

SOMA NEWS

The newsletter of the Sonoma County Mycological Association

VOL. 32, ISSUE 2

DECEMBER, 2019



2020 SOMA Wild
Mushroom Camp



Scholarship Focus
Glade Dlott



Member's Only
Holiday Dinner



Foray Report
Patrick Hamilton

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Western Grisettes - *Amanita pachycolea* - credit: Kingman Bond-Graham

Upcoming SOMA Events:

Members Only Foray, Saturday, December 21st, Sign up online @ www.somamushrooms.org - Update: Full!
SOMA Holiday Dinner: Saturday, September 14th, Graton Community Center -
2020 SOMA Wild Mushroom Camp, January 18-20th, CYO Camp, Occidental CA, Mark your calendars!



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



The desiccated summers have gotten longer and longer in California. Our climate is changing and people are slow to adapt. Throughout the epochs Earth has endured countless shifts in habitat with continents slowly shifting from lush paradise to vast deserts. Tropical seas become mountain tops. Grasslands become peat bogs. Pre-historic animals and plants become gasoline. It now seems this gasoline is a prime mover for today's climate shift.

How are the fungi faring? I imagine this broad question. I imagine Chaco Canyon in New Mexico where from 1125 to 1180 C.E. the Anasazi were forced to abandon their pueblos due to a prolonged drought. I imagine some lifeforms are quick to mutate and physically respond to drought and temperature shifts while some are much more disabled or even driven towards mortality by such shifts. Fungi are notoriously absent from fossil records because of their physical characteristics being soft, transient, and ephemeral.

We have seen a very small number of the typical fungi

at our previous September and October forays in recent years. Weather patterns are erratic in the 21st century. Our documentation and observation of the fungi fruiting is important to natural history. Perhaps, this is paramount to our lust for consuming them as food? I believe it is. Using the tools we have today we are in a good position to record which fungi are able to overcome drought and which fungi are declining and perhaps going extinct.

Whether you believe in anthropogenic climate change or not I implore you to take notice. I beg of you to care about the shifts in nature which beset our Earth. If we are careless about our natural food sources they will invariably become scarcer. Like the Dodo, the Mammoth, and the Sri Lankan Legume Tree fungi are susceptible to becoming extinct. Imagine a world without porcini, chanterelles, and coccora? Can you imagine a world with rising famines and lower biodiversity? Perhaps a nuclear winter isn't the catastrophe we all need to fear. Instead, a slow death by a thousand cuts brought on by climate change is the danger we need to be aware of?

If you aren't already doing so, please download and use iNaturalist to document your finds. It's easy and will provide data for science today and the scientists of grandchildren's generation. That is, if we have future generations... Remember, no matter how you feel about climate change and its political intonations, we are going through a period of drought and shifting temperatures. We all need to take notice and adapt for the future. We are part of nature but we are also a powerful force capable of inflicting great harm upon other life forms. Please channel your energy towards taking care of our planet and the beings we share it with.

Kingman Bond-Graham



Mushroom Textures

Nature is full of surprises, and the patterns visible in mushrooms can be extremely interesting. Here are a few different textures observed at November's Foray at Salt Point State Park.

How to Tide Yourself Over Until it Rains!

Yesterday I took a walk in my neighborhood and found some of the most unique mushrooms on Earth: stink-horns, death caps, psilocybin, and candy caps (*Clathrus ruber*, *Amanita phalloides*, *Psilocybe allenii*, *Lactarius rubidus*). All this without hardly a drop of rain this fall. How did I do it? Well, at some point every week of the year I take a walk in my neighborhood. I have a “loop” that winds me through an irrigated park with Oaks and Monterey Pines, I take a right and I’m walking through a neighborhood of apartments and houses with lawns and woodchips, I arrive at my favorite community garden that is irrigated year round and the tenants never fail to add fresh wood chips each fall. I find a lot of mushrooms. The frequency in which I walk this loop fluctuates tremendously. At a certain point during the end of Summer I begin to yearn for fungus.

