



SOMA

VOLUME 26 : 3

NOVEMBER 2013

SPEAKER OF THE MONTH: Roo Vandegrift

At the Sonoma County Farm Bureau, 970 Piner Road, Santa Rosa



“Diversity and dispersal of tropical forest Xylariaceae”

This month's speaker is Roo Vandegrift, a PhD candidate from the University of Oregon in the lab of Dr. Bitty Roy. He studies plant fungal interactions, with a particular interest in symbioses; this has led to a diverse group of projects including everything from mycorrhizae and climate change, invasive grasses and *Epichloë* endophytes, to tropical tree endophytes in the Xylariaceae. He grew up an Air Force brat, went to undergrad at Virginia Tech where he worked with Dr. Robert H. Jones, then worked in biotech for several years. After that, he went back to ecology, and worked as a technician for Dr. Brenda Casper at University of Pennsylvania for a year before starting graduate school at UO. In addition to fungal ecology, Roo has a great interest in biological (and particularly mycological) illustration, and draws whenever he can pry himself away from his dissertation, and sometimes even when he can't. He'll be speaking about his work with dispersal ecology of tropical Xylariaceae, including work and collecting in both Ecuador and Taiwan. As a major part of his dissertation work, Roo is trying to understand the link between dispersal and endophytism in this ubiquitous group of wood decomposing ascomycetes, as well as some interesting aspects of their sexual biology.”

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REGISTER FOR SOMA CAMP!

**Don't
miss
all
the
fun!**



CALENDAR

November 21st -----	SOMA Meeting & Speaker, Santa Rosa
November 23rd --	SOMA Foray, Salt Point Park, Sonoma County
December 8th-----	MSSF Fungus Fair, San Francisco
January 18th-19th-----	SOMA Camp Auction & Raffle
January 18th-20th----	SOMA Camp at CYO McGucken, Occidental
January 23rd-----	SOMA Meeting Speaker: Denis Benjamin

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.

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

Since September we have sat and waited for rain. With time on our hands we turn to others to learn what they have said about rains that are about to fall. Below are a few quotes that capture some of those thoughts:

"Some people walk in the rain, others just get wet." -- Roger Miller

"Let the rain kiss you. Let the rain beat upon your head with silver drops. Let the rain sing you a lullaby." -- Langston Hughes

"Rain is grace; rain is the sky descending to the earth; without rain, there would be no life." -- John Updike

"Do not be angry with the rain; it simply does not know how to fall upwards." -- Vladimir Nabokov

"Never dance in a puddle if there's a hole in your shoe." -- John D. Rhodes (paraphrased for brevity).

"Sunshine is delicious, rain is refreshing, wind braces us up, snow is exhilarating; there is really no such thing as bad weather, only different kinds of good weather." -- John Ruskin

"Rain clouds come floating in, not to muddy my days ahead, but to make me calm, happy and hopeful." -- rajuda

At this time, perseverance and patience are our fate and remaining virtues.

October's Foray was well attended and not without a few surprises. First surprise was that over 30 people came for another beautiful day on the coast at Salt Point. The list of species collected contained more than one interesting find. Darwin's identification and excellent talk was very well received and more than a few appreciative compliments were given. He shared anecdotes about the unusual finds as well as practical advice on how to best judge if a particular mushroom was a desirable edible. A few foragers found a choice bolete specimen, adding to their day of adventure.

At the General Speakers meeting Thursday, October 17th, the proposal to use electronic media to conduct Board meetings was presented. There were no dissenting votes and thus, the SOMA By-Laws will be amended to include their use. The Board Secretary is responsible to record all motions proposed and votes taken. The minutes of a electronic Board meeting must be included in the Secretary's report the following month.

