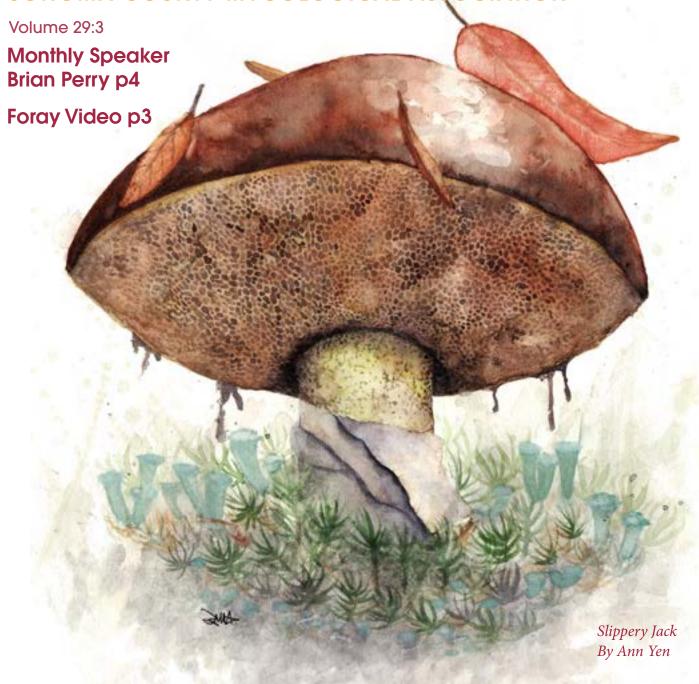


SONOMA COUNTY MYCOLOGICAL ASSOCIATION





### **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**November 2016

The rains have brought on our fall mushroom season. Porcini seem to be in abundance. When foraging at Salt Point, remember to respect the five pound rule if you hunt alone or in a small group. During the club forays, we can only pick three pounds per person. Fines can be steep, and we want to be mindful of the rules to keep good relationships with the rangers at Salt Point.

November is a busy month for those of us at SOMA. Most of the board members are involved in preparations for our Wild Mushroom Camp at CYO in Occidental on Jan. 14-16. Our main speakers will be Tom Bruns and Noah Siegel. Noah will be speaking about his newly published mushroom identification book. We will have about 40 other presentations as well, opportunities to go on forays, to eat wonderful banquets, and to communicate with the eminent experts in all areas of mycology. Camp registration opened Oct. 1, and we are already about 1/3 full. Don't miss out on this wonderful opportunity.

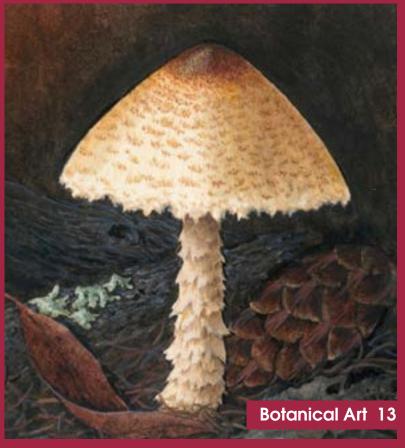
SOMA will be hosting its monthly meeting at the Farm Bureau on Nov. 17 with Brian Perry speaking. Also on Nov. 19 we will be holding a foray at Salt Point. Please be at the Woodside Campground at 9:45 AM. We will divide up into small groups and start forays about 10AM. Bring parking money or a State Park permit. If you wish to participate in a pot luck after the foray, please bring an item to share.

We welcome our newest board members Jennifer Levine who is our new treasurer... and...We are still looking for someone to replace Gene Zierdt as secretary. If interested please contact Jim Wheeler.

Hope to see you all in the woods. *Rachel Zierdt*, Vice President

### Inside this Issue









### Monthly SOMA Meeting Speaker

### Monthly SOMA Meeting Speaker: Brian Perry

Brian Perry will be the speaker at the next SOMA monthly meeting on November 17th, at 7PM, at the Sonoma County Farm Bureau (see map on page ). He will speak on fungal diversity in Hawaii.

