



S O M M A

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SPEAKER OF THE MONTH

Todd Osmundson, Ph.D.

January 24th at 7pm

Of species, spores, and the spiral ladder: How DNA has shaped our understanding of fungal diversity, distribution, phylogeny and ecology

The effect of genetic data in distinguishing species and reshaping nomenclature is increasingly heard around the foray table (“According to DNA...”). Drawing upon his own research and that of others, Dr. Osmundson, a postdoctoral researcher at UC-Berkeley, will describe why DNA sequences are such powerful tools; how techniques such as DNA barcoding, metagenomics, genome sequencing and transcriptomics have enlightened our understanding of not only the identification and taxonomy of fungi but also their history, diversity, geographical distributions, and ecology; and how amateur-professional collaborations continue to play an important role in the age of molecular genetics.

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CALENDAR

January 19th-21st	—————	SOMA Wild Mushroom Camp
January 24th	—————	Speaker at Farm Bureau 7pm <i>Todd Osmundson</i>
February 21st	—————	Speaker at Farm Bureau 7pm <i>Walt Sturgeon</i>
February 23rd	—————	Foray at Salt Point State Park 10am

LIMERICKS BY CHARMOON

I once knew a guy from Butte
He was ususaly quite astute
But one time when he tried
Some chanterelles to be fried
He cooked them up with a newt!

I once heard a russula say
“Boy, I sure feel acrid today
Just nibble on me
And you will soon see
Your tastedbuds will all burn away”

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.

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President's Letter

DISPATCH FROM THE DUFF

Our Holiday Pot Luck Dinner in December was, once again, a fine opportunity to see and taste the culinary skills and creations of the SOMA membership. Many inspired and excellent dishes were brought by about 40 folks to the festively decorated hall at the Farm Bureau. Of course, most selections contained diverse and delicious mushrooms as the primary ingredient. Others included local and homegrown vegetables in flavorful winter soups or stews. The buffet presentation also offered many tempting desserts that completed a random, but excellent, menu of choice preparations.

The State of California group responsible for Concessionaire contracts has returned the SOMA version of an agreement to design and implement a permit system to collect wild mushrooms at Salt Point State Park. Regrettably, it contained too much wording that wasn't appropriate to the intent or effort needed to create a permit system. SOMA has agreed to meet with the Park Ranger Supervisor and the Contract Coordinator from Sacramento to review and craft another agreement. The hope is that with direct contact of those responsible, we can forge an agreement that meets everyone's responsibilities. The goal is to have a permit system that is appropriate for all mushroom collectors. It must provide for those who are members of clubs and those who are not members of clubs that gather and collect specimens at Salt Point. My impression today is that a permit system will be done and could be in place by the fall of 2013.

SOMA Camp has sold out again and Camp 2013 promises to be another successful venture. Next to providing mycological education and fun in the woods, this event allows us to restore the operating funds needed for club activities and the SOMA Scholarship fund. Camp class schedules and the presenter roster are complete and are posted on the web-site. Please visit the site and insure you've had a chance to read recommendations on what to expect and what to bring. There is an effort underway to cover more open areas at the CYO main building and keep everyone and everything a little dryer than in some previous years. Although early weather predictions are for a dry January, we will be better prepared for any chance of rainfall. SOMA 2013 tee-shirts are available from the bookstore. About two dozen were sold at the MSSF Fair and the Potluck dinner. There are more available, but some sizes might be in short supply.

We still need, and are asking for, donations to the SOMA Camp Silent Auction. There must be something in our closets, garages, or sheds that you simply must sacrifice to the cause, or need to get out of your life. So far, we have received a few donations, all of which will get special attention from those bidding to win. Please let me know if you have something to donate. I would be happy to collect it before camp at a time convenient to all.

Looking forward to the New Year and the continued success of SOMA, calls for a special appeal at this time to ask our membership to VOLUNTEER in our great club. There is urgent need for three to four members of SOMA to step forward and join the Board. There are positions open in the Board of Directors as well as operational tasks that are needed to make things happen. Please consider donating 4-6 hours a month to keep the club in good health, make new friends and hang with some interesting folks. Please email or phone me if you have the time and interest.

Best regards,
Jim Wheeler

Weird Year, Huh?

The Old Mushroomer

“It’s been a weird year, yeah?”

“What? It’s always a weird year; ain’t it Good Buddy? I mean, when have those porcinos come up when we wanted them to? Ten days after the first inch of rain? My ass. More like ten days after we thought they should and then they went so darn quick this season seems they were gone in ten more days. New axiom might be “it’s a game of tens and up to you to figure.”

“Ask me, um. . . ? What do you mean? You almost never ask me anything.”