I dream about finding mushrooms constantly. I know there are mushrooms to be found East of us in the Sierra and North of us in Humboldt and Oregon, but sometimes life gets in the way and you can’t escape the daily routine. So instead of postponing the thrill of finding mushrooms, I keep my eyes fixed on the ground everywhere I go. I look for irrigated landscapes and heavily mulched gardens. I squint at every new texture I see. Often times it’s just another gopher mound, leaf, oak gall, tree branch, or orange peel but that’s all part of the fun!

Walking this loop over the last few years has been very rewarding and fruitful. I have started to notice patterns and often find myself anticipating specific species in specific areas at specific times of the year. I have learned a tremendous amount about my local urban fungal species. I take photographs, talk to, admire, and collect mushrooms from my neighborhood all the time. I get lucky and stumble upon choice edibles once in a while too. In my neighborhood I have found Chicken of the Woods, Butter Boletes, Candy Caps, Honey mushrooms, *Amanita velosa*, and more. I have even made friends in the process as well. I once came upon a couple stealthily harvesting a monster Jack O’Lantern mushroom (*Omphalotus olivascens*) in my neighborhood that I had been documenting grow for a few weeks. As I “caught” them they were relieved to hear that I was a mushroom enthusiast as well. I was delighted to learn that they were harvesting the specimen for its magnificent natural fiber dyeing properties. I exclaimed that I find different “dye mushrooms” all the time and that I would start collecting them and sharing. This fun exchange has evolved into a cool friendship. We have a “drop spot” in the neighborhood where I often stash Dead Man’s Foot (*Pisolithus arhizus*) and other specimen for them to use for dye. I send a text and they collect them on their daily walk with their dog. It’s been a lot of fun. Needless to say I cherish my neighborhood loop for what it provides year round. I learn something new every time, even if I don’t find a single mushroom. Many of my loved ones and friends know my loop well. It gives me fungal excitement and anticipation when I need it the most. I urge everyone to create their own mushroom loop... or stroll...or path.. whatever suits your situation best. I promise you will find mushrooms, and you might even make some friends in the process.

SOMA WILD MUSHROOM CAMP SILENT AUCTION NEEDS DONATIONS

Please start soliciting or collecting items for our silent auction at camp. In the past 3 years, we have raised at least \$10,000 with this auction. Camp and this auction are the only sources of funds for our science scholarships. This program has blossomed due to the generosity of people like you donating and buying. We have given \$50,000 in scholarships over the past few years.

Consider donating art, handmade items such as scarves and hats, wine, gift certificates for just about anything - restaurants, nail services, wine tastings etc., Also books, jewelry, unusual clothing, mushrooms -

If you have a question or want to donate please call Rachel at 707 824-8852 or email me at rzierdt@gmail.com.

I usually ask that you let me know what you will be bringing and then you bring it with you on Saturday morning when you register at camp.

- Rachel Zierdt



With photos By SOMA Members

For those of you who cannot attend our super duper forays the co-author of this report is the tall long-haired freak who teaches the i.d. class with Kingman. (I am the not so tall long-haired freak who cooks and serves and greets the throng.)

From Mikhael (with a very few edits):

"Still super crunchy underfoot. Everybody is hoping the rain forecast for next week will actually hit and be sufficient to bring some more mushrooms up. But we still had a great time in the woods and found everything we could.

"With the best turnout of the year so far, I would guesstimate ~50 people. And while we may not have had to consider grabbing a second table for ID, we still wound up with a decent amount of edibles, besides the usual suspects, including a tasty looking cauliflower the size and shape of a human brain.

"Besides the cauliflowers, there were a couple surprises that had everyone interested, including one *edulis*. And a few *Amanitas* finally graced the table, surprisingly no *augustas*, but a couple classic *Muscaria var flavivolvatas*, and the beloved *calyptroderma*! Three *pachycoleas* were found, but the fourteen inch stipe on one was just ridiculous! Such an amazing job they did extricating the entire thing intact! Oh yeah, and the dinner platter sized *Tapinella atrotomentosa*!"

