idea of SOMA co-founder Darvin Deshazer. (Certainly not the only time folks have looked at him askance.)

Then Camp was guided later by Linda Morris and Charmoon "putting on a show in their parents' garage for the neighbors" kind of event and that has evolved into, ah, a bigger show in a bigger place for a bigger audience. I was there at Darvin's invitation for the first one cooking with the Late Great Rick Sajbel and serving the Late Great Herb Saylor 15 years ago. Darling Darvin, the Lovely Linda and your Madman Mycochef, with an appearance by Charmoon, will be there this year too. And about 97 other very important volunteers.

(BTW--For those who still do not know, or care, Charmoon named me "Mycochef." And the rest is history. Or historical factuality. Or historians, if I wrote them.)

Fifteen years doesn't sound like that long ago until one really does look back. Clinton was in his first term, it was years before 9/11 and we hadn't heard of Bin Laden, and it was a few years after we'd invaded Iraq for the first time. The Giants were still some years away from building Pac Bell Park and the Niners were finishing first, as usual, in the NFC West.

And Darvin (in his wild, wacky, and youthful days?) thought up SOMA Camp. Nice.

And what also was nice and reminded me of a long while ago: I met Willie Mays the other day. Shook his hand. Still has the famous steel vise grip and that twinkle in his now not so good eyes. While waiting and looking at this just about magical man I swear I saw him running crazy-like, every part of him moving wild, his cap flying off on his way to another fabled basket catch, or maybe it was him bouncing up off the ground, batter's box chalk on his back, dusting off and just staring and daring Drysdale or Gibson to throw one even close to over the plate. . . . Say Hey, Willie--it was like meeting God.

Which really does not at all bring us to the recipe part of the column, but it did. These are my favorite of the many pickled mushrooms presented in a Foragers' column over the years.

CLIP & SAVE

Russian Style Pickled Mushrooms (Soma Camp 2011)

Serving Size: 10 Preparation Time: 30 minutes  
(Make several days ahead to allow flavors to develop)

Amount/Measure	Ingredient	Preparation	Amount/Measure	Ingredient	Preparation
1 C	Red Wine Vinegar		2 Cloves	Garlic	smashed
¼ C	Sugar		2 Tsp	Sea Salt	
¼ C	Red Wine		1 Tsp	Caraway Seed	
1 Lb	Button Mushrooms, whole, medium stems cut off		1 Tbl	Vegetable Oil	
				Water To Cover	
3 Ea	Cloves		1 Tbl	Brandy	
3 Ea	Bay Leaves				

Toss it all together and bring to a boil then simmer for 15-20 minutes or until the mushrooms are tender, drain. Set the liquid aside. Sprinkle brandy over the mushrooms while they are still hot. Stir. Allow the alcohol to mostly evaporate then put into an air tight container, cover with the reserved liquid, and keep refrigerated for up to a few weeks. (I am not certain exactly how long these will keep safely but the pH is very low so they should be fine for a while and—if you've made them correctly—they will be gone anyway real soon.) Happy holidays!





# You Didn't Miss The SOMA Potluck Feast Again?



Photos by Rowbear





My husband is obsessed with mushrooms. I've been putting up with it, but I did not realize how serious the situation was until a dear friend suggested a "Mushroom Intervention". I was gradually becoming aware of some goings-on that were out of the ordinary when one day Jim said, "Honey you are out of half and half (for my morning coffee) – I'm just going to stop at the Palace (market), after I get the mail, and pick some up for you."

What? Are we newlyweds? I became suspicious immediately and vowed to begin monitoring his behavior.

Eight hours later he had not returned from the shopping trip.

I started to think, "How much of his Social Security do I actually get? Has he lived long enough for me to get the Maximum Benefit?" I was worried. I thought about calling his cell phone, but since he never picks up, I did not.

Way after dark he bursts through the door, hungry for....FOOD. He was wet and dirty. I asked him to wipe his feet.

"Where have you been, honey?"

