

S.O.M.A.

Sonoma County Mycological Association: September 2018



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UPCOMING EVENTS

SOMA Meeting: Come identify mushrooms (bring your mushrooms for identification), and hear a guest speaker

Date SEPTEMBER 20TH

Thursday night meeting

When & Where: 7:00pm at the Sonoma County Veterans Auditorium in the North Room to the North side of the building. Side entry is easiest. There are signs in the Vets building to help you find the room [Map »](#)

SEPTEMBER FORAY:

SEPTEMBER 22nd

Foray: We meet at 9:50am in the Woodside Campground parking lot located inside SALT POINT STATE PARK along highway 1. You can use a pull out to park and walk to the day use area or you can bring \$8 and pay the day-use fee for your car which will allow you to get into all the State Park parking lots and paid areas for the rest of the day. You can plan to hike some more after the event if you choose.

Epicurean events: OCTOBER 6th



MONTHLY SPEAKER TOPIC: HUNTING BY HABITAT

KINGMAN BOND-GRAHAM

Hunting by Habitat; Recognizing Opportunities. Learn seasonal mushroom hunting skills from the coast to the mountains to the urban landscape. Edible and fascinating fungi can be found year round in California if you know where to look. This Talk will be geared towards the beginner and those who want to brush up on where to look for mushrooms locally with SOMA activities. Kingman will discuss how to look for mushrooms and what to do with mushrooms when you find them. Seasoned mushroom hunters will enjoy this talk. Also they are encouraged to participate.

Expert forager and member of the scientific community, Kingman Bond-Graham grew up in Santa Rosa, Ca. and spent a lot of his childhood wandering the redwood and tan oak forests and oak groves of Sonoma, Mendocino, and Marin counties. Since 8 years old Kingman has been fascinated with mushrooms. As a teenager he started to learn the basics of edible mushrooms in our area. Today Kingman spends much his spare time studying fungi with both a scientific and culinary approach. Kingman can be found at SOMA forays and most other SOMA events.

He will present everything you need to cover to have an amazing experience when you venture out on your next foraging excursion. Please join us this month at the Vets Hall at 6:30pm for the lecture. Show up early with a mushroom specimen and we will have someone there to identify it for you. Bring something mushroom related and interesting to share in the social time we provide.

Kingman will also be discussing SOMA's future involvement with the North American Mycoflora Project and how people can help. **Mycoflora of Sonoma County.** We will add to the scientific body of work with this project by collecting 1 of each specimen and order 100 test tubes and cards that we can number and collect specimens and photo with the card, collect the DNA sample and mail it off to Texas. This will go into the national database and we should contribute to Sonoma county. There is a private Facebook group where everything that is found will be listed. You can log in and see what they got. Join us in our upcoming foray to be a part of the project.



FORAY REPORT





April 2018 Foray group!

Foray Report: The season to come includes members only and public forays. Members will benefit from receiving notice and participation in epicurean events, member forays, and the member newsletter. Permits and dates have been obtained for your professionally led forays and identification experience. Dates and times may have changed, so read the email reminders of the foray, sign up for the list when it is published and enjoy the adventure that awaits.

Shown in the foray picture above; The club provided for everyone's lunch SE Asian style soup of many textures and varied layered flavors with several species of mushrooms, some exotic, but also the familiar and greatly loved grocery store buttons (*A. bisporus*) too in honor of our monthly speaker and agaricus master, Rick Kerrigan. In an attempt to exclude no one from this fungally fine phantasmagoria we provided too a vegan option.





Yes--we do try to satisfy the expectations of all who come to our affairs and hope that enough forayers will become productive members to keep us going smartly for years to come.

MUSINGS FROM MEMBERS

For 20 years Patrick Hamilton wrote a column to submit to the MSSF. He may be coming out with new material and amusing stories of his private forays.

SOMA CAMP 2019 SNEAK PEAKS

We have Tom Volk signed up.!

Langdon Cook will be a speaker as well!

We are lining up some amazing speakers so stay tuned

October 15 will be the sign up date opening to register.

CULTIVARS CORNER

Mycopia mushrooms Friday 1pm – 3pm discount mushroom sale in the warehouse near Merry Edwards winery

The cultivation group is looking to become more active in the next few months. Get involved in some of the fun things that you can grow and connect with the group if you haven't already done so. Links are at the end of the newsletter



EPICUREAN ADVENTURES

October 6th

We have a guest chef this time who will be bringing his own crew, so if you helped in the kitchen the last couple of Epicurean Dinners, you have the day off, all others are still expected to help set up or clean up. We ask that you bring either an appetizer or dessert, with an emphasis on mushrooms. You will be asked during registration if you can help, in any way, with the following - *meal prep, set up or clean up (1hr)*.

