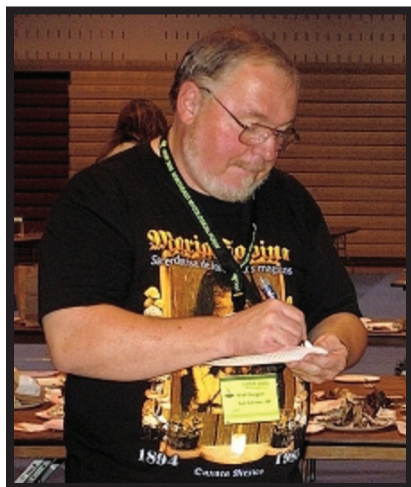




S O M A

VOLUME 25 : 6

FEBRUARY 2013



SPEAKER OF THE MONTH

Walt Sturgeon

February 21st at 7pm

Just For the Smell of It

Mushroom Common Scents: a non-technical look at wild mushrooms from an olfactory perspective

His talk will include: 1) Using scents to clinch an identification, 2) How to properly check for a mushroom's odor, 3) Sniffing subjectivity and the power of suggestion, and 4) Scent and memory. This program should be a reminder to check for an odor in your attempts to identify mushrooms as well as to appreciate the fragrance of a known species. At forays, he recommends checking a mushroom for its odor and then asking the question to others, "What's this mushroom smell like to you?" The answer may surprise you and lead to a friendly debate.

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CALENDAR

| | |
|---------------|-------------------------------------|
| 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 picker named Doug
 He had a strange liking for slugs
 He'd collect all he could
 When out in the wood
 And cook them with mushrooms for grub

There was a guy who thought it a treat
 To find maggots in his bolete
 He'd pick them all out
 Fry with garlic and salt
 And use them to garnish his meat

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.

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President's Letter

DISPATCH FROM THE DUFF

The sixteenth annual SOMA Camp ended last week in the brilliant sunshine of another January day in Northern California. Although rain had come early this winter, the last few weeks of dry weather were not the most promising conditions to all intent on collecting wild mushrooms. So, people did what they do best . . . they adapted and found interest and enjoyment in other camp activities. Throughout the newsletter there are a number of items about Camp 2013.

Many first time attendees expressed appreciation for the classes offered. The class scheduler, Rachel Zierdt, did an excellent job laying out tracks which campers with different experience or different interests could select. A number of classes filled early and completely by students curious about the science of mycology and mushroom identification. More than 25 presenters held over 50 classes that were offered to the 250 that attended SOMA Camp.

The cultivation group did an outstanding job teaching the finer points of growing mushrooms. They demonstrated the best technique to prepare and assemble inoculated batches of sterilized straw for oyster mushrooms. Equally interesting were efforts to collect, prepare and assemble oak logs for cultivation of shitake mushrooms. A lot of work and some heavy lifting were required in preparation for the class. We await reports of the quality and quantity of crops harvested from the home made and home grown mushroom kits.

A number of changes were made in the camp layout, as well as to the physical structures required for the different activities. The overhead rain protection tarps and other improvements in the identification area were noticed by everyone. Tom Cruckshank's and George Riner's design and construction were admired and appreciated by all campers. Additional structures were made but not used because of the lack of rain. Those tarps and skeletal supports are available for future camps and will be used to protect campers and specimens from the elements.

Over the years, the Fiber Arts classes have been the highlight of camp to many members. They fill up early and are always a focal point of campers' interest. Dorothy Beebee and the volunteers that staff the classes have a large and loyal following throughout the bay area. This is Dorothy's last year as the leader of the group. She has helped train and always encouraged a very, very capable group of folks who will carry on the rich tradition established. We thank Dorothy very, very much for her years of support and commitment to SOMA. Her service on the Board of Directors for many of those years was an additional benefit to the members. We know we'll see her again and we wish her all the best as she continues her chosen career as the best grandmother in the world, or at least, in Northern California.