"Well, I was on my way home when my eye caught a shape at the edge of the road. I thought it might be an *Agaricus agustus*, so I slammed on the brakes. This young woman in a BMW 750i rear ended me (in your dreams). It took forever for the cops to come."

"Are you hungry?"

"Yeah! I was thinking we could defrost a steak and have it with this 'Prince'.

I know I am probably not alone in being a Mushroom Widow or Widower. Therefore I have decided to start a column devoted to answering emotional and etiquette questions related to mushroom foraging and mushroom foragers' relationships. You can send your questions and pleas for advice to:

[marymalarkey@sbcglobal.net](mailto:marymalarkey@sbcglobal.net).

Friends of mine have already submitted questions:

Dear MM,

I have a friend whose husband is totally and completely obsessed with mushroom hunting. It is driving her crazy. Any ideas?

BF Karen

Dear BF,

I suggest she join the California Native Plant Society. There are sure to be men there who are totally obsessed with Native Plants. She can find someone to trade husbands with. She won't have to get a new wardrobe because the attire is very similar.

MM

Dear MM,

Your column is totally sexist. I am a completely obsessed female mushroom forager.

TC

Dear TC,

Good for you. More power to you.

MM



## THE OREGON COAST REPORT

Anna Moore © 2011

Way too much rain and temps in the 40's and 50's have made mushroom hunting less attractive. Lots of winter edibles are coming out of the Brookings area, but around Florence the season is coming to a close. The commercial

matsutake season just ended but the "pines" are still coming up (it's a long season for them here). Winter chanterelles and *Hydnum repandum* and *umbilicatum* are still abundant. Time to head for California!



Photos by Anna





**SOMA Camp is almost full! Still a few places left. Act now to avoid disappointment!**

**Camp registration closes on January 5th. Do not get wait-listed. If you plan on attending, the window for registration is rapidly closing!**

Did you ever notice how interesting, earthy, eclectic, intelligent, individualistic and fun-loving, mushroomers can be?

No??

Well, come to SOMA Camp. See for yourself and be part of the experience.

It's easy as 1-2-3, virtually.

Register online at

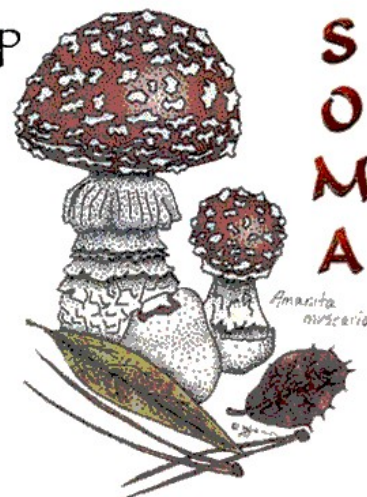
<http://www.somamushrooms.org/camp/registration/index.php>

or via US mail or call 707-823-1376 for more information. You'll be glad you did!!

## SOMA Wild Mushroom Camp

January 15 -17, 2011

Enjoy 3 fungi filled days of wild mushroom forays, feasts and fantastic workshops in lovely Sonoma County, California! Hurry in for last minute registration at <http://somamushrooms.org/>



Sponsored by the Sonoma County Mycological Association

## December 18<sup>th</sup> Salt Point Foray Report

Michael Miller © 2011

Despite forecasts of pounding rain, floods, mudslides, locust plagues and rigged elections, a sizable group of SOMA stalwarts plus a bunch of hearty first-timers showed up at the Woodside Campground last Saturday. All the recent precipitation has definitely done the trick, fungally speaking, with a huge variety of beautiful and choice edible mushrooms discovered. Hedgehogs, Golden & White Chanterelles, Black Trumpets, Matsutake, Oysters and many others were found in abundance by the 48 hunters who joined us.

