



S O M M A

VOLUME 24 : 7

MARCH 2012



SPEAKER OF THE MONTH

Daniel Winkler

March 22nd at 7pm

Mushroaming

Daniel is the author of *A Field Guide to Edible Mushrooms of the Pacific Northwest* (Harbour Publishing 2011). He grew up collecting and eating wild mushrooms in the Alps and has been foraging for over 15 years in the PNW and working as a mushroom educator and guide. Daniel trained as a geographer and ecologist and works as researcher and NGO consultant on environmental issues of the Tibetan Plateau and Himalayas [see www.danielwinkler.com]. Working in Tibet, Daniel realized that Tibet's diverse mushroom industry plays a crucial role in rural Tibet and thus has been researching Tibet's ethnomycology for over 10 years. With his travel agency MushRoaming LLC he is annually organizing and leading several mushroom focused eco-tours to Tibet and South America [www.mushroaming.com].

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CALENDAR

March 7th	Board Meeting
March 22nd	Speaker at Farm Bureau at 7pm <i>Daniel Winkler</i>
March 24th	Foray at Salt Point State Park
April 4th	Board Meeting
April 19th	Speaker at Farm Bureau at 7pm <i>Jenny Talbot</i>
April 21st	Foray at Salt Point State Park

LIMERICKS BY CHARMOON

I once knew a picker named Peter
He would always pick with a cleaver
He said that he had it
From an old habit
Because it made a slice that was neater

There once was a picker named Fred
At least, that's what he said
He was poaching my patch
He took a big batch
He yelled out his name as he fled

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 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

SOMA OFFICERS

PRESIDENT

Jim Wheeler
SOMApresident@SOMAmushrooms.org

VICE PRESIDENT

Vacant

SECRETARY

Karen Kruppa
SOMAsecretary@SOMAmushrooms.org

TREASURER

Julie Schreiber
SOMAtreasurer@SOMAmushrooms.org

COMMITTEES AND BOARD MEMBERS

BOOK SALES

Gene Zierdt

CULINARY GROUP

Chris Murray
SOMAculinary@SOMAmushrooms.org

CULTIVATION CLUB CHAIR

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

Twenty twelve could be recorded as one of the driest years in Northern California in the last eighty years. It appears there is no relief in sight. Collection of wild mushrooms this season has been, and will probably be, much reduced. Meteorological experts say that the conditions for La Niña are back, but they are very weak. Scientists are trying to determine if other forces are at work on our climate. An interesting paper, updated recently, looked at annual lunar orbital pathways and rainfall data collected at Davis, California. Based on the previous occurrence of Partial Solar eclipses in the fall followed by Annular Solar eclipses in the spring and rainfall data, the paper predicted 2012 appears to be another dry year in Northern California. Obviously, the problem of low rainfall is very complex and it is interesting that more than climate change is considered. Looking to the stars, and other celestial bodies, is always good to think about, especially for mushroom people. We'll check in later if there is a prediction for 2013. If you're interested in the article from the "Journal of Stationarity", I'd be glad to send the link. According to one prognosticator, there is very little rain in sight for the next 40 days and 40 nights. As ever, we'll have to wait and see.

The lack of rain didn't keep 55-60 intrepid mushroom seekers from coming to Salt Point State Park on Saturday, February 18th. San Francisco Bay area residents were common, and four cars came from the Central Valley to attend the SOMA Foray. A long trip when you think about it. Two families from Sacramento came for the second time this year and found enough hedgehogs to keep up their interest and excitement. Special thanks to Aaron Miller, George Riner, and Debbie Viess for holding forth at the identification table. All of the people who came to their first foray were very appreciative of the time spent with them. They expressed their appreciation for the details of their finds and the opportunity to learn from others. Many thanks for the volunteer foray leaders, David Batt, Aaron Miller, and George Riner. Read Michael Miller's details of those who cooked at the pot-luck and the dishes prepared. Easy to understand why some drove a couple of hours just to attend another fabulous day at Salt Point State Park.

David Pilz spoke at the general meeting on February 16th and delivered a highly interesting talk. As noted in the previous newsletter, David is a consultant, writer, and owner of PilzWald (Forestry Applications of Mycology). David's expertise extends to the broader topic of Non-Timber Forest Products, starting with his involvement in issues surrounding the harvest of native yews for the anti-cancer drug Taxol. He currently works as a Natural Resource Planner for the Lassen National Forest in Susanville, California. David had the opportunity to visit Spain last June to participate in a "Micosylva 2011" conference and field trip, regarding how Spanish provinces are proactively co-managing timber and forest mushrooms to enhance rural economic development. He outlined the program created with a grant from the European Union and told us about the first year results. The results were very encouraging to the folks who live there, the myco-tourists who came to visit, and the group that sponsored the program. His question to SOMA was: "How is this information applicable to Northern California?" A number of interesting points were discussed but no recommendations were proposed. While visiting SOMA, David received an invitation to attend "Micosylva 2012". He is planning to attend and is currently working to improve his Spanish language skills.

