



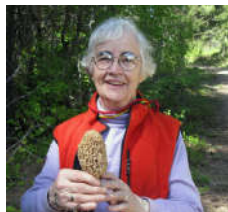
SOMA NEWS

The newsletter of the Sonoma County Mycological Association

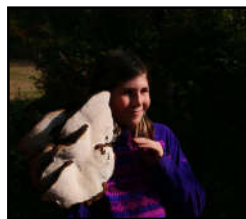
VOL. 31, ISSUE 4

DECEMBER, 2018

Highlights:



Maggie Rogers:
A Legend Passes



Scholarship Winner
Phinias Eisley



Member's Only
Holiday Dinner Recap



November's Monthly
Foray Report

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Abortiporus Biennii - credit: Clarke Katz

Upcoming SOMA Events:

Members Only Foray, December 22nd, Sign up online @ www.somamushrooms.org

2019 SOMA Mushroom Camp, January 19-21, CYO Campground, Occidental, Mark your calendars!

Next Monthly Speaker Meeting: Thursday, February 21st, Santa Rosa Veterans Building, See pg. 6

Next Regular Monthly Foray: February 23rd, Salta Point State Park, Woodside campground, See pg. 6



Register Now for SOMA's Annual Mushroom Camp!

Registration is now OPEN for the 25th Annual SOMA Wild Mushroom Camp. Every year in January the we host the annual SOMA Wild Mushroom Camp just outside of Occidental, CA in beautiful Sonoma County. The three day event is held each year over the three-day Martin Luther King holiday weekend and features forays, speakers, and workshops covering a range of topics on all things fungi. All the details are inside on page 9...

Fred Salisbury

November 31st, 2018

Mendocino Foraging

On Sunday December 2nd, SOMA member David Healy and I headed north in the early morning to Jackson State Forest. The drive was long and winding, and we passed the time discussing, as most mushroom hunters do, our hopes for the day, musing about what might be fruiting, and epic hunts of years past.

We first parked near Woodlands Cal Fire station, and then headed into the woods. The forest here transitions from pygmy forest to full sized canopy, but the terrain is generally open and the ground cover is mostly huckleberry and small tan oak. Transition zones are often where fungi (and other life) gather, so our hopes were high. Within about 30 seconds we had our first chanterelle (*Cantharellus formosus*) – a nice start and a happy find. There were fungi galore of many different types, including *Chroogomphus*, *Hydnellum* (including what I took to be a young peckii), *Suillus* of many forms, and a small patch of candy caps (*Lactarius rufulus*) – the only ones we found that day. After about 30 minutes, we agreed that better hunting was likely to be had farther up in the forest. We drove another 15 minutes and parked on the muddy side of the road just above mushroom corners.

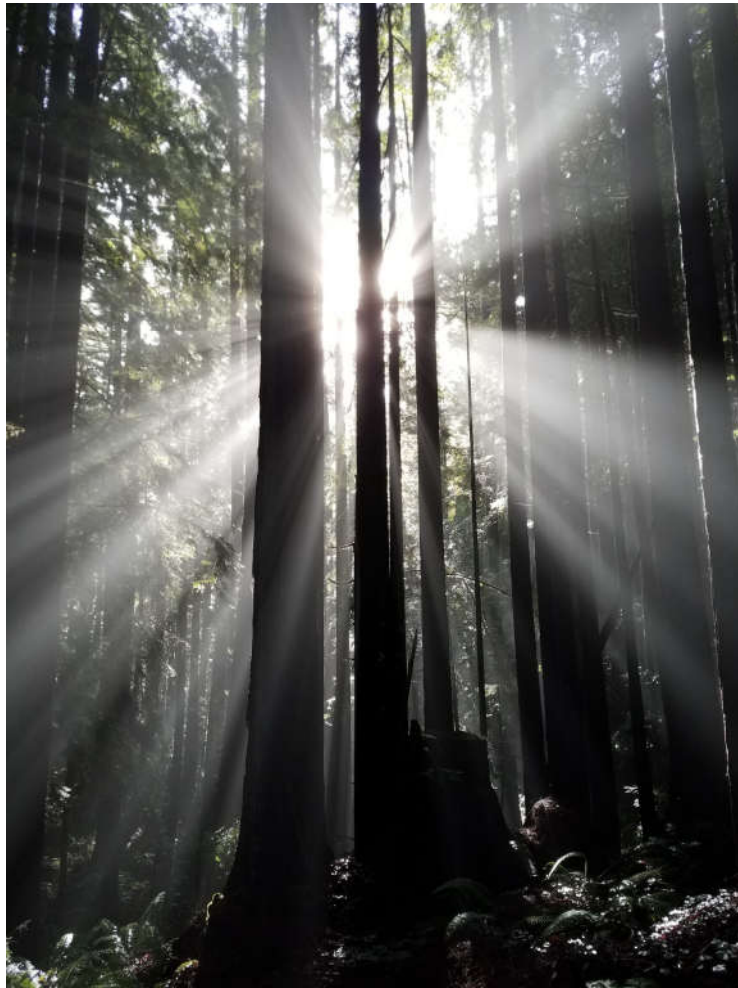
A fellow mushroom hunter was just emerging from the woods. We had a brief but friendly conversation, and he stated that he had found some chanterelles. Always willing to salivate over another's haul, we peered into his bag

