



SOMANEWS

From the Sonoma County Mycological Association

VOLUME 28: 6

FEBRUARY 2016

February 18 SOMA Meeting Speaker: Natalie Hambalek

“Amphibian Impact from *Batrachochytrium dendrobatidis*”

At the forefront of the current biodiversity crisis, amphibian populations are undergoing unprecedented declines and extinctions. Notably, two chytrid fungi species have been found to infect a wide variety of amphibian hosts causing the disease chytridiomycosis. Since its first association with mass mortalities in Australian and Central American frogs in 1998, the amphibian chytrid fungus, *Batrachochytrium dendrobatidis*, has been identified as a culprit in amphibian population declines all around the world. A related, yet highly divergent chytrid pathogen, *Batrachochytrium salimandrivorans*, has recently gained notoriety as it has been found to infect salamander species in northwestern Europe. In this talk, I will summarize what is known about these chytrid fungi ecology, natural history, and impacts on amphibians as well as the research conducted in the Blaustein Laboratory at Oregon State University.



***Come early at 6:30 and help make mushroom cultivation kits. John Grant and Erin Axelrod will guide through assembly of “cold” and “hot” pasteurized growth media.**



NEED 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.

Remember: Always be 100% sure of the identification of any mushroom before you eat it!

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www.somamushrooms.org

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Dispatch From The Duff: February 2016

Finally, a "wet" SOMA Camp and the results were exceptional! See George Riner's List of Specimens on the website. SOMA Camp 2016 featured a number of excellent results. Many species of wild mushroom were found and identified, all culinary treats served were outstanding, all classes and presentations memorable, and everyone greatly enjoyed themselves over the extended weekend. Much of the success, as always, was due to our volunteers from the SOMA Membership. Their energy and timely completion of all tasks needed to make SOMA Camp happen is highly appreciated. Many, many thanks to all the volunteers in the kitchen and to those that helped with forays, presentations, the many different classes, and at the specimen presentation tables. Special thanks to Rachel Zierdt, Julie Schreiber, Chris Murray, Lee and Tim McCarthy-Smith, Clarke Katz, Nick Janson, Jessica Holloway, Patrick Hamilton, John Grant, Tom Cruickshank, Dave Batt, and Judy Angell for all the extra hours and extra effort when "Plan A" unraveled. (Yes, names are listed in reverse alphabetical order. Why not?) Also, we want to express our thanks to the CYO Staff and their ability to make our stay the best possible. The group includes:

Rick Garcia, Director

Emily Ordway, Summer Camp Retreat Center Manager

Jon Schultz, Food Service Manager

Isaias Barrera, Assistant Food Service Manager

and Erik, Pepe, Rafa, and Bruce – Facilities Staff

Found: Because of the weather, the list is much longer than normal with rain gear, etc. See below: If you think an item might be yours, let me know and we can get it to you. Someone forgot a piece of knitting ... the CYO staff found it and it was returned to a camper who had traveled all the way from Alaska. Pretty efficient retrieval/return system I would say.

Umbrellas: *White-green nylon paneled canopy, black handle; made by Rain Free*
Clear plastic canopy, 'roygbiv' polka dots; clear handle
Black canopy, wood like curved handle, push button release
Green canopy, push button release
Black canopy, push button release
Black canopy, brown, cylindrical handle, push button release
Colorful, floral motif (red, yellow); wood handle, push button release; by Galaria

Clothing: *Rain pants by North Face, grey/black, women's large*
Vest, blue, light weight, by Heat, size large
Apron, green with, "Forest For Felines" print
Jacket, navy blue, medium weight by Hawke & Co.
Satchel, grey green, with 'SAC' printed on flap
Jacket, navy blue, fleece by Cabin Creek
Rain jacket, green, large, by Stearns
Walking stick, blue, telescoping, by Kabuda
Walking stick, gold, by Leki
Rain hat, tan exterior, black with white polka dots interior
Shirt, long sleeve, black, large, by 'Element'

Other: *Video camera bag; new, black, multiple cables inside pouch*

Best regards,

Jim Wheeler
SOMA Board President

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Aseroe rubra (Anemone Stinkhorn)

Credit: animalescontentos.blogspot.com.com

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JOIN SOMA! Your membership in the Sonoma County Mycological Association, or SOMA, is a great way to meet and interact with other mushroom enthusiasts. Head to <http://somamushrooms.org/membership> and sign up; the season is just beginning!

