



SOMA NEWS

SONOMA COUNTY MYCOLOGICAL ASSOCIATION

VOLUME 26 : 8

April 2014

Arthur Charles Grupe II SPEAKS APRIL 17 on:

Sarcodon in the Neotropics: Four new species and the immerging circum-Caribbean distribution.

Historically the genus *Sarcodon* has been considered a temperate mycorrhizal associate of conifers. However, recent work documenting four new to science species of *Sarcodon* from the neotropics show that nothing is certain in Mycology. These species, while morphologically similar to each other as well as being morphologically and genetically distinct from any known species in the genus, constitute a significant contribution to our understanding of the true diversity of the genus, a dramatic expanse of the genus' known range, as well as its host association.

Growing up in suburban San Diego, I had no real experience with mycology beyond my father's strict warning of, "never touch or eat a wild mushroom". This was my mindset until I attended Humboldt State University to study Botany. I had a crash course in macrofungi by joining one of Dr. Terry Henkel's expeditions to study ectomycorrhizal fungi in Guyana. From then on, I knew that I am a fungiphile for life. It was on this expedition, my birthday in fact, that I found a toothed fungus in the genus *Sarcodon*, a genus Terry had never seen in his 10+ years working in Guyana. I followed by working up the taxonomy and discovering it was indeed a new to science species. My love for all things fungal compelled me to pursue a Master's degree. Since then, I have had my solitary *Sarcodon* species turn into a taxonomy project documenting 4 new species from Puerto Rico, Belize currently, and more to "work-up" from Columbia.

Hear him at 8:00 at the Sonoma County Farm Bureau, in Santa Rosa. (*See the last page of this newsletter for map and directions*).



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Photo
of the
Month:

March Foray
at
Salt Point Park

Credit:
SOMA
Foray



CALENDAR

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:

There has been considerable interest and discussion over the last many months to phase out the posted/paper version of the SOMA Newsletter. Two of the factors in considering the change are to save money (~ \$1500 a year) and make more efficient use of volunteer time. The Board will complete its' discussions at the April meeting. All decisions and the timing to implement them will be announced in the May newsletter. If the change is problematic for some members, i.e. those without computers, or access to one, we do have some suggestions to assist you. We would offer help to anyone who is indisposed. But we must hear from you. Please write or phone me and we can address any problems that might occur, or can be foreseen.

Many other mycological clubs in the area and the country have made the same change in the last 24 months and send only an e-version of their newsletter. We have quite a collection of newsletter mailings and have placed them into a library that will be posted on the SOMA website. It will allow SOMA members to read about the activities of other clubs in the area and outside California.

Our Thursday night speaker in March was Ben Waitman, a 2013/2014 SOMA Graduate Scholarship recipient. Ben is a Ph.D. candidate in the Ecology Graduate Group at UC Davis. He came to his advanced degree studies from a slightly different background. After completing his undergraduate degree, he worked as a forestry biologist and then for the US Geological Survey, in Las Vegas. During his time in Nevada, he completed a Master's degree. His dissertation at UC Davis will concern the effect of nitrogen deposition on ectomycorrhizal communities in the San Bernadino Mountains of Southern California. Ben has established a number of sites, east of the Los Angeles basin, to complete his experimentation and research.

During his talk he covered a number of topics. He outlined the history of nitrogen deposition from "natural sources" and from human activities. Ben listed and discussed previous work by a number of investigators of the influence of nitrogen from atmospheric sources. His talk was a comprehensive overview of some of the negative impacts from increased nitrogen deposition. He explained why this disturbance may have important consequences for both the trees that depend on ectomycorrhizae and for forest ecosystems. We will ask Ben to return when his experiments and field research are finished. We are anxious to hear what he learned.

A much appreciated added plus to a very good evening came from Justin Reyes. He offered sampler packets of Gourmet Mushrooms products to the audience. Many, many thanks to Justin and Gourmet Mushrooms.

SOMA Camp Planning will begin in May. If you are interested in helping and have a few spare hours per month to carry out tasks, please let us know.

Best regards,
Jim Wheeler

Mushroom Cocktails?

By Amy Carter

It may sound a little weird, but a couple Dallas bartenders are getting funky with fungi-infused cocktails. In New York, savory cocktails have been a full-fledged trend since at least 2010, and it looks like this fad has finally made its way down south — we're going to be seeing a lot more fungus amongst Dallas bar menus.