Those who sign up for **set up** should arrive at 3:00.

Everyone should bring either an appetizer or a dessert to share, **personal plates, glasses & utensils**.

Appetizers will be served at 3:30

Presentation during the appetizers

Dinner will be served 4:30 - 5:00ish

Where: Graton Community Club, Main St. & N. Edison in Graton

The usual, \$20 per person. Have them send checks to me.

Contributions for this meal are \$20 per person. Use our PayPal or mail a check, payable to SOMA, to:

Jennifer Levine
17408 River Lane
Guerneville, CA 95446

Please put "Epicureans
in the memo

Payment must be received prior to the event in order to guarantee your place and allow the chef to estimate ingredient purchases.

Payment Link:

<https://goo.gl/forms/1DdHw11iwENXNLed2>

- ✓ You must be a SOMA member to participate in this event.
- ✓ If you are a member, you can bring a guest. Please be sure to note that information in the form when you fill it out.
- ✓ No need to bring plates, utensils or glassware, all will be supplied!

Paste the link into your browser if you are unable to follow links from the newsletter and register that way for best results as it will have a way for you to tell us what you will bring and if you are volunteering for setup or cleanup. Please complete the form so we know you will be attending. If you would like to communicate with us about this event, please email Jennifer Levine at :

grinnifer@yahoo.com



NEXT MEMBERS-ONLY FORAY

December is upcoming: holiday epicurean event, members only foray

Sierra national forest bolete hunting in September is a diy tip from Kingman if you are looking for a place to drive off and away to.

May member only morel foray will happen, yes it will.



April public foray at SPSP 2018



A bouquet of mushrooms for the newsletter by Ivy Hunter





SCOLARSHIP HEADLINES

Hello SOMA members, Please consider donating to the silent auction at camp this year. We will also be offering raffle information. We're looking at only having 4 or 5 huge raffle baskets which is a bit of a change. Anything that you wish to donate would be appreciated, wine, restaurant gift certificates, homemade items, art pieces, net and dyed items, and collectibles.

All the monies that are collected during these two activities go directly into scholarships. Last year we gave that \$17,900 worth of scholarships of which \$3,500 came from the auction at SOMA camp alone, so thank you for your participation.

Please contact Rachael direct 707-824-8852 so we can discuss arrangements to get the item to me. Thank you so very much.

Our recent recipient:

Susan Hensen an upcoming speaker and scholarship recipient, is currently working on a Master of Science degree in the Biology Department at California State University East Bay, utilizing molecular techniques such as next generation sequencing to explore the ecology and community structure of fungi. Her current project involves documenting the differences in fungal communities of different ecosystems located within Pepperwood Preserve in Sonoma County, California, with the goal of correlating these differences with environmental and ecological characteristics documented within these ecosystems. She is particularly interested in the ecological role of the symbiosis between mycorrhizal fungi and land plants, including a previous project investigating the symbiosis between arbuscular mycorrhizal fungi and the perennial North American wildflower *Chamerion angustifolium* (Fireweed).