I add here: The turnout was surprising especially considering we monitor how many sign up so the fact that more showed up (I counted 55+ -- 50 is the limit) does need to be looked into. BTW, I do like as many as possible--the hot mushroom dish is made for 60 and it all was eaten!--but we need to keep compliance with SPSP quota desires.

And now, thinking of the food: It was a fine foray for such! Event regular Finola brought an excellent Tortilla Espagnole (think tapas in late night Madrid) and her mushrooming buddy Colleen made fabulous cookies which joined all sorts of other dessert and cookie offerings brought by others. Some salads and assorted homemade savory good things were also filling the two tables we use for the informal buffet.

A good time was had by all.

Back to Mikhael (with some added anecdotes/pics), "And, without farther ado:"

- Species list starts on next page:





Salt Point Foray Species List

Agaricus cf diminutivus
Agaricus sp
Amanita calyptroderma
Amanita muscaria var flavivolvata
Amanita pachycolea
Armillaria mellea group
Boletus edulis grandedulis
Cantharellus formosus
Chondrostereum purpureum--a wee specimen was found but a larger, more moist and purplish one, is shown here:



Claviceps purpurea
Clitopilus prunulus
Cortinarius ponderosus--good edible for some. Some think it tastes sour, others say metal (but who eats metal?).
Cryptoporus volvatus
Fomitopsis mounceae
Fomitopsis ochracea
Fuligo septic--no one eats "dog vomit," except maybe another dog? Here's a picture that looks a bit like Fido:



Ganoderma oregonense
Gymnopilus sp

Hygrophoropsis aurantiaca--the "false chanterelle" which only looks like one of our true chanterelles to perhaps an Australian.



And might look to them like this chanterelle which does grow Australia:



Hypholoma fasciculare
Lactarius rubrilacteus
Laetiporus gilbertsonii
Lepiota rubrotinctus
Lyophyllum decastes group
Mycena capillaripes
Naematelia aurantia
Phaeolus schweinitzii
Pholiota sp
Pleurotus dryinus
Pleurotus pulmonarius
Pluteus atromarginatus
Pluteus sp
Porodaedalea pini group



Punctularia atropurpurascens
Rhizopogon occidentalis
Russula brevipes
Russula cf rhodocephala
Russula xerampelina
Sparassis radicata--a chefs' favorite!



Stereum hirsutum
Tapinella atrotomentosa
Trametes betulina
Trametes versicolor
Trichaptum abietinum

Mikhael continues: "I feel I should also add a list of the species found in town (Santa Rosa/Petaluma) within the past week:"

Armillaria mellea
Chlorophyllum rhacodes
Coprinellus micaceus group
Coprinus cf comatus
Ganoderma brownii
Ganoderma polychromum
Hebeloma mesophaeum
Laetiporus gilbertsonii
Leucoagaricus leucothites--a cute as can be mushroom that looks like a few others and could be confused with a deadly amanita. Edibility is cautioned therefore (but it is edible). Photo next column
Pisolithus arvensis/arhizus
Psathyrella candolleana group
Scleroderma cepa



SOMA 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, February 20th:

Speaker: To be determined. 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 »](#)

December 21st: Members Only 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 (almost) 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

Sister Club Events

Mycological Events in December List Compiled by Sierra Marinos

December 6-8-FFSC:Albion I Foray

FFSC members + guest only. Registration required.

December 6th-MCMC (Mendocino Coast Mushroom Club) & FFSC Present: Meeting with Daniel Winkler:

Edible and Medicinal Mushrooms of the West Coast

December 7th-MCMC:

Member's Only Foray Event

December 7th- MSSF Fungus Fair Foray & Set Up

Requires volunteer sign-up

December 7-8-MCMC & Mendocino Botanical Garden: Mushroom Botanical Art. [Registration](#) required.

