

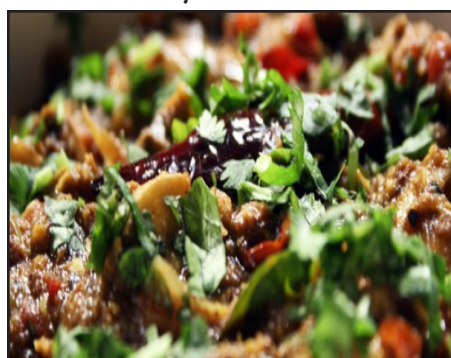


SOMA


MEETING OF THE MONTH: **Pot Luck - December 14th**

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

SOMA will hold its annual potluck dinner on Saturday December 14, at 7:00 PM at the Sonoma County Farm Bureau, located at 970 Piner Road, in Santa Rosa. Make your best/favorite dish and come extravaganza. a contents form each dish prepared, example of the used to cook for by those tasting You may also of wine for your so don't forget a Paper plates and plastic silverware will be provided. Bon appetite!



mushroom share in the Please fill out (on right) for and bring an mushroom observation your dish. bring a bottle consumption, wine glass.

Potluck Dish Information	
Name of dish _____	
Cook's name: _____	
Contains:	
<input type="checkbox"/> mushrooms - what kind? _____	<input type="checkbox"/> special ingredients please note here: _____ 
<input type="checkbox"/> meat	
<input type="checkbox"/> fowl	
<input type="checkbox"/> dairy	
<input type="checkbox"/> seafood	
<input type="checkbox"/> wheat	
<input type="checkbox"/> eggs	
<input type="checkbox"/> nuts	
<input type="checkbox"/> soy	
<input type="checkbox"/> alcohol	
<input type="checkbox"/> refined sugar	

INSIDE THIS ISSUE

PRESIDENT'S LETTER-----	p.2
PHOTO OF THE MONTH-----	p.3
THE FORAY REPORT-----	p.4-5
SOMA CAMP REGISTRATION OPEN! & OTHER NEWS-----	p.6
IN THE FUTUE WE WILL ALL FLY ORGANIC-----	p.7

SIGN UP FOR SOMA CAMP!

Don't
miss
all
the
fun(gi)!



CALENDAR

December 14th-SOMA Holiday Party, SoCo Farm Bureau
 December 21st ----- SOMA Member Only Foray, Salt Point Park
 January 10-12th-----FFSC's Santa Cruz Fungus Fair
 January 18th-19th-----SOMA Camp Auction & Raffle
 January 18th-20th----SOMA Camp at CYO McGuken, 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.

SOMA OFFICERS

PRESIDENT

Jim Wheeler
SOMApresident@SOMAmushrooms.org

VICE PRESIDENT

Vacant

SECRETARY

Gene Zierdt
SOMAsecretary@SOMAmushrooms.org

TREASURER

Karen Kruppa
SOMAtreasurer@SOMAmushrooms.org

COMMITTEES AND BOARD MEMBERS

BOOK SALES

Tom Campbell

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

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

SOMAcampinfo@SOMAmushrooms.org

SOMA CAMP REGISTRAR

George Riner
SOMAregistrar@SOMAmushrooms.org

SOMA NEWS EDITOR

Charles W. Thurston
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

Registration for SOMA Camp 2014 is filling at a faster rate than expected. Available spaces may be sold out before the end of December. It would be timely for you to notify family or friends to register, as soon as possible, if they would like to be part of the fun and activities scheduled on the 18th, 19th and 20th of January 2014. There will be two well-known speakers, Paul Stamets and Taylor Lockwood, and two and one half days of classes, forays, and delicious food. Please join us if you have the opportunity.

November's Thursday night speaker, SOMA Scholarship recipient, Roo Vandegrift, reviewed his research on the Family Xylariaceae in the Kingdom of Fungi. Roo is attending Oregon University and pursuing his PHD in the laboratory of Dr. B. Roy. He spoke of his travels to nature preserves in Ecuador and Taiwan to collect specimens and meet noted scientists in his field of study. Roo's treatise is an attempt to understand the link between dispersion and endophytism of this common family of fungi. Roo shared his field notebook of technical drawings with the audience after his talk. All were impressed by the skill inherent in the numerous illustrations he has made. We hope to see Roo again, perhaps in a year or two. On a serendipitous note, a common xylariaceae specimen, "King Alfred's Cake", was found on the Saturday foray. While not unusual, the find was a bit-of-fun for those who attended Thursday night's talk and knew something about the name and features of the fungus.

