



SOMA NEWS

The newsletter of the Sonoma County Mycological Association

VOL. 31, ISSUE 8

APRIL, 2019

THIS MONTH:



Dyeing with Mushrooms - Jennifer Becker



Scholarship Corner
Carolina Piña Paez



Monthly Speaker
Roo Vandegrift



Foray Report
Patrick Hamilton

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Geopyxis carbonaria - credit: Kingman Bond-Graham

Upcoming SOMA Events:

Monthly Foray, Saturday, April 20th, Sign up online @ www.somamushrooms.org

Next Monthly Speaker Meeting: Thursday, April 18th, Santa Rosa Veterans Building, See pg. 6

2019 SOMA Members Only Sierra Morel Weekend, April 25-27, Location TBD, Mark your calendars!

You should be foraging right now. There's still plenty of mushrooms out there. Go find them!



Do you love SOMA's Annual Mushroom Camp? We do too!

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. This year's camp was bigger than ever, and next year we plan to make it even more special, so we hope to see you there.

Dispatch From The Duff

It's April already? I just saw 4th of July picnic supplies next to the Halloween decorations. The manager at Walmart was having employees rearrange the shelves for Christmas items. Time flies.

We are caught in between the winter mushroom season on the coast and the spring summer mushrooms of the Sierra. I can feel the morels coming. I'm psychic.



The first morel reports will be streaming in mid-April. May promises to be a spectacular bounty of both naturals and burn morels. I predict morels will run into June this year. Record rain and record snow-fall have blessed California with sufficient water. This is something we have been missing for years in this state.

SOMA is putting on its annual morel and bolete foray on Memorial Day weekend. It was cold last year but everyone who attended picked A LOT of morels. We had good food and told campfire stories. If you missed out it's because you probably didn't know about our outing or you decided it was too far to drive. Well, we are still working on our stash of dried morels from last year. I predict we will run out just in time for the campout.

I would also like to update everyone about our Mycoflora of Sonoma County Project. We have 406 species in our database comprised of 1542 observations as

of March 15th. This work has been accomplished by only 6 team members. Imagine if all of you decided to participate? We could have a much better record of our mushrooms in Sonoma County! Check out our project on iNaturalist: [Mycoflora of Sonoma County](#)

If you have any questions about the project feel free to ask about it at our forays or at our general meetings. You can also email me directly at kingmanbondgraham@gmail.com. It's easy and fun to participate and you can do a little or a lot. The protocol is available at the [North American Mycoflora](#) Project website.

See you in the field or the woods or in the park or wherever there may be mushrooms!

Sincerely,

Kingman Bond-Graham

President, Sonoma County Mycological Association

Photo of the Month



Yellowfoot Road - Hannah Katz

I started hunting mushrooms in 1991 when I was new to Sonoma County and my friends and I were lured by the mystique of *Amanita muscaria*. Mushrooms were everywhere, so I brought home hundreds of different species to make spore prints and to sketch. After a few years I was learning to successfully identify a few for eating by keying them out in *Mushrooms Demystified* by David Arora and cross referencing with a few other books. It wasn't until about 2006 that I became curious about mushroom dyes.

I was already a spinner and starting to branch out into dyeing. I started with kool-aid and then one day, I found a few mushrooms I had heard could produce dye. With minimal information I produced a tiny piece of colored wool by boiling a mushroom in my kitchen. It was years later before I ventured to start collecting for the purpose of dyeing. It has only been the last few years that I've endeavored to learn more.

A class taught by Dorothy Beebee jumpstarted me into the hobby and encouraged me to join my local mushroom club, SOMA. I learned about the work done by Ms. Beebee and her late friend Miriam Rice. Then I attended a SOMA camp and learned how to create coiled baskets using mushroom dyed wool. This was followed by a class with Alissa Allen who also taught us to use lichens. I am enamoured!