Another important change occurred when Judy Christenson announced this would be her last year as the raffle coordinator. She is a former Board President and the Chief Collector of items for the raffle for more than 10 years. We think Judy will welcome the return of her garage space that shrunk and disappeared each year as she accumulated items for the raffle. More than 350 mushroom themed items were a great hit at camp. The raffle has always been successful for SOMA and this year was no exception. More than 60 campers took away baskets of items they desperately needed and could not have found anywhere else. Thank you Judy for all your time and the exquisite finds you shared with the members.

As always, the production and execution of SOMA Camp was anchored by 80 volunteers from the membership and 35 donors. All of whom were instrumental to the effort and made camp possible. We want to extend another very large "Thank You" to all the volunteers and donors who made SOMA Camp 2013 such a great success. I will have more to write about in next month's newsletter regarding those who committed their time and energy to this years SOMA Camp.

Found at camp: three scarves, sunglasses, Canon battery charger, Mac power adapter. Email me to claim them.

Best Regards -- Jim Wheeler

SOMA Camp: Dyeing From A Daughter's Perspective

Myra Beebee ©2013 www.hookedanddyed.com

This was the last year my Mom, Dorothy Beebee, taught mushroom dye workshops at SOMA Camp, and I was pleased when she asked me to assist her in the last workshop on Monday. In her words, she wanted me to see “organized chaos in action.”

I've been around mushroom dyes, workshops, fungi fairs, for as long as I can remember. As a kid, I loathed the smell of mushrooms simmering in a dye pot. Funny how a person's perspective changes as they get older; when I walked into her classroom last week, that same smell flooded me with wonderful childhood memories. Most distinctly, of spending the weekend at the Fungus Fair in Santa Cruz, and at Miriam Rice's dye studio in Mendocino. In many ways walking into that classroom felt like coming home.

I was immediately put to work filling buckets of water, putting scissors and pens on each table – any task my Mom could think of. While I scurried around trying my best to be helpful, she introduced me to her many friends and students whom I've only known by name. It was a jovial start to an invigorating and exhausting day.

She began the class with a quick review of the dyes they made in the intermediate dye class the day before, which included: *Phaeolus schweinitzii* (amber yellow), *Pisolithus (tinctorius) azhirus* (brown), *Dermocybe* (pink/apricot), *Gymnopilus spectabilis* (butter yellow), *Omphalotus olivascens* (purple or green), and *Hydnellum peckii* (blue-green). I was not only surprised by how many dyes they managed in one day (organized chaos is right!), but how much of her lecture I understood. Apparently, between our gossiping and giggling over the dye pots at her house, I was actually learning something.

This class was a “free-for-all:” each person brought their own fiber samples, and chose which dye pots to add them into. The choices were limited to three mushroom dyes (brown, yellow, pink), plus lavender and chartreuse from the leftover Lichen Dye class. This meant many skeins per pot, and not a lot of room around each pot for each person to manage their own skein. But for the most part,



the women didn't let their intoxication of brilliant color overtake their sense of civility, and despite a few minor issues, chaos didn't prevail. After an hour, the results of the dyes hung out to dry while we all replenished our energy with lunch.

Back at the classroom, she led us in another lesson about each of the mushrooms the class worked with using fresh examples that she had just snagged (it helps to know people!) from SOMA's display table. The class ended by splitting up the now cooled leftover dyes into containers that my Mom brought, in hope that everyone would continue their experiments at home.

Most of the class stayed behind to help in the massive cleanup, which included washing all the dye pots, buckets, lids, strainers, spoons; I talked her into keeping one leftover dye of *Gymnopilus*, and carefully set it on the floor of her car, promising that I'd put my feet on the lid if she promised to take the corners slowly (we made it home without a drop spilled!)

We finished packing her car to the brim, cleared the classroom tables, wiped the whiteboard clean of her notes, and swept dirt and mushroom debris from the floor. I was exhausted. My feet were tired, my thighs ached from carrying buckets of water uphill, and my head was full of the day's delightful conversation with interesting adults (a treat, since I spend most of my time refereeing skirmishes between my three kids). I looked at her and said: Mom, you wore me out after just one class – how in the world do you do this all weekend?

I've watched her spend weeks gathering supplies before Camp, creating yarn and silk samples for each student, and collecting mushrooms from considerate friends. Or after Camp, I can't count the times I've hear her lament: “It'll take me a week to unpack my car!” But now that I've experienced just one day of it, I understand why next year she's skipping Camp, and going to Hawaii.

