



SOMA

VOLUME 24 : 4

DECEMBER 2011

DECEMBER POTLUCK

It's time for the annual **SOMA Wild Mushroom Potluck Dinner on Friday, December 9th at 7pm.** Every month during the season we have a foray with a potluck afterwards and the eats are always great! But the Wild Mushroom Potluck is different. This is for **members (and their guests) only**, and the members pull out all the stops creating wonderful mushroom dishes.

As always, we require a specimen of the wild mushrooms used in the dish and we provide a detailed information tag to inform people of the ingredients used in preparing your dish. If you'd like to fill out the ingredient information in advance, see the Potluck Dish Information form on page 9. We will have extra copies to be filled out at the potluck, if needed. **Be sure to bring your own place setting.** Hope to see you there!

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CALENDAR

December 1st (Thursday)	Board Meeting at 7pm
December 9th	Potluck Dinner at Farm Bureau at 7pm
December 17th	Foray at Salt Point State Park (tentative)
January 4th	Board Meeting at 7pm
January 14-16th	SOMA Mushroom Camp
January 19th	Speaker at Farm Bureau

LIMERICKS BY CHARMOON

I once knew a guy in the Navy
He was a little bit crazy
He'd pick worms from his 'shrooms
Sauté with cardoon
And make a very strange gravy

Here's another story about Flo
She thought she was in the know
Until one time she had
Some mushrooms go bad
And she poisoned her best friend Joe

EMERGENCY MUSHROOM POISONING ID



After seeking medical attention, contact Darwin DeShazer for identification at (707) 829-0596. Photos should be emailed to: 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.

THE SONOMA COUNTY MYCOLOGICAL ASSOCIATION (SOMA) IS AN EDUCATIONAL ORGANIZATION DEDICATED TO MYCOLOGY. WE ENCOURAGE ENVIRONMENTAL AWARENESS BY SHARING OUR ENTHUSIASM THROUGH PUBLIC PARTICIPATION AND GUIDED FORAYS.

FROM THE FRONT DESK

SOMA OFFICERS

PRESIDENT

Jim Wheeler

SOMApresident@SOMAmushrooms.org

VICE PRESIDENT

Vacant

SECRETARY

Karen Kruppa

SOMAscretary@SOMAmushrooms.org

TREASURER

Julie Schreiber

SOMAtreasurer@SOMAmushrooms.org

COMMITTEES AND BOARD MEMBERS

BOOK SALES

Gene Zierdt

CULINARY GROUP

Chris Murray

SOMAculinary@SOMAmushrooms.org

CULTIVATION CLUB CHAIR

Vacant

FORAYS

Michael Miller

SOMAforay@SOMAmushrooms.org

MEMBERSHIP

George Riner

SOMAmembership@SOMAmushrooms.org

MUSHROOM DYE COORDINATOR

Dorothy Beebee

SOMAmushroomdyes@SOMAmushrooms.org

MUSHROOM PAPER COORDINATOR

Catherine Wesley

(707) 894-7725

SCHOLARSHIPS

Rachel Zierdt

scholarships@SOMAmushrooms.org

SCIENTIFIC ADVISORS

Darvin DeShazer

(707) 829-0596

muscaria@pacbell.net

Chris Kjeldsen, Ph.D.

(707) 544-3091

chris.kjeldsen@sonoma.edu

SOMA CAMP DIRECTOR

Linda Morris

SOMAcampinfo@SOMAmushrooms.org

SOMA CAMP REGISTRAR

Lou Prestia

SOMAregistrar@SOMAmushrooms.org

SOMA NEWS EDITOR

Ben Garland

SOMAnewseditor@SOMAmushrooms.org

SOMA WEB MASTER

Martin Beebee

SOMAinfo@SOMAmushrooms.org

VOLUNTEER COORDINATOR

Lee McCarthy-Smith

Volunteer@SOMAmushrooms.org

President's Letter

DISPATCH FROM THE DUFF

Truffles, often claimed to be the second most expensive food in the world after saffron, was the topic of Matt Trappe's talk at our meeting, Thursday, November 17th.