The SOMA Board is looking for a new Secretary.

Present secretary, Karen Kruppa, has performed sterling work over the last 4 years and will become the next SOMA Treasurer. We need another excellent

Continued next page

The Dilemma of Dermocybes vs. The Rest of My Life

Dorothy Beebee ©2002

This year it was *Charmoon* who enticed me away from the Douglas iris blooming on the coast and the *Fritillaria lanceolata* blooming down the road – phoning those words: **Dermocybes for Beebee...** and I go running inland to his abode on Westside Rd., rather than out to Duncan's Landing to paint wildflowers! Between Scylla and Charybdis – just to draw me off course just as I had declared the San Diego Mycological Fair as “the end of the Season” (at least it was for San Diego)... And while I'm on the subject, Elio was **VERY** appreciative of the fungus collections (contributed by Elissa Rubin-Mahon, Ron Pastorino and Charmoon), which I nervously carried down with much fear and trepidation for the security/x-ray scanners at SFO. As each mushroom was carefully wrapped in aluminum foil, (as suggested by Elio), I was in great fear of being arbitrarily pulled over to have my luggage searched or x-rayed... I'd STILL be at the airport trying to explain myself... But the fungi traveled safely downstairs in the cool cargo section, while I hand-carried my slides and dyebooks upstairs. San Diego has had a terrible drought year, and SOMA's collection was excitedly received to many oohs! and ahs! as each little treasure was unpacked– especially over the “black trumpets” and “hedgehogs” which made it through in fine form and didn't even get eaten before the show! Ironically the morning of the Fungus Fair it RAINED (a mist, by our standards), but as it was held in Balboa Park, next to the San Diego Zoo, walk-in attendance was lighter than hoped... But we still had a **great** time!

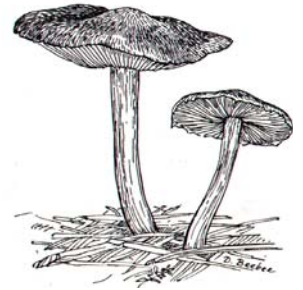
Well, I digress, (a result of inhaling too many dye fumes, I fear) and here I have to confess publicly and a bit shamefacedly, Ron, that the little perfectly fresh (only 3 hrs. old) *Dermocybe phoeniceus* specimen never made it down to San Diego... I was so excited to see that **dark red cap**, just as Miriam has been describing to me over and over, that I had to stop to make a detailed colored pencil drawing of it because the color was so much redder than what I'm used to seeing. Well of course one thing led to another which led to

the boiling water/steeping routine... Well, I was doing this for “scientific reasons” you know – to compare the dye to the species which Charmoon had brought the previous week. I had separated the cap and the stipe at his suggestion, (and just like we did in Finland) to see if they would make different dyes. And yes, they DID!

The cap gave a deep blood red with alum mordant, while the stipe produced a golden yellow.

So I wanted to try this experiment with Ron's *Dermocybe* sample because the two looked so different, in size and aspect from one another... and I was beginning to wonder if we had two different sub-species; – would the dye differentiate between them? The dyes turned out to be identical in their results... but I am still convinced that there are several species that we are blanketing under the name of “*Dermocybe phoeniceus* var. *occidentalis*” (possibly *D. semi-sanguineus* with a tawny brown cap and red gills?) because there is such a range of color from those collected under that moniker for me. That is why I felt that the freshness of the cap color is so important... So, am I forgiven, Ron?

And then, with this phone call, Charmoon had one which puzzled us both: large (5cm wide) silky, tawny golden-brown cap and same colored fibrillose stipe 5cm long, and with rusty/orange gills... and you could actually see the little splotches of dark pigment in the blades of the gills... It's not one I would have tried, except for those dark splotchy shades in the gills... But, on wool samples, it produced a lovely apricot hue with no mordant, rose pink with alum, and rosy beige with an iron mordant, much the same as in experiments with the *Dermocybe cinnamomeus* group... So the question remains, can the dyes differentiate between the species??? The topic for another article... and in the meantime, keep those *Dermocybes* a comin'! I know that the iris will bloom all Spring, but the mushrooms won't, so that forces my hand, and dyelineates my dilemma...(gotcha!)