only to see a large *Turbinellus floccosus* and a *Gomphus clavatus*! We told him that neither were chanterelles, and he should reconsider eating them. Undeterred, he hopped in his truck and cheerfully drove off to what could have been a very uncomfortable night.

After 90 minutes or so scouring the Doug fir and redwood forest, Dave found a nice flush of Lobster mushrooms (*Hypomyces lactiflorum* infecting *Russula brevipes*) – a first for him!

He packed them up, and we headed back to the car. It was now 1pm, and it was clear that the day was not shaping up as we had hoped. Lobsters, a few candy caps, and a few chanterelles are always welcome, but it was clear that we were a bit early for the winter species, and that the chanterelles in the area were between flushes – most we found were either waterlogged and decaying, or waterlogged and tiny. The rain had clearly been coming fast and hard over the past two weeks.

After another quick stop by mushroom corners, and a few more chanterelles, we decided it was time for drastic measures. Dave recalled a hunt a couple of years ago at a spot several miles east of Ft. Bragg on highway 20. In mid-December, he and his buddies had found both *Boletus edulis* and chanterelles in quantity. He was uncertain of the exact location, but had a vague recollection of a certain landmark. Happily and to Dave's surprise, we found it no problem. Off we went into the woods, certain that this would be the needed shift to load up on the edibles that we had come to find.



Mendocino Foraging Report, Continued

Our luck started to improve on discovering a patch of bellybutton hedgehogs (*Hydnum umbilicatum*). They were tiny, almost too small to pick, but they were everywhere! We also found a few tiny primordia of yellowfoot chanterelles (*Craterellus tubaeformis*) – promising!



Finally, we started to find what we were looking for. In ones and twos, and then larger and larger flushes, we found chanterelles in relative abundance, culminating in Dave spotting a flush of 2 dozen or so chanterelles. On the hike out, Dave again spotted some chanterelles, this time *Cantharellus subalbidus*, across a creek and up a steep climb.



It was soon time to go, as we still had the long drive back to Sonoma County ahead of us. The drive was long and winding, and we were tired but happy. Our take is

that Jackson State Forest is in a moment of transition from fall to winter edibles, and that by mid-December it should be producing large quantities of hedgehogs, yellowfoot chanterelles, chanterelles, and likely black trumpets in abundance.

Happy hunting, and see you in the woods!

Fred Salisbury

SOMA Director of Communication

Photo of the Month



A Lichen Bouquet - Credit, Chris Murray

November Salt Point Foray Report - Patrick Hamilton

With photos By SOMA Members

About 40 folks (plus the usual SOMA leaders) came a'foraying amid a morning that threatened first dark and nasty but soon turned merry and cheery when The Gods of Fungally Fine Stuff looked down upon the gathering and deemed it good.

Good it was and felt did those Gods that all who showed deserved some fine time in the forest to frolic yon and hither, nibble and nosh at pot luck, engage earnestly in that which Mother Nature too has gifted. Yep.

Some hiked up Central, A few got their yucks off Huckleberry, several strolled around Woodside CG itself, others drove up Hwy 1 in hopes of finding not only mycorrhizal magic but perhaps the ever-elusive meaning of life. Maybe?