Using mushroom dyed wool to create projects is a messy, yet eloquent collection of passions. The basket I am about to finish is full of my heart and drive from the hours spent foraging for mushrooms, drying them or using them fresh, and then the dyeing process.

We stand on the shoulders of those who have done the work before and around us. I am indebted to the mycologists, artists, dyers, keepers of handmade traditions, and the community around me whom have brought me to this



moment. There are mushrooms boiling on my stove: *Cortinarius smithii*, *Inocybe* sp., with *Omphalotus olivescens* and several lichens waiting patiently on the counter. Merino wool is being transformed and new projects imagined.

If you've considered dyeing with mushrooms, take that leap of faith and start cooking!

- Jennifer Becker

Salt Point Foray Report - Patrick Hamilton

With photos By SOMA Members

Some say they first heard of it when they saw it sky-written, others that they saw it on a CNN chyron, but what I know from being there is that this was one of our very best foray gatherings--ever.

Food was super fabulous and one of the chefs who help (Ian Zabel) noted that folks had truly gotten word to step up to their plates and fill them with gosh darn good goodies. The other foray chef (Danny Stoller) was in good agreement.

You had a be/should a been there. Really.

The day was lovely as a fairy tale's happy ending and the fungi presented themselves in fine form for all to find and to learn to i.d. as much as they chose to. Yep.

Norm Andresen came up from the MSSF to just hang with us, led a group, and helped Mikhael i.d. Kingman and Jennifer Becker and The Millers took folks out too. Kingman held forth at the specimen table.

Species list starts on next page:





Photo - Ivy Rose Hunter

Salt Point Foray Species List

Aleuria aurantia
Amanita augusta
Annulohypoxylon thouarsianum



These commonly seen on downed or dying trees puppies some of us learned a long time ago as "Daldinia grandis" but that was wrong. But what wasn't wrong is the common name "cramp balls" which stuck.

Cantharellus formosus
Clavulina rugosa
Clavulina cristata
Clavulina rugosa with *Helminthosphaeria clavarium*
Clavaria fragilis group
Clavulinopsis sp
Clavulinopsis laeticolor
Cortinarius sp
Cortinarius sp
Cortinarius traganus
Craterellus neotubaeformis
Craterellus calicornicopioides
Crepidotus molleri
Cryptoporus volvatus
Cuphophyllus russocoriaceus
Cuphophyllus pratensis



Another that some first learned by another name ("Camarophyllus") but we all learned then and learn now that this tasty mushroom is truly enjoyed too by maggots. Yep.

Cystoderma sp
Dacrymyces chrysospermus
Entoloma sp.
Ganoderma brownii
Gomphus clavatus
Gliophorus laetus
Gliophorus sp
Gliophorus psittacinus group
Gymnopilus sp
Helvella vespertina
Hydnellum aurantiacum
Hydnum neorepandum
Hydnum oregonense
Hygrocybe singeri
Hygrocybe flavescens
Hygrocybe coccinea



Beautiful and hard to differentiate from *H. splendidissima* (see below)
Hygrocybe punicea
Hygrocybe splendidissima



Fun for some to try and tell from *H. coccinea*
Hypholoma fasciculare
Inocybe cinnamomea
Inocybe hirsuta
Jahnporus hirtus
Laccaria amethysteo-occidentalis
Lactarius xanthogalactus
Lactarius rubidus
Leucopaxillus albissimus
Leucopaxillus gentianus



Lepiota sp
Lycoperdon umbrinum
Leotia lubrica
Melanoleuca sp
Microglossum olivaceum



Rhodocollybia sp
Russula densifolia
Russula cremoricolor
Russula brevipes
Russula sp
Sarcoscypha?
Sowerbyella rhanana
Stereum hirsutum
Suillus tomentosus
Suillus caeruleus
Tapinella panuoides
Tolypcladium capitatum
Trametes versicolor
Trametes betulina
Trichaptum abietinum
Trichoglossum hirsutum
Tricholoma saponaceum group
Tricholoma sp
Tricholomopsis rutilans
Turbinellus floccosus