The rain was minor and everyone appeared well-prepared with their best foul-weather gear. Fearless Leader Jim took a large group around the Woodside Campground with excellent luck. I took a group up the hill past the water tanks on the Central Trail where the thick Huckleberry had proven to be abundant with Hedgehogs in the past. Aaron took an adventurous group up Kruse Ranch Road to the Upper Stump Beach Trailhead where they had the best luck of all, with lots of Hedgehogs, Chanterelles, Matsutake and Oyster mushrooms. Two of their group, distracted by Matsies and an Oyster log, lost the group and the trail and ended up thumbing a ride on Highway 1 until they could rejoin their group at the trailhead. Much thanks to Janet Leisen

and Cricket Swanson who dutifully remained at the trailhead until their riders returned. This is a good time to comment on an obvious fact: Many experienced mushroom hunters DO get lost. So blow your whistle, try to regain the trail and if this fails simply continue downhill, and you'll always end up on Highway 1.

On a damp day, hot food is always appreciated when returning from the woods. Mycochef Patrick Hamilton made excellent Thai rice and hot mulled cider. Li-Hui made delicious hot soup, and Finola Diaz brought literally gallons of fantastic Galician Stew, even firing her stove back up to serve those who had returned late from the North end of the park. Science Advisor Darwin DeShazer identified all the mushrooms brought back, and ID cards were written for every specimen so forayers could return with their copies of Mushrooms Demystified in hand. This is really helpful to all of us who want to take our time, look things up in our books and try to learn, without having to bark out a million questions.

All told, it was a slightly damp but extremely satisfying foray. We will have no regular SPSP foray in January, but mushrooms are everywhere, so people are strongly urged to get up off your comfy chairs and head out into the woods while the gettin' is



Photos by Michael



### Wild Times at the Wild Table

December 14, 2010

**I**t has been a long time since I sat up half the night reading. But a cookbook? That is exactly what I did after having snagged a copy of "The Wild Table" during David Arora's Stand Up Comedy Evening at SOMA's November meeting. The cookbook was right there, inches from my hand, atop Gene Zeirdt's Little Table of Fungal Delights in the SOMA bookstore. I couldn't resist.

And later, at home, with a big glass of red wine in that same hand, I couldn't resist turning each page. Here was the cookbook I'd been looking for. What a treasure trove. Good bye Euell Gibbons.

Connie Green and Sarah Scott bring their considerable complementary talents to "The Wild Table – Seasonal Foraged Food and Recipes". The full page photographs by Sara Remington are just exquisite. A glorious package.

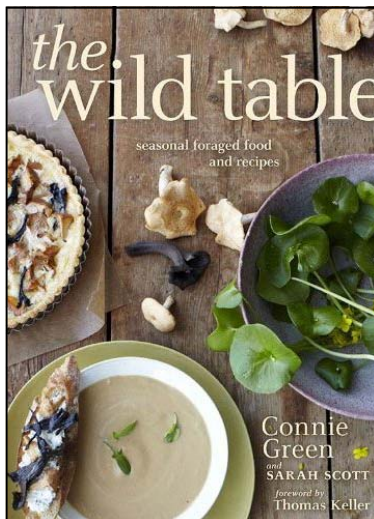
Mushroom recipes take up about half the book (just a wild guess). The other half is devoted to edibles you've wondered about as you hunt mushrooms: huckleberries, elderberries, fiddleheads, miner's lettuce, rose hips, and juniper berries. And plenty more you had no idea you'd ever consider eating: stinging nettles, ramps, sea beans and spruce and fir tips.

I spent many hours this fall picking huckleberries. I managed huckleberry pancake syrup, huckleberry vinegar and sorbet and ice cream on my own. But huckleberry pudding cake, or blondies or even jam, never occurred to me. I guess that why I'm the one buying the cookbook.

A few days ago my son was visiting and enjoying flipping through the book.

"What are ramps?", he asked innocently.

"Take a look off the deck. See those wild iris-y looking grassy plants?" (I'd only recently discovered them myself – while weed whacking. What's that onion smell?)



Ramps are also called wild leeks, but that's promising too much.

So out he went. Next thing I knew he was hosing off a giant bundle of freshly pulled green onion/scallion looking plants. Then before I knew it he was sautéing the whole plant – greens, bulbs and even the little hairy filaments at the end – in a bit of bacon fat. We had them with steak, baked potatoes and freshly picked chanterelles. They were delicate and delicious. What a wonderful surprise! They have another recipe for pickling ramps, so he took half our hillside home with him. His roommates are mad picklers.

