October 2016

SOMA

SONOMA COUNTY MYCOLOGICAL ASSOCIATION

Volume 29:2

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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.

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Dispatch From the Duff
October 2016

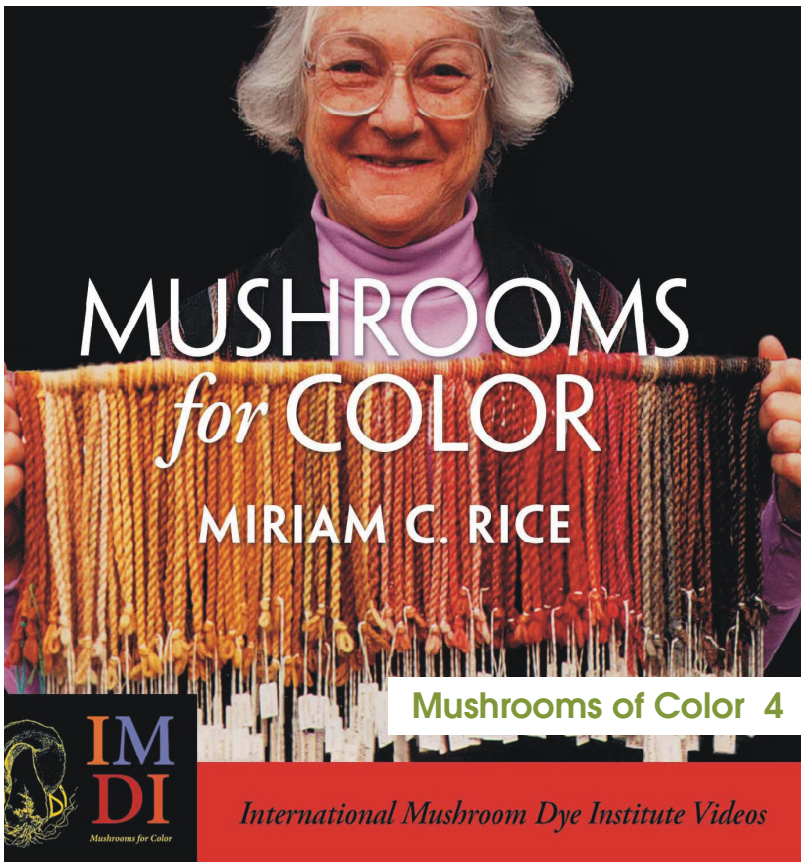
Jim is in Tennessee caring for his mother, who has been in the hospital. We all wish the best for them.

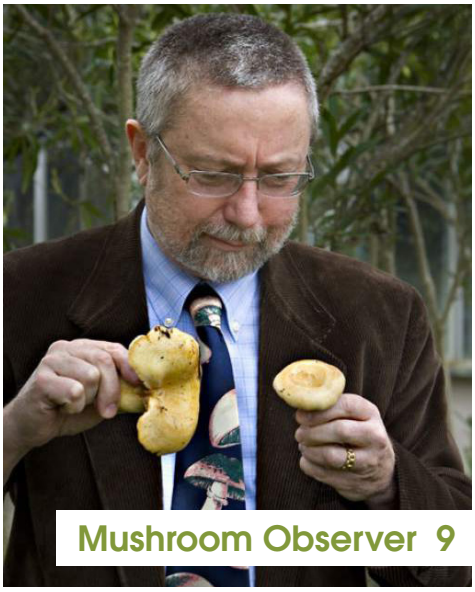
Brian A. Perry will be the speaker at the next SOMA monthly meeting on October 20th, at 7PM, at the Sonoma County Farm Bureau (see map on page 17). Dr. Perry is a professor in the Department of Biological Sciences at California State University East Bay. In addition to documenting the mushrooms and other fungi of the Hawaiian Islands, Dr. Perry's lab conducts research on the assembly, dynamics and biogeography of island fungal communities, endophytic fungi of Hawaiian plants, the systematics of Mycena and allied genera and the evolution of fungal bioluminescence.