The Foragers Report: January 2016

End of the Drought Report

By Patrick Hamilton

One of the most frequent questions asked is something about how the drought has affected the fruitings of fungus: How will, say, the chanterelles be or can we expect a really strong year for _____ (you fill in the blank)?

Answers are--of course--not known: How many of us have experienced such strange weather patterns for so long? (Or at least for as long as we've been picking mushrooms and taking maybe mental notes.)

The porcini season was odd (read: not what we know as "normal") in that we were still finding some on January 24 at SPSP. That's late, folks. But what we had was really good and consistent rains once they began and except for one truly cold spell the temperature was also even-handed; that could probably have resulted in the long season. Maybe.

And along with these were the usual LAO's in the same habitat, which--if sautéed in good olive oil with the stems cut into very thin wheels, flaky sea salt to enhance the crunchiness--are really okay good.

Carpets of mycena never really appeared in that "usual" way and out in West Marin different boletoids were abundant in numbers not seen in years or simply seen perhaps for the first time (ever for me). These included *Xerocomellus dryophilus*, *X. truncatus*, *X. aff. subtomentosus*, and *X. zelleri* (pretty darn tasty, that one!).

Amanita magniverrucata and even *A. phalloides* are/were scarce compared to just last year and the year before. End of drought effects?

Candy caps made a strong deal of themselves but have just about stopped up in SPSP. And the belly button hedgehogs so far--fuggetaboutit. Black trumpets too--as yet a very bad showing. End of drought. . . ?

Amanita augusta has made quite a statement with her showy self popping up yellow-veiled and all, hither and yon--in mixed company yet--pure pine stands and mixed conifers and under live oaks and tan oaks too it seems. Named by (somewhat) local boy Dimitar Bojantchev it has become a favorite one to find and to play with in the pan. Like all amanitas one must be careful. Hell--with eating any wild foods one must be careful. Is this sort of unnecessary to say to people

already tuned into reading about wild mushrooms?

Recently there was an opportunity to walk in the woods with a Russian grandmother. Now, I'd heard so much about how they put this and that in a big pot of boiling water and eat the whole deal of what many of us would call non-edibles and so the chance to see for myself was, well--fact finding, I guess. Certainly this woman did this: She picked all the red *russulas* she found (*R. californiensis*, *R. silvicola*, and *R. sanguine* fairly sure that's what the species were) along with *R. cremoricolor* into her basket and gave me the Ruski version of skank eye whenever I expressed disbelief in her gathering for the pot. I was shocked. Shocked! She planned (told through an interpreter) to boil them, then just eat them. Huh. Must mean the acrid flavor and other properties that might make one sick are not just soluble in water but undergo a chemical change?

Then there were the Ukrainians who passed down a trail and said they soak their stash of *Lactarius alnicola* "for three days in ice water, then pickle." Huh, redux.

And lately some Poles were talking about a method for salting other acrid lactarius also. (Alison Gardner, co-author of *The Wild Mushroom Cookbook Recipes from Mendocino* reminds us that among her fine recipes is one for this method.)

I think that maybe we around here might want to broaden our experimentation processes to include trying what some might consider "edgy" mushrooms. Not any known to be deadly poisonous (duh)--not at all what I am thinking here. And--as always--be careful, mindful, and you might consider having no alcohol involved when you do. And not just because alcohol can react poorly with some mushrooms but because it can make you sort of leaning toward the stupid side of life. "Chain sawing and mushrooming are not the best friends of liquor" might be a good tattoo.

So this "end of the drought" has brought questions and questionable answers to how it all affected the fungal world.

We'll get to see in a few months how all the piling up snow in the mountains will help with the spring Sierra mushrooms. Could be fun.



Xerocomellus dryophilus/Nathan Wilson

Recipe of the Month:

Crostini with Mushrooms and Harissa

From Gourmet Mushrooms

Ingredients:

8oz single variety or mixed Mycopia mushrooms
2 Tbsp. olive oil
2-3 tsp. prepared harissa
¼ tsp. salt
3 Tbsp. water
4 Tbsp. goat cheese
2 tsp. fine lemon zest



Directions:

Prepare crostini rounds: brush both sides of the sliced baguette with olive oil and roast in the oven at 350° until golden brown.

Chop mushrooms into almond sized pieces. Sauté in olive oil until lightly browned.

Stir in harissa and water and simmer on low for 5 minutes.