At Matt McCallister's FT33 in the Design District, bar manager Lauren Festa has welcomed mushroom-infused cocktails to the city in a bold way.

To make the cocktail, called a Truffle Pig, Festa combines DeLeon tequila with lemon juice, a honey simple syrup infused with chanterelle mushrooms that have been powdered with liquid nitrogen, and seared and raw maitake mushrooms. The finishing touch — a huge shiitake garnish — drives home the cocktail's intense, earthy flavors.

Somewhat surprisingly, the Truffle Pig is one of the restaurant's best-selling cocktails, and they've got more 'shroom-flavored libations in the works, too. A candy cap mushroom-infused rum is currently aging at the restaurant, and should show up on FT33's cocktail menu "very soon."

Victor Tangos on Henderson Avenue takes a more subtle approach to fungi-flavored cocktails. Bartender Alex Fletcher's Lost In Translation features a complex mushroom-thyme demerara sugar syrup, cooked to a rich reduction over two hours. When asked what made him decide to try his hand at a mushroom cocktail, Fletcher said that he wanted to

create an "umami bomb," and with the demerara, he definitely succeeded. I tried just a taste of the demerara on its own, and it could easily have also been a savory sauce for fish, or as he suggested, scallops.

The demerara is paired with a pure malt Japanese 12-year whisky, adding to the complexity of the cocktail. Cocchi di Torino, a pungent vermouth, serves as the lone hat-tip to a traditional Manhattan. A sesame seed & salt rim adds interesting texture, while

a briefly heated (with a torch — by his own admission, Fletcher is a "bit of a pyro") lemon peel leaves a citrusy aroma.

According to Fletcher, he opted for oyster mushrooms in the final version of the Bill Murray-inspired cocktail's base because shiitakes were "just too funky." He does, though, use a candied shiitake to garnish the cocktail.

So who's ordering all these fungi-infused drinks? Is it strictly relegated to the adventurous food-obsessed types

who Instagram their every sip and bite, or are "normal" people giving it a try too? "I think novelty is the starting point," Fletcher said, "But people always come back and request it."

Mushrooms are definitely a unique ingredient for bartenders to use because "earthy" isn't necessarily a flavor many people expect to consume from a cocktail glass, but after tasting these two cocktails, it looks like this trend has legs.

— Adapted from the Dallas Eater



There was going to be an article this month by The Old Mushroomer about the history of mushroom hunting in Sonoma County but that is on hold until more investigation can be done regarding the veracity of pretty much anything he wanted to say so instead we will return to the column as it has been a lot of the time for the past mini eon: What's been fruiting and where do we find them?

Several mushroomers attempted soothsaying after the main drought ended and predicted that only non mycorrhizal fungi would much be happening but they were proved wrong, sort of. But being wrong on predictive positings has never stopped us here and so no shame is upon those who did that. Here we didn't predict squat because we really, really, did not know what would come up.

But aren't we all pleased now? Little bit? It is like a starving man at a buffet where any and every thing looks good enough but hey--the woods are (relatively) bursting right as I write. No bulla nor bluff--the forests are fulla good stuff!

Those of you who braved the sublime weather these past two SOMA forays saw more than you thought you'd do, ja? I do believe St Darwin of Salt Point SP has identified over 100 species and blessed us all with the beneficence of his munificence. I do, and we are also very fortunate to have George of Boston with us to bring his sandal-less self to the i.d. table and onto the trails too to lead those who wish to be, astray, in a sense (or at least to make this sentence humorous).

What my groups on other Saturdays or Sundays for the past two months have been doing is finding mushrooms to answer their repeating question: "Can I eat this?"

There have been black, golden, wooly, and tubular chanterelles out near and on the coast, both up and down the latitudes. And those favorites of so many--candy caps--are appearing under an oak or Doug-fir near you.

Barrow's bolete has been found out at Point Reyes and in the East Bay and his cousin B. edulis is still popping.

Crazy man!



Lactarius rubidus
or Candy Cap

Credit: Mykoweb

Shrimps are still being netted and Hygrocybe of so many colors and sliminesses stick up and asked to be admired. And speaking of slippery those types--Cowboy's Handkerchiefs sure are fun to slide on the cheeks of chicks new to the woods and seeing for their very first time all its fun and games, eh?

It still is not a good year for Pig's Ears but who wants to make silk purses anyhow now that the Calypso orchids are blooming near trilliums and Douglas irises? Hello?