Two new board members were approved in September: Jennifer Levine and Kingman Bond-Graham. Both are friends of SOMA and avid foragers. Jennifer also was appointed as the new SOMA treasurer. SOMA also welcomes Fred Salisbury as our first Director of Communications. Please congratulate them, and thank them for their service to SOMA.

See you soon!
Chaz Thurston,
SOMA News Editor

Inside this Issue





Mushrooms for Color DVD Here Soon!

By Dorothy Beebee

THE IMDI presents *Mushrooms for Color*, and excellent addition to the book *Mushroom for Dyes, Paper, Pigments & MycoStix* by Miriam C. Rice. This presentation combines two videos, *Dyeing with Fungi* and *Papermaking with Polypores*, produced in 1988 and 1993 respectively.

Using extensive footage of Miriam working around in her home in the mushroom rich environs of Mendocino, California, *Dyeing with Fungi* chronicles more than twenty years of her research and offers a fascinating glimpse into her methods for extracting the full spectrum of colors she discovered, as well as the excitement generated by her finds in the fiber arts community worldwide.

The History of Miriam's work is followed by *Papermaking with Polypores*, a step by step guide demonstrated by Rice herself, to the method she developed for making truly gorgeous papers from Mushrooms.

The DVD may be ordered from Fungi Perfecti in October 2016. All proceeds from the DVD sales go to support the IMDI's Travel Grant program! For more information, please go to www.mushroomsforcolor.com.

October Foray Report

by Mycochef
(reprinted from Oct. 2007)

"Things—as in mushrooms—ain't happening in a very big way round these parts," muttered the old geezer who used to be a younger geezer; he was sort of a "geezer on the way" type of geezer back then.

And he is right, if not grammatically. Stuff just isn't popping yet in our area and we all know and knew that. But how many of you know that Oregon is experiencing one of its best harvests in years?

And how many know how close it is to drive up for, say, a four day weekend of picking? Great trip packed full of roadside beauty it is. Curiosities too. "Confusion Hill's" popularity is, well, confusing, to discerning adults—but who knows any of those?

Stop in at any of the Garberville pot growers' stands along the roads near Redway. I think the tasting fee is waived if you purchase a certain amount. But I am not sure.

Detour to Ferndale and see where that Dustin Hoffman Ebola virus movie was made and buy local jewelers' gee jaws.

In McKinleyville that great goat cheese, "Cottage Grove," is made.

Trinidad has "Larrupin" restaurant and mustard and a very good smokehouse.

Patrick's Point has a great name—and fine mushrooms, but illegal to pick..

In Redwood National Park there are lovely trails with giant ferns, huge skunk cabbages, old growth Doug-firs and redwoods, and lots (a whole bunch) of chanterelles. Can't pick though. Very tall trees too. Tallest in the world.

The town of Orick can't be missed. Nope. It is smack dab in the middle of the road and on both sides too. But there is nothing there. Nothing. Weird. Do not go hungry into that town.

Requa has those bear statues on the bridge over the Klamath and not much else but above Crescent city there is a very little known—but deserves fame—spot for boletes. A map to the exact locations where they grow can be purchased at SOMA Camp next January.

A detour to gawk at the Pelican Bay State Prison, home (home?) for the nastiest convicts in California, might be worth it (and that secret bolete place is very nearby. . .).

Now into Oregon we get to Brookings. Not the Institute at Stanford University, but the town where tons of black chanterelles and hedgehogs grow about 10 miles into the forests to the east. Just look for ragtag trucks along the dirt tracks. Watch out for the nasty sheriff. He's known to be not nice to whom he perceives to be transgressors of his territory .

When you reach Reedsport you will be in the thick of coastal matsutake and porcini picking and a Mexican joint that serves margaritas in what must be ½ gallon glasses. Urp. I once hunted there for boletes with David Campbell and flashlights at night after imbibing. We had to crawl to find them. Not because of the margaritas. They grow there (not margaritas) underneath the Pinus contorta ssp. contorta and it is just kind of fun to look for them with little spotlights.

Back home. Darvin—our resident geezer-in-training—may be the most driven

Mycochef...continued

mushroom hunter in our group. Several times he has posted his findings and fine they have been. I think "geezerific" is descriptive. Just because. He never seems to tire of showing all of us his booty. Or is that "bounty?" Thanks!