Matt is a research ecologist at Oregon State University. His specialties are disturbance ecology (particularly fire), mycology and soil microbiology, DNA and isotopic analysis, forestry, and botany. In addition, he is keenly interested in truffles and is co-author of, "The Field Guide to North American Truffles".

That evening, Matt worked his way through the taxonomy of truffles to cover genera that had both above ground and below ground fruiting bodies. He pointed out a number of inconsistencies in the nomenclature, due to recent discoveries and the addition of DNA analysis to the mix. Matt spoke of the compounds in truffles that give the flavors and aromas that so many enjoy in French, Spanish, northern Italian and Greek cooking. He outlined his techniques for infusion of truffle oil and butter and how to best preserve their aroma and flavor.

Matt also made a special appeal and request to his audience. He and other scientists are working on a project to assay west coast chanterelles for bioaccumulation of Cesium-137 resulting from the nuclear accident at Fukushima. Please see the details of his request:

I would like to sample a broad latitudinal range of the west coast, and for this I ask your assistance. I need collections of chanterelles in amounts of ~100g dry weight, along with a similar weight of soil and about 1 liter of surface litter from the area of each fungal collection. Soil should be collected from the same depth as the base of the stipes. It would be great if we could get 3-5 chanterelle/soil/litter sets from each of several different sites in your region, but I know your time is valuable and I would be grateful for anything you could provide. Of course, please include site location data with each sample. Although my primary focus is on chanterelles, if you are inclined to send samples of other fungi (including saprobes and truffles, of course) we will happily analyze them. Perhaps you could spread the word to students, friends, and colleagues to broaden the sampling range. I sincerely hope levels are below thresholds that would indicate hazards to human health, but currently we have no data. I am collaborating with Dr. Kathryn Higley at the Oregon State University Radiation Center, which will perform the lab work, and we hope to have publishable results by the end of the year.

Your assistance will be gratefully acknowledged in the resulting publication. Please don't hesitate to contact me if you have any questions.

With utmost gratitude and best wishes,

Matt Trappe -- Matt.Trappe@oregonstate.edu

Our Membership Pot-Luck is Friday, December 9th, at 7pm, at the Sonoma County Farm Bureau. Please remember to complete the recipe form and provide an example of mushrooms used in preparation of your dish. Also, bring your own eating utensils and holiday cheer. The Farm Bureau kitchen will be open for use if a dish has to be warmed. Please ensure your membership is current.

Best regards,
Jim Wheeler

SALT POINT SOMA FORAY REPORT

Michael Miller

The 68 mushroom hunters arriving at Salt Point this Saturday were greeted with sunny skies and a gorgeous fall day at the coast. The dry spell that followed our early October rains had been broken by showers in mid-November plus a few sprinkles on Friday before the foray. While this was not adequate to kick the porcini season back into full blast (most foray groups found a few) there were a ton of species in evidence. Aaron and Sherman put in a lot of overtime with their copies of *Mushrooms Demystified*, answering questions and filling out I.D. tags.

About half the group were first-timers, always a good sign that SOMA has a lot to offer the general public. Most of the newbies went out with our Fearless Leader, Jim Wheeler, up the trails from the Woodside Campground while Aaron and I each took big groups

to the north end of the park. Everyone had a successful hunt with porcini, chanterelles, blacks and over 50 other species evident on the I.D. tables at the end of the day.

At SOMA we always say “come for the mushrooms, stay for the food”. Hunters returning from the woods were greeted with excellent appetizers, desserts, cold dishes and a ton of hot food. Finola Diaz made Pho Ga, an excellent Vietnamese chicken soup, Hal Ferguson provided curried lentil stew and Doug Messinger and Christina Dekter whipped up a fantastic polenta with poached eggs and truffle paste.