Nightmarishly appearing in those dreams we all have about Earth
 Tongues

Mycena sp.
Naematelia aurantia
Neolbatrellus subcaeruleoporus
Nidula niveotomentosa
Nolanea sp
Nolanea holoconioti group
Nolanea bicoloripes
Onnia sp
Otidea sp
Peziza sp
Plectania milleri
Phelldon melaleuca
Pholiota terrestris
Picipes badius
Polyporus varia
Phaeolus schweinitzii
Pluteus romellii
Pluteus sp
Porodaedalea pini
Pseudoclitocybe cyathiformis
Pseudohydnum gelatinosum



These weird yet edible goofy things remind some of when they disciplined their cat by grabbing it underneath its tongue. Could.

Ramariopsis kunzei
Ramaria rasilispora

Thanks a bunch to all who contributed to these i.d.'s especially Mikhael and Kingman. - That's all for now 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 on Thursday, April 18th: - Speaker: Roo Vandegrift on Biodiversity and his recent trip to Ecuador. Bring your mushrooms for identification, see what others have brought, and ask questions of SOMA's experts. When & Where: 7:00pm at the Sonoma County Veteran's Building across Highway 12 from the Sonoma County Fairgrounds. [Map »](#)

April 20th : Wild Mushroom Foray, Salt Point State Park - 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 pot-luck. Please bring a contribution to the potluck, enough for 8-10 people, and remember to bring your own plates, flatware, and glassware. When & Where: 10:00am, Woodside Campground, Salt Point State Park. [Map »](#)
 Sign up online @ www.somamushrooms.org/calendar

Other Upcoming Mycological Events

FFSC 2019 Wine & Mushroom Fest

Saturday, April 13-6:00 – 9:00pm

[Scott Valley Community Center, 360 Kings Village Rd, Scotts Valley, CA 95066](#)

FFSC food and wine co-op event with several Santa Cruz Mountain wineries at the Scotts Valley Community Center. Read more at: <http://ffsc.us/node/870>

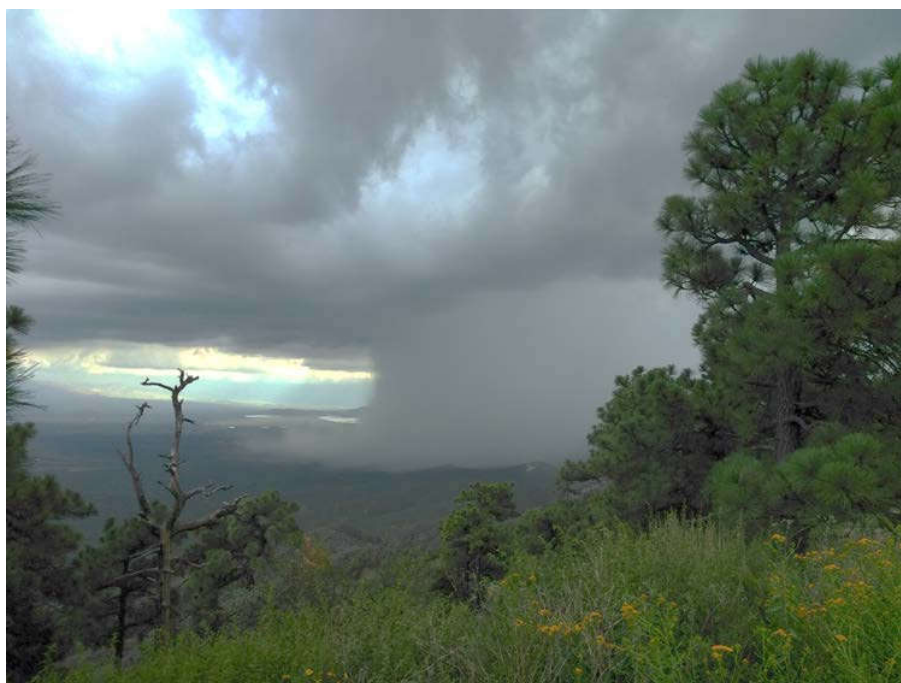
Scholarship Corner: Carolina Piña Paez

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

This month we feature Carolina Piña Paez, PhD candidate in Botany and Plant Pathology at Oregon State University