Sulfur shelves are peeking (peaking?) right now.

Look for fog drip fungi here.

But if you're still up in Oregon check out some lobster mushrooms in pine woods.

The road from Florence to Eugene has some great places to pull over and pick golden chanterelles. Again, a map can be bought at Camp.

And speaking of Camp—one of the things we can all do to donate/help is look for supermarket specials on button mushrooms. Oliver's in Cotati oftentimes has them at half price in big bags. All you have to do is salt a pot, put in the washed mushrooms, stir a bit, cook for 5 minutes or so, chill, freeze in a proper ZipLock. Bring to Camp and we will deal with them.

More on Oregon. If the matsutake season is on and the commercial pickers are getting their just due at the buyer's you should have a good chance at picking lots of porcini because they are not worth as much.

Blue chanterelles are fun to pick in the Cascades.

Cooking is fun too and never be blue if you have to do it. Recipe follows.

This popular Italian flat bread originated in Genoa and is known as schiacciata in Tuscany. A most dear, and sadly late, close friend of this reporter's family's famed restaurant in Boulder, Colorado makes this bread. We served it at Bill Graham's memorial concert when he and catered that event. We cut it horizontally into sandwich size sections and filled it with mozzarella, roasted red peppers, mushrooms, and pesto.

Mushroom Focaccia

Serving Size: 10 Preparation Time: 2:00

Amount Measure ngredient - Preparation Method

1 1/8 pt water
1 tsp active dry yeast
2 ½ tsp kosher salt
1/3 c extra virgin olive oil
¼ lb whole wheat flour
2 lbs high gluten flour
2 ozs rye flour
3 ¼ tbsp olive oil
2 ½ tsp rosemary, fresh
1 bunch scallions
1 c mushrooms, sautéed

1. Combine first three ingredients–let sit 15 minutes.
2. Put this into the mixer bowl–add the oil.
3. Add the flours (premixed) at low speed. Work until the dough is very loose and all (or most) of the flour is incorporated.
4. While still in mixer bowl allow the dough to rise until double (may remove the dough to make room for another batch). Punch down.
5. Cut into equal large pieces. Let rise again.
6. Put in sheet pans and let rise again.
7. Dimple the dough and pour olive oil, some rosemary, some scallion, and some chopped mushrooms on it.
8. Bake at 400 for about 15-20 minutes.

SOMA Scholarship Research Focus: Briana Boaz

I am a PhD student at the University of California Berkeley, and my research interests are in the ecology and biogeography of invasive species and their mycorrhizal fungal symbionts. Lodgepole pine (Pinus contorta), an obligately ectomycorrhizal tree with a native range in western North America, is one of the most widely planted tree species in the world. It is one of the most aggressive and ecologically damaging invasive plants in the southern hemisphere, where it has been extensively cultivated in timber plantations and has frequently escaped into adjacent plant communities. Ectomycorrhizal fungal (EMF) communities associated with lodgepole pine show high host specificity, and the absence of compatible EMF is thought to be a substantial barrier to invasion. Lodgepole pines that have escaped from New Zealand timber plantations have patchy distributions and do not form symbioses with native EMF species. Although unknown, it is likely that lodgepole pines and their specialist EMF from western North America have been co-dispersed through the timber industry on a global scale, which could significantly determine the

One of my field sites near Mt Cook Station on the South Island of New Zealand. Here you can see a stand of lodgepole pine in the foreground, and the invasion front spreading along the slopes.

dispersal and distribution of this invasive species locally and worldwide. In particular, my research addresses how the lodgepole pine-associated EMF communities are changing along the invasion front, to identify which EMF are at the forefront of the invasion and likely facilitating the pine spread. Molecular analyses are currently underway.

This project was in collaboration with Dr. Ian Dickie at the Bio-Protection Research Centre at Lincoln University in New Zealand, as well as the New Zealand Department of Conservation. Funding was generously provided by the National Science Foundation East Asia Summer Pacific Institute fellowship (NSF EAP-SI), the Royal Society of New Zealand, and the Sonoma County Mycological Association (SOMA).