The first recipe I tried was milk braised pork with yellow foot mushrooms. The mushrooms melt away in the milk braising liquid, resulting in a thick, luxurious mushroomy sauce. Perfect rainy day fare.

Next I tried "Chicken Fried Puffball Steaks with Creamy Mushroom Gravy", substituting a gigantic abalone mushroom for the puffball. Following the instructions precisely, it turned out beautifully. The batter is a keeper for any other deep frying. This ain't no heart healthy meal.

The wild fennel pollen with broiled fish is a marriage made in foodie heaven. And I can hardly wait for the Second Annual Morel Camping Trip to try the morels roasted over a campfire in a hole-y wok. Connie Green says this is the ultimate tribute to morels.

On the other hand, I don't think I'll be stuffing morels with a pastry bag anytime soon. I have my limits.

I had never heard of sea beans, a marsh plant. The tiny ends of them are a salty and crunchy treat. There's a place on Highway 37, near Sear's Point, where you can park and walk through the marsh on a boardwalk. I'll be stopping to do some shopping.

I love this cookbook. It is arranged nicely, with "kitchen notes" on cleaning, and preparation, various cooking methods, tips, techniques and storage information. Extremely helpful – I found answers to some cooking problems that have had me bewildered.

"The Wild Table" will be available at \$33, which is \$7 off the cover price, at Mushroom Camp. Buy it there or contact Gene Zeirdt. Support fellow member Connie Green, and SOMA at the same time. Or get it at your favorite indie bookseller.

2011 can be the beginning of marvelous new foraging adventures for you and the people for whom you love to cook.

**Mary Malarkey**

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### **Journalist Anna McHugh at SOMA Camp — — Tell her your stories!**

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#### **DESCRIPTION OF PROJECT:**

What do the poisoned Emperor Claudius, the Aztec storm deity Quetzacotl and a 5,500 year old Ice Man have in common? They were all crazy about mushrooms! For thousands of years, people the world over have cherished mushrooms as food, medicine and a gateway to the divine. Why do some people love mushrooms? What can we learn from them? "Crazy About Mushrooms: Conversations With Fungus Fanatics" is a radio documentary that explores these questions.

"Crazy About Mushrooms", will be an hour long documentary that will be distributed free of charge to radio stations all around the country for Earth Day, 2011. Funded by a grant from the Corporation for Public Broadcasting and supported by KVMR-FM in Nevada City, CA I am meeting with mushroom luminaries from all over and bringing their stories, and the story of the mysterious mushroom, to light.





## **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 February 2011 issue of **SOMA News** is January 21<sup>st</sup>.

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

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

## **SOMA Camp** **January 15th—17th**

**More info:**

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

## **Gary Lincoff is our featured speaker!**

### **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.

### **2011 NAMA**

Dr. Dick Homola

Memorial Foray

**Thursday, August 4 – Sunday, August 7**

Hosted by The Western PA Mushroom Club

An excellent foray is planned for you.

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

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

There will be 20 walks to choose from.

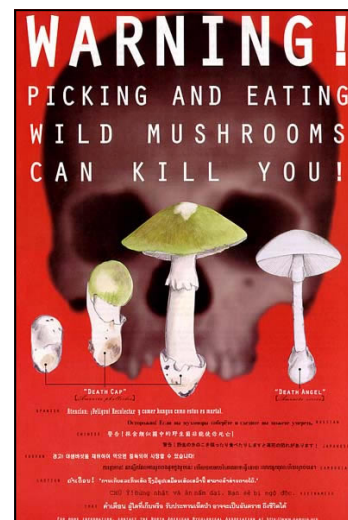
There will be 25 exceptional mycologists and presenters to help you learn mushrooms.

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

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

More info:

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





## SOMA News

P.O. Box 7147  
Santa Rosa, CA 95407

## SOMA

DIVINE MUSHROOM  
OF IMMORTALITY

R. Gordon Watson



### SOMA Members

The January 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.

