



# S O M M A

VOLUME 24 : 2

OCTOBER 2011



## SPEAKER OF THE MONTH

**Leon Shernoff**

October 20th at 7pm

## **Boletes come of age**

Three hundred years ago, all gilled mushrooms were placed in the genus *Agaricus*. Back then, all pored mushrooms were also placed in the genus *Boletus*. While *Agaricus* has long since been split into hundreds of smaller groups, the boletes have only had a few genera broken off. But mycologists have been getting better at defining the species in small groups of mushrooms that were previously considered “complexes” -- the honey mushrooms and the chicken mushrooms, for example. Come and learn what some of those small groups in the boletes are, and why some of them are now being recognized as new genera. As with the honey and chicken mushrooms, these new distinctions help us do better in our determinations of mushroom identity and edibility.

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## CALENDAR

October 5th ----- Board Meeting at 7pm

October 20th ----- Speaker at Farm Bureau at 7pm  
*Leon Shernoff, Editor of Mushroom the Journal*

October 22nd ----- Foray at Salt Point State Park

November 2nd ----- Board meeting at 7pm

November 17th ----- Speaker at Farm Bureau at 7pm  
*Matt Trappe*

November 20th ----- Foray at Salt Point State Park

December 1st (Thursday) ----- Board Meeting at 7pm

## LIMERICKS BY CHARMOON

There once was a ranger named Stumpy  
He was known for being real jumpy  
If he found you exceeded  
The five pounds that you needed  
He would get very grumpy

I once knew a family, you know  
They’d pick everywhere they go  
They traveled a lot  
And filled many a pot  
Until they went to the snow

## EMERGENCY MUSHROOM POISONING ID



After seeking medical attention, contact Darvin DeShazer for identification at (707) 829-0596. Photos should be emailed to: [muscaria@pacbell.net](mailto:muscaria@pacbell.net) and need to 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% sure of the identification of any and all mushrooms before you eat them!

This is a free service for hospitals, veterinarians, and other concerned citizens of Sonoma County.

## FROM THE FRONT DESK

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## President's Letter

### DISPATCH FROM THE DUFF

The first foray of the 2011 season occurred on another lackluster day in the landscape of Salt Point State Park. Well, maybe not. It was a glorious day, sunny, mild temperatures . . . a perfect day to be in the woods. The first couple of hours were dedicated to clean up along Highway One, in the north part of the park. Quite a few trash bags were filled and about 125 pounds of debris were collected. But there was plenty of time afterwards to do a little mushroom hunting. Everyone found a small bunch of chanterelles and then finished the afternoon by enjoying very, very tasty food. Many thanks to all who made and brought such delightful dishes for our lunch under the pines.

We were pleased to feature Aaron Miller and Nhu Nguyen at the September Speaker's Meeting at the Farm Bureau. Aaron Miller presented the work he completed and submitted to the Healdsburg Science Fair. Nhu Nguyen reviewed his graduate studies in the Bruns Laboratory at UC Berkeley. Their description of their work engaged the audience and held everyone's attention throughout the evening. Aaron and Nhu highly deserve the recognition and awards from the SOMA Scholarship program. Aaron completed a study of fungal diversity in three types of plant habitat at Salt Point. For a detailed description of his work see the May edition of the SOMA Newsletter.

Nhu described his lifelong interest in symbiotic relationships, the intricate and complex biological and chemical interactions that exist between organisms. He reviewed his earlier work with yeasts that live in the gut of beetles and other insects. He worked mainly with neuropterans (lacewings, fishflies, dobsonflies), and found interesting groups of yeasts that reside within them. The work resulted in discovery of a large number of new species, which led to a practical notion of brewing "Beetle Belly Beer". Not a lot of demand at the moment, but one's curiosity was sparked. Nhu's current research is focused on fungal-bacterial symbiosis systems that reside within the root-tips of ectomycorrhizal fungi and other fungi. His objective is the solution to the question "is there bacterial specificity in ectomycorrhizal root tips?" In addition, he is interested in how gene families are involved in this symbiosis.