Briana Boaz

Another one of my field sites in the Mackenzie Basin, Canterbury District, South Island, New Zealand. Here you can see juvenile lodgepole pines invading across this field, dominated by grasses planted for grazing sheep and cattle.

Amanita muscaria found underneath lodgepole pine litter in one of my field sites.

Mushroom Observer Observed

by Charles W. Thurston

Mushroom foragers here in Sonoma County, California, and around the world, have a magnificent free tool at their disposal when it comes to securing expert identification of an unknown specimen: mushroomobserver.org.

Setting up an account is free, and photos you submit of the shroom in question typically yield one to three expert IDs within 24 to 48 hours. The database is also searchable, so you may seek out images of Agaricus, or you may search by the Latin name. A nice benefit of being a member is that your observations can be pulled up with a button click on the main page. This can be handy in the following season, when you find the same species but cannot remember just what that was…

The site also has advanced features, including site location, users' project tracking (for example, about environmental conditions under which mushroom Y was found), site statistics, publications listings, and options to view the site in nine languages.

I recently asked the modest and scholarly Darvin DeShazer why he founded mushroomobserve.org. He replied, "I did not start Mushroom Observer. Nathan Wilson did," says DeShazer. "The impetus to start MO happened at SOMA Camp when we were discussing digital photography. Both of us recognized a problem with no way to really use these photographs that we were starting to acquire," he explains.

"Nathan knew about a new programming language called Ruby on Rails and felt it was perfect for a Wiki site with mushroom photos," DeShazer recounts.

"The next time we met he showed me Mushroom Observer. It was primitive compared to all of the options on it today. We used it for almost a month, refined some rough edges and invited others to join. It evolved over the next few years as new ideas were implemented and a second programmer joined the team," he says.

"Mushroom Observer was always intended to be a social media site where the users helped to build it. Pictures and fruiting data have been taken from the site and used in many publications," DeShazer notes.

Darvin De Shazer
Credit Press Democrat

An incomplete list can be found here: http://mushroomobserver.org/publications As of today, there are 7,215 members and some of them contribute and finance the cost of operation. A list of donors is here: http://mushroomobserver.org/support/donors

Here is the Introduction of the MO:

Purpose: The purpose of this site is to record observations about mushrooms, help people identify mushrooms they aren't familiar with, and expand the community around the scientific exploration of mushrooms (mycology). Some have asked what counts as a mushroom. This

site takes a very broad view. While the emphasis is on the large fleshy fungi, other fungi such as lichens, rust and molds as well as fungus-like organisms such as slime-molds are all welcome. Ultimately, I hope this site will become a valuable resource for both amateur and professional mycologists. I like to think of it as a living field guide for mushrooms or a collaborative mushroom field journal.

For those new to mycology, there is a huge amount of basic research that still needs to be done. By some estimates less than 5% of the world's species of fungi are known to science. While things are slightly better for the large fleshy fungi known as mushrooms, it is still a common experience to come across a mushroom that cannot be easily identified in the available books or which doesn't really fit the definition of any recognized species. This site is intended to address that gap by creating a place for us to talk about and record what we've found, as well as connect to the existing literature about mushrooms. Please do not feel intimidated by the scientific bent of the site. Everyone is welcome to dive in and add their own mushroom observations, upload mushroom photos and make comments on other people's observations.

Image Sharing: This site follows the principles of cooperative sharing pioneered by the Free Software Foundation, further expressed by the Open Source software movement, and expanded to other creative efforts by the Creative Commons. Consequently, all images are made available under one of the Creative Commons licenses or are in the public domain. In short this means that when anyone uploads one of their images to the site, they are giving others explicit permission to use those images under certain conditions in perpetuity. This type of permission is very important for basic research. It allows future researchers to freely use these data to expand our understanding of mushrooms. It also significantly increases the likelihood that the data will continue to be available into the distant future.
If you upload your own images, this license does not mean you are giving up your copyright or your ability to make money off your images. Depending on which license you choose, you can still require that anyone who wishes to use any of these images for commercial purposes get in touch with the copyright holder and work out the conditions for that use. The site includes special links on the image pages to help create those relationships.