We are still afflicted with Precipitation Envy, hoping for the big dumps of rain that will hopefully usher in a big crop of porcini and our other favorites. But an excellent foray was had by all. See you in December!



FORAY SPECIES LIST

Compiled from lists by Aaron Miller and Debbie Veiss (of BAMS – denoted by an asterisk)

Agaricus dimunitivus *

A. subrutilescens *

Amanita calypttrata

A. calyptroderma *

A. constricta *

A. novinupta *

A. francheti

A. gemmata

A. muscaria

A. pachycolea

A. pantherina

A. phalloides

Boletus aureus

B. chrysenteron group *

B. citriniporus *

B. edulis

B. pulcherrimus *

B. regineus *

B. regius *

B. smithii *

B. zelleri

Cantharellus cibarius var. *roseocanus*

C. formosus

C. subalbidus

C. tubaeformis

Chroogomphus sp. *

Clitocybe deceptiva group (anise odor) *

Clitopilus prunulus *

Cortinarius alboviolaceus *

C. armillatus *

C. cacodes *

C. phoeniceus var. *occidentalis* *

C. ponderosus *

C. rubricundulus *

C. sp.

C. vanduzerensis *

Craterellus cornucopioides

C. neotubiformis

Elaphocordyceps capitata *

Entoloma bloxamii *

E. sp *

Fomitopsis pinicola *

Gomphidius oregonensis

Gomphus clavatus

Hydnellum aurantiacum

Gymnopilus sapineus *

Gymnopus sp. *

Gyromitra infula *

Hebeloma sp. *

Helvella lacunosa *

Hydnellum aurantiacum *

Hydnum repandum

H. umbilicatum

Hygrocybe conica

H. punicea

Hygrophoropsis aurantiaca

Hygrophorus sp.

Hypholoma fasciculare *

Inocybe geophylla *

Inocybe geophylla var. *lilacina* *

Inocybe soraria *

Inocybe sp. hairy, yellow V *

Jahnporus hirsutus *

Laccaria amethysteo-occidentalis *

L. amethystina

L. laccata

Lactarius deliciosus

L. fragilis

L. californiensis *

L. deliciosus *

L. rubidus *

L. rubrilacteus *

L. rufulus

Continued on page 5

SOME 2012 SOMA CAMP MUSHROOM WORKSHOPS TO DYE FOR

It's that magical time of the year again, when mushrooms start mysteriously appearing on my doorstep, on the hood of my car... and then there are always the friends who come to the SOMA meetings bearing gifts – like Tim Horvath who brought me another precious bag of dried *Omphalotus olivascens* from over near Napa, with their enticing promise of violet and green dyes. The recent SPSP foray produced some fresh yellow rimmed *Phaeolus schweinitzii* (which I am going to try and freeze this year, along with the large ripe clump of *Omphalotus* I found growing down the road under half dead madrone tree). Also harvested at the Foray were some beautiful specimens of *Hydnellum aurantiacum* out of which we will try to tease some elusive blue-green dyes at Soma Camp. Thanks to all of you, we can promise some very colorful dye-times again up at Har-riman Hall this year!

Shibori on silk will be offered again by Gayle Still. She will teach two Shibori design techniques: one with a needle and thread and the other with folding and clamps to form fascinating patterns which will be revealed when the silk is dipped into a mushroom dye!

A photograph showing four coils of rope arranged in a 2x2 grid. The top-left coil is red, the top-right is yellow, the bottom-left is yellow, and the bottom-right is grey. The ropes are thick and appear to be made of natural fibers. They are set against a light-colored, textured background.

SUNDAY The dye cauldrons will rule Harriman Hall with **Introduction to Mushroom Dyes** taught in the morning by Tina Wistrom. This workshop is structured for those with absolutely no experience in Mushroom dyeing. Tina 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.

Continued on page 5



Dye Workshops continued from page 4

We are fortunate to have Gayle introducing another new fiber art to the SOMA Camp repertoire with **Kumihimo Japanese Braiding**, using mushroom dyed silks to make friendship bracelets and cording.