A few days later, as we were once again tearing up mushrooms for another dye and discussing the dye class, I mentioned that I can't imagine she'd be done with it. Despite all the work, she simply enjoys it too much to completely let it go. She agreed. Perhaps she just needs a sabbatical in the tropical sun in 2014, and will be eager to enjoy SOMA Camp the following year. If so, I hope to assist her again.



The Mushroom Whisperer

The Old Mushroomer

"A lot's been said these past few years about those horse whisperers and now even a dog whisperer has his own cable TV reality show. Don't seem right and all, 'specially the TV part."

"Why's that, you old fart?"

"Now why you keep calling me that? As I was saying, this current celebrity about those who know how to manage animals by sweet talking, empathizing with the animals' desires and drives, trying to figure the reasons for each horse's or dog's habits, and making odd moves and charming certain folks too probably all got their craft by reading about The Mushroom Whisperer."

"What? I'll stop calling you 'old fart' if you can explain to me—once again—just what in tarnation you are talking about."

"Now what does that really mean?"

"What—explain?"

"No—'tarnation."

"Oy vey."

"You see, Good Buddy, once upon a time in a land right near here there was this young guy who had an unaccountably accurate way of finding mushrooms. No one could figure him out. 'Inexplicable,' they'd mutter through their not completely curtailed jealousies. Some said that he learned some things about hunting and picking that could have involved Satanic ritual and even a Hellish trade-off. It was said that up at Mushroom Corners he'd sold his soul to the Beelzebub of Boletus, the Deceiver of Dermocybes, the Antichrist of Agaricus—to the Devil in us all, maybe."

"Really? The 'Deceiver of Dermocybes' even? He lies to skin heads?"

"Huh? Don't you ever hear what it is I'm trying to say? Who am I talking to here? Hello? What I am trying to relate is that the young man with amazing mushroom hunting abilities employed tricks he might have got from the Bad Boy Downstairs to find an understandingly un-Godly amount of goodies."

"He was known by locals as 'The Leader of the Patch' and he'd allow mushrooms to know their places in the patch, each fruit body had a special relationship with all of the others, and each had an important, socially ordered, place in his basket. It made for happy and disciplined mushrooms without having to be harsh in any way. Some said they used to hear him sing with a whispered yet clearly lyrical tone in the forest: 'Come out, come out, wherever you are'; which was not nearly so odd as this even more sweetly sung forest response some heard, '... we welcome you to mushroom land.'"

"I gather that any books or articles about that whisperer are unavailable now so would you tell the rest of us some of his secrets? We'll pay the usual."

"Okay then. Everyone knows it's been real dry even out by the coast so winters and hedgehogs and blacks are very slow developing—but they will be coming up and then there will be mountain morels. Should be lots of them. Mountains of 'em. I'm counting on getting maybe 100 pounds this spring. My stash is in need and I am its only daddy and when I'm in the 'charred woods of morels' I do not whisper. I scream: 'I am your Daddy!'"

"So you did not learn from the "Mushroom Whisperer?"

"Um. . . no. I learned to locate morels from the person who taught him. Me."

"Where are you going to look and how to know that, you wonderful old man?"

"Wonderful, eh? Huh. Now that you really want something from me you're nice and all. Now more old fart coming out? Hmm. Well—that's a good thing from a few viewpoints."

"Anyhow, first you locate where there have been fires above 2,500' and that's my own elevation minimum but I know they can grow lower but that don't interest me. Grey pine habitat is yucky. Finding fires ever since this came out has been almost too easy (http://cdfdata.fire.ca.gov/incidents/incidents_current). But you still got to go or (you can all join in here) 'ya just won't know'. And you might have to drive the 150 miles or so and more too for a look-see and come home skunked but you got to go."

"There are famous burns in our mid Sierras with names like 'Darby' or 'Star' or 'Cleveland' or—maybe the most productive of all—'The Power Fire.'"

"Just how productive was that last one? Folks get lots?"