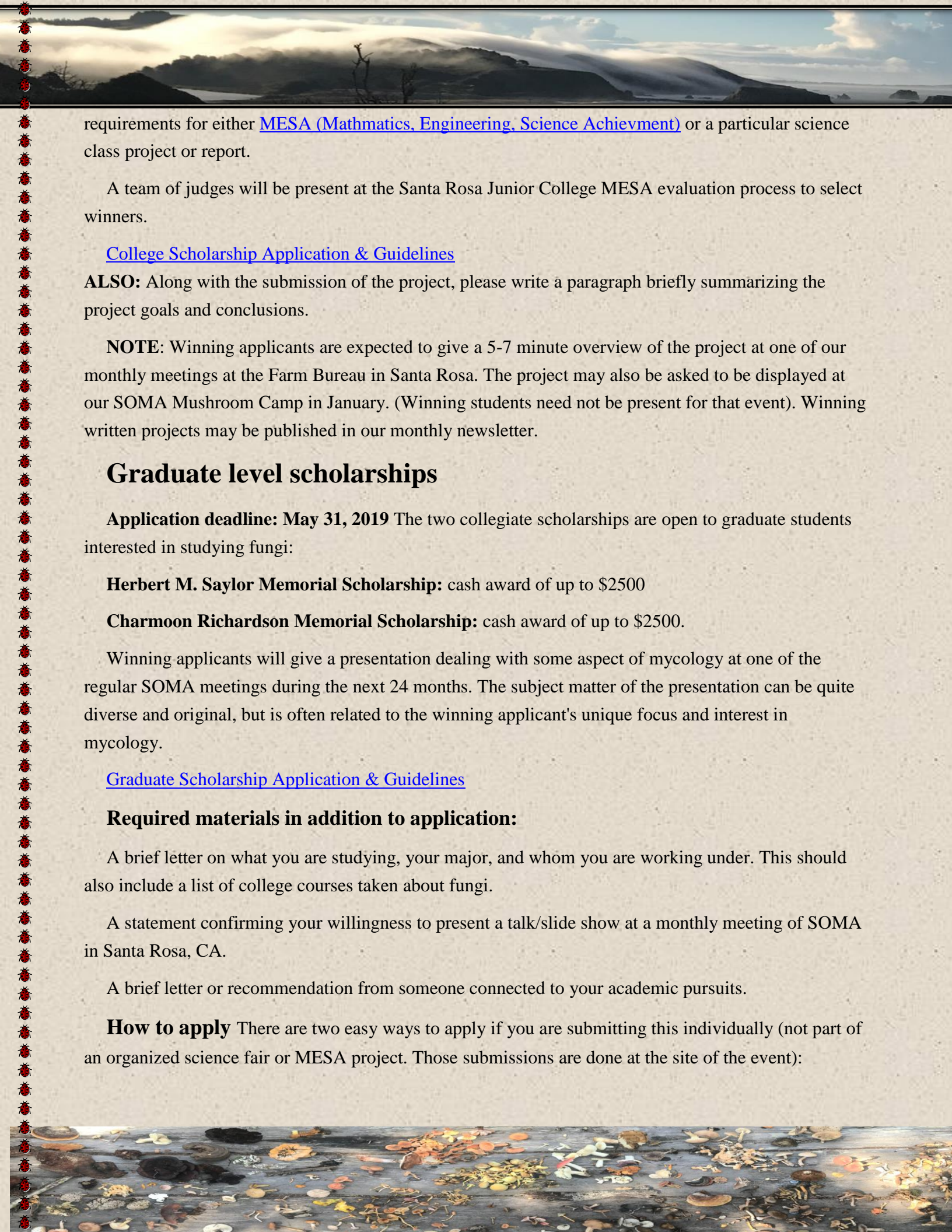

Scholarships Information

The Sonoma Mycological Society (SOMA) is pleased to announce three types of educational scholarships: two for graduate students in mycology, up to three for undergraduate college students, and up to five for K-12 grade students. Our hope is that these scholarships will stimulate further interest and study in the amazing world of fungi. Funds for these awards are earned from the proceeds of our annual [SOMA Camp](#).

College level scholarships

Application deadline: May 31, 2019 This year we will be offering a new level of scholarship. This is for students of science who produce a project on botany. Projects with an emphasis on fungi will be given extra attention. We will be presenting up to three \$250 scholarships for worthy projects that fulfill





requirements for either [MESA \(Mathmatics, Engineering, Science Achievment\)](#) or a particular science class project or report.

A team of judges will be present at the Santa Rosa Junior College MESA evaluation process to select winners.

[College Scholarship Application & Guidelines](#)

ALSO: Along with the submission of the project, please write a paragraph briefly summarizing the project goals and conclusions.

NOTE: Winning applicants are expected to give a 5-7 minute overview of the project at one of our monthly meetings at the Farm Bureau in Santa Rosa. The project may also be asked to be displayed at our SOMA Mushroom Camp in January. (Winning students need not be present for that event). Winning written projects may be published in our monthly newsletter.

Graduate level scholarships

Application deadline: May 31, 2019 The two collegiate scholarships are open to graduate students interested in studying fungi:

Herbert M. Saylor Memorial Scholarship: cash award of up to \$2500

Charmoon Richardson Memorial Scholarship: cash award of up to \$2500.

Winning applicants will give a presentation dealing with some aspect of mycology at one of the regular SOMA meetings during the next 24 months. The subject matter of the presentation can be quite diverse and original, but is often related to the winning applicant's unique focus and interest in mycology.

[Graduate Scholarship Application & Guidelines](#)


Required materials in addition to application:

A brief letter on what you are studying, your major, and whom you are working under. This should also include a list of college courses taken about fungi.

A statement confirming your willingness to present a talk/slide show at a monthly meeting of SOMA in Santa Rosa, CA.