We plan to have a colorful and informative display, and maybe even a “fashion show” of all our colorful accomplishments at the Sunday Night Dinner.

MONDAY The morning melée will open with **Advanced Mushroom Dyes** or the **Dye Your Own** workshop for those *self-directed* dye aficionado folks who are already experienced with mushroom dyes, and want to experiment independently with the left over dyes or try some new dye methods on mushrooms that have come in from the Sunday forays, using their own fibers brought from home, or maybe even dye their hair with left over Pisolithus?..... Anything is possible!

As in previous years, we are asking SOMA campers who are interested in taking any of the Fiberarts workshops listed above to **pre-register ahead of time** due to limited space requirements. After completing the regular Camp registration process online on the SOMA Website, go to the “Workshop Schedule” page and click on the appropriate class for which you wish to pre-register. That click will send your request directly to that workshop leader who will sign you up on a “first come–first served” basis. This year we are making sure that a certain percentage of spaces will be held aside in each class for our hard working Camp Volunteers wishing to attend some workshops. We are also asking that if you are interested in repeating a fiberarts workshop that you took last year to please sign up on the waiting list in order to give first timers a chance to participate in those limited sized classes.



This year **Papermaking with Polypores** will be offered by Catherine Wesley as a one hour demonstration only, rather than in a papermaking workshop format. No pre-registration required.

Looking forward to a very colorful fungal frolic at SOMA Camp! Hope you will be a part of it! To see photos of some of last year’s colorful SOMA Fiber Arts experiences, check out these two web pages:

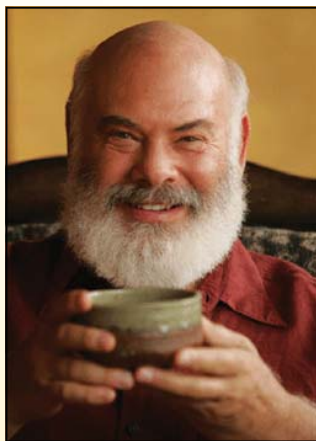
http://mushroomsforcolor.com/SOMA_Camp_2011-Fiber-Arts.htm

http://somamushrooms.org/camp/2011/photos/fiber_arts/index.php

Species List continued from page 3

<i>Lactarius scrobiculatus</i> *	<i>R. cremoricolor</i>	<i>Tylopilus pseudoscaber</i>
<i>L. sp.</i> *	<i>R. emetic group</i> *	
<i>L. xanthogalactus</i>	<i>R. fragrantissima</i> *	
<i>Leccinum manzanitae</i>	<i>R. nigricans</i> *	
<i>Marasmius quercophyllus</i> *	<i>R. olivacea</i>	
<i>Mycena capillaripes</i> *	<i>R. rosacea</i>	
<i>Mycena sp.</i> (delicate, two toned cap) *	<i>R. xerampelina</i>	
<i>Mycena sp.</i> (purplish cap, on wood) *	<i>Sparassis crispa</i>	
<i>Mucronella flava</i> *	<i>Suillus brevipes</i> *	
<i>Naematoloma fasciculare</i>	<i>S. caeruleus</i> *	
<i>Omphalotus olivescens</i>	<i>S. fuscotomentosus</i>	
<i>Pleurotus ostreatus</i>	<i>S. luteus</i>	
<i>Pluteus cervinus</i> *	<i>S. ponderosus</i> *	
<i>Porphyrellus (Tylopilus) porphyrosporus</i> *	<i>S. pungens</i> *	
<i>Psathyrella piluliformis</i> *	<i>S. tomentosus</i> *	
<i>Psathyrella sp.</i> *	<i>Tapinella tomentosus</i> *	
<i>Pseudohydnum gelatinosum</i> *	<i>Tephroclype sp.</i> (rare, unnamed) *	
<i>Ramaria sp.</i> *	<i>Tricholoma saponaceum</i> *	
<i>Russula albonigra</i> *	<i>Tubaria sp.</i> *	
<i>R. amoenelens</i> *	<i>Turbinella (Gomphus) floccosus</i> *	
<i>R. bicolor</i> *	<i>Tyromyces chioneus</i> *	
<i>R. brevipes</i>	<i>Turbinellus floccosus</i>	

The Sonoma County Mycological Association
Presents the 15th Annual
SOMA
Wild Mushroom Camp



*Find SOMA on
Facebook!!*

Three days of great fun!