"It was the only burn I've been on where you had to not look around on your way out 'cause of the 100's of pounds sittin' there, probably never to be picked, and us being already overburdened and hot and real tired."

"How many is 'overburdened'?"

"Several of us had two brown grocery bags full tied together in each hand, and our packs stuffed too."

"How many fit into a grocery bag?"

"What are you a morel Rube or something?" You can get about 8-9 pounds to a bag you'll need to carry so some had about 35 or so in our hands plus another 15 or so on backs. That was a lot on a very hot day of steep miserable hiking. Lot of lovely morel misery."

"How many do you think you and your friends pulled out that weekend? Weren't you camped at PiPi in the big horseshoe area? You were with all those chefs and wine folks, huh. I think other campers heard you guys and two of them ventured up to ask you about where they should go. Remember? One of those folks was me."

"That was you? That's how you got in here? Now that is odd."

"But, as usual, at the end of these stories comes a recipe that ain't weird nor odd at all. This was my Daddy's and he used to make this for mushroom hunter buddy get togethers. He dreamed it up up back in the early 1950's so it's got a sort of older high falutin Frenchie recipe feel to it. I was made up—some believe—over 50 years later yet still have an old feel to me."

Recipe on next page...

Recipe

Pate de Porc, le Foie de Volaille, et les Champignons Forestiers

Makes one 9-inch pate

| Amt | Measure | Ingredient | Preparation Method |
|-------|---------|------------------------------------|--------------------|
| 1-1/2 | lbs | Loin of pork | Boneless |
| 1/2 | lbs | Fresh mushrooms (morels, cep, etc) | Sliced |
| 1 | cup | Onion | Sliced |
| 2 | tsp | Garlic | Minced |
| 3 | Tbsp | Butter | |
| 3/4 | lb | Chicken livers | |
| 1 | cup | Dry white wine | |
| 1/4 | cup | Cognac (brandy okay) | |
| 2 | ea | Eggs | Beaten |
| 2 | tsp | Salt | |
| 1/2 | tsp | Black pepper | Fresh ground |
| 1/4 | tsp | Allspice | Ground |
| 1/8 | tsp | Cloves | Ground |
| 1/8 | tsp | Nutmeg | Ground |
| 3/4 | lb | Bacon | Sliced |

1. Sauté over medium the mushrooms, onion, and garlic in butter until cooked and liquid is gone. Do not brown. Remove and set aside. Using same pan sauté chicken livers until from but still pink inside. Remove and set aside. In same pan add the wine, bring to a boil, scrape bits, and reduce to 1/4 cup. Cool lightly.

2. Put pork and the cooked ingredients through a meat grinder twice, using the fine blade. In a bowl with the ground mixture stir in the reduced wine, cognac, eggs, s & P, allspice, cloves, and nutmeg. Mix very well.

3. Preheat oven to 350. Place bacon slices in a 9 1/4" x 5" x 3" loaf pan. Arrange slices crosswise so that they overlap slightly and come up the sides. Place additional slices in pan, covering ends of pan. Depending upon how thick the slices are you might have to use more or less than the 3/4 lb above in the list.

4. Fill pan with pork mixture evenly. Cover top completely with more bacon. Cover pan top with thick aluminum foil. Bake for 2 1/2 hours. Weight down the top and chill for 24 hours.

5. To serve: remove all fat and drippings, cut crosswise, and serve with gherkins and good homemade mustard. (For good mustard recipes ask the guy who used to write a food column here: mycochef@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?

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

Camp-Inspired Recipes

Candy Cap Biscotti

By George Riner

This is NOT the recipe from the biscotti at camp. This is a modification of recipe that was obtained from a friend of a friend who modified it from their mother who got it from Martha Stewart! I modified it to use some freshly collected candy caps that were dried and powdered. In fact, the candy caps were from CYO, where SOMA camp just was. So I guess there's a kinda sorta connection with camp. (Oops! Did I just confess to something!?)

I had about 1/4 cup of powdered candy cap that I added, and then I decreased the flour by the same amount to keep the dough from getting any stiffer. The candy cap taste was unmistakable! And the kitchen, of course, smelled wonderful.