A brief letter or recommendation from someone connected to your academic pursuits.

How to apply There are two easy ways to apply if you are submitting this individually (not part of an organized science fair or MESA project. Those submissions are done at the site of the event):







Bring in your materials to a [monthly SOMA meeting](#). We meet on the third Thursday of the month, September through May, at the Sonoma County Farm Bureau, 970 Piner Rd., Santa Rosa, CA. [Map](#)

Or email everything to: scholarships@somamushrooms.org

If you have any questions, feel free to [send us an email](#).





MEMORIES

Gene Broderick: We were saddened to hear of the passing of our long time member Gene Broderick who passed on August 27th from acute leukemia. Gene was a long time member of SOMA, a SOMA President, foray leader, chef, and stalwart SOMA Camp volunteer. He served. as President from 1997 to 1998 and then spent nine years as the club foray leader with his partner Judy Christensen. After the hunt and even in the rain, Gene was often seen cooking the days catch of fresh mushrooms back at the picnic tables. He supplemented the mushrooms with home grown goodies from his extensive garden. Besides growing the usual produce for our area, he was a member of the California Rare Fruit Growers Association and had over two acres of garden space. He enjoyed the relaxation of cooking and listening to Cuban music but his oldest love was fishing. He would tell great stories about foraging for the elusive morel and fishing for salmon. We will miss Gene and we hope his line is always baited and his basket full! Farewell good friend.



FORAY MUSHROOM AMUSEMENT PHOTOS





April 2018
Mushroom ID
table with guided
identification
lecturer Kingman
Bond-Graham and
Patrick Hamilton
foray coordinator
and chef



Videos: Check out one of Patricks foray uploads and expect more to come on [YouTube](https://www.youtube.com/channel/UCZxeTVASGrFOWoFH1lhHdAw)
<https://www.youtube.com/channel/UCZxeTVASGrFOWoFH1lhHdAw>

Video playlist created by the editor for avid Northern California hiking armchair travel:
<https://www.youtube.com/playlist?list=PLMq9mge5fYIgg7clzWixtFvu8wIVIkpW>





RECIPE OF THE MONTH:

Mushroom and Garlic Chowder

From Mycopia.com

This recipe was provided to us by Malcolm Clark, Gourmet Mushroom co-founder, from his cookbook "The Marriage of Mushrooms and Garlic" with Chester Aaron

Ingredients

- ¼ pound of bacon
- 2 cups sliced celery
- 1 onion, chopped
- 8 ounces mixed MYCOPIA mushrooms
- ¼ cup flour
- 1 cup chicken or vegetable broth
- 1 cup cream
- ½ cup milk
- 4 cloves minced garlic
- Salt and white pepper to taste

Directions

1. Cut the bacon into ½ inch slices. Sauté until crisp. Reserve 2 tablespoons bacon fat. Place the reserved bacon fat in a medium-sized, heavy bottomed saucepan.
2. Add the celery, onion and mushrooms. Cook on medium heat while stirring until done.
3. Sprinkle with flour and stir to combine well. Add the broth and cook until thickened.
4. Add the cream and enough of the milk to obtain a consistency to your liking. Add the garlic and salt and pepper to taste.
5. Spoon into soup bowls and garnish with the crispy bacon bits.

Photo credit: Roger Adams

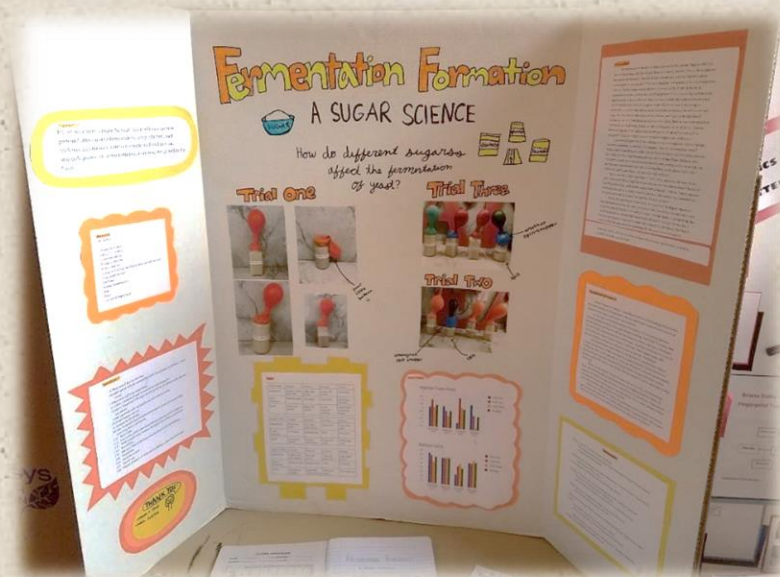
Order your copy of ["The Marriage of Mushrooms and Garlic" here.](#)