In May 2018, I received a SOMA scholarship to assist with this year's field collection season. My PhD project is focused on the Pinaceae (conifers) of the Sky Islands and their ectomycorrhizal (EM) symbionts of the fungal genus *Rhizopogon*. The ectomycorrhizal symbiosis is a vitally important component of the world's forest ecosystems, in which host plants provide fungal partners with carbon, in exchange for water and nutrient uptake. In this project, I will use state-of-the-art genetic and genomic data to describe the *Rhizopogon* species of the Sky Islands of southwestern North America and test the effects of geographic isolation on population structure and past migration patterns as predictors of future climate change. The project includes nine "islands" (six in Arizona and three in Sonora, Mexico).

This summer (2018) was successful in that we sampled in five different islands, sampled 122 *Rhizopogon* collections and brought back 162 soil samples to the lab. With the sporocarps collected on this trip we were able to isolate 98 cultures. Additionally, 1,176 Bishop Pine, Coastal Douglas-fir and Rocky Mountain Douglas-fir trees were inoculated from the soil samples collected and are currently growing in the lab until they reach 6 months old. At this time, their ectomycorrhizal root tips will be used to isolate more *Rhizopogon* cultures for use in ITS barcoding and generating genomes for population genetics purposes. With this information I will be able to assess the diversity of *Rhizopogon* in the different islands, and how the diversity varies across islands. From the genomic data, I hope to determine the levels of historic/current isolation among the populations in each island.



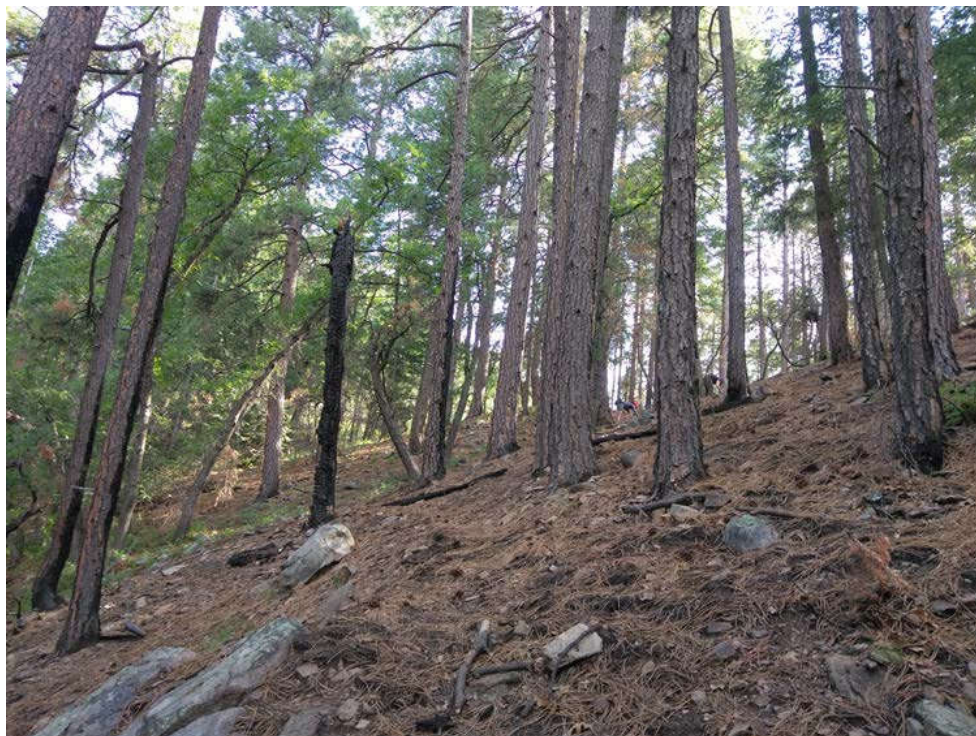
Sierra La Elenita, Mexican "Monsoon"