DUFF *continued from page 2*

person to take her place as secretary. You must be able to attend the monthly Board meetings and document decisions made. Please email me for more details if you are interested.

A number of SOMA News items in no particular order:

- A group of SOMA volunteers have met, and will meet monthly, planning SOMA Camp 2013. Please let us know if you're interested in assisting the effort.
- The Board is aware that there is high interest in a foray this spring to find morels in the Sierras. Scouts are out, but no reports have come in as yet.
- The monthly forays open to the public have been changed to meet

current requirements. We need at least two additional volunteers to help on the foray days. Please email me if you are interested.

Found February 18th at the last Salt Point State Park foray:

- Red and black backpack with the name, “Chase Miller” penned inside and a copy of CSPS Ocean Fishing Regulations. A Staples brand thumb drive may have fallen out of the pack, but I have it.
- Black, quality, mesh tote bag with water bottle and paper bags.
- Bugle Boy brand, ancient . . . pullover in black and green plaid.

Best regards,
Jim Wheeler

McMURRAY RANCH FORAY

Rachel Zierdt

Twenty fortunate campers were treated to a foray/history lesson/wine tasting at MacMurray Ranch in beautiful Westside area of Sonoma County during this year's SOMA Camp. Amy BerberVanzo, SOMA Camp's foray organizer, with the help of Chris Kjeldsen, arranged for this opportunity to search for mushrooms on the pristine 1500 acres now owned by Gallo Wine Family. To make this trip extra special, camp featured speaker, Andrew Weil joined the group.

We began in the old prune barn where the history of the land is spelled out in a series of pictorial hang panels. Kate MacMurray, daughter of Fred MacMurray who was former owner of the property, explained the multi-uses that the farm had. Its first owners were the Porter family who farmed the land for about 100 years, initially cultivating plum trees for the prune industry. Fred purchased the property near the start of World War II and turned it into a multi-agricultural farm with multiple types of trees including apples and peaches. In the early '50s it became a cattle ranch raising prized Angus beef with the original bull coming from Scotland. A few years after Fred died in 1991, the property was sold and become a vineyard as part of the Gallo Family Winery.

Kate is a wonderful ambassador and gracious story-teller as she enumerated her family stories and her father's deep love for the land. She told us her father believed that the land should be used and maintained with respectful practices. When he first bought the property he joined the original Porter homes together to create a single family home. As a child who had a close affinity to the earth, she related how one of her jobs on the farm was to cut the hooves of the cattle; a fact that was hard to believe from this very soft spoken red-head.

As good stewards of the land, the Gallo family, who purchased the ranch in 1996, dedicated one acre for open space for each acre planted, keeping the entire 1500 acre ranch as one. Nestled in this beautiful valley of Sonoma County, we all get to appreciate this commitment.



After our welcome in the barn and a chance to taste some wonderful Gallo Chardonnay, the group was shuttled by 4 wheel drive vehicles past 400 acres of vines to a wooded area of the property. It was there along Porter Creek that we began our hike. The winery personnel had thoughtfully cut a track for us to walk up the steep terrain. Chris Kjeldsen explained that we would be competing for mushrooms with the wild pigs and that with this dry weather there was not much hope of finding many mushrooms. Ever hopeful we started the climb through this amazing property. To help us, a strategically located wine/water break was provided at rest stop at the top of a knoll. Some of us headed into the forest, while others went straight to the top for the beverage stop. Chanterelles were the first significant find along with some quiet pickers who scored a handful or two of black trumpet mushrooms. Smaller finds of little unidentifiable (to us) mushrooms were handed off and placed into wax paper bags to be brought back to camp to be identified.

Despite the fact that our baskets were somewhat empty, all of us enjoyed the day just hiking in an area open very seldom to visitors. Mushrooms were secondary as we appreciated the hospitality and graciousness of our hosts providing a history lesson, delicious libations and a willingness to share in the beauty of their land.



SALT POINT STATE PARK REPORT

Michael Miller

With our weird weather recently and lack of rain in general, nobody knew what to expect for our February 18th Foray at Salt Point. Reports from the field were generally discouraging.

But, it was a warm, perfect day at the coast and 55 people came out to join us for the hunt. We were a little bit delayed by new liability release forms which everyone needed to review and sign, but soon groups were headed out to the Woodside Campground area, up the Central Trail from Woodside and a road trip to the Upper Stump Beach trailhead off of Kruse Ranch Road. At the Stump Beach trail at Highway 1, it was dry as a bone. At the Upper Stump Beach trailhead it was just as dry, but about half-way down the trail (our favorite spot)

the ground was moist enough to support some excellent chanterelles, black trumpets and lots of hedgehogs.