Nhu Nguyen arrived in Berkeley in 2005 from Baton Rouge, Louisiana. His trip across the Southwest to California took a few months. He visited a number of towns, historic sites, and geologically interesting places, whatever caught his eye or appealed to his curiosity. The car he drives made the trip and, indeed, it does have a certain look to it. It seems to reflect the many interesting experiences and adventures they had along the way.

Publicity for SOMA Camp has begun and I urge all members interested in attending to register as soon as possible.

Best regards,  
Jim Wheeler

## EDITOR'S NOTES

I appreciate any and all feedback, contributions, and donations:  
[SOMAnewseditor@SOMAmushrooms.org](mailto:SOMAnewseditor@SOMAmushrooms.org)

Ben Garland

# SALT POINT FORAY REPORT

Michael Miller

The Summer of 2011 has been milder than usual at Salt Point, but still bone dry. So we had few expectations of finding choice edible mushrooms but remained eternally hopeful, as we mushroom hunters tend to be when facing long odds. BUT, didn't we expect the same last year and were surprised to find quite a few edibles? Yes, the key is knowing how to search for summer chanterelles. Last September Danielle provided the expertise and we were richly rewarded by her assistance.

This year, as always, our Fearless Leader Jim Wheeler organized a Highway 1 clean-up, which garners appreciation from the rangers. This is particularly important as they plan to allow SPSP picking by

permit-only starting this year, and Jim's extensive efforts in working out a suitable plan plus our clean-up efforts have put SOMA in the category of the Good Guys in the eyes of the officials.

During the clean-up, we spied Hal and Katherine Ferguson lugging an orange trash bag and a tee-shirt full of chanterelles. They very kindly led us to a great picking spot and taught us the method of searching underneath large ferns to find chanterelles, going so far as to locate mushrooms and direct others toward the bounty. We all learned a new skill and offer our gratitude to Hal and Katherine.

Our group was small, with only 10 SOMA stalwarts in attendance, but we all found mushrooms and headed back for potluck. Two people brought hot food and excellent side dishes and desserts gave us all more than we could finish. Thanks to Finola for bringing hot food as she always does.

A fine September foray was had by all. October should be even better if we give appropriate sacrifices to the rain gods. Hope to see you all out there next month.



# MUSHROOM OBSESSION / FUNGIMENTAL FRUSTRATIONS

Mary Olsen

Dear MM,

I recently joined SOMA because I am very interested in identifying edible mushrooms to enhance my cooking repertoire. Now, when we hike in the woods, my husband complains that it is no longer a hike, but something more like a trip to the mall where he has to come along and look at odd, alien fungus' he couldn't care less about. Please help me save my marriage.

Running on Empty in Sebastopol

Dear Running on Empty,

I suggest you take him to the mall three or four times a week until he gets his head straight. Or, alternatively, refer to the hidden advice in the query above: bring a waterproof blanket with you on your next "hike" and promise him that at the end of the hike you'll have a BIG surprise for him. That should keep him interested for a few months.

Good luck with that!

MM

You can send your questions and pleas for advice to: [marymalarkey@sbcglobal.net](mailto:marymalarkey@sbcglobal.net)

## JOIN SOMA!

Membership in the Sonoma County Mycological Association (SOMA) is a great way to meet and interact with other mushroom enthusiasts, learn more about identifying fungi, and share interests such as cooking and cultivating mushrooms. Sure, most of what SOMA does is open to the public, but wouldn't you rather join SOMA and get all the goodies?

Check out our membership page on the web...

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

# Antipodean Fungal Adventures!

Megan Romberg, *guest columnist and 2003 scholarship winner*

Why was there a New Zealand 50 dollar note in the April issue of the SOMA newsletter? Presumably for the mushroom illustration and not as foreshadowing for this article! Indeed, NZ is a fantastic place to bird-watch, botanize and foray for all sorts of fascinating natural wonders. (By the way, the bird is a kokako (*Callaeas cinerea*), and the fungus is *Entoloma hochstetteri*, known in Maori as werewere kokako, a reference to the blue wattle of the kokako.)