“Huh? There, I just questioned you.”

“Wha.”

“See—that’s why I don’t like asking you nothin.”

“You still chewing on that muscaria, you old fart?”

“Nah, that’s a little chunk of bologna stuck on my eye tooth.”

“Did not know boloney could make you act so funny.”

“When I put on my shoes in the morning I stick a slice of bologna in each and all day I feel funny.”

“Oh. Let’s get back to the weird season we’ve had so far or we’ll lose our places.

“I never picked a queen except for that one down in the Castro but that story is for a different readership.”

“You do go on boy. Got a video?”

“Ahem, queens and other boletes were scarce up at the Salt Point and inland we didn’t see many either. Around Lake Sonoma there were more pigs than piggy mushrooms. And golden chanterelles should not even try now. Too late to make a good showing. Matsies are kind of making up for the dearth of others.”

“Dearth? You said ‘dearth?’”

“I’m just talking here, using a high falutin’ word now and then to help balance our low falutin’ ones. It makes me feel special, if not pretty.”

“Don’t. Don’t do it!”

“I feel pretty, oh so feel pretty. I feel pretty and witty and gay. . . .”

“That’s not how it goes!”

“It’s how I go. When I feel pretty. Could. Might. Maybe, huh?”

“What are you blabbering about? What happened to the matsies?”

You went sideways right after.”

“No. Did not. You were funning me about ‘dearth’ and chortling every chance you get like you do so I swerved away to protect what little pride I have left.”

“I saw that video I was kidding about earlier and fun is about the best thing I can make of it. ‘Pride?’ Hah. You are easy to laugh at. Crying just don’t fit any more, Good Buddy, even though I’ve taken care of you through thick and thin.”

“What’s that mean, ‘thick and thin?’”

“Why do you ask all these stupid questions? This is supposed to be a story (sort of) about finding mushrooms and you seem to bend it into a disco ball of psycho babbling.”

“Sorry.”

“You crying? You crying? There’s no crying in this column.”

“I thought there was no crying in baseball.”

“That too but now I’m lost. Where the Hell were we?”

“Matsutake or *Tricholoma matsutake* are making a very strong showing under their usual tan oak partners up and down the coast and inland also. Black trumpet and winter chanterelle babies are popping up in the forest deeps too. Should be a very good year for them.”

“Now, Good Buddy, that sounded fine. Almost scientifically accurate like. Makes me proud to be your buddy here in this SOMA News and not thinking of you singing about feeling pretty and visiting a queen down in SF. And it’s not that I’m really against such but it doesn’t belong here, close to these other words.”

“Hey old guy – do you think we’ll ever be asked to do a talk at that SOMA Camp? The two of us giving advice about when and where to find mushrooms, some folksy chat, maybe show photos of The Very Old Mushroomer and his wife (when she was allowed out)? Do you think? Hmm?”

“I believe some still remember our shows at Breitenbush, Telluride, NAMA, and in the mountains from Costa Rica to Alaska and the Yukon too. Nah—we’ll never be asked.”

“But what we still do get requests for is recipes made up by us and here’s a good one that might make folks forget how weird things can be at certain times.

Recipe on page 5...

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?

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

THANK YOU

A donation to SOMA was received in honor of Timothy Schovest of Santa Rosa.

WHAT'S STIRRING IN THE DYE POT?

MUSHROOM FIBER-ARTS WORKSHOPS AT SOMA CAMP 2013!

Dorothy Beebee ©2013

Quick History: It was way, way back at the first SOMA Camp, (about 16 years ago, at the heat-challenged Soccer Camp up near Boonville), that Miriam Rice was first invited to introduce a workshop in Mushroom Dyes. In later years, after SOMA Camp was moved to the more spacious WellSprings Retreat Center in Philo, Miriam introduced "Papermaking with Polypores" to a small group around the old wood stove – Ah, those were the simple days.... Over the years, Dorothy Beebee took on the mushroom dye classes when Miriam could no longer come, and Catherine Wesley (a former paper-making student of Miriam's), took on the Papermaking workshops. As we moved SOMA Camp to larger and roomier quarters, interest in these fungal fiber arts grew, to the point that we had to start pre-registering the attendees to keep the size classes reasonable in limited spaces.

Now 16 years later SOMA Camp is offering a wide variety of mushroom fiber arts options and many of our former students have now become the instructors! Classes in Felting, Shiborii, Surface Design, Mushroom watercolor pigments, and Lichen dyes have been added to the colorful palette that Miriam first set before us. We welcome to come join in the colorful fun at SOMA Camp 2013!

Because of space limitations, all of the following classes require prior registration either online at the SOMA Website or when you arrive at Camp for the few classes that still have spaces available.