Perry writes "Estimates suggest that we currently know less than 2% of fungal diversity on a global scale. While macrofungi are well documented for many regions of our planet, microfungal diversity remains largely unknown for most areas. Representing the most isolated archipelago in the world, the Hawaiian Islands provide an ideal natural laboratory to assess our ability to document such diversity."

"Researchers have been actively documenting Hawaiian fungal diversity for the past 30 years using a combination of traditional and modern molecular techniques. A review of this research indicates that the Hawaiian Islands, and likely most areas of the globe, support hyperdiverse fungal communities containing vast amounts of unknown genetic, ecological and functional diversity."

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.





Hawaiian Boing Boing/Credit: boingboing.net

### **November Foray Report**

### By Patrick Hamilton

We are going to have the foraging report here combined with last month's SOMA club foray report at SPSP Woodside CG picnic area. Our esteemed El Presidente, Jim Wheeler, is off on family business in Tennessee (yep) and he does a fine job of writing up our pot luck and hike-filled event but can't this month.

So at the foray we had a ball! Goodly amounts of mushrooms were picked and brought forth from their Godly forests hideaways to our i.d. table where new SOMA Board member Kinaman (with some assistance from wife Melinda) used books and his own knowledge to help folks learn more about the finds while another new board person, Fred (with help from daughter - see the video) chimed in from time to time.

We were at the limit in attendance allowed by the Powers That Be at SPSP and they have since asked me to ask you who come to the forays to try and carpool (maybe from Jenner?). We have too many vehicles in the lot there so I've asked them to allow parking along the main campground road. We'll see.

Porcini, chanterelles, dyers (*P. schweinitzii*), maraschino cherry-smelling russulas (R. frangrantissima), short foot russulas, spy mushrooms, a parasitized chanterelle, that amanita a few of us haven't absolutely i.d.'ed but looks like pseudobreckonii, other amanitas (grisettes and augusta), several *suillus*, an *agaricus* or two, conks, pigs' ears, scaly chanterelles, and some other stuff I've since forgotten pretty much filled the specimen table.

### Click the Link to Patrick's Video on p3

But the food I have not failed to remember: Especially our Spanish Lady, Finola's, exquisite pozole (yes-the classic Mexican hominy stew made by an interloper!), salads, desserts, and the dish Cheflan helped with-the dried porcini ragu over orchiette. It too was a hit. Down to the licked (I saw someone doing that) pots. Is that nice or yucky? The Gods left a big blob of it on his cheek and I didn't tell him.

On the general foraging front we all know by now that porcini popped big time that same weekend and have been erupting ever since. Do remember that fruiting of these go down the coast as the days go by so check spots out at Pt Reyes and beyond soon.

And do keep in mind that the limit is 5 lbs/person/day at SPSP (3 lbs if in an organized/advertised group). So keep going day after day!

It might could be a very nice mushroom season for us all and that would be fun, indeedy. What if the blacks exploded and the *matsutakes* quaked and hedgehogs of two types rained up from below? Yeah—what if?

This month our club foray will be on the 19th and I'm excited to see if the boletes will still be coming strong. One very good year–maybe 1996-'97–boletes fruited even up in the Pt Arena area until after Christmas! Nice presents for all.

Get out and up to check your patches (and maybe see how much pillaging they've suffered).

# Salt Point Species List From the October Foray

By Kingman Bond-Graham

Amanita augusta
Amanita gemmata
Amanita pachycolea
Annulohypoxylon thouarsianum
Boletus edulis var. grandedulis

Cantharellus californicus

Cantharellus formosus Caulorhiza umbonata Clitopolus prunulus

Cryptoporus volvatus
Ganoderma oregonese
Gomohus clavatus

Gymnopus villosipes

Gymnopilus sp.