December 8th-MSSF:49th Annual Fungus Fair

December 8th-HBMS (Humboldt Bay Mycological Society): Van Eck Fieldtrip (ID field trip) HBMS Members and guests only

December 6, 7, 8-MycoKind Presents: So Mushroom for a Pop Up! (5 Course, 5 Beverage Meal) [Tickets](#) on eventbrite

December 7th-HBMS: ID workshop. Members only

December 9th-MCMC: Monthly Meeting, Guest Speaker Alexander (Sasha) Viazmensky)

December 5, 8, 15, 29-Wild Mushroom Crash Course and Tour (w/Kevin Feinstein) [Tickets](#) on eventbrite

December 12-15-FFSC: Santa Cruz Mycoflora Foray. [Registration](#) required.

December 14th-No Meeting!-SOMA: Members Only Winter Solstice. Registration required.

December 14th-Yuba Watershed Institute: The 22nd Annual Fungus Foray Saturday morning wild mushroom hunt and ID (Online [pre-registration](#) required.)

December 15th-Yuba Watershed Institute: Wild Mushroom Exposition

December 17th-MSSF:Annual Holiday Dinner Party MSSF members and guests. Reservations required. [Tickets](#) on eventbrite.

December 16th-LAMS (LA Mycological Society): Monthly Meeting with guest speaker Thea Chesney

December 18th-HBMS: Monthly Meeting with guest speaker Michael Wood

Scholarship Focus: Glade Dlott

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

This month we feature Glade Dlott, of Stanford University, recipient of the 2019 Charmoon Richardson Memorial Scholarship who is exploring fungal/bacterial associations.



Exploring the 'Fungal Highway' in Soils: Hyphae as Bacterial Freeways

Fungi have formed intricate relationships with almost every other type of organism that has evolved on land. Many of these interactions are symbiotic – as mycorrhizal extensions on the roots of 90% of plant lineages, as structural support for microscopic photosynthetic partners in lichens, as anaerobic cellulose fermenters in the guts of grazing animals, as cultivated food for ants and termites, and even as single-celled yeasts living in flower nectar, dispersed by hummingbirds. Others are destructive – causing catastrophic diseases of grain and fruit, massive tree mortality in forests, and parasitic infections in insects, in which some have developed the ability to control their host's motor functions to propagate. We have uncovered seemingly endless biotic niches for members of kingdom Fungi, living together with almost every plant and animal on Earth. However, our understanding of their interactions with other microbes, especially single-celled bacteria and archaea, is in its infancy. I am studying a hypothesized novel association between fungi and bacteria, in which fungi seem to act as a microscopic 'highway' that allows bacteria to move in soils in conditions that should physically prevent them from doing so.

Soil is a complex and heterogeneous medium; it may be the most complicated habitat on Earth. Soil is comprised of a matrix of sand, silt, and clay, held together by infinitely varied organic and inorganic compounds, in fractal aggregations that shift, break, and re-form over time. One gram of topsoil can easily contain billions of microbial cells, belonging to hundreds of species of fungi and thousands of bacteria. Studying these organisms is difficult; many cannot be grown in the controlled isolation of a petri dish, far from the ephemeral microscopic jungle in which they thrive.

Of the bacteria that can be easily isolated from soils, many grow best in distinctly un-soil-like conditions. They eat small carbon-containing compounds (like sugar), they reproduce rapidly at moderate-to-high temperatures, and they can move quickly across the slimy agar surface of a petri dish by using whip- or corkscrew-like 'tails', called 'flagella'. These bacteria are members of the diverse phylum '*Proteobacteria*', and they comprise 20-60% of most soil

bacterial communities. This presents a problem, overlooked for many years by soil microbial ecologists: why are these bacteria so common in soils, which are very unlike petri dishes?