November's foray was well attended considering the lack of rain and poor mushroom collecting conditions; we did not manage a species list this month but hope to better organize for the next foray. But another day in Salt Point State Park was not that difficult to bear because of the fine pot luck that awaited the group. David Batt prepared abalone again. More than a few attendees had never eaten it before. He drew another crowd asking for details of his recipe and preparation techniques. For many of us, it was the very best abalone steak we'd eaten. Five stars out of five for abalone steak after a mushroom foray. Also outstanding was Patrick Hamilton's porcini risotto that was consumed down to the scrapings from the bottom of his pot. Everyone had a taste or three some a taste of five or six. But he had prepared exactly the right amount, so everyone had a taste of at least one.

The SOMA Board has two positions that will be open and must be filled in 2014. The Treasurer's position will be open in May. Karen Kruppa, has done great work keeping the club's finances in order, keeping the membership informed and offering excellent and timely advice to the Board. We will ask a number of people to take on the responsibilities and allow for time to work with Karen to learn the ins and outs of SOMA treasurer's responsibilities. The President's position will also be open in May. I'm not going away, but it's time for another to have the same opportunity I've had. The rewards of working with the current Board and membership far out-weigh any time that is spent on club activities.

Hoping for a wet SOMA Camp and a wetter 2014.

Best regards,
Jim Wheeler

PHOTO OF THE MONTH:



Credit: Taylor Lockwood

2014 Mushroom Calendars Are In!

Taylor Lockwood announces:

The new calendars are here! Special prices/page for SOMA mailing list members, as before.

http://mushroom.pro/a_products/calendars/cal-2014/cal-2014.400.sp.php

Or write him at: Taylor F. Lockwood, 300 Pinecrest Road, Mount Dora, FL; 32757

By The Old Mushroomer

"Beyond the Last Bus Stop"

"That's what I'm talking about and where too, Good Buddy. Beyond the place everything else seems to stop lies some of the best stuff around. And some of that best stuff is all lies too."

"Well that makes about as much sense as any you've made lately. What sense you make of this dry weather which followed that dry summer after the dry spring and rain-stingy January? Is it global warming? Do you believe in manmade global warming? Or that it's just one of those naturally manmade cycles like poodles' cuts? How 'bout those Ice Ages, where do they fit in to your belief system of stuff, such, and sorts. Beyond the last bus stop, what-evah?"

"Poodles' cuts?"

"Just seeing if you're listening."

"I'll listen and pay attention when you say something. 'What-evah? Where in the heck is that from? Sound like a girlie on TV, you do. Imagine like one of those Car-dash-eans, the ones with the big following (if ya get my drift, heh, heh), junk in the truck thing trailing behind. Ha--oh that's good. I am so frickin' funny."

"Yeah, right, Funny Fart is what you are. So what about no mushrooms where they should be? You've been hiking the hills around here for almost 45 years (boy you are an old mushroomer and old fart too) so what's your esteemed opinion? Or any opinion, really?"

"Like I started out saying here, where the buses stop everywhere in life is usually the spot where just beyond that's worth going to, but the Gods put it just out of reach for most folks to attain, to grab a hold of, and be able to look around at the new landscape and make it familiar."

"That's where the mushrooms have gone?"

"Could be, why not?"

Later that day while hiking in Salt Point . . .

"You know, this year there've been untold amounts of mushrooms up in Oregon."

"Not."

"What?"

"Tell. Just did."

"You doing a Monty Python bit on me?"

"You mean like 'The Argument Clinic? Un uh."

"Yes you are."

"Not."

"Stop it."

"Not doing anything."

"I'm not going to hike with you, Good Buddy,



if you don't knock it off and get back to what has turned into a pitiable pursuit."

"Pitiable pursuit? You sound affected and not just a little British. Did that bit get to you?"

"No."

"Yes it did."

"Don't."

"What?"

"Stop it, damnit! I ain't gonna hike with you if you don't quit acting like some stupid simpleton idiot."

"Learned it all from you."

"No--you did not!"

"See?"

"If there were more--heck, more--if there were any mushrooms around we probably would not be having so much time to talk so stupid."

"Wouldn't bet that."

"Well, what we got in our bags? Let me look: a few Albatrellus, some honey clusters, Suillus. Hmm--did we ever cook up some of these slime heads together?"

"We did fry up some Hideous or Insidious Gomphidius that one year. Don't remember which they were. Kind of reminded me of slipping down some banana slugs like we did that once too."

"Was there alcohol involved? I do not remember that culinary episode at all. Let's do this."

"Are we going to cook? Really, Mr. White?"

"Who?"

"Oh, never mind--just funnin' ya."

Editor's note: Good Buddy and The Old Mushroomer did not get to cook those Suillus due to other obligations they had at church but we do have this risotto recipe Patrick made for the foray last month at Salt Point.