Source Code: Source code for the site is available at: https://github.com/MushroomObserver and is licensed under the Open Source MIT License. Source code contributions are welcome (README). Here's a list of planned features. All suggestions and comments are welcome. If you would like to contribute, please send mail to Nathan at collectivesource.com so we can coordinate our efforts.
Note: The administrators of this site reserve the right to remove any material they deem inappropriate or not in keeping with the purpose of this site.

Xylaria comosa group on mushroomobserver.org Credit: DannyNewman

Recipe of the Month: Chichashroom

By Reggie Aspiras,

From the Philippine Daily Inquirer.

Chichashroom is the brainchild of partners Kisig Lopez and Angela Castelltort who, four years ago opened Satya Graha Café, a vegetarian eatery.

Asked to join a bazaar, the couple offered their restaurant's best seller, Vegchon (vegetarian lechon kawali liempo). It was not an easy sell, perhaps because it was being offered as a frozen item, unlike the vendor beside them who sold cassava chips that flew off the shelves.

Midway through the 10-day bazaar, they decided to pack seaweed tempura, an appetizer at their restaurant. It was well accepted. With research and the tweaking of the recipe, Seacharon (crispy seaweed snack) was born.

Chichashroom, made from shiitake mushrooms, came shortly after. Since then, they can hardly meet the demand for the product. It is, after all, crunchy, very tasty and delicious. Snacking on it will not in anyway make you feel deprived. A must-try.

Chichashroom

Credit: The Philippine Inquirer

Top 10 List of Immunithy Boosters

MAKE 2 PAGES

By Karen Lee Richards

From prohealth.com

ProHealth is pleased to offer Mushroom Immune - a combination of 10 of the top mushroom extracts known to promote a healthy immune system.