Mycopia.com



SOMA SUPPORTERS CORNER

SOMA's mission is one of education – we host speakers, provide forays and mushroom identification, put on SOMA camp, and of course, give money away in scholarships! To this end, the last several years SOMA has awarded small sums to worthy participants in the Healdsburg Science Fair. Any project that has anything to do with fungi is evaluated based on the criteria of the fair organizers. The fair is held each spring, and is open to students from Kindergarten – 12th grade in the Healdsburg area (Windsor to Cloverdale).



This year (2018), three of SOMA's board members attended the science fair on judging day. Jim Wheeler, Patrick Hamilton, and Fred Salisbury found six projects that were fungi related. We awarded prizes to three of those projects. The grand prize (\$50) went to 'Fermentation Formation: A Sugar Science' by Katie Meyer. Katie's experiment explored how the rate of yeast growth differed based on what type of sugar was used to feed it. Her clever protocol measured growth by how quickly a balloon captured the gas given off fermentation – the bigger the balloon in a given amount of time, the faster the yeast is growing. Fred, Patrick, and Jim all felt that Katie's originality, experimental procedure, and adherence to the scientific method warranted the top prize.

Two other prizes (\$25 each) were awarded to 'Does Sugar Help Mold Grow?' and 'Strawberry Science'. Both these projects looked at the relative rate of mold growth, either being encouraged or inhibited by the presence of different substances. Good job to these two students!

SOMA also donated \$250 to the Healdsburg Science Fair organization. They have been encouraging children to discover and ignite a passion for learning and science for over 50 years, and we are happy to partner with them to encourage scientific exploration in local grade school students.

SOMA Board interests: If you have an interest or talent you would like to donate as a volunteer (this is an unpaid job position in our volunteer run group) Please contact one of our board members. Continue to support mycological sciences by attending our meetings, and forays and inviting new members along the way. Thank you!

Foray Carpool: Looking to carpool? Use the Waze app to post a ride, or request one. Do this a day ahead and let's see if this works! It's the Waze Ride-Share app not just the map.

Members: Membership is always open. Renew your membership before the season begins so you can enjoy the meetings, members-only forays, SOMA groups, SOMA camp early bird discount, and SOMA news! Secure your support with us today by going online [by clicking here](#) or mail your membership dues and your name, address, telephone number and interests to: SOMA P.O. Box 7147, Santa Rosa, Ca. 95407.



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!

Volunteer call for submissions: Every bit adds up and creates our own locally generated newsletter to share, so share your input! SOMAnewseditor@SOMAmushrooms.org

CONNECT WITH SOMA

1. Like our Facebook Page <https://www.facebook.com/SOMA-Sonoma-County-Mycological-Association-172451922783550/>
2. Yahoo Groups page: <https://groups.yahoo.com/neo/groups/SOMA/info>
3. Cultivation Yahoo Groups Page: <https://groups.yahoo.com/neo/groups/SOMA-Cultivation/info>
4. Mushroom Observer: <http://mushroomobserver.org/observer/intro>
5. Visit the SOMA website more often <https://Somamushrooms.org>
6. Youtube: Watch a [hike](#) or vlog online or submit your own to the [editor](#)
7. Go to [iNaturalist](#) and create an account to upload pictures to
8. Join with the [Epicurean group](#) if you are a member interested in culinary excursions as well. Be sure to be at our summer epicurean members-only fully catered event. Have you [renewed your membership](#)?





OUR PEOPLE

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Rachael <http://www.somamushrooms.org/camp/>


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Ivy Hunter SOMAnewseditor@SOMAmushrooms.org this newsletter

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DISCLAIMERS

SOMA, the club, is a nonprofit 501(c)(3) educational society for recreational mushroom hunters and does NOT offer or promote the commercial sale of wild mushrooms. Poisonous mushrooms occur in Sonoma County and it's always a good idea to be cautious when cooking with wild mushrooms.

****Never eat a wild mushroom unless you're *absolutely* certain of its identity. ****

Free EMERGENCY identification service. Because identifying poisonous mushrooms can be tricky, the Sonoma County Mycological Association offers a **free identification service** to hospitals, veterinarians, and concerned citizens of Sonoma County.

800-222-1222 This info is public on our website