The idea with this recipe is that it's for the holidays, so red cranberries and green pistachios, along with holiday-colored decorative baking sugar made for a festive cookie. I used almonds instead of pistachios. You could use pecans or walnuts or hazelnuts - or a mix of nuts. Hey, that's like camp, too!

Preheat oven to 375 F

4 T unsalted butter, room temperature

1 cup sugar

Blend well in the mixer. The ratio of sugar to butter is high, so the resulting butter & sugar mix is very granular.

Add one at a time:

3 eggs

2 tsp vanilla

3 cups all purpose flour, substituting for your portion of dried candycap.

2 tsp baking powder

½ tsp salt

1 cup dried cranberries. If you like, dice them up just a bit with a knife by hand. Not finely diced, though.

1 cup almonds. Again, give 'em a 1-chop with the knife if you like.

Mix all together in a separate bowl. Slowly add to the sugar/egg mixture.

(If you prefer, save the fruits and nuts until after the wet and dry ingredients are mixed and then mix in the fruits and nuts.)

Egg wash (1 egg scrambled with tsp of water)

Decorative baking sugar

Remove the dough to a floured surface. Divide into 3 or 4 equal parts. Roll each piece into a log and place on a parchment paper cookie sheet. Brush with egg wash and sprinkle with decorative sugar.

It helps to roll the dough lightly in flour and then brush with egg wash. Do not just form the raw dough into logs by pressing it into shape, roll it instead so it's a smooth log - otherwise it makes for lumpy looking cookies. Bake the cookies just to the point where they can be cut through without dough sticking to the knife, but without being any bit overcooked. Otherwise insufficiently cooked dough slices messily and makes an unattractive cookie when baked the second time. The key to this is to make the rolled dough small in diameter.

Bake for 20-25 minutes. Test to make sure they are just done and not any more. Remove from oven and cool about 15 minutes. Cut logs crosswise on the diagonal into ¾" pieces. Return biscotti to baking sheets turned with the cut side up(down). Bake biscotti until lightly brown, about 10 minutes. Cool.

What was enjoyed about these is that they don't end up as a hard cookie. They have a soft texture that breaks apart easily in the mouth.

Camp-Inspired Recipes

Buttermilk Candy Cap Ice Cream

By Mary Olsen

Use your dried Candy Cap Mushrooms in this recipe. After heating the dried candy caps in the milk mixture the small bits of mushroom can be strained out, or left in according to preference. The buttermilk gives the ice cream a bit of a sharp bite. If you don't like buttermilk, substitute whole milk.

1 1/2 cups buttermilk
1 1/2 cups heavy cream
1 /2 to 3/4 cups of dried candy caps
2 large eggs
3 large egg yolks
3/4 cup of sugar

Heat the heavy cream in a saucepan. Add the dried candy cap mushroom bits and stir over low heat for ten minutes.

Beat the eggs and egg yolks together with the sugar .

Slowly add 1 cup of the hot cream to the yolk mixture while beating on low speed.

Very carefully heat just until the mixture thickens a bit and coats the back of the spoon.

Be careful here. You are tempering the mixture and if the heat is too high the eggs will separate and you'll have a big mess.

Add the buttermilk. Cool entire mixture in the fridge until very cold.

Pour into your ice cream machine and mix according to the manufacturer's directions.

Oatmeal Chocolate Chip Candy Cap Mushroom Cookies

By Mary Olsen

Makes about 4 dozen cookies

Preheat oven to 350F

2 sticks of unsalted butter
1 cup of brown sugar
1 cup of white sugar
2 eggs
1 Tablespoon of vanilla
1 1/2 cups of all purpose flour
1 teaspoon of baking soda
1 teaspoon of nutmeg
1 teaspoon salt
3 cups old fashion oatmeal - not quick oats
1 ten-ounce package of chocolate chips
1/4 cup of dried and blender pulverized candy cap mushrooms

1. Cream butter and sugar together
2. Add eggs and vanilla
3. Combine the dry ingredients and mix well
4. Add dry ingredients to the creamed mixture, mix well.
5. Add oats and chocolate chips, and dried candy caps.
6. Mix well. Batter will be quite stiff.
7. Drop dough by rounded Tablespoon onto ungreased cookie sheet.
8. Bake for 10 minutes, or until golden brown. Enjoy!