In May 2011 I had the opportunity to participate in the 25th Fungal Foray in New Zealand, organized by the Fungal Network of New Zealand (FUNNZ) (<http://www.funnz.org.nz/default.htm>). (If you ever have the chance to travel to NZ, try to plan your trip to include this annual event!) The foray is held in a different area of New Zealand each year, and this year was held near Lake Taupo. The lake, in the center of the north island, lies in a caldera formed by volcanic eruption beginning 27,000 years ago. Today, the area is renowned for its trout fishing, hot pools, lake activities and beautiful landscapes. I arrived at the foray after a 3.5 hour drive south from Auckland, through sheep farms and picturesque small towns, and joined a group of fellow forayers in the Kaimanawa regional forest southeast of Taupo, in the drizzling rain. The forest is a Nothofagus forest, locally known as beech, but different from the northern hemisphere beech (*Fagus spp.*). On my first trek through the area (my first real foray since arriving in NZ) I saw a number of mushrooms similar to species I was familiar with in California, including *Russula*, *Clavaria*, *Cortinarius*, *Armillaria* and new-to-me fungi including *Chamonixia pachydermis*.

After an exhilarating afternoon of collecting, I returned to the foray headquarters at the Taupo Tauhara Retreat Centre to have a peek at what the rest of the group had found. The foray is organized each year in conjunction with a NZ organization, Landcare Research, which houses an extensive herbarium and culture collection (<http://www.landcareresearch.co.nz/research/biosystematics/fungi/foray/>). Each specimen collected at the foray is given a number and those of interest are dried and preserved for the herbarium. I was allowed to take specimens not destined for the herbarium and try them in some test dyepots, with some exciting results (see photo). I'd not



Photo credit: Megan Romberg

allowed myself to get too excited about the prospect of finding any mushrooms with dye potential, so I was very pleasantly surprised, and pleased I'd have something to add to my talk. One day of the annual foray is dedicated to a colloquium. Topics this year included molecular detection of *Cortinarius* species in soil, fungi associated with kowhai (*Sophora spp.*) and fungi found after a forest fire in southern Australia. I gave a talk on the process of dyeing with mushrooms, and think I sparked interest in at least one audience member (now the proud owner of a copy of *Mushrooms for Color*).

For me, the highlight of the foray came on my third day, when I accompanied Landcare scientists and others to the Craters of the Moon, a thermal area close to Taupo. Taupo lies close to Rotorua, a somewhat more famous geothermal area full of geysers, mud pools, cultural activities and adventure activities, including "Zorbing" (riding down a hill inside a clear plastic ball). Taupo has its own collection of geothermally active areas, including sites that house geothermal energy plants. Craters of the Moon is a relatively undeveloped thermal area and can easily be explored in a morning. My particular interest in going to this area was because I'd been told it was one of the only places in NZ where *Pisolithus* could be found.

The taxonomy of *Pisolithus* has been the subject of some work in recent years. Once given the name *P. tinctorius* worldwide, it is now recognized there are at least ten species in the genus (Martin et al. 2002). Only three of these are found in New Zealand, and only in geothermal areas and associated with *Kunzea ericoides* var. *microflora*. Known locally as kanuka, *Kunzea spp.* are native NZ plants that grow throughout the country. Kanuka has a wide variety of medicinal uses in Maori culture, including treatment of skin conditions with kanuka oil. Prostrate kanuka is the predominant plant species of Craters of the Moon, forming a mat on the thin crust of ground among steaming craters. The plant owes its ability to grow in such an extreme environment to its ectomycorrhizal relationship with *Pisolithus spp.* (Moyersoen and Beever 2004). It is also interesting to note that although *Pinus radiata*, Monterey pine, is the predominant forest plantation species in NZ, apparently, early introductions of *P. radiata* did not include *Pisolithus* as an ectomycorrhiza, and *P. tinctorius*, associated with pine in the northern hemisphere, is not present in pine forests of NZ.



Photo credit: Megan Romberg

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# Antipodean continued from page 4



Although the day started out rainy, as we wandered into the valley of the Craters of the Moon the clouds parted and we were provided with an exceptionally beautiful morning, vapour clouds rising from the ground. The first *Pisolithus* fruiting body was found within 5 minutes, alongside the path leading into the valley from the parking lot. As we wandered amongst the steaming landscape, I was astounded by the abundance of the *Pisolithus* sporocarps. Although much smaller than their Californian cousins (1-5cm in diameter vs. 10-20cm in diameter), they were everywhere! It appeared that nearly every kanuka plant had a mascot *Pisolithus* growing next to it, an association that research at Landcare showed extends to the roots of the kanuka plants as well, demonstrating the symbiotic relationship between the two organisms.