Spread round of crostini with a half tsp. of goat cheese. Top with mushrooms and a few threads of lemon zest.

Image Of The Month

By Julie Schreiber



From the SOMA Camp 2016 Desert List

SOMA Volunteer Board: Open Positions

SOMA Website Manager

SOMA's new website is being completed by an outside builder and the delivery date is not far away. We need someone with a bit of experience managing a website, including very basic HTML. Hopefully, the new site will be far more user friendly than the old one. Responsibilities would be to post new announcements, notices, photos, stories, etc., and coordinate with the Board for any membership tasks.

Please contact Jim Wheeler at SOMApresident@SOMAmushrooms.org.

SOMA News Editor

We are seeking a new editor of the monthly newsletter to assist in all phases of material gathering, editing, layout and distribution. The position can be fulfilled from your home office, using your computer and phone, and our software, and would require approximately one day per month. The primary software is Word for documents, and In Design for layout. We currently use Excel and Mail Chimp for distribution, but are open to other methods/software. The website is currently being rebuilt, and hopefully incorporate more automation for the newsletter production and distribution in the near future.

The position would also be to contribute new ideas in coverage and/or channel distribution that will help spread our readership and drive new members for SOMA, wherever they may be located.

If you are interested, please send an email to me, Chaz Thurston, at chazwt@gmail.com stating your situation and any skills that would ease your learning curve.

SOMA Director of Communications

We are also seeking candidates for a new position, director of communications, to work closely with the director of public relations and the board to enhance contact and information flow between club members, members of the board, prospective members, event participants, other clubs and the mycological world at large. The position requires someone comfortable with speaking to anyone or any group about almost anything, and the ability to electronically communicate through various channels.

The position will likely be incorporated into the board composition, sooner or later, and would require about one day per month, apart from monthly board meetings.

If you are interested, please send an email to Patrick Hamilton at mycochef@sbcglobal.net, describing your experience, skills and ability to donate time.

SOMA Director of New Membership

We also are seeking candidates for a new position, director of new membership, to help the club attract more, younger, enthusiastic members into the fold. The ideal candidate may be younger than the average board member, and should be familiar with multiple information channels that the club can utilize to offer new members all that SOMA does and can do. While the club now has a Facebook page, various affiliate Yahoo groups, we are seeking more and better ways to communicate with potential and new members. The candidate would help draft a campaign for new membership as well as new program elements for new members. The position likely will require one day per month in addition to attendance of monthly board meetings.

If you are interested, please email Jim Wheeler at SOMApresident@SOMAmushrooms.org.

COYOTES & MUSHROOMS:

By Tom Gogola

(From the Pacific Sun, January 20, 2016)

West Marin residents have lately been reporting a strange sight on Highway 1 near the Slide Ranch turnoff. It's all the talk at Beth's Community Kitchen in Bolinas and elsewhere:

A coyote has taken to staring down automobile drivers as they drive through this twisting, turning section of highway, before attacking the car and then skulking off back into the wilderness. The coyote runs up to the cars, usually at night, forcing drivers to stop as the beast stares and sniffs around the vehicle.

The coyote "attacks" have happened a bunch of times, to enough people, to warrant calls to figure out what's going on with the animal. Or, animals, as the latest grist out of Bolinas has it that there are now two coyotes acting a little weird, or a lot weird: Drive-by coyote stare-downs have now become part of the normative experience for a Bolinas-based individual who makes numerous nighttime airport runs every week. We are not identifying this individual, who fears retribution at the vengeful paws of these bushy-tailed beasts. He would only say, "It's a terrifying, yet beautiful thing to behold."

The Marin Humane Society has fielded at least one inquiry from a coyote-concerned citizen and is looking into the case of the aggressive coyote, says Lisa Bloch, director of marketing and communications for the society. "We are trying to figure this out."

There are three possible scenarios to explain the behavior, ranging from least probable, kind of fun to consider and most probable. The least probable problem with the coyote, or coyotes, is rabies. This sort of "Old Yeller" type of aggression usually comes at the end-stage of the disease, the "terror stage" or "zombie stage" of ra-

bies, at which point the animal is going to die, Bloch says.

These coyote attacks have been going on for at least three weeks. If it were rabies, Bloch says, the coyote would likely be dead by now. "If this is going on longer than a week or so, then it's

likely not rabies. And we don't suspect rabies, just because it is pretty rare."