Boletus barrowsii
or Barrow's Bolete

Credit Rogersmushrooms.com



Porcini Swarming

Credit: Lori Griffin

Suillus, Xerocomus, Zeller's, and even gilled boletes are up and coming, coming to the show, coming to our rescue.

That's all for now, folks!...

...Except for this little recipe that The Old Mushroomer insists on inserting here. Here: It is a soup I like to make this time of year when it is still wintry but spring is telling me to go out and get some morels. We've seen it here before but it's a good one and worthy of making as written and then adapting it and making it be your own. I adapted it (read: "stole it") from someplace but added the morels.

Cabbage Soup with Morels and Roquefort

Serving Size: 4

Amount	Measure	Ingredient	Preparation & Method
4	slices	pain levain or French bread	1/2" to 3/4" thick
2	tbl	butter	
1	ea	onion	chopped
1	ea	carrot	peeled and diced
1	ea	celery	diced
1/2	cup	morels	sliced into wheels
1/2	head	Savoy or regular green cabbage	thinly sliced
1	tbl	flour	all-purpose
1	qt	vegetable broth	
3	cloves	garlic	sliced thin
3	tbl	heavy cream	
3	oz	Roquefort cheese or other strong blue (there are many great ones now readily available)	
To taste	pinch	sea salt and coarsely ground black pepper	

1. Lightly toast the bread until golden brown, either under a broiler or in 375 oven. Set aside.
2. Melt the butter in a sauce pan, add the onion, carrot, celery and mushrooms and lightly cook until the vegetables are softened and golden and the morels are cooked through (at least 8 minutes). Add the cabbage, cover and cook for 10-15 minutes, until the cabbage is softened.
3. Sprinkle the flour through a strainer over the vegetables and mushrooms, stir well and cook a few minutes longer, then stir in the stock. Boil, reduce, stir occasionally, and simmer for 30 minutes.
4. Add the garlic and simmer another 10 minutes. Lower the heat, stir in the cream and Roquefort. Season with pepper, and, if needed, salt.

Ladle into bowls and garnish each with a slice of bread and maybe a sprinkle of chervil.

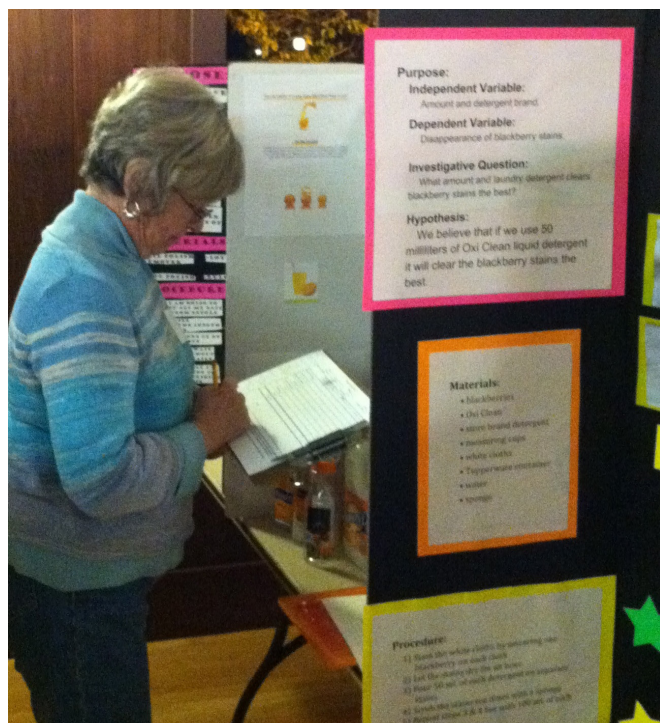


On March 1 three SOMA Board members went to act as judges for the Science Fair for middle school students held at nearby SSU. To be a judge one simply had to volunteer and there were about 30 total from all different persuasions to interview the achieving young people and look carefully at their projects.

What a good time we had talking with these students about their works all displayed just so on poster board, in journals, photo exhibits, bits of this and bits of that all arranged to give as great an impact as possible.

We were educated by many of the examples of what motivated middle schoolers can develop in a science-based project--some were grand, some not so much. Some were easily understood and a few left us puzzled. Sort of like our relationships to young folks in general.

SOMA awarded grants to the winners and we were reminded about why we volunteer for such.