The speaker at the meeting, Meredith Sabini, has been a Northern California resident for over 30 thirty years. She told of her experience living on a mountain northeast of Santa Rosa and finding wild mushrooms. Her cabin is located in a mixed forest of oak, madrone, fir, and redwood trees. She detailed her experiences learning about wild mushrooms, e.g., their habitat, how they were identified using keys and spore prints. Her final examination included a taste test (see footnote). She brought her personal journal and shared observations and notes with the audience. Meredith has found more than 50 species of wild mushrooms during the years. Many of her finds were photographed and spore prints made on black and white paper. Examples of those were also included in the journal. Many in the audience have had similar experiences and shared her enthusiasm. Because of a recommendation to a friend she learned, somewhat ruefully, not everyone's systems are compatible with wild mushrooms. Something many of us are aware of but perhaps may not have experienced.

After Meredith's presentation there have been many requests from SOMA members to have additional classes on identification of wild mushrooms. It was important to those who made the requests to include a section on how to use "a key or keys", to aid identification. The SOMA Board will discuss how and when that could be done, and if agreed upon, propose a schedule and syllabus for the class.

Our next foray will be Saturday, November 23rd. Think rain and possibly pirouette through a spirited rain dance before then.

Best regards,
Jim Wheeler

OCTOBER 2013 FORAY RESULTS:

Amanita constricta
Amanita gemmata
Amanita muscaria
Amanita pachycolea
Boletus edulis var. grandedulis
Boletus mottii
Cantharellus formosus
Chalciporus piperatus
Claviceps purpurea
Clitopilus prunulus
Coltricia cinnamomea
Coprinus comatus
Endocronartium harknessii
Fistulina hepatica
Fomitopsis cajanderi
Fomitopsis pinicola
Fuligo intermedia
Fuligo septica
Gomphidius oregonensis
Hydnellum aurantiacum
Hygrophoropsis aurantiaca
Hypholoma capnoides
Hypomyces lactifluorum
Leccinum manzanitae
Lepiota flammeatincta
Lyophyllum decastes
Paxillus involutus
Phaeolus schweinitzii
Pholiota terrestris
Pleurocybella porrigens
Porodaedalea pini
Porphyrellus porphyrosporus
Postia guttulata
Pucciniastrum goeppertianum
Pulveroboletus ravenelii
Ramaria
Rhizopogon
Russula brevipes
Russula brevipes var. acrior
Russula brunneola
Russula laurocerasi
Russula olivacea
Rust on blackberry
Sarcodon stereoscarion
Sparassis radicata
Suillus brevipes
Suillus caeruleus
Suillus granulatus
Tapinella atrotomentosa
Trametes versicolor
Tricholoma flavovirens
Turbinellus floccosus
Xerocomus chrysenteron

List by Darwin DeShazer

Among specimens collected was a hefty *Cantharellus formosus*, several large *Suillus*, a batch of *Russulas*, and several types of *Amanitas*, among common species in the park, Darwin noted. A *Pulveroboletus ravenelii* was also found, which Darwin says he has only spotted twice in a decade of foraging in the park.

Cantharellus formosus

Credit: Mykoweb



Hypomyces lactifluorum

Credit: Landry



Pulveroboletus ravenelii

Credit: Darwin DeShazer



Suillus granulatus

Credit: Wikipedia



Trametes versicolor

Credit: Clive Shirley



Tricholoma flavovirens

Credit: Alan Rockefeller



Next SOMA Foray: November 23, 2013
Salt Point Park 10:00 AM Rain or Shine!
For information contact:
somaforay@somamushrooms.org

By Good Buddy

"Jackalopes, Rough Going with Whine, and Snowcini"

Recently a specially spurious and artificially documented picture of a supposed 15 pound fat boy King Bolete from Washington was posted on the Internet by a known boaster of things fungal. It was quickly coined to be a "jackalope" type mushroom by yours truly.

For you old enough to remember those 1940's and 50's postcards from either Texas, Arizona, or New Mexico you'll recall a jack rabbit welcoming folks to that state but instead of having long ears it sported an antelope rack coming out of the sides of its head. (The Old Mushroomer showed me his from that, um, collection of vintage depictions he still keeps close to the bib of his overalls. He has other old post cards too that look Frenchie and are not for everyone.)