The *Pisolithus* were fruiting everywhere, on the edge of the path, precariously perched on the rim of misty vents in the crust, far as the eye could see. I controlled myself and gathered only what I felt was a reasonable number of representatives. (We had a Department of Conservation permit, and permission from the site owners to collect fungi.) True to form, the *Pisolithus* from the extreme edge of the world produced beautiful and abundant dye, and I've gained even more appreciation for this gorgeous fungus with unfortunate common names like "dead man's foot". For NZ kanuka, the "dead

man's foot" is a precious life-giver.

## References:

Martin, F., Díez, J., Dell, B., Delaruelle, C. 2002. Phylogeography of the ectomycorrhizal *Pisolithus* species as inferred from nuclear ribosomal DNA ITS sequences. *New Phytologist* 153: 345-357

Moyersoen, B., Beever, R.E. 2004. Abundance and characteristics of *Pisolithus* ectomycorrhizas in New Zealand geothermal areas. *Mycologia* 96: 1225-1232

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*Megan currently works for the Ministry of Agriculture and Forestry in New Zealand, identifying fungi and bacteria associated with imported goods, and on plants throughout New Zealand. She received a PhD in Plant Pathology from the University of California, Davis. During her PhD research Megan received a SOMA scholarship in 2003 which allowed her to expand her work on Fusarium into research on the dye potential of some Fusarium species. Megan was also an assistant Mushroom Dye teacher to Dorothy Beebee at SOMA Camp in 2005, bringing an important scientific background to the discussions and experiments with the mushroom pigments!*

## **MUSHROOM CAMP 2012**

It's time once again to get SOMA's Wild Mushroom Camp on your calendar for 2012. This year only the first 50 SOMA members to register before November 15th will be able to get to Early Bird Pricing of just \$275, a savings of \$50 (regular price of \$325 for the weekend). The dates for camp are January 14th to 16th, 2012.

For the 15th year of camp, we are going to have another great line up of talks, workshops, forays and cultivation activities. Our special guest speaker, Andrew Weil, M.D., will regale us with his Sunday evening talk, "Mushrooms, Nutrition and Health"

Dr. Weil has a long history of dealing with a variety of plants and fungi dating back to the early 1970s when he wrote his first book, *The Natural Mind*. Currently, Dr. Weil is Director of the Arizona Center for Integrative Medicine at the University of Arizona, where he also holds the Lovell-Jones Endowed Chair in Integrative Rheumatology and is Clinical Professor of Medicine and Professor of Public Health. The Center is the leading effort in the world to develop a comprehensive curriculum in integrative medicine, which of course includes using mushrooms preventatively and therapeutically.

Dr. Weil maintains a popular website, Dr. Weil.com ([www.drweil.com](http://www.drweil.com)), writes a syndicated newspaper column, "Ask Dr. Weil," and appears in video programs featured on PBS. He lives in Tucson Arizona, USA.

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

# A Bear in the Bed, Silver Salmon Streaking, Gypsies in the Woods, Several Well-Coiffed Bald Eagles, and Other Tales Too

Patrick Hamilton

As many now know Alaska has just seemingly recently become the place to go in the late summer for mushrooms and other good things. Your reporter has been amongst these folks for a few years now and welcomes all of you to the bounty that is Alaska. Friends and I have gone for fungi and cooking since the mid '90s and into British Columbia and the Yukon since the early '70s for mushrooms and fish and wildlife viewing and Canadian food (okay—strike that last part).

Anchorage is only a 5 ½ hour flight up the road, so to speak. It's an hour earlier or later (as in they are later to see things) depending upon how you view stuff. Where you were when you were born, I think, helps figure such out. Might have to do with that pesky “spring backwards” or “fall forward” thing too.