Whew, it's not rabies. It is possible, but not probable, that the coyote has eaten something—perhaps a fly agaric mushroom (*amanita muscaria*) which has hallucinogenic properties—and has subsequently been tripping its tail off. The cars would therefore be some sort of coyote vision, a dark vision of human interlopers, who must be stopped before the rents get any higher in West Marin. That would be kind of cool.

Bloch could not completely rule out the possibility that coyotes are having psychedelic experiences out on the feral fringes of civilization, and in fact she has been counseling dog owners of late on the dangers of poisonous mushrooms in our midst.

Coyotes hold a special, spiritual place for many a West Marin resident and Bloch urges those of a coyote persuasion to keep a safe distance from the beast of lore. The animals were eradicated in these parts through the 1950s because of their deleterious impact on cattle, but now that they're back in force—yip-yip, you need to give the beasts some space. The state estimates that there are between 250,000 and 750,000 coyotes in California.

Bloch notes that while the animals are native to the county, "there were not coyotes in Marin for decades" because of a United States Department of Agriculture program that completely annihilated the Marin-based population. "When you indiscriminately kill predators, you are messing with the ecosystem." Coyotes'



Canis latrans & Amanita muscaria/youtube

COYOTES & MUSHROOMS:

By Tom Gogola

staple diet is mice, and that can get kind of monotonous, especially in a county of such rich, sustainable culinary pleasures.

Which brings us to the likeliest scenario to explain what the heck those coyotes are doing up there on Highway 1 attacking cars. Camilla Fox, who founded the organization Project Coyote (projectcoyote.org) is responsible for signs that pop up around West Marin trailheads that say: "A fed coyote is a dead coyote."

The message is: Don't feed the freaking coyotes. "If there are bad apples out there who are feeding the coyotes, they need to stop," says Fox. "They can be cited—there's a law that was specifically enacted to stop people from feeding wildlife."

"One possibility is that the coyote has been fed, and this is a real problem for us in Marin," Bloch says. "It's possible that someone was feeding him and thinking that it's cool, and magical and mystical to have a coyote eating out of his hand."

Or, some dingbats might simply have thrown some baloney out the window in the direction of a coyote, who dutifully scarfed the meat and now wants more where that came from.

Animals start acting super-aggressive, Bloch says, once the food-proffering hand has been introduced. So don't do that, and instead understand that a fed coyote is a dead coyote. "What this means is that basically we want the animals to be afraid of us naturally," Bloch says. "If they are not afraid of us, they come close to our cars, get hit, fight with domestic dogs and can possibly become aggressive."

The problem for coyotes is that if they turn aggressive, "the coyote is going to be blamed if a dog or, god forbid, a person is mauled."

The only recourse then is to kill the coyote. Bloch is a Tam Valley resident who says the neighbors can and should do a better job at keeping their property coyote-resistant, to limit such unwelcome outcomes. "It's very frustrating to me—there are lots of coyotes all around, but people are leaving pet food out, small ani-



borregospringsliving.blogspot.com

mals are roaming off leash, the cats are out. It's an easy meal for a coyote."

The Humane Society is working the coyote-chase-car problem, Bloch says, and is asking for the public's help—if anyone has seen the stare-down coyote near Slide Ranch, give them a holler. "We encourage people to report it right away if they see any kind of behaviors, any wildlife acting strangely, biting the tires of a car. We would go and check it out."

If the Humane Society locates the coyote or coyotes and discovers that they are injured in any way, its next stop would be at the animal rescue operation WildCare in San Rafael. But the Humane Society prefers any option that helps them save the animal while not trapping it—such as when a deer recently found itself in Bolinas Lagoon, like so many DUI drivers before it. "We pulled it out of the lagoon and once we determined the deer was OK, we led it to a quiet place so it could recover on its own."

That would be the preferred scenario for the coyote now menacing traffic on Highway 1. If the animal winds up at WildCare, "It's not going back into nature," Bloch says.

We're Sitting on a Mould Mine -- Paul Stamets

By Stuart Islett

(From *New Scientist*, 10 February 2016)

Mushrooms are seriously underrated. They detoxify living animals, can restore ecosystems and could even terraform other planets, says mycologist Paul Stamets.

Tell me about the hat you're wearing.