But those with what we call "mushroom eyes" did indeed do bring back to the i.d. specimen table enough different species for all to gawk (ever truly either gawked or seen someone really good at it do it? Can make for a cartoonically physiognomatic misreading. Much like that last sentence can cause. Oui?)

Anyhow--new SOMA president Kingman Bond-Graham (bless his heart! for taking on this very big job) and Mikhael Selk (our sort of new foray Mushroom-Geek Master II, or III, is it #IV?) have once again put together for all to see the list following.

Do give it a gaze and perhaps learn. Let a few new sink in to join the old dusty stuff still sitting and waiting for you to actually put into your "known" folder (and not just float about the soup that is too much unprocessed data).

An exercise those of you who like to learn mostly about fungivoric pleasures might do is go through each species below that you do not know and research to see if it is edible and how it's ranked in that, is it "non-toxic," "edible but mediocre," "good," "excellent," or even "one of the very best?" It's fun to do and then either initiate--or add--to your "life list" of mushrooms you've eaten. Fun stuff, indeed. (And braggable too!)





Salt Point Foray Species List

Agaricus sp.

Agaricus subrufescens

Amanita augusta

Amanita calyptroderma

Amanita constricta

Amanita gemmata group

Amanita muscaria var *flavivolvata*

Amanita novinupta group

Amanita pachycolea

Annulohypoxylon thouarsianum

Armillaria mellea

Boletus edulis

Boletus regineus

Chroogomphus tomentosus

Chroogomphus vinicolor

Coprinopsis sp

Cortinarius glutinosoarmillatus nom prov

Cortinarius ponderosus

Cortinarius sp

Cortinarius sungeus *Dermocybe*

Crepidotus crocophyllus

Entoloma sp.

Fomitopsis ochracea

Fomitopsis pini-canadensis



Gymnopilus sp

Hydnellum aurantiacum group

Hypholoma fasciculare

Inocybe sp

Lactarius argillaceifolius var *megacarpus*

Lactarius deliciosus group

Lactarius scrobiculatus var *pubescens*

Lepiota magnispora

Lepiota rubrotinctoides

Leucoagaricus americanus

Lyophyllum decastes

Neolbatrellus subcaeruleoporus

Phaeocollybia kaufmanii

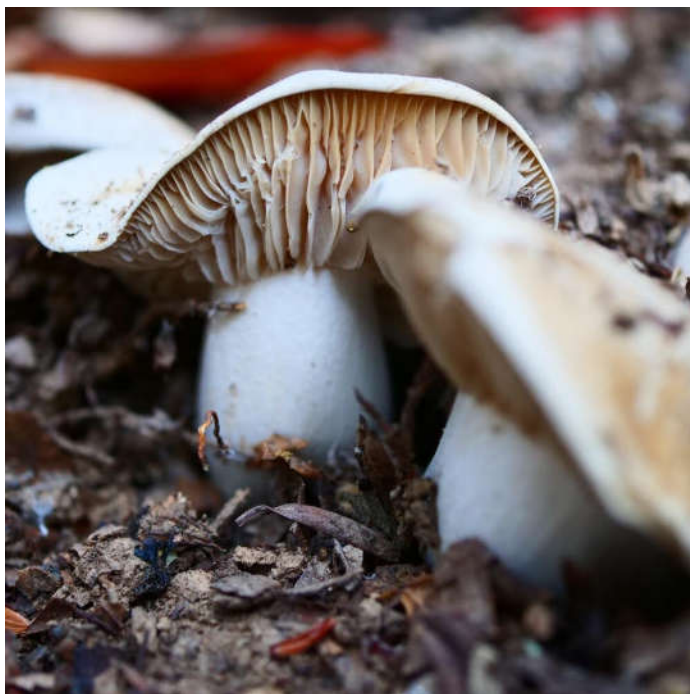
Phaeolus schweinitzii

Pleurotus ostreatus

Porodaedalea pini group

Pulveroboletus ravenelii

Rhizopogon occidentalis





SPSP Foray Species List, continued...