Camp Species List

Compiled by George Riner

SOMA camp 2013 continues to grow and develop. Despite the lack of rains and the cold temperatures preceding camp, and the fear that little would be found, there was still great mushrooming to be had. Attendance at camp was fully subscribed and many eyes were out in the woods picking up interesting collections. The weather for the weekend was fabulous - sunny and comfortably cool.

The setup of the tarp over the mushroom intake area and the good lighting provided underneath it was a great help to the identification process. As many campers noticed, the identifying crew got out their reference materials and microscopes and cameras and produce several new names to the list. In particular is the microscopy on the crustose fungi, adding many new names to the list. The additional lighting setup for the display tables under the east deck was a very welcome addition for making the displayed mushrooms easy to view and study. How many noticed the puffball growing from a rock that was brought back to camp! Wow!

As for edibles, those who follow the email groups know that many have observed a poor year for chanterelles this season in the north coast, and camp was apparently no different. Although I noticed a successful forager of Tubies (*C. tubaeformis*) taking a beautiful supply home. Not a single Black Chanterelle made it to the display tables. (Surely, some remained carefully cradled in baskets!) And as many know, camp is not held during the best of the bolete season, so few of those edibles come in. However, I noticed that many found Bear's Head fungi (*H. coralloides*) which are a delicious mushroom. And I know that there were more Matsutake (*T. magivelare*) in baskets going home, too.

The display tables provide a means to learn to identify your mushrooms - by seeing several collections of the same species and being able to compare species that are close look-alikes. I urge all campers in the future to broaden their collecting so that interesting and remarkable species are brought in for study and identification.

See camp specimen photos on Mushroom Observer:

http://mushroomobserver.org/species_list/show_species_list/390

New to list are marked (*)

Agaricus arvensis
Agaricus fuscofibrillosus
Agaricus hondensis
Agaricus moelleri
Agaricus subrutilescens group
Amanita sp
Amanita constricta
Amanita franchetii
Amanita muscaria (subsp. *flavivolvata*)
Amanita phalloides
Amphinema diadema (*)

Annulohypoxylon thouarsianum
Antrodia serialis (*)
Auriscalpium vulgare
Botryohypochnus isabellinus (*)
Bovista pila
Bovista plumbea
Byssocorticium (*)
Calvatia fragilis (*)
Camarophyllus pratensis
Cantharellus subalbidus
Caulorhiza umbonata
Chlorociboria aeruginascens
Chroogomphus sp
Clavaria sp
Clavariadelphus occidentalis
Clavulina
Clavulina amethystina (?)
Clavulina cristata
Clavulina rugosa
Clitocybe sp
Clitocybe dealbata
Clitocybe fragrans
Clitocybe nebularis
Clitocybe nuda
Coltricia cinnamomea
Coprinellus micaceus
Cortinarius sp
Cortinarius subgenus *Telamonia*
Cortinarius cylindripes
Cortinarius ponderosus
Cortinarius rubicundulus
Cortinarius smithii
Cortinarius traganus
Cortinarius trivialis (group)
Cortinarius vanduzerensis
Cortinarius variicolor (group)
Craterellus tubaeformis
Crepidotus sp
Crucibulum laeve
Cuphophyllum colemannianus (*)
Cuphophyllum russocoriaceus (name change)
Cuphophyllum virgineus
Cystoderma fallax
Dacrymyces sp
Datronia mollis (*)
Dendrocollybia racemosa (name change)
Elaphocordyceps capitata (*)
Elaphomyces muricatus (*)
Entoloma sp
Entoloma bloxamii
Entoloma sericellum (*)
Fayodia striatula (*)