Risotto With Wild Mushrooms And Herbs

Serving Size: 4 Preparation Time: 1:00

Amount	Measure	Ingredient	Preparation Method
--------	---------	------------	--------------------

For the Mushrooms:

1 & 1/3	Tbsp	butter	
2 & 1/2	Tsp	olive oil	
3	Oz	onion, yellow	finely diced
1/2	Lb	chanterelles, porcini or other	chopped small
2	Tsp	mixed herbs (oregano, rosemary, thyme)	chopped fine
		salt and pepper	
1/3	Cup	dry white wine	

For the Rice:

1	Qt	stock (mushroom, chicken, veggie, etc)	
3/4	Cup	additional stock (if cooking earlier)	
1 & 1/3	Tbsp	unsalted butter	
4	Oz	onion, yellow	finely diced
6 1/2	Oz	Arborio rice	
1/3	Cup	dry white wine	
3 3/4	Tbsp	cream	
4	Oz	Parmesan cheese	freshly grated
1/4	Bunch	Italian parsley	chopped

1. Cook the first onions with the butter over medium about 15 minutes. Add mushrooms, raise heat, cook until liquid is gone. Add the first wine, herbs, salt and pepper. Cook until most liquid is gone, set aside.

2. Simmer the stock, cook onion in large pan with butter until soft, add rice, stir to coat, and cook for a few minutes. Add the remaining wine and simmer until it is gone. Add 1/3 of the stock, cover, cook bubbly until the stock is absorbed. Begin to add the stock in increments less than the original amount, stirring until each addition is absorbed before adding the next one (do not allow this to scorch!). About 1/2 way through adding all the stock, add the mushrooms. After the last addition, add the cream and parsley and stir vigorously. Adjust seasonings, add the cheese and serve --may garnish with whatever we have (scallion greens, chives?).

Yields 8 oz servings.

For cooking ahead:

Cook the risotto up to the last two additions of stock (before the mushrooms, etc), spread out on sheet pans to cool and stop cooking. Refrigerate. Resume cooking by adding 1 extra cup of stock per 4 servings.

That's all folks!

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

SALT POINT MEMBERS FORAY

December 21, 2013, for SOMA Members Only.

Meet at Woodside Campground in the parking lot at 10am and check-in with Michael Miller. Be sure to have your parking permit displayed. Group limited to members only and the first 40 who attend. Pot luck to follow so be prepared as you always are.

GET READY FOR SOMA CAMP

REGISTRATION OPEN! DONATIONS CALL!

SOMA CAMP RAFFLE & SILENT AUCTION REQUEST:

Help raise funds for our scholarships

For the silent auction we are looking for items that could be mushroom themed, pretty nicknacks, really anything that is in good condition that might make an interesting addition to our baskets. This year we are going to try to theme the baskets...wine lovers, tea for two, traveler's essentials, spa enthusiasts etc.....

For our raffle we are looking for specialty items.....wines, passes to events, artwork, dried mushrooms, truffles, hand knit items, fishing trips etc..... This year we have already been promised handmade greeting cards, mushroom dyed wool, wine tasting and tour, Patrick's Bad Ass Sauce.

ANYONE BRINGING IN ITEMS OR A BASKET (not too small) **WILL BE AWARDED WITH A FREE RAFFLE TICKET** to be used at camp.

YOU CAN BRING YOUR ITEM OR BASKET TO THE HOLIDAY PARTY (give item or basket to Rachel), **THE DECEMBER MEETING** (give item to Jim at that meeting) **OR at REGISTRATION AT CAMP** (give item to Rachel or Donna Campbell).

Many thanks,
Rachel rzierdt@gmail.com

USCC MUSHROOM REMEDIATION PRESENTATION

James Johnson will speak at the USCC Annual Conference in Oakland, Jan 26-29, 2014 on alternate uses for mushrooms" and include mycofiltration and mycoremediation, etc.

For more information contact: uscc@compostingcouncil.org
[<mailto:uscc@compostingcouncil.org>]

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/>

IN THE FUTURE WE WILL ALL FLY ORGANIC

By James Johnson

My daughter's boyfriend sent me this from an HSBC Holdings sign they saw.

Enjoy,
James

IN THE FUTURE, WE WILL ALL FLY ORGANIC: Source HSBC



STORY: To be more efficient, business has to be more imaginative: the most forward-thinking airlines are already powering their fleets with bio fuels. Climate change is already exacerbating underlying resource stress in global energy, food and water systems. Read HSBC's report 'Scoring Climate Change Risk' to find out which countries are most vulnerable.

FACT: "Forward-thinking" airlines are spending their marketing dollars on bio fuels. Airlines are highly competitive and do not have any budget for R&D. The Boeing 787 project was first considered in 2002 and had commercial flight in 2011. Capital investment at Boeing is a 30-year consideration. Nobody will retrofit planes for natural gas or biofuel in the next 20 years, don't bet any money on those.

SOMA

PO Box 7147
Santa Rosa, CA 95407

Issue 26:4 DECEMBER 2013

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