SUBSCRIBER NOTE: May will be the last print issue of SOMA News. Thereafter only the electronic format will be online at somamushrooms.org. If you have limited computer access, contact me at SOMAnewseditor@SOMAmushrooms.org or call 707-799-9766. Many thanks, Chaz.

WOULDN'T YOU LIKE TO BE A MEMBER OF SOMA?

JOIN TODAY!

Membership in the Sonoma County Mycological Association, or 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? Head to <http://somamushrooms.org/membership>; this the mushroom season is just beginning!

Head to <http://somamushrooms.org/membership> and sign up!

Greetings From the Amazon Mycorenewal Project!

Thank you for your interest in bioremediation designs and our project. The last year has been quite productive for the AMP team and 2014 is shaping up to be our most ambitious year to date. We have a new long-term study beginning in northern Ecuador, an Indiegogo campaign on the horizon to help support the AMP mission, and lots of updates on past and future learning opportunities.

2013: A Short Review

- Maya Elson coordinated and facilitated the first annual 10 day intensive course: The Art and Science of Mycorenewal. A great group of students and teachers collaborated to share knowledge, participate in hand-on installations, and help make this course a success!

- Kristine Wagner led a group of students through Ecuador on the Amazon Learning Tour. Visit Kristine's blog: [no tengas miedo](#) to learn more about their experiences.

- One of the teacher's at the Art and Science of Mycorenewal, Leila Darwish, published her book *Earth Repair: A grassroots guide to healing toxic and damaged landscapes*. In *Earth Repair*, Leila features DIY remediation, disaster response, microbial remediation, phytoremediation, and mycoremediation, as well as highlights the work of the Amazon Mycorenewal Project, Radical Mycology, and other notable activists and scientists.

- On a recent trip to Ecuador, AMP team member, documentarian, and anthropologist Luz Teranova (Lindsay Offrias) visited oil exploration sites in indigenous territories, interviewed local people, and participated in an assembly attended by hundreds of women representing indigenous nationalities from all over the Ecuadorian Amazon. Luz also helped collect donations for the Sapara, one of the few Amazonian nationalities left that has been able to resist oil exploitation.

- Mycelium Music artists collaborated on their 3rd benefit album for AMP.

- Radical Mycology hosted a Radical Mycology Convergence in California.

- The Amazon Mycorenewal Project was mentioned in the July / August 2013 *Discover Magazine* article about Paul Stamets.

2014 and Beyond

- The 2014 AMP study is currently underway. AMP team members are currently in Lago Agrio, Ecuador designing, creating and implementing a biofiltration system to treat petroleum contaminated effluent being discharged from unlined pits of toxic crude oil. This project is set to be the longest AMP study thus far, building on the past alliances while working with more organizations and universities in the region to make bioremediation an effective strategy for the pollution problem in Ecuador. This study will be the first AMP project to take a holistic approach to bioremediation by incorporating native petroleum degrading microbes and plants along with the local decomposing fungi that AMP has historically worked with.

- The AMP website is currently being rebuilt. Check the website to further details on the 2014 AMP Study.

- AMP is also now taking new volunteer applications. If you are interested in volunteering with AMP, you can sign up on the website as well.

- On April 8th, AMP will be launching an Indiegogo campaign to help fund the 2014 AMP study. Please check out the campaign and help spread the word from the very first day!

- We are looking for media to get this Indiegogo campaign out to the masses. If you are connected to any news agencies, podcasts, blogs, or periodicals and would like to cover the work of AMP, please contact us via email and we will share a preview of our Indiegogo campaign with you.

News from AMP Team Members & Collaborators

- Peter McCoy, our lead fungi cultivation consultant, and co-founder of Radical Mycology had a highly successful crowd funding campaign on Indiegogo to support the Radical Mycology Book and educational tour. He is also helping organize the next Radical Mycology Convergence set to take place outside Chicago in early October.

This is an exciting new chapter for AMP and we invite you to strengthen our foundation further. We encourage everybody to stay plugged in and lend a hand. Please forward this information to your networks, and provide feedback/ ask questions as you please!

~The AMP team (amazonmyco@gmail.com)

SOMA

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SOMA News

Edition 26/8 April 2014

SOMA usually meets on the third Thursday of the month throughout the year (September through May), at the Sonoma County Farm Bureau , 970 Piner Road, Santa Rosa, California, 94931. 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