Many young people like I was probably thought those jackalopes real as in why would an adult want to fool us so? That did bother me some, adults fooling us and all. I used to have this series--episodic if you will--of dreams starring Santa Claus delivering Fly Amanitas or some other red ones (I always been a mushroomer, I think), a few spilling out over the top of his magical sled, and the jolly fat guy urging on a team of fine lookin' tethered jackalopes flying over snowy rooftops with chimneys puffing little smoke rings in front of a full moon. No red-nosed one though. You have that dream too?

Messed up my head and dreams, being not told the truth by The Old Guy. (Even back then he seemed old just like every picture you have of your grandparents when they were say 40 -60 and they just look old too, don't they? And much older than you look at the very same age, huh. It's one of the weirdities of life, my friends.)

Anyhow, with this super dry non-onslaught of any mushroom season around here I wish to report what occurred just last week (end of October): As the saying goes, "When things get rough, the rough get going, if at least one of them is rough." So a buddy of mine, "Gub," for short or GBb (from "Good Buddy's buddy" but try to say "GBb") and I headed for the Sierras for some habitat viewing.

You know how there'll be a pullout on the highway with a sign stating "wild life viewing" and showing a pair of binoculars (why a pair?) or some such? Well, we know other types of signs that tell tales of fine fungal inhabitation. But they're not visible to the naked eye (I just like to write "naked" so please disregard). These ciphers are not highly visible to just anyone at all times, naked or not.

We'd set our sights instead of on finding gobs of goodies we'd eyeball new habitat by searching through Tahoe NF for spots that might produce fine edibles under the right conditions. We were under the wrong conditions (Sub-Saharan or so it seemed as to rainfall) but we knew that and also that by adding to our vastly admired fungal repertoires we'd be able to gently torture folks with reports of potential patches and



that was our primary goal for the day (potential patches and not so much the torturing part. Oh, a little bit).

Before we go on these trips we each look close at our own NF maps, kind that you buy at ranger stations. By the way, the Tahoe one has a newer edition from that which I have and Gub has it. Mine is so old it has serpents swimming in Lake Tahoe and on the edges of Nevada, Placer Yuba, and Sierra Counties there are these God-like fellows blowing like they have bellows' breath and it just says "Lands of the Unknown." Weird.

We looked hard on our maps to find small 4-wheel roads we'd not ridden before. There are lots of 'em. So many we'd never really noticed in past map readings. Gub and I are/were contractors who had to read blueprints and for those of you who never have it is very hard to see everything, to notice every little detail, and so are maps that have so much info on them. Gated roads, road spurs, unmarked roads, dead ends too are all (mostly because they are never perfectly accurate) there for the lookin' but it takes a good eye and practice too.

I took on the navigator role along with chief kvetcher (an Irish one) and car clown so as to allow for a smooth trip. I needed to look out and bitch a bit too with his driving.

But it was his complaining and whining in a manner that was not manly. He whimpered in a wo-manner, if I will, and that surprised me. (Editor: We do not necessarily share the views of our SOMA News writers.)

"How steep do you think it will be around the bend," or, "I'd hate to break down out here with no cell coverage," (read: texting ability) or me saying that the frickin' reason this big wo-manly truck is so far off the ground is to be able to go over the damn rocks and not pussyfooting around them. Jeez.

We somehow got that wussy truck up right by Bowman Lake and man--that is some fine territory!

B-e-au-t-i-f-u-l area. Lovely even with some simpering still in the air.

Gathering ourselves up from all this beauty and shameful man-behavior we did head down and made it (finally, whew!--we are so darn lucky I told him) to a paved road without

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any further whining other than snide and dire commentary about how California deer hunters really don't know how to hunt. Huh?

We headed up, way up higher, continuing through and then past the yellow pine belt and into white firs and Longgeopoles where we'd start lookin' for porcini. Down before we'd gone to Bowman we did find some things in the mixed oak and pine woods: Sarcodon, blue-tinged Russulas (on the tops of their stipes), Suillus of various persuasions and a few other bits of tid. And now we were in snow country. As in covered with snow, Christmas card stuff, deep with almost no dry spots. What to do, what to do?