Hygrophoropsis aurantiaca
Hypoxylon thoursianum
Leptonia subviduensis
Leucoagaricus flammeatincta

Leucoagaricus armeniacus

Lycogala tereste

Lycoperdon perlatum







### Salt Point Species List...continued

Mirasmius plicatulus
Mycena capillarpes
Phaeolus schweintzii
Pholiota alnicola
Phyllotopsis nidulans
Ramaria flavigelatinosa
Ramaria sp.

Russula brevipes
Russula cyanoxantha
Russula sanguinea
Russula xerampelina
Sparassis radicata
Strobilurus trullisatus
Suillus brevipes

Suillus tomentosus
Trametes versicolor
Tremella aurantia
Turbinellus floccosus
Xeromphalina cauticinalis

Suillus pungens

7





### Mushrooms to Dye For

### By Dorothy Beebee

(Photos by Dustin Kahn)

With SOMA Camp 2017 approaching, those teaching in the fiber arts department at Camp are on the lookout for dye mushrooms for their classes.

While out and about in your favorite mushroom territory, if you run across any dye mushrooms mentioned in the list below, and you have room in your basket, all the fiber arts teachers and students would be most appreciative.

Please contact dustinkahn@gmail.com so she can make arrangements for one of the teachers to receive your dye mushroom contributions for Camp. Thank you!

Cortinarius smithii: This favorite of dyers is sometimes called 'Dyer's cort" for the beautiful red and rose dyes it produces. With a cap of polished dark red, iridescent red gills, and a yellow stalk, it is often found in the Bishop pine woods along the coast—growing near to (and possibly mychorrizal with) members of the Heath family such as salal, huckleberry, and/or Manzanita.

Cortinarius semisanguineus: Very similar to C. Phoenicia in coloration, structure and habitat, except that this ex



ceptional dye mushroom has a brownish/fawn colored cap, with brilliant iridescent red gills and a yellow stalk. It produces an excellent blood red dye.

Cortinarius malicorius: Also a lover of Monterey pine trees, this lovely cort has the typical umbonate cap of this group, is cinnamon brown in color, with brilliant orange gills that turn rusty with spores and a yellowish stalk. If you cut the cap, the flesh has olivaceous color tones to it, whereas its look-alike. Cortinarius cinnamomeus, has yellowish color flesh in the cap. Both species produce a range of apricot-coral dyes.

### Omphalotus olivascens:

This "trumpet-like" shaped mushroom is found in mas-

sive clumps on stumps of, or at the base of, dead hardwoods, especially Manzanita or madrone. It has a yellowish-orange cap with olive overtones, with the same colored gills descending down the stalk. It produces lavender, purple, green or gray dye, depending on the mordant used to fix the dye.

Hydnellum peckii: This toothed mushroom has a whitish-pink suede-like cap, often with red droplets when young, then turning dark



brown with a pinkish-orange edge when older. Teeth are beige when young, darkening with age. Found in coniferous forests along the coast. These and other funging this toothy group (Hydnellum aurantiacum and Hydnellum scrobiculatum) can produce blue-green dyes.

### Sarcodon fusco-indicus:

Incredible dark blue-green dyes can emerge from this solitary dark violet toothed mushroom which often the

### Mushrooms to Dye For...continued

acidic habitat in the Bishop pine forest/tan oak/ madrone areas of Salt Point and north along the coast, or in deep conifer woods. Young cap is beige with purple-beige overtones, flattened fibrils/scales in center, offset stalk. (Smaller than **Sarcodon imbricatus** "Hawk wings.")

### Gymnopilus spectabilis: A

buttery yellow dye comes from fresh specimens of these large, golden-yellow capped, gilled mushrooms.



They are often found in clusters on stumps of Bishop Pine and other dead pines around Sonoma County, especially Salt Point. Other smaller species of *Gymnopilus* found growing on wood also make great yellow and gold dyes.

Phaeolus schweinitzii: This large, rust-colored "dyer's polypore" has yellow rims on its rosettes and is often found at the base of Douglas-fir trees and stumps. It makes the best yellow, gold,

and olive green dyes when it is fresh and still has the yellow rim, but will also produce golden brown dyes when dry.