Sierra La Elenita, Mexico

Continued on pg. 8



Rhizopogon collection
Sierra El Pinal, Arizona



Perfect truffle habitat



Sierra El Pinal, Arizona

Team Javelina (From left to right: Carolina Páez, Adam Carson, Kyle Gervers, Dabao Lu)



Sierra Santa Rita, Arizona

Looking South toward Mexico (our next destination)



Hello SOMA Members!

SOMA is holding our Annual Morel Foray Memorial Day Weekend!

Who : Members Only

Where : To be announced

When : Saturday May 25th - Monday May 27th

SOMA base of operations will be a campground in the Sierra with forays on Saturday & Sunday.

We will be serving dinner both Saturday & Sunday nights.

This is a free event! (campsite fees may be required)

Space is limited, so register today!

Register for the foray : <https://goo.gl/forms/dDHbEF3sgU391pmF2>

**Each person must register individually*

Once registered, you will receive email updates as the date approaches.

Mushroom Hunting Permits are required in the National Forests

You will be responsible for getting your own permit.

Hope to see you there!

Hedgehog Bisque

From Chef Ian Zabel

As presented at the 2019 SOMA Wild Mushroom Camp

Yield 3 Quarts or approximately 12 servings

This a comforting soup to warm up with on cold winter nights, and was quite popular when Ian prepared it for the crowds at SOMA camp this year.

Ingredients:

- 2T Grapeseed Oil
- 1 1/2 Lbs. Coarsely Chopped White Onions
- 3/4 Lb. Oven Roasted Hedgehog Mushrooms
- 2 1/4 Lbs. Roughly Chopped Raw Hedgehog Mushrooms
- 28 ea. Cloves Garlic
- 2 1/4 cup Light Mushroom Stock (obtained by rehydrating dried mushrooms in warm water)
- 2 1/4 cup Heavy Cream
- 1 T Roughly Chopped Fresh Thyme
- 1 T Roughly Chopped Fresh Tarragon
- 1 Cup Dry Sherry
- To taste Salt (to taste)
- To taste Ground Pepper (to taste)

Method:

1. Preheat a saucepot or Rondeau with grapeseed oil
2. Sauté the onions for 2 minutes or until translucent
3. Add the garlic and continue to sauté with the onions over medium heat until they become a golden brown color
4. Add the raw hedgehogs and sauté until they are tender and have released their juices. Add a pinch of salt and pepper at this time
5. Add the roasted hedgehogs, tarragon and thyme
6. Sauté a bit longer to marry the flavors and then deglaze the pan with the sherry, reduce to aú sec (nearly dry)
7. Add the stock, and bring to a simmer
8. Ensure the mushrooms are fully tender and then add the cream
9. Blend fully in a blender, gradually increasing speed from low to maximum. Blend at maximum speed for at least 60 seconds to ensure to fully smooth consistency
10. Adjust salt and pepper to taste, then serve with toasted bread or warm focaccia



Chef Ian Zabel

SOMA Camp Auction Donations Sought

Now is the time to budget for donations for the coming mushroom camp in January 2020, for use in the silent auction and/or raffle. 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!