This year I was invited for the first time to perform mushroom culinary magic in the small town of Girdwood—the only ski resort in Alaska. This little place is framed by glaciers and gracious mountain peaks and is only a 40 minute drive down the Seward Highway from Anchorage (a boring city) along incredibly beautiful Turnagain Arm. You know—truth is—Alaska is incredibly beautiful almost everywhere.

Turnagain Arm exhibits one of the greatest tidal bores in the world and in this whelming surge Beluga whales sometimes ride. Ghost-white and rather small these are pretty darn cool to see only a few yards from shore gobbling up usually almost anything they can get into their always smiling mouths. We were told that this time they were coming up behind the bore following the running silver (Coho) salmon. When the tide is out there is almost no water except in the very middle of this 2-4 mile wide bay (as it is, really) and then it is too shallow for most of the fish and the whales to swim up. Interesting and odd to see the great differences between highs and lows. Only other tides I have seen like that are in the Queen Charlotte Islands further south off B.C.

BTW, Ole Captain James Cook, a long time ago (1760's?), thought he had found an “Inside Passage” but instead had to turn around, again. . . .

The Good Doctor (and SOMA presenter) chemist/naturalist/seaweed harvester/surfer dude/Chinese medicine man, Ryane Snow, and I were traveling companions to The North on this trip in late August and early September and we converged upon the muskeg and birch, willow, cottonwood, spruce and hemlock woods with the grace of bagged Sandhill cranes (two per day hunting limit!), or orcas on Ludes and other things of that like. We were ready.

The first morning in a B & B provided for us in Girdwood Ryane casually mentioned over really bad coffee (flavored, old, instant we found in a cupboard) that a young black bear was scampering in



the vegetable beds in the house across the street. I saw the bear and took a picture of the beds, without the bear (now gone), and it is one of those “you'd have to be there moments.” There really was a bear, right there. True. Really. (In fact we were told that over 150 live right close to this town surrounded by wilderness on three sides and very frequently are seen all over.)

A few days later The Girdwood Fungus Fair dinner was held in the rather snazzy Alyeska Lodge (many, many, restaurants in there) with me working with this good guy executive chef of the whole place (Michael Cairns). We had a great time together; he learned a wee bit about mushroom cooking, and I realized what it's like to work in a gigantic two story kitchen with an elevator connecting them and which was making food for up to 7 different venues at the same time. Yikes.

Other stuff: During our morning walks Ryane and I would pick boletes from alongside the roads (and kind of in people's yards, but—heck—they were ignoring them). And also on our morning strolls we saw salmon spawning in a small stream that ran under the main road of town. Ever see them spawning up close? Depending upon the species they turn different colors, their mouths change shapes, and some even grow “hump backs.” To my knowledge that doesn't happen to humans but it might cut down on the world's population if it did. Could.

Connie Green and another SOMA member (Kathy Faircloth) arrived from SFO during the dinner and said that the dining room was real pleased with the evening. Felt good because I was actually intimidated (me!?) cooking in that real fancy place for the first time with unknown kitchen personnel. Fortunately, SOMA Camp kitchen

*Continued on page 7*

# A Bear in the Bed continued from page 6

is much, much, easier, especially after all these years, and the folks who help there are now all buddies whose strengths are known.

After a few more days of new-to-Ryane and Kathy mushroom hunting in those lovely northern rain forest mossy woods, some lichen identifying (Kathy is an amateur lichenologist), hiking, wild life looking, and other Alaskan activities we all took the ferry from the nearby real small terminal town of Whittier, which is one of the strangest places we'd ever seen. Locals, by others, are called "Whidiot" we were told. Or is it "Whittiot?" Wonder what they call us?

The boat ride is a lovely trip that goes by commercial fishing boats, glaciers, bays, sea mammals and birds through the famous (and sadly infamous site of a horrible environmental accident—remember the Exxon Valdez?) Prince William Sound. It's 3 ½ hours to the small fishing village of Cordova where this would be Mycochef's third fungus festival as guest chef in the same fairly nice harbor-side restaurant.

To make a rather not so nice story real short (but not sweet) that resident chef who was working me was, um, ah—difficult. Three years now there have been three different head chefs and it is not all that simple to ease one chef into another chef's kitchen. As in: "Who the heck are you to be coming into my Alaskan kitchen from Sonoma County?"