Forays
Feasting
Presentations
Mushroom Chefs!
Classes & Workshops
Artwork & Specimen Tables

Andrew Weil, M.D.

“Mushrooms, Nutrition & Health”

Patrick Hamilton—Mycochef

Among others!

\$325 full weekend

\$275 with offsite lodging

\$200 Child (Under 13)

\$165 Child offsite lodging

Includes lodging in shared,
comfy cabins, all meals, and
great mushroom camaraderie.

The spacious, modern cabins
are set amongst 225 acres of tan
oak, madrone, redwood, and fir.

January 14-16, 2012

Check the SOMA website for rates and more info!

Please REGISTER ONLINE at: www.SOMAmushrooms.org

SOMAcampinfo@SOMAmushrooms.org or 707-823-1376

SALT POINT STATE PARK REPORT

Ben Garland

The rains finally came, and Salt Point is exploding! My last hunt was on Friday, November 18th with my friend and fellow permaculturist Lara. We hit the Stump Beach trail from the lower end and walked for about 10 minutes before veering off into the woods. All along the trail, mushrooms everywhere (the gilled sort that I, as an amateur, won't even think about touching with a fork).

After we went off-trail for a few minutes it was apparent that we were still in a heavily trafficked area, but we did find some extremely fresh purple pig's ear (*Gomphus clavatus*) in abundance. Huckleberry everywhere but not a single bellybutton hedgehog in sight... looks like we'll have to wait a few more weeks for those.

It took about an hour but we finally came across some golden chanterelles (*Cantharellus formosus*, I guess) – only about 1/4 lb, but enough to invigorate us to push further into the woods. I decided that perhaps we needed to head back to the trail and hit the south side gullies. Once we did that, boom! We found 8 golden chanterelles

in one spot, then crisscrossed up and down the gully to find a few more. When we reached the top and looked down through the fog I spotted something bright orange and very large hanging off the edge of a downed tree that straddled the small creek below.

"Do you see that?" I said to Lara "I think it's..."

And before I could get the words out, I was on my way down to see for myself. Yes, it was my first chicken of the woods (*Laetiporus conifercola*) growing on a dead conifer trunk. It seemed very fresh so I harvested it and later cut it into chunks and cooked it in pasta sauce (served with spinach-artichoke ravioli).

Even after simmering for over an hour it definitely retained a firm, chicken-like texture, although to me it wasn't a "Top 10" mushroom as I've heard it described by others – although one person who tried it thought that it *was* chicken (success?). In my opinion it was good, just not knock-your-socks-off good. Still, it was fun to try something new.

Next time I hope to find some bellybutton hedgehogs. I heard they're coming up but not yet picking size. I'll know in two weeks!



Photo credit: Lara Edge



Photo credit: Lara Edge



Photo credit: Lara Edge



Photo credit: Lara Edge

POTLUCK DISH INFORMATION

NAME OF DISH

COOK'S NAME

CONTAINS

☐ MUSHROOMS. WHAT KIND? _____

☐ MEAT

☐ FOWL

☐ DAIRY

☐ SEAFOOD

☐ WHEAT

☐ EGGS

☐ NUTS

☐ SOY

☐ ALCOHOL

☐ REFINED SUGAR

☐ SPECIAL INGREDIENTS. PLEASE NOTE BELOW.



SOMA

PO Box 7147
Santa Rosa, CA 95407

Issue 24:4 DECEMBER 2011

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