Camp Species List

Flammulina velutipes var. *lupinicola*
Fomitopsis cajanderi
Fomitopsis pinicola
Galerina marginata
Ganoderma sp
Ganoderma oregonense
Gliophorus psittacinus
Gloeoporus dichrous (*)
Gomphidius oregonensis
Gomphus clavatus
Gymnopilus sp
Gymnopilus junonius (updated name)
Gyromitra infula
Handkea utrififormis (*)
Hebeloma crustuliniforme
Helvella lacunosa
Helvella maculata
Hemimycena
Hericium coralloides
Heterobasidion occidentale (*)
Hydnum umbilicatum
Hygrocybe acutoconica
Hygrocybe aurantiosplendens
Hygrocybe coccinea
Hygrocybe flavescens
Hygrocybe irrigata (*)
Hygrocybe psittacina var. *californica* (*)
Hygrocybe punicea
Hygrocybe singeri
Hygrophorus agathosmus
Hygrophorus graveolens
Hypocrea pulvinata
Hypomyces cervinigenus
Inocybe sp (several)
Inocybe citrifolia (*)
Inocybe lilacina
Inocybe rimosa
Inocybe sororia
Jahnporus hirtus
Laccaria amethysteo-occidentalis
Laccaria laccata
Lactarius californiensis
Lactarius fragilis var. *rubidus*
Lactarius rubrilacteus
Lactarius rufulus
Lactarius xanthogalactus
Laetiporus conifericola
Leccinum manzanitae
Lenzites betulina
Leocarpus fragilis
Leotia lubrica
Lepiota castanea
Lepiota spheniscispora
Leratiomyces percevalii

Leucopaxillus albissimus
Leucopaxillus gentianeus
Lycoperdon perlatum
Lycoperdon pyriforme
Lycoperdon umbrinum
Lyophyllum sp
Micromphale sp
Mycena sp
Mycena acicula
Mycena aurantiomarginata
Mycena haematopus
Mycena pura
Nidula candida
Nidula niveotomentosa
Omphalotus olivascens
Onnia triquetra (*)
Otidea sp
Otidea leporina
Otidea onotica
Panus conchatus
Paxillus involutus
Peziza sp
Phaeoclavulina sp (*)
Phaeocollybia olivacea
Phaeolus schweinitzii
Phellodon atratus
Phlebia sp
Pholiota sp
Phylloporus arenicola
Phyllotopsis nidulans
Pithya cupressina
Pleurotus ostreatus (group)
Pleurotus ostreatus
Pluteus
Pluteus cervinus (group)
Pluteus flavofuliginus
Postia guttulata
Psathyrella
Psathyrella longipes
Psathyrella longistriata
Psathyrella piluliformis
Pseudoclitocybe cyathiformis
Pseudohydnum gelatinosum
Psilocybe cyanescens
Ramaria sp (many)
Ramaria apiculata
Ramaria botrytis (?)
Ramaria formosa
Ramaria myceliosa
Ramaria violaceibrunnea
Ramariopsis corniculata
Ramariopsis laeticolor
Rhodocollybia butyracea
Rimbachia bryophila

Royoporus badius
Russula sp
Russula albidula
Russula albonigra
Russula brevipes
Russula brevipes var. *acrior* (*)
Russula californiensis
Russula cremoricolor
Sarcodon sp
Sarcodon fuscoindicus
Schizophyllum commune
Schizopora paradoxa
Sebacina epigaea (*)
Sowerbyella rhenana
Steccherinum fimbriatum (*)
Stereum hirsutum
Strobilurus trullisatus (*)
Stropharia ambigua
Suillus caeruleus
Suillus fuscotomentosus
Suillus lakei
Suillus pungens
Suillus tomentosus
Tapinella panuoides
Thelephora terrestris
Tomentella sp (*)
Trametes versicolor
Trechispora kavinioides (*)
Tremella aurantia
Tremellodendropsis tuberosa
Trichaptum sp
Tricholoma sp
Tricholoma aurantio-olivaceum
Tricholoma equestre
Tricholoma griseoviolaceum
Tricholoma imbricatum
Tricholoma magnivelare
Tricholoma saponaceum
Tricholoma terreum
Tricholomopsis rutilans
Tubaria furfuracea
Tuber (a tiny truffle)
Turbinellus floccosus
Tyromyces chioneus
Urnula padeniana (*)
Vascellum pratense (*)
Xeromphalina campanella
Xylaria sp
Xylaria hypoxylon

SOMA

PO Box 7147
Santa Rosa, CA 95407

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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

