



SOMANEWS

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May 2015

LAST ISSUE OF THE SEASON!

This will be the last issue of SOMA News for the season, but don't worry; SOMA activities will continue until the foraging season restarts in September. The Epicurian Group, for example, is resuming activities, and is planning an event:

Julie Schreiber notes, "The SOMA Epicurean group is in the process of regrouping! We are excited to get the culinary group going again and have two scheduled events this summer, so mark your calendars... Our first event will be at the Graton Community Club on June 21st, from 3 to 6 pm. Appetizers will be served at 3:30 pm, (If you are preparing something you can arrive at 1 pm.) at 8996 Graton Road, Graton, CA., 95444. Contact Julie at julieschreiber@hotmail.com or soma-epicureans@yahoo.com.

Similarly, the 2015 SOMA Camp volunteers are getting together for a picnic on July 26. Email your reservations to: Jessica Holloway at jessicadholloway@gmail.com or call 707-540-5115. Volunteers for 2016 SOMA Camp should also contact Jessica to see what opportunities there might be.

Work also is continuing on the development of a new website, so hopefully, by September, you can click on the SOMA News icon there and read away.

Please consider contributing to the September issue with stories, notes, photos, event notices or other attractions, and email them to me at SOMAnewseditor@SOMAmushrooms.org

Many thanks, Charles W. Thurston

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The Sonoma County Mycological Association (SOMA) Is A Non-Profit (501C) Educational Organization Dedicated To Mycology. We Encourage Environmental Awareness By Sharing Our Enthusiasm Through Public Participation In Monthly Meetings, Academic Presentations, Camp SOMA And Guided Forays In The Wild.

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SOMA WANTS YOU!

The SOMA board of directors has had several nominations for 2015/2016 Season Officers, including:

President - Jim Wheeler, Vice President - Rachel Zierdt, Treasurer - Judy Angel, and Secretary - Gene Zierdt.

There is an opportunity for many of you to also join various Committees or the Board, serving either in unfilled positions, or as an Assistant to the existing volunteer.

Many of the current Officers and Committee Directors can use help, especially as SOMA Camp season approaches more closely. Planning work for camp has already begun.

If you have particular talents in an area that you suspect could be of service to SOMA, please contact Jim Wheeler at SOMApresident@SOMAmushrooms.org.

We are working to enable SOMA to become more appealing to potential new members, through a new website, through hand-held screen formats, additional use of video recording meetings, outings and camp, and through the reactivation of some of the committee areas of special interest. Please contact any committee director if you have questions or ideas, and especially if you are able to volunteer time.

If you have suggestions for forages at locations other than Salt Point State Park, for dinners, workshops or other meetings, we also welcome new ideas, particularly from individuals motivated enough to help see their ideas reach fruition.

See you in September!

Charles W. Thurston, SOMA News Editor.

The (Cancelled) Foray: April 2015

By Darwin DeShazer

On Saturday, April 18th, many of the foragers in SOMA headed for the hills, the Sierra hills. They were in search of the elusive morel and so the monthly SOMA foray to Salt Point State Park was cancelled. Not being a lover of morels, I headed for the foggy coast. Five others showed up at Salt Point with one couple coming from the east bay and everyone was hoping to collect some edibles. As expected, it was dry although the *Lactarius* had plenty of milk. All in all, not very many mushrooms were found but everyone left with some edibles! The best of the day were the Rainbow Chanterelles.

List of Fungi:

Amanita porphyria

Cantharellus roseocanus

Fomitopsis pinicola

Hygrocybe punicea

Hypholoma fasciculare

Lactarius argillaceifolius

Onnia triquetra

Pucciniastrum goeppertianum

Rhizopogon occidentalis

Rhodocollybia maculata

Russula albonigra

Russula brevipes

Stereum hirsutum

Tricholomopsis rutilans



Cantharellus roseocanus Credit: Doug Richardson

The Foragers Report: May 2015

By Patrick Hamilton

“Indicators Indicate Each Other”

“May is morel month” but April’s been pretty darn good too. I know this because I saw all the usual suspected indicators showing me that either “here is where the morels will fruit” or “now is when the morels will fruit” or both (noice!).

Used to be one relied upon this homey slogan: “When the black oak’s leaves are the size of mouse ears the morels will come” declared by the knowledgeable old-time morel-ers. But what if there are no black oaks where you are? What if you don’t know a *Quercus kelloggii* from a *Q. chrysolepsis* or--one of my favoities--*Q. dumosa*?