The high surface tension of water is a problem for organisms as small as bacteria. It takes a lot of energy for a bacterium to propel itself through water – about 30% of its total expenditure – and it can only do so when completely saturated. The surface tension of even the tiniest bubbles causes water to act like glue, binding bacteria to any nearby surface. But – most soils aren't completely saturated with water. Why, then, are these flagellated, moisture-loving organisms so common, when in almost all circumstances, they can't even move?

A growing body of evidence shows that – under controlled conditions – many bacteria can swim on microscopically-thin water films surrounding the weblike filamentous bodies of fungi (known as 'hyphae'). In this way, fungi form microscopic 'highways' that allow soil bacteria to move and access nutrients in circumstances when they otherwise couldn't. This effect has been observed in the bioremediation of oil-contaminated soils – in which fungi act as scaffolding, helping bacteria that degrade specific toxic substances to migrate toward them. Bacteria swarm around fungi in very dry, desert-like conditions, using the fungus as a source of water and nutrients like microscopic plumbing. Finally, this highway effect is crucial in maintaining stable bacterial communities on aging cheese rinds – allowing cheesemakers to inoculate a new cheese with the old rind, preventing contamination from bacterial interlopers.

Though this seems to be a common and widespread interaction between fungi and bacteria, it hasn't been studied as a possible symbiotic relationship with significant ecological and biogeochemical importance. I believe further research will reveal that motile bacteria in natural systems spend most of their time physically attached to hyphae in soils, and that fungi create an interconnected system of microbial 'roads' along which most soil carbon cycling occurs. To test this, I am growing fungi and bacteria together in small wells filled with transparent silica beads, coloring them with fluorescent dyes, and imaging them using a specialized microscopy technique (Confocal Laser Scanning Microscopy). My experiments will show the extent to which bacteria depend on fungi for transportation and nutrient scavenging throughout wet-dry cycles, and with heterogeneous sources of carbon and nitrogen. If supported, my hypothesis will allow soil scientists and land managers to better understand the way many soil organisms are obtaining carbon, and the most important factors affecting the rates of nutrient cycling in soil.

SOMA Holiday Dinner

This year our Holiday Dinner will again be hosted by the SOMA Epicurean Group. Appetizers will be served at 5:30, with the main course following at around 6:15. The kitchen crew, led by Jennifer Levine and Clarke Katz, will prepare an extravagant Holiday Feast! There will be dishes that are vegan and gluten free, so everyone can come and enjoy the feast.

This is a community effort, everyone attending is asked to bring an appetizer or dessert and help out with either food prep, set up or clean up. Kitchen help is asked to please arrive at 1:15, set up help at 4:30 and clean up help should expect to stay for at least an hour following the event.

As usual, please bring your own plate, glass, utensils and adult beverages. Members are welcome to bring a guest!

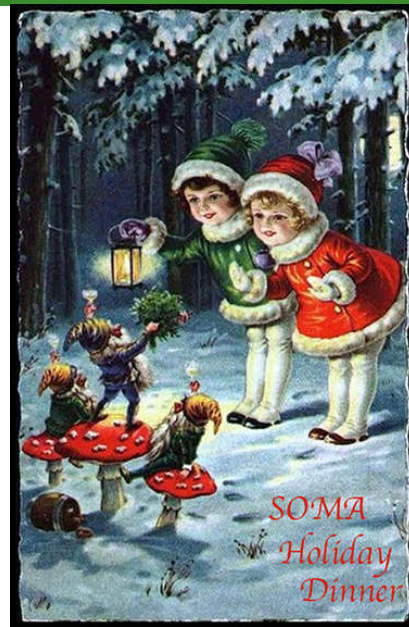
Date : Saturday, December 14th.