Rubroboletus pulcherrimus

Russula brevipes

Russula cyanoxantha group

Russula densifolia

Russula fragrantissima

Russula olivacea

Russula on wood

Russula xerampelina group

Sarcodon umbrinum

Scutiger ellisii

Scutiger pes-caprae

Suillus ochraceoroseus

Suillus ponderosus

Suillus pungens

Trametes betulina

Trametes versicolor

Trichaptum abietinum

Trichoderma viride

Tricholoma murrillianum

Tricholoma sapineus group

That's all folks!

Meeting and Foray Information

SOMA usually meets on the third Thursday of the month throughout the year (September through May), at the Sonoma County Veteran's Building @ 1351 Maple Ave, Santa Rosa, CA 95404. Fungi are displayed at 7 PM, and speakers begin around 7:30 PM. Bring in your baffling fungi to be identified!

Next SOMA Monthly Meeting is after camp on February 21st: - Bring your mushrooms for identification, see what others have brought, and hear a guest speaker. When & Where: 7:00pm at the Sonoma County Veteran's Building across Highway 12 from the Sonoma County Fairgrounds. [Map »](#)

February 23rd: Wild Mushroom Foray - A field trip to collect wild mushrooms. Forays provide a great opportunity to get out in the woods in a friendly atmosphere to learn the ins and outs of identifying and collecting mushrooms. Our forays are always open to the public, and we welcome all ages, experience levels, and interests. *

*Forays are limited to first 50 people who sign in at the Woodside campground parking lot, and alcohol is not allowed during SOMA potluck. Please bring a contribution to the potluck, enough for 8-10 people, and remember to bring your own plates, flatware, and glassware. When & Where: 10:00 am, Woodside Campground, Salt Point State Park. [Map »](#)

Other Upcoming Mycological Events

MSSF Mendocino Woodlands Camp Foray 2018 - MSSF Members only

Friday, November 9th to Sunday, November 11th

Mendocino Woodlands State Park, Camp #1

39350 Little lake Rd

Mendocino, CA 95460

UNITED STATES

[Detailed Camp Information](#)

Mushroom Identification, November 22, 2018 Point Reyes National Seashore - Hosted by Point Reyes National Seashore Association

Explore the mysterious and fascinating world of wild mushrooms in Point Reyes. You'll learn basic mushroom terminology, collecting techniques, spore prints, ID keys, and much more, including a fresh wild mushroom specimen display provided by the instructor. Instructed by David Campbell

Scholarship Corner

An article by or a profile of one of our scholarship recipients each month

This year SOMA offered a new scholarship for students in grades 4-12. This opportunity afforded the winner a day at SOMA camp for themselves and a guardian. Phin is our first winner.

Hello my name is Phin. I have been interested in mushrooms for four years now and my interest continues to grow. I would greatly appreciate getting the scholarship for camp. My interests are mainly in biology relating to mushrooms. I also have a love for flightless birds. Other interests I have include photography, cooking, microscopy, backpacking, traveling, wilderness survival, sword fighting, reading, acupuncture, and journalism (some call me a renaissance person). I'm genderfluid and very accepting of all types of people and helping society try to make all people happy. So far, my accomplishments in mycology include doing multiple presentations on fungi for my classes, helping random people identify their mushrooms, and giving away many chanterelles to my teachers. In the future I want to use mushrooms to aid in things like sickness, starvation, and pollution.

I have always had an interest for mushrooms but it really blossomed in the 2nd grade. I'm not really sure how it happened. All I can remember is starting to see mushrooms everywhere and then realizing how amazing they were. I do have an early, mushroom related memory. I was sitting in the car next to my mom pulled up at my brothers' school, waiting for him to get out. I had been really wanting a mushroom growing kit and my mom was looking online for one. She had clicked on a kit and been linked thru to a website. It was talking about SOMA camp. My mom turned around and said "look, there's a mushroom camp nearby. Do you want to go?" "Yes!" I said enthusiastically. "It will be both your birthday and chanu-



kah present though," my mom told me. "Ok" I said. And I really would say that it was worth it cause now I've been going to SOMA camp for four years. I guess it really hooked me!

This year at camp I want to learn about the scientific side of fungi. I want to look into what causes mycorrhizal fungi to fruit, and I want to learn to use my microscope better. Using this new knowledge, I want to make my fungi talks at school even better, to pull more kids into a love for mushrooms, and to help them understand how important fungi is on our planet.