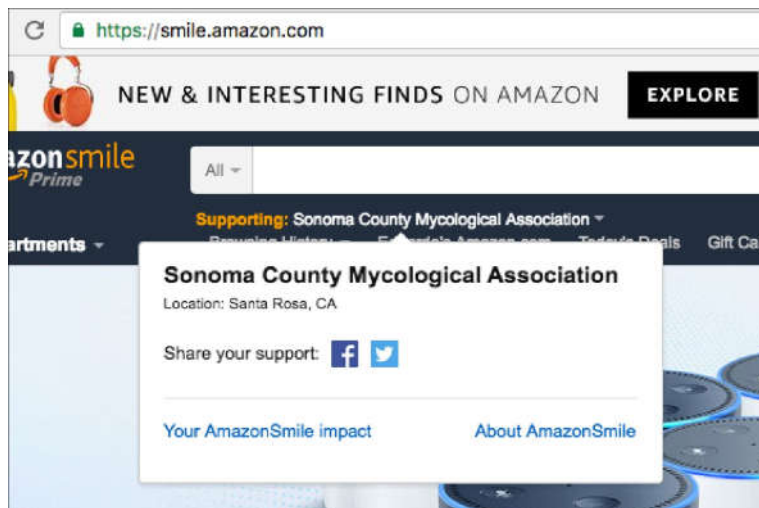
The monthly SOMA News wants you to contribute to our pages with news about your life with mushrooms in Sonoma County and beyond. We need art images, photos, short or long stories, academic or other musings on mycology, recipes, notices, events and more. The deadline for each issue is the weekend before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

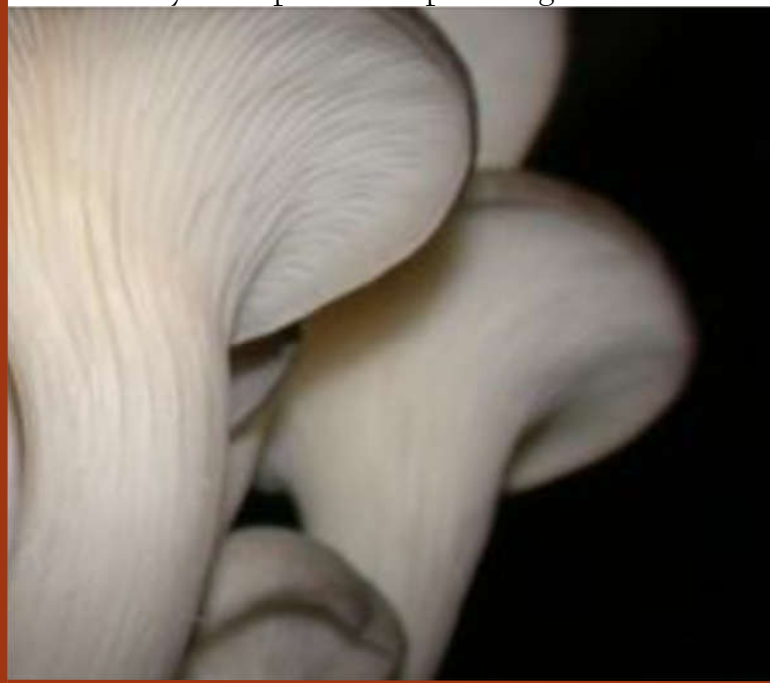
To set it up, follow the URL above, and sign in, if you haven't already done that. Then from the drop down

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/observer/intro>

SOMA Officers 2018/2019

President - Kingman Bond-Graham

Vice President - Rachel Zierdt

Treasurer - Jennifer Levine

Secretary - Open

Board Members - These are non-elected positions

Chris Murray—Webmaster

Patrick Hamilton - Foray Coordinator

Rachel Zierdt - Scholarship Chairperson

Jennifer Levine - Culinary Group

Justin Reyes

Kingman Bond-Graham

Fred Salisbury - Director of Communications

Clarke Katz - Editor, SOMA News

Jennifer Becker

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. We are also currently seeking - culinary enthusiasts to get the culinary group cooking again.

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,

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.

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>

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