Yeah--what if?

Well, we here at SOMA Base of Good Stuff To Know HQ are supplying other indicators for you to look for to enable you to more easily find those different species but always elusive esculents we (now) know by way too many taxonomic names, see Ascomycete Fungi of North America by Beug et al. We’ll stick with the naked term “morels” here.

The first forest fungus finders to show future promise of morels to come are the mostly easy to spot --see one, you see them all--orange cup fungus, *Caloscypha fulgens*. They grow real low in troops (albeit a rather short platoon of troops) in the very same area where morels will too. In da same damn spot almost!

Very much like the spy mushroom and fall coastal boletes do their thing these little guys mark as faithfully as a male orange tabby might pee in your shoes.

The always fun to spot and then discuss its edibility, it redness, it oddness, its whatever the heck is it-ness, is the fuschia colored snow plant. If LSD hallucinations’ text messages had a font color it would be this. *Sarcodes sanguinea* is one cool looking dude (duda?), whoa! A favorite curiosity of folks who foray with me this doozy of the duff makes a big hit whenever it pops up nearby. And nearby to where both morels--and spring porcini!--pop is this plant’s job. Its duty even. That’s how I see it. (Think those Venetian glass red texts blinking on and off. Hello?)

And then there are the highly suspicious purple cups, the *Sarcosphaera coronaria*. Feared forest clowns sometimes place these thick-walled sort of tennis ball interior-looking and always dirt-clothed jaggedly cut open orbs on their noses to scare small children. Or just for a cheap sight gag. Anyway, these are emerging spooky-like out of the soil seemingly everywhere when morels are fruiting right in the same neighborhoods. Were yesterday (May 10). By some white morels. Cool.

Some people have been complaining about the lack of morels available for the casual picker up in our King Fire burn due to described “gangs” of commercial guys scouring the woods like locusts on a bad Biblical day. “Our” morels as in “not theirs.” Not those commercial grabbers of our gold. Those are our mushrooms. Um--no.

And also no is that no morels have been (left) there for the non capitalistic pig picker. Course there are. Seen many happy faces. And many morsels heading for their due death by chewing.

Morels are still up there. And they indicate those indicators if you want to change your focus.

Photo of the Month By Cathleen Carter

SOMA Camp is known not only for its whirlwind of lectures, workshops, forays and speakers, but also for the fine food and wine. Perhaps the most notable of the many exotic dishes cooked up this year by Julie Schreiber and her able staff were the deserts. Here is one very sweet mycological offering served up during SOMA Camp 2015:



Credit: Cathleen Carter

Recipe of the Month: By Chef Bob Engel

MOREL FONDUE

Cut French or Italian bread into 1 X 1 X 3/4 inch pieces

Sauté: in butter; morels halved (lengthwise) or coarsely chopped; salt (or garlic salt) to taste, either:

1/2 lb. fresh morels OR

1 - 3 oz. dried morels (re-hydrate before use)

Grate: 1 lb. cheese (preferably un pasteurized)

Place in pan (you may rub sides with fresh garlic first):

2 cups dry white wine

Heat wine until just below boil, stirring constantly and vigorously with a wooden spoon:

Add cheese a little bit at a time

Add morels a small portion at a time

May be seasoned to taste with pepper & nutmeg

When all the cheese and morels have been added transfer to a fondue pan over low heat.

Use Fondue fork to dip cubes of bread into Fondue.

-- **Enjoy.**



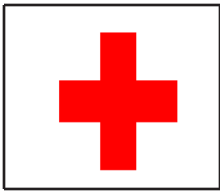
The Mighty Morel

Credit: ourbrowncounty.com

JOIN SOMA! Head to <http://somamushrooms.org/membership>

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> and sign up!



EMERGENCY MUSHROOM POISONING ID:

After seeking medical attention, contact Darvin DeShazer for identification at (707) 829-0596. Email photos to: muscaria@pacbell.net and be sure to photograph all sides, cap and of the mushroom. Please do not send photos taken with older cell phones – the resolution is simply too poor to allow accurate identification. NOTE: Always be 100% sure of the identification of any mushroom before you eat it!



Send in more photos for the next issue to avoid our featuring your news editor!

SOMA MAP & DIRECTIONS

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 Road

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!