I think I would be the best candidate for the scholarship this year for a few reasons. First and foremost, I have devoted all of my free time to studying fungi. Any time that's not spent on homework or my family and friends is devoted to mushrooms. Second, if I am helped to learn more, I can interest more young bright minds in mycology through my talks and lectures. And finally, I have been coming to SOMA camp on my birthday for 4 years now, and if that doesn't deserve a scholarship on its own, I don't know what does (just kidding I do!).

- Phineas Eisley, Age: 11

Some Sad News - Maggie Rogers

We are saddened to report the passing of legendary mycophile and former editor of Mushroom, The Journal, Maggie Rogers.

Patrick Hamilton writes,

Dorothy Beebee and she were in Finland at a dye conference together--with Miriam Rice once--and has a photo.

Some of the biggies like Lorelei Norvell, Steve Trudell, Paul Stamets, (and many folks I don't know too) have written sweet posts the past few days. Paul wrote that we are losing our icons.

Maggie was huge in the PNW area and Oregon Mycological Society and one of the nicest, most fun, and smartest people I've known. She was magical.

Many of Maggie's friends were on an email list of hers and have written about her death and here is one (below) from Beug (with some pics):

She also was a fabulous calligrapher/illustrator and made for me over the years several very wonderful (now) keepsakes. Arora and I were doing a mushroom fair in Corvallis (I think. .) in maybe 1992 and she was a star.

Kathy Faircloth and I visited her in Portland and we all went morel hunting along the Columbia one day.

Maggie found just enough to make silly little morel heads for each of her fingers.

I was there, invited to cook for her mushroom club and give a talk, and brought by mistake look-alike candy caps, dried, and yucky.

We shared a tiny cabin in Breitenbush (mushroom conference near Detroit, OR) where I was a guest chef another year.

She always called me "Cheffie."

Sad to have her gone.

Very much so.

Dorothy Beebee wrote,

Maggie was a one of a kind, and one of the kindest friends one could ever have. I can still hear her merry laugh, and I have saved all of her cheery notes she sent over the years with her fine calligraphic flair and humor... (sigh)

I shall miss her sorely...



SOMA Wild Mushroom Camp 2019



Registration Still (Barely) Open!

Every year in January we host the annual SOMA Wild Mushroom Camp just outside of Occidental, CA in beautiful Sonoma County. The three day event is held each year over the three-day Martin Luther King holiday weekend and features forays, speakers, and workshops covering a range of topics on all things fungi.

The camp is hosted at the CYO Retreat Center near Occidental, CA, about an hour north of San Francisco. Located on 225 acres of mixed oak, redwood, and douglas fir forest, the retreat center offers a range of habitats that are well suited for hunting a diverse array of mushroom species. Workshops include various sessions on mushroom cultivation, crafts, photography, identification, cooking and more. Educational sessions range from the basics of mushroom hunting to detailed mushroom identification and review of diverse and unique concepts in the field of mycology; from basic mushroom crafts including dyeing, paper-making to the new and developing field of MycoTech; from basic cooking suggestions and techniques to gourmet meals and the interconnection of mushrooms and health; and much more.

Group cabins are available for those wanting to camp onsite and there are nearby hotel and lodging options in the surrounding area. The Saturday and Sunday evening dinners are not to be missed, with phenomenal mushroom centric dishes prepared by SOMA's resident executive chef. Camp is supported by the hard work of volunteers and donations from local producers.

The camp acts as a fundraiser, benefit event for the SOMA Scholarship Fund that provides monetary scholarships for students K-12 whose entries into the Sonoma County Science Fair or Healdsburg Science Fair cover mushrooms/fungi topics, as well as scholarships for college and graduate level students who are furthering research in mycology and related fields. Additional information on SOMA Scholarships can be found [here](#).

Registration for SOMA Wild Mushroom Camp 2019 opens on October 5th and is typically a sold-out event. For more information about the Sonoma County Mycological Association or Camp visit our [website](#).

SOMA Wild Mushroom Camp is run by a team of dedicated volunteers who work hard to give guests an exceptionally educational, healthy, tasty and fun deep dive into the world of mycology. Volunteers can look forward to at least 10 hours of work to earn their space, and must pay for lodging onsite, though the Camp registration fee is waived. All volunteers must be current, paid in full members of SOMA through January 2019 in order to be considered. Get more information and details about volunteering for camp here: <http://www.somamushrooms.org/camp/registration/workexchange.php>



Holiday Dinner

On Saturday, December 1st at the Graton Community Club.