Back at the picnic tables at Woodside everyone seemed well satisfied with the hunt. George Riner, Debbie Viess and friends from BAMS provided I.D. with a total of 70 species identified.

As usual, the pot-luck lunch was a raging success. Many excellent cold dishes were brought, but the on-site cooks really outdid themselves with savory dishes fired up over propane stoves. Dick Perrone brought black trumpets with rice, Finola Diaz made an outstanding Chilean stew, Chau Le Tran brought beef stew with tripe, David Batt made vegetarian spaghetti and I brought pasta with pesto. A great time was had by all on this gorgeous day. Please join us for the next foray on March 24th.

SPECIES LIST

Debbie Viess, Bay Area Mycological Society

Armillaria nabsnana (honey mushroom)
Auriscalpium vulgare
Bulgaria inquinans
Calocera viscosa
Cantharellus cibarius var. *roseocanus* (rainbow chanterelle)
Cantharellus formosus (*OTH)
Clavulina cristata
Clavulinopsis laeticolor
Clitopilus prunulus
Cortinarius phoeniceus var. *occidentalis* (bright red gills)
Cortinarius sp. (*Dermocybe*)
Craterellus cornucopioides (scattered, fresh)
Craterellus tubaeformis (some fresh, some faded)
Craterellus tubaeformis (var. odd grayish-beige color)
Cudonia circinans
Elaphocordyceps capitata
Entoloma sp.
Gomphus clavatus (pigs ears)
Gymnopilus sapineus
Gymnopilus sp.
Helminthosphaeria clavariarum
(dark gray fungal parasite on *Clavulina cristata*)
Helvella lacunosa
Hydnellum aurantiacum
Hydnum umbilicatum
Hygrocybe coccinea
Hygrocybe flavescens
Hygrocybe psittacina
Hygrocybe punicea
Hygrocybe laeta (pink cap, orange stipe)
Hygrophorus sp. (big, dry cap, whitish, thick waxy gills)
Hypholoma fasciculare
Inocybe geophylla
Inocybe sp.
Inonotus tomentosus
Jahnporus hirsuta (bitter!)

Lactarius argillaceifolius
Lactarius deliciosus group
Lactarius rubidus (very few)
Leotia lubrica (abundant)
Leotia viscosa (dark green cap)
Lepiota sp. (tiny delicate)
Mycena pura
Mycena purpureofusca (purple margins to gill edges)
Ochrolechia oregonensis (lichen w/pink cushion fruit bodies)
Otidea sp.
Phaeocollybia sp. (broken off)
Phaeolus schweinitzii (lots of older fruit bodies)
Phaenerochaete sanguinea (red stain)
Pholiota velaglutinosa (with glutinous partial veil)
Phylloporus arenicola (gilled bolete)
Pleurotus ostreatus
Postia guttulata (white cheesy polypore that reddens)
Psathyrella bipellis
Psathyrella sp.
Pseudohydnum gelatinosum (cats tongue)
Ramaria sp. (yellow)
Rhizopogon ochraceorubens
Rhizopogon roseolus
Russula bicolor
Russula sp. (blackening; puddles in forest)
Russula sp. (peppery)
Stereum sp.
Stropharia ambigua
Suillus brevipes (no glandular dots!)
Suillus lakeii
Trametes versicolor
Tremella aurantiaca
Tricholomopsis decora (yellow overall)
Tricholomopsis rutilans (world's tiniest fruit body!)
Turbinellus (Gomphus) floccosus

SCIENCE FAIR

Rachel Zierdt

A team of three SOMA members, Jim Wheeler, Marilyn Buss, and Rachel Zierdt participated as judges in the Sonoma County Science Fair. This is SOMA's second year of judging students projects and just as last year, the judges found the efforts amazing. About 150 youngsters from 6th-12th grade entered their projects which encompassed 10 areas of science including chemical, physical, and agricultural science. Our team concentrated on grading biology projects.

The three of us were spread over two teams, each with two additional members. Both biology judging teams rated 6-7 projects each. Using over 170 criteria points per project, we minutely combed over each project board and notebook checking photos, reading supporting documentation, interpreting graphs and inspecting for proof of conclusions. It was a huge job taking about 20-30 minutes per project. Each young scientist was then interviewed about their project and was expected to defend their findings and reassure the judges that they did indeed produce the project themselves.