Even my glowing personality, vast mushroom and culinary knowledge, and other fine traits did not help this year. We'll see about next year and me going back to that kitchen. But it is strongly rumored that the dinner will be a week later and that means that another site ("Orca Adventure Lodge"—check it out on-line) can accommodate us and that chef is a great guy introduced to me last year by Cordova resident and SOMA presenter David Grimes. Hooray.

But we did somehow accomplish (not too difficult in Alaska) a great time enjoying Cordova's activities even though there was only one day of sunshine outdoors and none in that kitchen at all.

Connie and Kathy had to leave days before we did and they flew out in not so bad weather in a small plane airline back to Anchorage and then to Seattle and then right to Sonoma County Airport. Ryane and I had several more days to play in and explore the Chugach National Forest. Beautiful, even in the rain.

But our time was unexpectedly made even better by the fact that on the day we'd planned to leave and come home the seas were 50' and the winds 55 m.p.h. (no way out of there). Hmm, what to do, what to do? So we bought one-day fishing licenses and drove the only highway for some Coho salmon fishing over on the 18 Mile River (that would be 18 miles out of town. . .). Nailed them. Ask Ryane how we did.

Cordova is a world-class salmon sport fishing destination but that was the first time I had the opportunity to go. That pesky cooking thing gets in the way.

When it was pouring rain we did daily still go berry picking and mushroom hunting. Lots of one of my favorite fungi and soon to become one of Ryane's too—Gypsy mushrooms (once *Rozites caperata* but now *Cortinarius caperatus*)—were found sort of camped out in troops in the moss. We did not buy a horse from the Gypsies, BTW. An Irish grandfather told me to never do that. Never have.

Another common mushroom around Cordova is the rapandum hedgehog. "Biscuits." Big and fat and tasty too—just like ours here. Boletes of various species are found including the "Alaskan Bolete" (*Boletus edulis*) and a common, handsome, very bitter blue-staining one, the *B. coniferarum*. Yellow foot (*Craterellus tubaeformis*) are also abundant. We did that poaching method (45 second blanch prior to sautéing) on them and they were much crispier! It works on some fungi really well.

There were several good looking bald eagles around there. They like to sit atop dead tree spikes and such and just sort of park there all handsome and pretty waiting mostly for dead or dying salmon along the shores. There were also 1,000's of kittiwakes, some Bonaparte gulls, Aleutian terns too, but not so many birds in the woods. Almost none at all.

One night for our hosts I made dinner (actually I did that a lot for them—good food = good friends) and it was Hungarian goulash, with moose. Rump roasts of last year's shot-by-our-host big bog boy cut into strips and made into the simple dish was a hit.

Yeah, yeah—so how about a local report about what is happening here in Northern California, you ask? Golden chanterelles, rapandums, and huckleberries on the North Coast, porcini up in the Sierras, and even a few rapandums out at Pt. Reyes. It is also time to pick elderberries for syrups and jellies.

The upcoming season at Salt Point should be very interesting for many reasons (think "changes") which will be revealed as soon as those are put into an official form and announcement by SOMA and the Salt Point authorities. I hope this does not sound odious. It won't be for most of us who understand that if we want to continue to utilize public lands things just won't be the same as they once were.

Food part: For that dinner in Girdwood there was one particular recipe I made up in my head but had never, not once, tried before. But Chef Cairns, his chefs, and I served it to 125 diners who paid \$75 for the mushroom dinner. Chef was surprised I had not tested it (often I do not) but thought it looked good on paper.

Might not be enough to put you in Alaska if you make this dish but it will surely make friends for you.

*Recipe on page 9*



# OREGON COAST REPORT

Anna Moore

The Oregon Coast is DRY. Autumn has arrived but no rain for over 2 months. Still there is fungi out there and after an 8 mile hike in the dunes the last day of summer, here's what I found: Lots of golden chanterelle buttons, lobsters, perfect young dyer's polypore mushrooms (*Phaeolus schweinitzii*), several species of Amanitas, one matsutake in the sand, hard as a rock *Catathelasma ventricosum* buttons – destined to become giants if the deer don't eat them, a yummy soft orange *Laetiporus conifericola*, and a wonderful unknown polypore growing on a huge old growth spruce's limb way up in the tree. It was a great day in the woods.