This year our Holiday Dinner was hosted by the SOMA Epicurean Group on Saturday, December 1st at the Graton Community Club. We had an ample supply of help and Chef Julie created a feast that was memorable in all the best ways.



SOMA Chef Julie Schreiber and the rest of the epicurean group cooked up an extravagant holiday feast, with potluck appetizers and desserts by the rest of us. There were dishes that were vegan, so everyone was able to enjoy the feast. Everyone pitched in to help and many brought delectable goodies to add to the fun and tasty experience. This was my first time attending a SOMA epicurean event, and it was great fun. The meal was superb as was the company.



SOMA Camp Auction Donations Sought

SOMA is requesting donations for the coming mushroom camp in January 2019, for use in the silent auction. Wines, gift certificates, handmade items, art, collectibles are some suggested donations that are sure to be popular with bidders. Proceeds support the many scholarships SOMA presents to grade school through graduate research students. Contact Rachel Zierdt, SOMA Vice President at: SOMAvicerepresident@SOMAmushrooms.org

Contribute to the SOMA News!

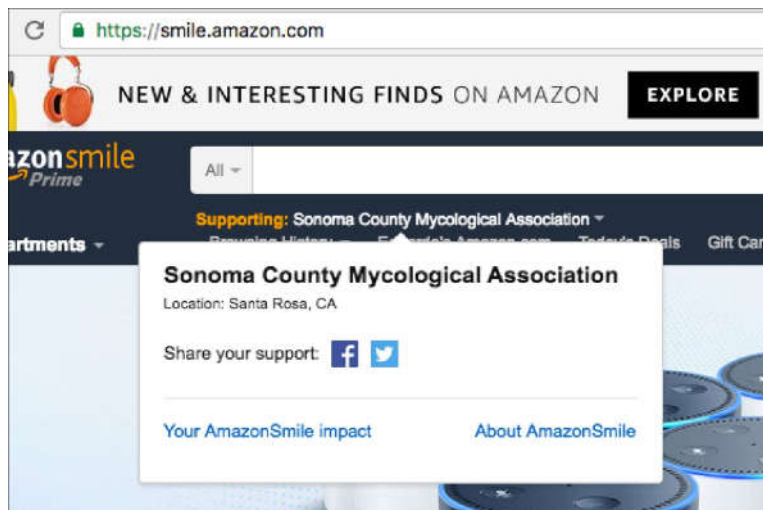
The monthly SOMA News wants you to contribute to our pages with news about your life with mushrooms in Sonoma County and beyond. We need art images, photos, short or long stories, academic or other musings on mycology, recipes, notices, events and more. The deadline for each issue is the weekend before 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 SOMAnewseditor@SOMAmushrooms.org.

Thanks, Clarke Katz

Amazon Smile: Donate while you shop

Amazon Smile is the charitable organization helping division of Amazon.com - same products, same prices, same policies, but a portion of your purchase can help!



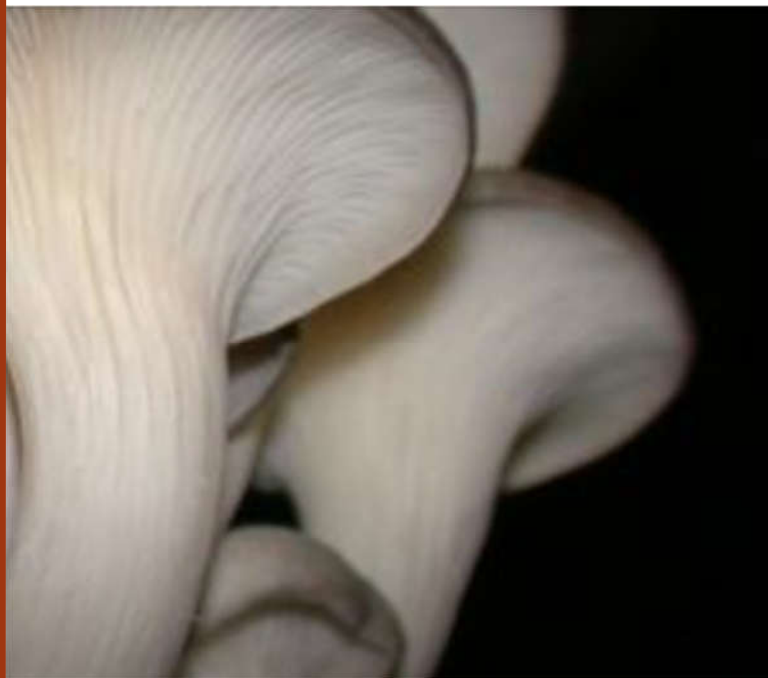
Bookmark this link: <https://smile.amazon.com>.