"When in doubt throw logic out" is what The Old Mushroomer taught me and we kept going in search of my favorite Bolete, heck-- maybe my favorite mushroom of all: the Sierran Fall Boletus edulis var. grandedulis.

"Man, that's a lot of snow," I said to the now calmed down driver and he replied, "Yep." Conversation had quited some time after his freakish girly outbursts and my stern response to them: I'd taken

out my clown toot horn and whenever he'd whimper I squeezed the red rubber bulb and the little thing honked sort of exclamations but yet were seen as stern warnings too. It was truly a fine moment for navigator clowns everywhere. Know what mean?

In a familiar flat place but now a damnably bright snow field we plowed finding the buried road beneath and I'll be darned if even in that pouting posture of Gub's he spotted a double snowcini. Rare.

"Snowcini?" Oh yeah, some of the rarest in the whole world of wild mushrooms grow up there. Go back now to the photo for a look-see again to view one in its exceptional splendor. Pretty, ain't it?

At 6,800' in the Sierras on a bright fall day and snowcini around, some hiding some not so much, what else can a clown and a Gub want?, I ask you.

I know one thing we'd a liked to had up there to finish their day off fine is these pretty and darn good porcini puppies me and Gub like a whole lot. I call it:

Good Buddy's and Gub's Real Good Recipe: "Snowcini Badness"

You'll need some good sized porcini slices at least 1/4" but less than 1/2" thick, either caps or stems, but they got to be good sized. And not even off-white sponge either will do for these special slices-- must be the pure white kind as pure as the driven snow from which they must be taken. Only snowcini will do here, really. Sauté them puppies up in an olive oil/unsalted butter mix until almost caramel colored on the edges, add some chopped garlic and maybe some parsley, S & P, cook until a little browned and cooked thoroughly thru. Now you put them in a sandwich with anything else and they are great but with melted Fontina on a Frenchie roll with a lemony ailoi the result is more than great. It approaches Godliness in a mushroom sandwich. Chop them and put with perfectly scrambled farm eggs. Slip them under the skin of a fat duck. Dice them for Thanksgiving dressing with some Inverness oysters.. Oh yeah. And if for reasons of your own you want to feel funny put one each into your shoes and all day you'll feel funny.

That's all for now folks!



OREGON REPORT

By Anna Moore

Yes indeed, the September rains brought great hunting in October. The mushroom shows at Yachats and Mt. Pisgah were great. Over 4,000 people attended the CMS show at Mt. Pisgah and records were broken for number of species. Some California mycologists were there helping ID. OR mycologist Jonathan Frank visited me on the coast and we collected for the show. I'd been watching an *Albetrellus flettii* grow at Honeyman State Park and won 3rd place in Best of Show with that specimen! Luckily I still had a commercial permit for collecting Boletes because the amount coming out of the woods was awesome. Many of you came for a short visit and left with a carload of porcini. Matsutake are now happening. To my surprise, a second fruiting of cauliflower mushroom came just in time for the mushroom shows. The Breitenbush mushroom weekend was very successful, too. I have friends with truffle dogs and a few ripe black truffles have already been found (and eaten).

Happy hunting,
Anna Moore

MUSHROOM REMEDIATION PROJECT: CALL FOR RESEARCH

To SOMA members and beyond -- including university professors and graduate students -- who might want to get involved with a pilot septic mycoremediation project I'm designing with my septic system.