MUSHROOM DYE CLASSES

Beginning Mushroom Dyes is structured for those with absolutely no experience in Mushroom dyeing. Dustin Kahn and Gayle are co-teaching the Introduction to the art of Mushroom Dyes and the use of mordants and additives to dye samples of wool yarn and silk.

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

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

POLYPORE PAPERMAKING

We are re-introducing Polypore Papermaking classes this year under the leadership of a skilled papermaking instructor Marilyn Hornor. Students will learn how the hard and tough polypores (like *Fomes pinicola* and the *Ganoderma applanatum* "Artists conk") are pre-soaked in water, then chopped and ground up in the blenders into tiny bits. Next comes thoroughly grinding the polypore pieces with water in the blenders to make a slurry and then the magic of papermaking begins!

FELTING

Marilyn Buss will lead this popular workshop incorporating wool fleece and mushroom dyed yarns the emphasis will be on seamless felting techniques around a form, this time creating felted bag (or hat) using wet felting techniques (similar to bowl making), exploring different decorating options with mushroom dyed fibers, adding a handle of felted cording. Following the Felted bag workshop, the morning participants may continue on Sunday afternoon to work on their projects, or join others to explore NEEDLE FELTING, to make 2 and 3 dimensional "fantasy" mushrooms, using a variety of mushroom dyed wool and work on a needle felted mural as a group project.

SHIBORI SILK DYEING

This year Monique Risch will introduce 2 different Japanese techniques of dyeing silk scarves with mushrooms to create design and texture for dyeing silk scarves with mushrooms. "Arashi" (Japanese for "storm") Shibori, a pole-wrapping technique is used on silk with mushroom dyes to achieve diagonal patterns suggesting rain from a heavy storm or you may try "Kanoko resist techniques using clamps to create design and texture.

TEXTILE DESIGN WITH MUSHROOM DYES

Create surface pattern and color on silk fabric with Liann Finnerty using mushroom dyes, brushes, stamps, and stencils, using some of Miriam's mushroom pigments.

LICHEN DYES

Lichen dyeing is a new addition to the SOMA fiberarts program consisting of an overview and history of the dyes, taught by Shelly Benson and Sarah Minnich. The class includes a foray around Camp to observe lichens in local habitat, and then a hands-on lichen dye workshop.

Continued on next page...

MYCOPIGMENT EXTRACTION FOR WATERCOLOR PAINT MAKING

Alissa Allen teaches you through hands on experience the steps to extract, enhance and preserve mushroom derived colors for use as dry watercolor paints. In addition to experience, participants will take home a palette of 10 lovely colors, a paint brush and watercolor paper for creating mushroom pigment masterpieces. (Some knowledge about mushroom dyes is preferred)

Come join Gayle Still to learn a unique Japanese braiding technique called **KUMIHIMO** and explore making friendship bracelets using mushroom dyed silk.



If you don't take one of the classes, at least come take a look at all the colorful magic going on up the hill in Harriman Hall. There is more to do with mushrooms than just eat them!!!

Black Mussels, Black Chanterelles, Red Peppers

Serving Size: 8 Preparation Time: 0:30

Amt	Measure	Ingredient	Preparation Method
5	lb	black mussels	
2	ea	shallots	coarsely chopped
3	cloves	garlic	chopped
2	cups	white wine	
1/4	tsp	thyme, dried	
1	ea	onion	diced
1	tbl	curry powder	
1	tbl	Thai curry paste	
1	tbl	sweet soy or low sodium	
1	ea	red bell pepper	julienned
1	cup	black chanterelles	sliced lengthwise
1	tsp	honey	
2	tsp	rice wine vinegar	
1	can	unsweetened coconut milk	
		pea sprouts	
		vegetable oil	
		grey sea salt and fresh ground pepper	

1. Rinse and strain mussels. In large pot sweat shallots, thyme and half of the garlic in oil. Add mussels, s and p and wine. Cover and cook until all mussels open. Strain them immediately and reserve cooking liquid. Cool mussels and take them out of shell and debeard them (if necessary).

2. In another second pan saute onion and garlic until caramelized. Add curry powder and toast until aromatic. Add paste and soy sauce and caramelize. Deglaze with the coconut milk and mussel juice (strain through fine sieve to remove any sand). Cook and reduce by 2/3.

3. Saute peppers and blacks, add pinch of curry powder, s and p. Add vinegar and honey and cook until tender.

To plate:

Heat cast iron skillet. Warm mussels, peppers, mushrooms in the curry pan. Spoon mussels onto hot skillet. Top with sautéed pea sprouts.

SOMA

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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 around 7:30 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