After spending all morning in this endeavor, each judge tabulated their individual scores. Finally we came together as a team again to discuss and then arrive at a team average for each project. Of the many projects we judged and surveyed one stood out as a sure winner. A young man, Garrett Soiland, produced an exceptional project. Garrett, who is home schooled, chose to study pitcher plants (carnivorous) to see if they are capable of reacting to changes in their environment and taking compensatory action to maintain particular set of conditions in their pitcher. He did this by diluting the liquids in their pitcher or adding liquids to their pitchers. He also used the variable of younger and older pitcher plants.

He hypothesized that when he diluted pitcher plants enzymes, the plants would secrete extra fluids. He initially thought that was done to compensate for the dilution. However, he found out that may not be the case. Only younger plants actually produced higher levels several days after the dilution and older plants did not replace the liquids. This discovery has prompted lots more questions which he is planning on exploring further.

Part of the home schooling charter allows him to study at the Junior College where he used the laboratory there and the advice of a professor to help with this project. As an award for his project, from SOMA Garrett will receive \$100 and his teacher (his mom)



will receive a like amount in the hopes that it will provide funds for future projects. His project was spotted by other judges, and we believe he won an additional award from another agency.

We are hoping that Garrett will attend one of our future Farm Bureau meetings to explain his findings. I am sure everyone in the audience will be impressed by this soft spoken, very articulate young man.

The team of three, perhaps with another additional member, will be traveling up to Healdsburg next month to judge additional science fair exhibits there.

ATTENTION ALL ARTISTS!

The SOMA Board of Directors is looking for talented artists to submit original artwork for our 2013 SOMA camp official t-shirt. This year, Dorothy Beebe produced an exceptional graphic using mushrooms with the "hidden" letters of SOMA integrated in the picture. We encourage those of you who took the drawing class at camp with David Gardella – as well as those who didn't – to come forward and share your artwork. The winning artist will be given a free t-shirt, recognition and gratitude. All artwork will be returned to the artists. All entries must be submitted by June 1st, 2012. It's winter now, so use your extra evening hours indoors to refine and finish up what you started, or begin again with a new inspiration.

Please bring entries to regular meetings at the Farm Bureau or contact Rachel Zierdt at rzierdt@gmail.com.

CAMP RECIPES REDUX

Julie Schreiber, Camp Chef 2012

(Editor's note: *By request, more SOMA camp recipes from Julie! Enjoy.*)

Pickled Mushroom Salad with Japanese-style Vinaigrette

Serves 4

Vinaigrette

Sesame oil 1 T
Ginger, grated 1 T
Rice Vinegar 1 T
Vegetable Oil 1 T
Soy Sauce 1 t

Combine all ingredients together.

Pickled mushrooms

Velvet Pioppini 1 lbs
Vegetable Oil
Salt
Pepper

Pre-heat oven to 450 F.

Toss mushrooms in vegetable oil and season with salt and pepper

Roast mushrooms until cooked through, but not crispy.

Put roasted mushrooms in Japanese vinaigrette and refrigerate until ready to serve.

To serve:

Strain mushrooms and collect vinaigrette.

Toss salad greens with vinaigrette, season greens with salt and pepper to taste.

Top the salad with pickled mushrooms.

White Bean and Roasted Mushroom Soup

Serves 4 to 8 People

2 lbs mushrooms (Velvet Pioppini, Trumpet Royale, Alba Clamshell)
2 large onions, quartered
3 garlic cloves
2 T olive oil
Salt
Pepper
Sage
Thyme
48 oz. chicken broth
48 oz. Cannellini beans (prepared from dried beans)

Preheat oven to 450 F.

1. To cook beans.

First pour out beans onto a cookie sheet and inspect them for rocks, pieces of dirt, broken pieces, etc. Then put beans in a pot and cover with water. Bring this up to a simmer and then turn off the water. Let soak for an hour. Or, if you have the time soak the beans in cool water over night.

Drain all soaking water. Cover the beans again with water and bring to a simmer and cook until tender, but still have the shape of the bean. Put a bay leaf in the water while cooking.

Toss mushrooms, garlic, and onion in olive oil. Season with salt and pepper.

Spread each item on to its own sheet pan. Add sage and thyme. Roast in oven for 10 minutes, toss and roast for an additional 15 minutes. (Make sure that all the liquid has evaporated)

1. While vegetables are roasting put broth, cooked beans, salt, pepper and thyme in a large stockpot over medium heat and simmer.

2. When vegetables are done roasting. Let cool slightly.

3. Retrieve half of the beans and some broth and puree this with the roasted onions, garlic, and herbs. Add this pureed bean mixture back to the stock pot.

4. Add roasted mushrooms to soup. Salt and pepper to taste.

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>

SOMA

PO Box 7147
Santa Rosa, CA 95407

Issue 24:7 MARCH 2012

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