In my role as Liquid Waste Specialist with the Sonoma County Permit and Resource Management Department, I oversee experimental septic systems and approve systems outside the typical permitting process. It just so happens that my own septic system is in need of repair and I am proposing to replace it with a mycoremediation system. I'm in communication with Fungi Perfecti's Alex Taylor about the proper type and quantity of mushroom spawn. A snap shot of the proposal follows:

I have an existing 2-bedroom home with a 5 ft wide and >48" deep septic leach bed installed in 1963 below a clay lens at 24-26". My idea is to replace the 1500 gallon septic tank with a new 1500 gallon tank that gravity flows to a sump tank which in turn doses to an infiltrator chamber system with a 1" pressurized line zip tied to the top inside of the chamber, so effluent would cascade over inoculated wood chips/bark inside the chamber. The wood chips/bark would also be placed above the chamber 18" deep to within 6" of soil surface. The remaining 6" is soil cover. The 48-50 ft long chamber system would be installed on top of the old Orangeburg pipe which is presently 39" deep to see if it can revive this old line, most likely clogged with what is called a bacterial slime mat.

If you might want to help with the research and collect data, I am trying to document all that happens with this project. Fungi Perfecti led a team (including Paul Stamets and Alex Taylor) that found King Stropharia was highly effective in filtering E coli bacteria from storm water runoff conditions; see: http://fungi.com/pdf/articles/Fungi_Perfecti_Phase_I_Report.pdf. I am hoping to take that research and apply it to mycoremediating a failed septic leach line. As an aside, I worked with the UC Cooperative Extension for five years setting up numerous field trials in various areas related to food and agriculture so I am able to collect data and sample as needed.

I appreciate any contact lists to which you may be able to post this.

Thank you sincerely,
James Johnson
2555 Mark West Station Rd
Windsor, CA 95492
707/836-0699
shanjam@igc.org

GET READY FOR SOMA CAMP REGISTRATION OPEN! DONATIONS CALL!

SOMA Camp is open for registration! Camp will be held from January 18th to 20th, at the rustic yet charming CYO McGucken Camp facilities near Occidental, in Sonoma County, about an hour north of San Francisco.

SOMA Camp is an annual gathering of mushroom enthusiasts sponsored by the Sonoma County Mycological Association. The three-day event is packed with activities, lectures, and workshops focused on learning about wild mushrooms.

To register, go to: <http://www.somamushrooms.org/camp/>, or email: somaregistrar@somamushrooms.org

Camp is expected to fill to capacity again this year!

AUCTION -- We are in search of items for our silent auction. Last year this event netted over \$1600 for scholarships...let's aim higher this year...

Ideas for silent auction: fishing trip, wine tastings, truffles, dried mushrooms, bottles of wine, artwork, home-made knitted items, garden items, tickets to shows, gift certificates to spas (items should be worth \$25 or more). If you are soliciting any items from merchants etc. we are happy to provide them with a letter to acknowledge their donation.

RAFFLE -- Another fundraiser is planned for scholarships, which netted over \$1,000 in the past. I am looking for straw baskets to place items in and smaller items (maybe kitchy mushroom themed). This year we will do baskets in themes...Some examples might be: "I am blue."

I hope to have 50 baskets so that people can try their luck in the raffle, so you can see almost anything will work. Bring any baskets you have to the next SOMA meeting in November or the holiday dinner on Dec. 14th....give them to either Jim or Rachel; if you can't, it still would be most helpful to know ahead of time how many baskets we have available.

Many thanks,
Rachel rzierdt@gmail.com

Note From Meredith Sabini

The suggestion for taste-testing any new edible species for possible allergic reactions that I recommended at the October 17th meeting was, of course, to be made with cooked mushrooms! Eating raw mushrooms, wild or store-bought, is not recommended.

The taste-test is this: Eat one bite of any species new to you and identified by an expert, in the morning and wait 24 hours. The next morning, eat 3-4 bites of same and wait 24 hours.

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/>

MUSHROOMS TO DYE FOR

By Dustin Kahn

With SOMA Camp 2014 approaching, those teaching in the fiber arts department at Camp are on the lookout for dye mushrooms for their classes. While out and about in your favorite mushroom territory, if you run across any dye mushrooms mentioned in Dorothy Beebe's list below, and have room in your basket, all the fiber arts teachers and students would be most appreciative. Please contact Dustin at dustinkahn@gmail.com to arrange for us to receive your mushroom contributions for Camp.