Cordyceps - Traditional Chinese medicine uses Cordyceps mushrooms to enhance energy, increase stamina and improve quality of life. An article in the December 2005 issue of the Journal of Pharmacy and Pharmacology notes that the beneficial properties of Cordyceps mushrooms include its "anti-tumour, anti- metastatic, immunomodulatory, antioxidant, anti-inflammatory, insecticidal, antimicrobial, hypolipidaemic, hypoglycaemic, anti-aging, neuroprotective and renoprotective effects."(2)
Reishi - The Reishi mushroom is so highly valued in Eastern medicine that they call it the "mushroom of immunity" and the "medicine of kings." It contains polysaccharides and other compounds that are thought to combat bacteria and viruses and boost the immune system. Studies have shown that the polysaccharide beta-1,3-D-glucan in Reishi stimulates the immune system by raising the levels of T-cells, a key component of human immunity.
Because in its natural form, Reishi is very bitter and 90% indigestible, it is necessary to take it in supplement form.
Maitake - Sometimes called the "dancing mushroom" because people were said to dance for joy when they found it, the Maitake mushroom is also known as the "king of mushrooms" due to both its large size and it's powerful immune- boosting properties. Recent research has found that Maitake is the most potent immuno-stimulant of all the medicinal mushrooms. Numerous studies are looking into its possible benefits for treating cancer. According to the Sloan Kettering Cancer Center, "Maitake stimulates the activity of certain immune cells in laboratory studies and in mice. It has also been shown to stimulate immune function in a small group of cancer patients."(3)
A 2014 study found that a combination of Maitake and Shiitake mushroom extracts significantly stimulated natural killer cell function and was more effective than either mushroom extract by itself.(4)
Shiitake - Shiitake mushrooms, now widely available, were once reserved only for the emperor of Japan and his family. There has been a great deal of research done on the multiple benefits of Shiitake mushrooms, including reducing cholesterol, inflammation and high blood pressure, but no benefit has been better documented than immune support. One of the most interesting features of the Shiitake mushroom's effect on the immune system is its ability to respond to the needs of the individual, stimulating the immune system when needed but also preventing excessive immune activity when necessary.(5)
Coriolus - Known as Yun Zhi in Chinese medicine, Coriolus versicolor has demonstrated powerful benefits for the immune system. Numerous studies have found that Coriolus has provided strong immune support for patients undergoing chemotherapy or radiation treatments and has significantly increased the survival rate of certain cancer patients.
Coriolus mushrooms have also shown benefits for people with chronic fatigue syndrome. The Institute for Optimum Nutrition reports, "In pioneering work carried out at the Breakspear Hospital, Hemel Hempstead, UK, by Dr Jean Monro, supplementation with Coriolus versicolor increased the numbers and activity of natural killer cells in patients with chronic fatigue syndrome and reduced the severity of a wide range of symptoms. Changes in natural killer cell levels have been found to accurately reflect the progress of chronic fatigue syndrome and its remission."(6)
Polyporus - The Polyporus umbellatus ("umbrella-like polypore") mushroom, known as Zhu Ling in Chinese medicine, is closely related to the maitake mushroom and like the maitake, has powerful immune-boosting properties. In addition to immune support, the Polyporus mushroom is known for its diuretic properties, which may help reduce swelling and promote kidney and urinary tract health.
Wood Ear - Wood Ear mushrooms are also called Black Fungus. Like other mushrooms, Wood Ears contain polysaccharides, which can enhance the immune system. It is also a rich source of iron - seven times higher than pork liver. Recent research has identified a chemical in Wood Ear mushrooms that inhibits blood clotting, so it may also be beneficial for heart health.
Tremella - Tremella mushrooms are also called Snow Fungus because of their white, nearly translucent appearance. Although not yet tested in human trials, Tremella mushrooms show great promise in the lab as possible anti-tumor
agents. According to the Herb Museum in Vancouver, "Scientific studies in cells and animals have found that the mucilage-like polysaccharides found in snow fungus fit like keys into receptor sites on certain immune cells. This increased the production of interferon and interleukin-2(IL-2), two important immune-system chemicals, and stimulated the production of germ- eating macrophages. Snow fungus also increases the activity of natural killer (NK) cells and enhances the effectiveness of antibodies. In addition, snow fungus reduces the rate at which cancers spread in a laboratory setting. In order to grow and spread, tumours have to establish their own blood vessel systems. Snow fungus compounds counteract a blood chemical platelet-activating factor (PAF), which makes the blood less likely to clots and spins a fibrin "net" on which blood vessels to serve the tumour can form." (7)
Poria - Poria mushrooms have been used in Eastern medicine for thousands of
years for their diuretic, sedative and tonic effects. In a 2011 report published in the journal Planta Medica on the chemical constituents and pharmacological properties of Poria, researchers noted, "Various studies of this fungus have demonstrated its marked anti-inflammatory activity in different experimental models of acute and chronic inflammation." The author went on to state, "Reviewing the literature, we found that polysaccharides from Poria cocos enhanced the secretion of immune stimulators and suppressed the secretion of immune suppressors, thus potentiating the immune response. In addition, they showed antitumor activity against different cancer cell lines." (8)
Hericium - The Hericium mushroom is commonly called Lion's Mane because of its globular shape with cascading spines. It has also been nicknamed "Pom Pom Blanc" because it most closely resembles a white cheerleading pom pom. (Incidentally, the word Hericium means "hedgehog" - also an apt description.)
More than just an immune system booster, Hericium mushrooms have also been shown to boost memory and brain function. At least a dozen studies since 1991 have demonstrated the amazing neuroprotective and neuroregenerative properties of Hericium mushrooms. For example, a 2009 Japanese double- blind, placebo-controlled study found that participants with mild cognitive impairment, who took an Hericium mushroom supplement, experienced significant improvement in their cognitive function scores, which lasted for as long as they continued taking it. However, after they stopped taking the supplement at the end of 16 weeks, their scores declined significantly.(9)
References »
Karen Lee Richards is ProHealth's Editor-in-Chief. A fibromyalgia patient herself, she co-founded the nonprofit organization now known as the National Fibromyalgia Association (NFA) and served as its vice-president for eight years.

Bioluminescense

Will Glowing Fungi Light Our Streets?