**Pisolithus tinctorius:** This common brown puffball found on exposed soil and



roadsides makes an excellent dye, especially when it is young and "juicy" before the spores mature into fine dust. Makes beautiful red-brown and gold dyes. The "earth star" puffballs also make good dyes, as do many of the other puffballs.

Hypholoma fasciculare: This was the first mushroom that Miriam C. Rice experimented with that resulted in her groundbreaking book: "Let's



Try Mushrooms for Color."
These tight little clusters
of yellow mushrooms with
greenish yellow gills can
make a wonderful bright
lemon yellow dye. They are
always found growing on
wood.

Photo credits:

**Cortinarius semisanguineus:**Dustin Kahn

**Hydnellum peckii:** B. Baldassari (Wikimedia Commons)

**Gymnopilus spectabilis:**Dustin Kahn

**Pisolithus tinctorius:** Vavrin (Wikimedia Commons)

**Hypholoma\_fasciculare:**Jörg Hempel (Wikimedia Commons)



Thank you! Dorothy BeeBee

### **Botanical Art Demosntration**



### You are invited

to a demonstration of botanical art by Lucy Martin Nina Antze Martha Kemp Vi Strain



Saturday Nov. 5, 1 - 4 PM at the Petaluma Arts
Center
230 Lakeville St,
Petaluma
entrance at Washington across from CVS

### Calender & Club Notices

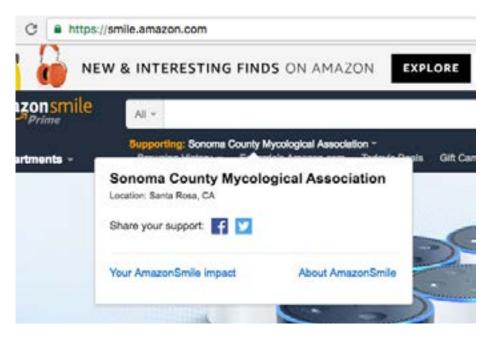
### November



### **Amazon Smile for SOMA Credits**

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

Bookmark this link: <a href="http://smile.amazon.com/68/0486141">http://smile.amazon.com/68/0486141</a>. 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 the 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 <a href="mailto:chazwt@gmail.com">chazwt@gmail.com</a> or call 707-799-9766 with inquiries.

Thanks, Chaz Thurston

11 SOMA LOCT

### **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 Wednesday 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 photos 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 beina 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@SO-MAmushrooms.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@ amail.com stating your situation and any skills that would ease your learning curve.



12 SOMA LOCT

### **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 <a href="http://somamushrooms.org/membership">http://somamushrooms.org/membership</a> and sign up; the season is just beginning!

# SOMA Monthly Meeting Directions & Map

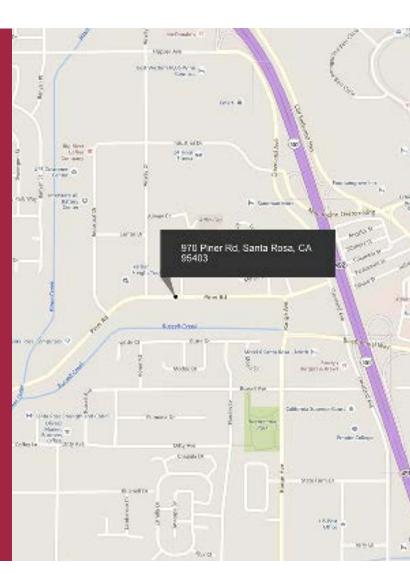
SOMA usually meets on the third Thursday of the month throughout the year (September through May), at the Sonoma County Farm Bureau, 970 Piner Road, Santa Rosa, California, 94931. Fungi are displayed at 7 PM, and speakers begin around 7:30 PM. Bring in your baffling fungi to be identified!

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.



13

### Image of the Month