Lookout List:

Cortinarius smithii: *Credit Dustin Kahn.* This favorite of dyers is sometimes called



'Dyer's cort' for the beautiful red and rose dyes it produces. With a cap of polished dark red, iridescent red gills, and a yellow stalk, it is often found in the Bishop pine woods along the coast — growing near to (and possibly mycorrhizal with) members of the Heath family such as salal, huckleberry, and/or Manzanita.

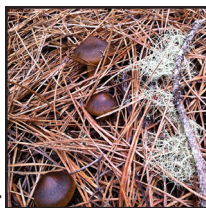
Cortinarius semisanguineus: *Credit Dustin Kahn.* Very similar to C. Phoenicia in coloration, structure and habitat, except



this exceptional dye mushroom has a brown/fawn colored cap, with brilliant iridescent red gills and yellow stalk, yielding an excellent blood red dye.

Cortinarius malicorius: Also a lover of Monterey pine trees, this lovely cort has the typical umbonate cap of the group, is a cinnamon brown color, with brilliant orange gills that turn rusty with spores and yellowish stalk. Cutting the cap, the flesh has olivaceous color tones, whereas its look-

alike, **Cortinarius cinnamomeus**, has yellowish color flesh in the cap. Both species produce a range of apricot-coral dyes.



Omphalotus olivascens: *Credit Dustin Kahn.* This trumpet-like mushroom is found in massive clumps on stumps of, or at the base of, dead hardwoods, especially Manzanita or madrone. It has a yellowish-orange cap with olive overtones, with the same colored gills descending down the stalk. It produces lavender, purple, green or gray dye, depending on the mordant used to fix the dye.



Hydnellum peckii: *Credit B. Baldassari (Wikimedia Commons).* This toothed mushroom has a whitish-pink suede-like cap, often with red droplets when young, then turning dark brown with a pinkish-orange edge when older. Teeth are beige when young, darkening with age. Found in coniferous forests along the coast. These and other fungi in this toothy group (*Hydnellum aurantium* and *Hydnellum scrobiculatum*) can produce blue-green dyes.



Sarcodon fusco-indicus: *Credit Baker St10 (Wikimedia Commons)*

Incredible dark blue-green dyes can emerge from this solitary dark violet toothed mushroom which often likes the acidic habitat in the Bishop pine forest/tan oak/madrone areas of Salt Point and north along the coast, or in deep conifer woods. Young cap is beige with purple-beige overtones, flattened fibrils/scales in center, offset stalk. (Smaller than *Sarcodon imbricatus* "Hawk wings.")



Gymnopilus spectabilis: *Credit Dustin Kahn.* A buttery yellow dye

comes from fresh specimens of these large, golden yellow capped, gilled mushrooms. They are often found in clusters on stumps of Bishop Pine and other dead pines around Sonoma County, especially Salt Point. Other smaller species of *Gymnopilus* found growing on wood also make great yellow and gold dyes.



Phaeolus schweinitzii: *Credit Dustin Kahn.* This large, rust-colored "dyer's polypore" has yellow rims on its rosettes and is often found at the base of Douglas-fir trees and stumps.



It makes the best yellow, gold, and olive green dyes when it is fresh and still has the yellow rim, but will also produce golden brown dyes when dry.

Pisolithus tinctorius: *Credit Vavrin (Wikimedia Commons).* This common brown puffball found on exposed soil and roadsides makes an excellent dye, especially when it is young and "juicy" before the spores mature into fine dust. Makes beautiful red-brown and gold dyes. The "earth star" puffballs also make good dyes, as do many of the other puffballs.



Hypholoma fasciculare: *Credit Jörg Hempel (Wikimedia Commons).*

This was the first mushroom that Miriam C. Rice experimented with in her groundbreaking book: "Let's Try Mushrooms for Color." These tight little clusters of yellow mushrooms with greenish yellow gills make a wonderful bright lemon yellow dye. They are found growing on wood.



Thank you! Dustin.

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