# Garlic-Sautéed Cabbage with Black Chanterelles and Juniper Berries

6 servings - 30 minutes

Amount	Measure	Ingredient	Preparation Method
1	Head	Cabbage, green, large	trimmed
2	Tbl	Olive Oil	
8	Cloves	Garlic	chopped small
2	Tbl	Butter	
4	Oz	Black, dried, rehydrated	left whole
1 1/2	Tbl	Juniper berries	chopped

1. Cut the trimmed cabbage into a wide chiffonade (about ½" strips). Place into boiling water, add salt, cook 10 minutes or until just tender. Drain in a colander under running water to stop the cooking. Set aside.

2. Heat the oil over medium and cook the garlic until just golden brown. Remove from the pan with a slotted spoon. Set aside.

3. Sauté the blacks in the butter and with the olive oil from the garlic for 20 minutes over medium until very soft. Set aside.

4. Heat the same pan over medium high, add the cabbage, then after 5 minutes add the mushrooms and the juniper berries and cook 10 minutes to brown the cabbage a little. Add the garlic and heat for a few more minutes. Salt and pepper to taste.

Keep warm until served.

## NEWS OF INTEREST

### NON-SOMA EVENTS

*Provided for informational purposes only.*

#### All California Club Foray

Albion, California

January 27-29, 2012; \$175 per person

510-430-9353 or [incredulis@yahoo.com](mailto:incredulis@yahoo.com) (David Rust)

*Join mushroomers from all over California (and beyond) at the Albion Field Station near Mendocino for the fifth All California Club Foray. With the NAMA foray coming to California in December 2012, we decided to modify the schedule a bit and offer folks a preview of great California winter fungi! This foray is scheduled during the heart of the winter mushroom season, and is close to excellent mushroom habitat. Meals and the company will be divine! Best of all, the price is right: Friday night through Sunday noon includes all meals and lodging, guided forays and evening entertainment.*

#### Sunshine Coast Mushroom Festival

Madiera Park, BC (50 miles northwest of Vancouver)

October 15-16th; \$45-75 per person

<http://www.scsroom.org/> or 604-741-9866

*Activities include a gourmet 3-course meal with wine pairings, a presentation by Larry Evans entitled "Andes to the Amazon: Mushrooms from the Other America", and guides forays.*

#### Annual Wild Mushroom Exhibit / Show

Puget Sound Mycological Society

Mountaineer's Club, 7700 Sand Point Way NE, Seattle, WA

October 15-16th; \$10 (\$5 students/senior citizens)

<http://www.psms.org/exhibit.html>

*The PSMS Wild Mushroom Exhibit is one of the largest and most complete in the United States. Over 200 varieties of wild mushrooms will be displayed, identified, and classified as edible, poisonous, or valueless as food.*

## AROUND THE WEB

### MYCOTAXON 116

*A new Cortinarius species (subgenus Phlegmacium) associated with oaks in California is described. Cortinarius xanthodryophilus is a commonly encountered representative of the fulvoid bulbopodiums and is characterized by predominantly light to dark yellow colors, distinctly emarginated bulb, weak alkali reaction, and association with oaks. Based on phylogenetic analysis of nrITS sequences, it is placed in the /pseudoglaucopodes/humolens clade.*

<http://www.ingentaconnect.com/content/mtax/mt/2011/00000116/00000001/art00035>



# SOMA

PO Box 7147  
Santa Rosa, CA 95407

## Issue 24:2 OCTOBER 2011

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**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

From the south:

- Go north on Hwy 101
- Pass the Steel Lane exit then take the Bicentennial Way exit
- Go over Hwy 101 (heading west) and then right on Range Ave
- Turn left on Piner Rd and go about 1/4 mile
- Turn left into Farm Bureau parking lot at 970 Piner Rd

From the north:

- Go south on Hwy 101
- Take the first Santa Rosa exit for Hopper Ave/Mendocino Ave
- Stay left on the frontage road (it becomes Cleveland Ave)
- Turn right on Piner Rd and go about 1/4 mile
- Turn left into Farm Bureau parking lot at 970 Piner Rd