To set it up, follow the URL above, and sign in, if you haven't already done that. Then from the drop down

menu near the top left corner, scroll down and choose 'My Amazon Smile'. Then if you don't see Sonoma County Mycological Association, click Change Your Charity and in the "Search All Charitable Organizations" box, type Sonoma County Mycological Association. Then, every time you shop at Amazon Smile, Amazon.com donates 0.5% of the purchase price to Sonoma County Mycological Association. Support us by shopping at Amazon Smile!

Thank you, every little bit helps!

Cultivator's Corner



We need those of you who are active in mushroom cultivation to step forward and help us to educate others about the wonders and benefits of growing your own mushrooms. It seems very complicated to the uninitiated, but it's actually quite easy to get started and doesn't require anything extraordinary in the way of special equipment beyond some things you may already have in your kitchen or garage. We're looking for your help to let us know what you're up to and help others get started.

Connect With SOMA

1. Like us on [Facebook](https://www.facebook.com/SOMA-Sonoma-County-MycologicalAssociation-172451922783550/) <https://www.facebook.com/SOMA-Sonoma-County-MycologicalAssociation-172451922783550/>
2. Join our [Yahoo Group](https://groups.yahoo.com/neo/groups/SOMA/info) <https://groups.yahoo.com/neo/groups/SOMA/info>
3. Or our [Cultivation Yahoo Group](https://groups.yahoo.com/neo/groups/SOMA-Cultivation/info) <https://groups.yahoo.com/neo/groups/SOMA-Cultivation/info>
4. Go to Mushroom Observer: <http://mushroomobserver.org/>

SOMA Officers 2018/2019

President - Kingman Bond-Graham

Vice President - Rachel Zierdt

Treasurer - Jennifer Levine

Secretary - Ivy Hunter

Board Members - These are non-elected positions

Jim Wheeler

Chris Murray

Julie Schreiber - Camp Chef, Epicurean Group

Patrick Hamilton - Foray Coordinator

Rachel Zierdt - Scholarship Chairperson

Jennifer Levine

Justin Reyes

Kingman Bond-Graham

Fred Salisbury - Director of Communications

Ivy Hunter - Volunteer Coordinator

Clarke Katz - Editor, SOMA News

We are looking for people who are willing to be learn positions for future camp planning and execution. These volunteers will be trained by current leaders in these roles for camp 2019. Please contact Rachel Zierdt if interested. Training will begin in September 2018 usually shadowing leader to learn the job.

Open Positions:

- Chief Scheduler - contacting possible presenters, receiving submissions, scheduling presentations
- Document Creator - working with chief scheduler to create documents such as class schedule, biographies of presenters, class descriptions
- Fiber Arts Coordinator - contacting Fiber Arts presenters, producing schedule for FA, making sure classrooms are equipped and prepared for the presentations.

Join SOMA Today!

Your membership in the Sonoma County Mycological Association, or SOMA, is a great way to meet and interact with other mushroom enthusiasts. Membership is always open. Renew your membership 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 heading to <http://somamushrooms.org/membership> and sign up; the season is just beginning! You may also mail your membership dues and your name, address, telephone number and interests to: SOMA P.O. Box 7147, Santa Rosa, Ca. 95407.

SOMA News is the official newsletter of:

SOMA, The Sonoma County Mycological Association, which 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. IN a medical emergency, call 911 immediately. Otherwise you may call 800-222-1222 for assistance. This information is publicly available on our website at <https://www.SOMAMushrooms.org>

Mailing address:

SOMA

P.O. Box 7147, Santa Rosa, Ca. 95407

SOMA@SOMAmushrooms.com

(415) 555-0333