Time : Appetizers will be served at 5:30

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

Cost : \$25 per person

To register for the Holiday Dinner please visit : <https://forms.gle/VpSBPvttiLJC4bui7>



Menu

Roasted Cornish Game Hens

Wild & Brown Rice Stuffing with mushrooms, pecans, apples and dried cranberries

Vegan Option : same stuffing in Portobello Caps

Mushroom Gravy

Roasted Acorn Squash with candy cap glaze

Green Salad with pomegranate, orange, pistachio and citrus-champagne vinaigrette

Mushroom and Caramelized Onion Stuffed Pastry

Porcini and Gruyere Gougeres

Recipe courtesy of Julie Schreiber

Makes 30 to 35 medium puffs

Ingredients:

1 ¼ C AP Flour

1 C water

¾ tsp kosher salt

6 ½ Tbsp butter

4 to 5 eggs

1 C Gruyere cheese (1/2 in big size grated, ½ fine size grated)

1 tsp Dijon mustard

1 Tbsp Porcini powder

Method:

Set oven temp to 400 F

Measure out flour and sift into a bowl. Add Porcini powder to the flour. Set aside.

In a saucepan heat the water, salt, and butter until the butter has melted. Bring just to a boil and take from the heat. Add the Dijon mustard. Add the flour all at once and beat vigorously with a wooden spoon. Beat until the mixture is smooth and pulls away from the sides of pan to form a ball, about 20 seconds. Return the pan to the stove and beat for a minute over low heat. Remove from the heat and let cool slightly.

Transfer the flour mixture to a mixer with a whisk attachment. Add 2 eggs and beat until incorporated. Then add 1 egg at a time. Beat well after each addition. You may not need all of the eggs. When enough egg has been added the dough will be shiny and soft enough to fall from the spoon.

Add the big size grated Gruyere to the batter.

Drop the mixture in mounds onto a baking sheet that you have lined with parchment paper or aluminum foil. Brush with egg wash. Then top the mound with a pinch of fine size grated gruyere.

Total baking time is 20 to 25 minutes. Rotate in the oven after about 10 minutes. Check doneness by tasting one.

They should be crispy. Choux puffs often appear done before they are crisp. You can poke a hole in the bottom of them and put back in the oven if they need to be crisper to allow the steam to escape.

Serve as is or serve with a mushroom pate.



SOMA Camp Auction Donations Sought

Now is running out to gather 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!

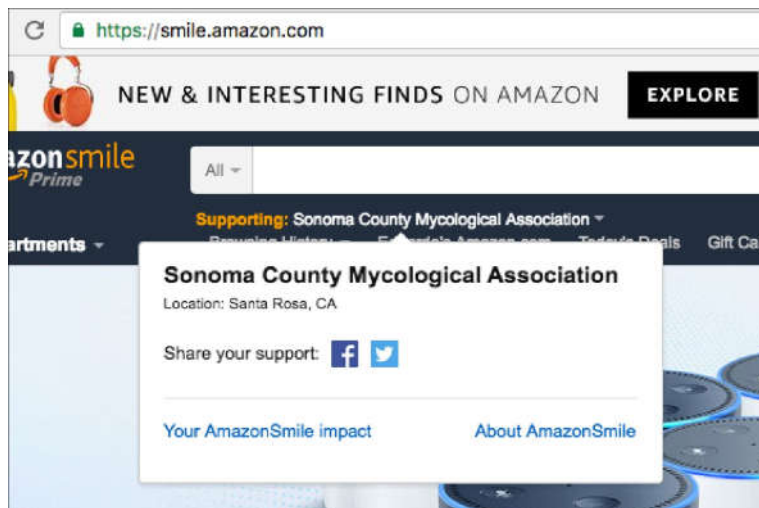
The monthly SOMA News wants you to contribute to our pages with news about your life with mushrooms in Sonoma County and beyond. We need art images, photos, short or long stories, academic or other musings on mycology, recipes, notices, events and more. The deadline for each issue is the weekend before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

SOMA Officers 2019/2020

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 2020. Please contact Rachel Zierdt if interested. Training will begin in September 2020 usually shadowing leader to learn the job. We are also currently seeking - culinary enthusiasts to get the culinary group cooking again.

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 iden-**

tification 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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