It's made from a birch polypore mushroom. Our ancestors realised that you could get this tough bracket fungus off birch trees, hollow it out and put fire in it and carry it for days. This enabled the portability of fire that is so critical for human survival. When the same mushroom is boiled and stretched, it produces a fabric. There are only a handful of people in Transylvania who are making these hats now. Because of deforestation and the difficulty of finding large-enough mushrooms, the hats are becoming very rare.

What started your fascination with mushrooms?

One day I decided to try some psilocybin [magic] mushrooms. After eating a whole bag of them, I climbed to the top of an oak tree just when a huge lightning storm with boiling black clouds was rolling in. I was thinking, "This is it Paul. If you make it through this, what does it mean to you?"

The biggest problem in my life at the time was a bad stutter. It was a social phobia that made dating girls really difficult. So I started repeating a mantra: "Stop stuttering now, stop stuttering now." On my way back, I ran into a girl who I liked a lot but was always too shy to talk to. "Hi Paul, how are you doing?" she asked. I answered, "I'm doing just great!" That was basically the end of my stuttering.

How do you think this stopped your stutter?

Recently scientists have discovered that psilocy-

bin stimulates neurogenesis – it helps build neurons. I believe that's what happened to me; that it helped to remap a neuronal pathway in my brain.

Have mushrooms given you anything else?

Yes, what mushrooms have taught me is the interconnectedness of all life forms and the molecular matrix that we share. I no longer feel that I am in this envelope of a human called Paul Stamets. I am part of this stream of molecules that are flowing through nature, that are becoming eddies of life. I am given a voice, given consciousness for a time, but I feel that I am part of this continuum of stardust into which I am born and to which I will return at the end of this life.

Many people in Western culture are almost afraid of mushrooms generally. Why is that?

Many people are mycophobic [mushroom fearing]. People from Japan, from Eastern Europe, from China, from Mexico, they are much more mycophilic. In the West, we see mushrooms as signs of decomposition and death, whereas in Asia mushrooms symbolise regeneration and rebirth. That is a cultural chasm we are now crossing.

Do mushrooms have medical potential?

After 9/11, the US Department of Defense (DoD) was worried about an attack by biological weapons, especially one using weaponisable bacteria and viruses. As part of the Project Bioshield programme I submitted more than 500 mushroom extract samples to see what might work as a defence. We got the best results of all the hundreds of thousands of samples submitted, including pharmaceuticals, against a variety of viruses like cowpox, smallpox, herpes and flu.

We were once forest creatures. With the advent of agriculture, roughly 12,000 years ago, humans embarked on deforestation, inadvertently unrav-



Stamets with *Agarikon* /Wikipedia

elling immunological mycelial networks that have protected us and others for aeons. Viral diseases that have jumped from other animals to humans, such as bird flu and Ebola, are signs, in my opinion, of this loss of forested habitats and the corresponding mycodiversity.

Can mushrooms offer protection to animals?

Bracket fungi immunologically protect, and connect, the animals of forest lands – from bees to birds, bats, bears, pigs and people. For example, I was growing mushrooms on a compost of wood chips, and was surprised to see that the bees had pushed the wood chips aside and were sucking on the branching, vegetative part of the fungi, called the mycelium. It turns out that bees and maybe other organisms use certain anti-fungal compounds found in decomposing wood to detoxify themselves. Without the fungi, the bees can no longer rid themselves of fungicides, herbicides and other poisons, so they get sick.

The company I started, Fungi Perfecti, has now developed “myco-honey” using extracts derived from mycelia. When bees eat it, their viral counts plummet, they live longer and the colony increases its survival capacity.

How do fungi destroy toxins?

The DoD wanted help breaking down a neurotoxin that Saddam Hussein used to kill 20,000 of his own people. A lab they were working with approached me and asked if I could train mycelia to break it down. I gave them cultures of 28 species and instructed them to increasingly expose these to the toxin over time. Within six months, two of the strains I had given them had adapted to that neurotoxin as their sole nutrient source, and produced enzymes customised to break it down, eating the toxin and rendering it harmless.

Mycelia constantly learn from their environment. They can help remediate oil spills, and break down pesticides and herbicides. I am convinced that there is not yet a single carbon-based toxin that we

could not train mycelial networks to break down.

What else could mushrooms be used for?

Some 400 million years ago there was a 10-metre-high fungus called Prototaxites that dotted the landscape – the tallest organism on Earth in that era before vascular plants. Future space pioneers should carry mycological communities with them for terraforming other planets: to break down the rocks, help bring minerals into plants, and set up the biodynamics of an ecosystem.