By Steve Connor

Adapted from The Guardian

On a moonless night deep in a Brazilian rainforest the only thing you are likely to see are the tiny smears of light from flitting fireflies or the ghostly glow of mushrooms scattered around the forest floor. Both effects are the result of bioluminescence, the peculiar ability of some organisms to behave like living night-lights.

Bioluminescence has been "invented" dozens of times in evolutionary history and serves a variety of purposes, from attracting mates and luring prey to warding off predators. Its existence in fungi – a rare if not unique case of bioluminescence outside the animal and microbial worlds – has posed more of a mystery. But scientists may now be able to explain not only why certain mushrooms glow in the dark, but how – and in doing so they could be nearer to creating glowing trees as a novel form of street lighting.

Jack O'Lantern *Credit: Taylor Lockwood*

Art Show in Santa Rosa

SONOMA COUNTY ART TRAILS

You are invited to

Open Studio 2016
October 8 & 9, 15 & 16
10 AM - 5 PM

Paintings by Lucy Martin

Forest Scenes:
Botanical Paintings with a focus on the mysterious beauty of mushrooms and lichens.

1908 Little John Lane
Santa Rosa
(near Montgomery St.)

408-221-7788

lucy@lucymartinart.com
lucymartinart.com

Calender & Club Notices

October

5th - Board Meeting at 6:30pm

20th - Speaker at Farm Bureau at 7pm
Mushroom ID Class

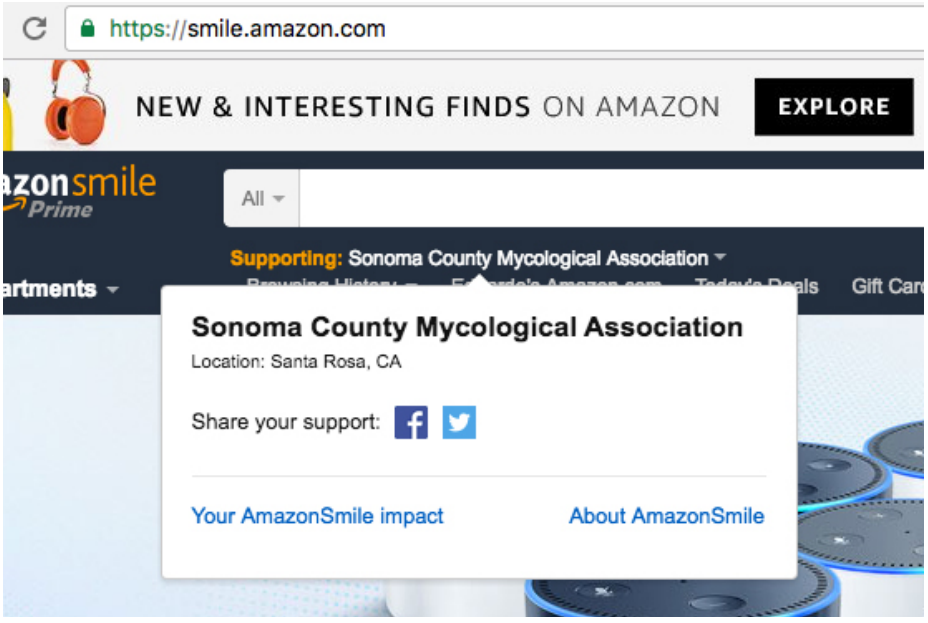
22nd - Foray at Salt Point

29th - North Bay Science Fair

Amazon Smile for SOMA Credits

AmazonSmile is a non-profit division of Amazon.com—same products, same prices, same policies!

Bookmark this link: http://smile.amazon.com/68/0486141. Every time you shop at AmazonSmile, Amazon.com donates 0.5% of the purchase price to Sonoma County Mycological Association. Support us by shopping at AmazonSmile!



Soma Camp Auction/ Raffle Donations Sought

SOMA is requesting donations for the coming mushroom camp January 17, for use in the silent auction and raffle. Proceeds support the many scholarships SOMA presents to grade school through graduate research students. Contact Rachel Zierdt, SOMA Vice President at: SOMAvicepresident@SOMAmushrooms.org.