Could mushrooms restore our own planet?

Mushrooms and their mycelia can rehabilitate habitats that have suffered traumatic impacts from pollution or deforestation. I call mushrooms soil magicians. These are the grand recyclers of nature, instrumental in the decomposition that creates the soil that gives rise to biodiversity.

One avenue for tackling global warming is to use mycelia to build up the carbon sequestered in soils.

For example, about 30 per cent of the biological carbon in the soil of mature forests is fungal in origin. This “mycomass” can hold far more carbon than most trees.

You call the vast underground networks of mycelia Earth’s “natural internet” and claim they are intelligent. Do you stand by that?

Let me answer that this way: my brother Bill used to be my biggest

critic. He said, “Paul, you can’t say that nature is intelligent.” I said, “Bill, you are saying that nature can’t be intelligent when it gave you the very brain that gave you the ability to conceive this concept?”

Do you feel that science has underestimated the importance of fungi?

Absolutely. Prejudice against them has permeated the sciences: it is a form of biological racism. On the plus side, this general avoidance of mushrooms has left the field wide open for me – and a few others – to explore.



Credit: allthingspossible.biz

SOMA CALENDAR, NOTICES & NOTEWORTHY EVENTS

SOMA Calendar for February & March 2016

Salt Point State Park Foray; Feb. 20th. Meet at 10 AM at the Woodside Campground; look for the SOMA banner. Pot Luck and ID session follows the foray, around 12:30-1:00. Parking requires \$7 exact change. See website for more details.

David Arora to Speak in Sebastopol; Feb. 19th. David Arora will speak at the Sebastopol Community Cultural Center on Friday February 19th. Contact Diana Rich, Executive Director, Sebastopol Community Cultural Center 707 479-1717 diana@seb.org. The event page is: <http://www.seb.org/event/2983179-david-arora-mushrooms-demystified>

Point Reyes Foray & Mushroom ID, Sat., March 13th. Meet at the entrance to the Bear Valley Ranger Station at 10 AM, rain or shine. We can walk from there or car pool to the top of the ridge and walk back, down hill, to Bear Valley. Maps are free and available inside the station. Collecting two gallons is the legal limit and no permits are required.

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Contribute to SOMA News!

The monthly SOMA News wants you to contribute to our pages with news about your life with mushrooms in Sonoma County and beyond. We need art images, photos, short or long stories, academic or other musings on mycology, recipes, notices, events and more.

The deadline for each issue is the weekend before the first of the month.

You needn't be a professional artist, photographer or writer to join in; just take an interest in sharing what you know and find with others!

Email me at chazwt@gmail.com or call 707-799-9766 with inquiries.

Thanks, Chaz Thurston



JOIN SOMA!

Your 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!



SOMA Monthly Meeting Directions & Map

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!

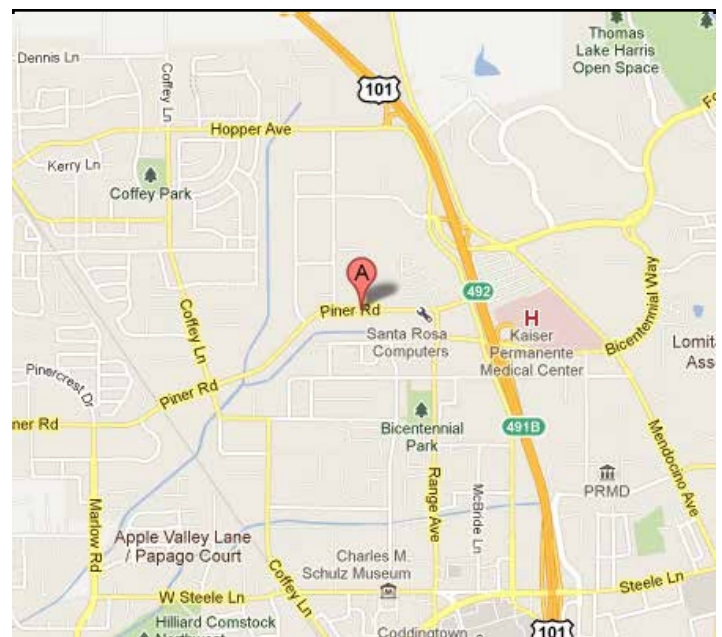
Directions to the Sonoma County Farm Bureau

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!



Myco Art of the Month:



Credit: bbc.com