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

Volunteer Board

Open Positions

SOMA Board Secretary

SOMA is in immediate need of a new volunteer Secretary whose primary function is to record the minutes of the monthly board meeting. The notes may be taken by hand or on a keyboard, and are recorded into club history. The position will require about two hours per month, the duration of the board meeting, which is held on the first Tuesday of the month, at 6:30.

SOMA Photographer

SOMA is in need of a volunteer photographer who can document the various activities of the club, and help liven up our monthly SOMA News and website. The individual should be available to attend most monthly meetings in Santa Rosa, most monthly forays at Salt Point State Park, SOMA Camp (three days in January every year) and the occasional dinner here or there. No professional experience is needed, given the state of the art in cameras these days, but ability to transfer photo les at the needed resolution is a primary task. The photographer may also be able to sell his or her photos/services via our media and meeting venues at no cost. Contact Chaz Thurston at chazwt@gmail.com or 707-799-9766.

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

SOMA NEWS Asst. Editor

We are seeking an Assistant Editor of the monthly newsletter to assist in all phases of material gathering and editing, layout and distribution. The position can be fulfilled from your home, 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. 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. The website is currently being rebuilt, and hopefully will incorporate more automation for the newsletter production and distribution in the near future, making the job much easier. 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.

Directions & Map

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!

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! Rd.

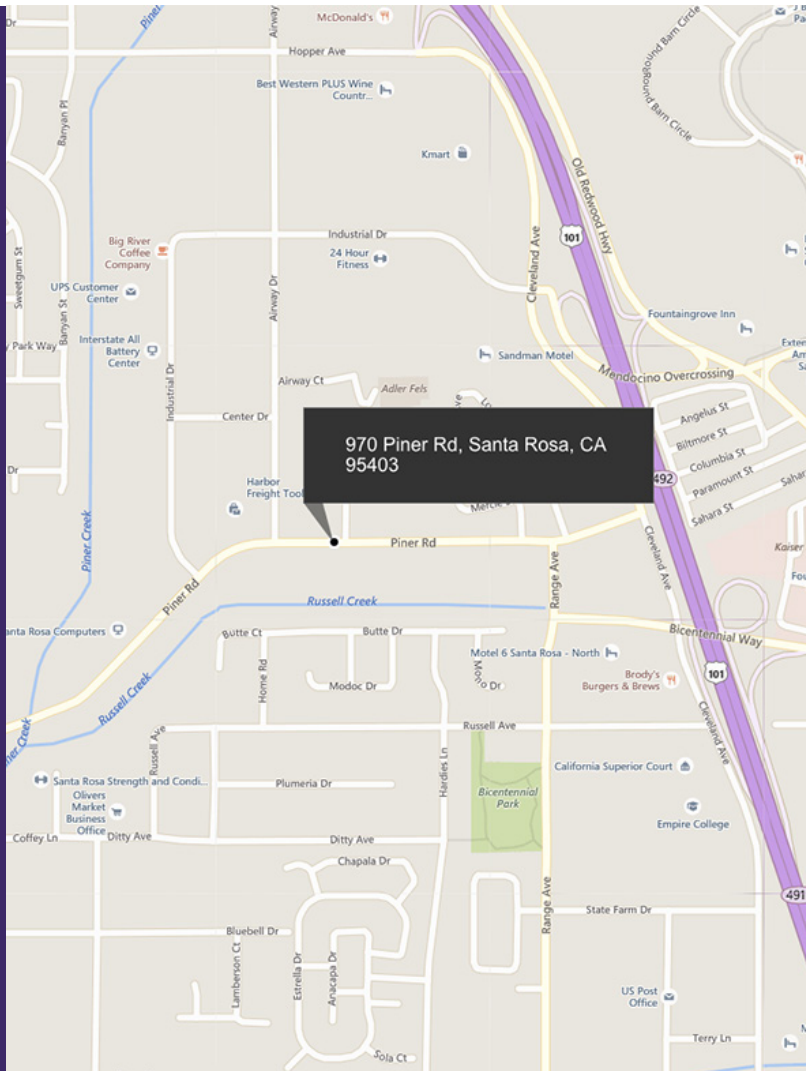


Image of the Month By Lucy Martin

Lace Lichen