



SOMA News

THE OFFICIAL PUBLICATION OF THE SONOMA COUNTY MYCOLOGICAL ASSOCIATION
A NON-PROFIT 501(c)(3) EDUCATIONAL SOCIETY, DEDICATED TO THE MYSTERY AND APPRECIATION OF LOCAL FUNGI SOMAmushrooms.org

VOLUME 19 ISSUE 4

DECEMBER 2006

2006-2007 SEASON CALENDAR

DECEMBER

December 9 » Point Reyes MycoBlitz III

Point Reyes National Seashore

December 16 » Potluck Foray
Salt Point State Park

December 17 » Foray (Tentative)
A special foray to a new site called "Rancho Mark West." Stay tuned for more details!

December 21 » Annual SOMA Holiday Potluck
Sonoma County Farm Bureau
Open to SOMA members only!

JANUARY

January 13-15 » SOMA Camp
Occidental, California

January 20-21 » Point Reyes MycoBlitz IV
Point Reyes National Seashore

January 26-28 » All California Club Foray
Albion Field Station, California
Co-sponsored by BAMS and the FFSC

WILD MUSHROOM POTLUCK DINNER

7 PM at the Farm Bureau
Thursday, December 21

It's time for the annual SOMA Wild Mushroom Potluck Dinner! Every month during the season we have foray with a potluck afterwards and the eats are always **great!** But the Wild Mushroom Potluck is different. This is for **members (and their guests) only**, and the members pull out all the stops creating wonderful mushroom dishes.

As always, we require a specimen of the wild mushrooms used in the dish and we provide a detailed information tag to inform people of the ingredients used in preparing your dish. If you'd like to fill out the ingredient information in advance, page five has the Potluck Dish Information form. We will have extra copies to be filled out at the potluck, if needed. Hope to see you there!



EMERGENCY MUSHROOM POISONING IDENTIFICATION

After seeking medical attention, contact Darvin DeShazer for identification at (707) 829-0596. Email your photos to muscaria@pacbell.net. Photos should show all sides of the mushroom. Please **do not** send photos taken with cell phones—the resolution is simply too poor to allow accurate identification.

A free service for hospitals, veterinarians and concerned citizens of Sonoma County.

The Sonoma County Mycological Association presents the 10th annual (!)

Wild SOMA Mushroom Camp

January 13-15, 2007
(Martin Luther King weekend)



photo by Fritz Haddick

Three days of mushroom activities with experts, including forays, classes & workshops, artwork, specimen tables, feasting, and presentations.

with special guests
Gary Lincoff
Author of *The Audubon Field Guide to North American Mushrooms*
Elio Schaechter
Author of *In the Company of Mushrooms: A Biologist's Tale*

**Mushroom chefs!
Mushroom cooking!
Mushroom meals!**

Includes lodging in shared, comfy cabins, all meals, and great mushroom camaraderie.

**Fees: \$250 full weekend
\$195 with offsite lodging
\$110 Sunday only**

Obtain a registration form at www.SOMAmushrooms.org
More info: SOMAcampinfo@SOMAmushrooms.org or 707-837-8028

PRESIDENT'S LETTER

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SOMA's *Amanita muscaria* logo by Ariel Mahon.

The November foray was a ton of fun. There were 66½ folks at the potluck—the ½ was two-month-old Ella Davis on her first SOMA foray. Ella stuck with her own bottle of formula and was not willing to share with me. Her parents and more than half the crowd were first timers at a SOMA foray, they were delighted with the fun, food and fungal sharing.

Bill and Bill called on several seasoned SOMA members to take small groups on their first foray. Some members balked at the intrusion—our club mission is “To share freely with others the wonders of the fungal world. To teach ethical foraging and responsible use of our resources.”

First timers came back raving about the good time and helpful guidance they had in the field. **Thank you**, generous SOMA members for helping make the November foray such a success.

December brings us to the MSSF fair in Oakland and later the SOMA potluck, one of the highlights of the season. Tune up your forks, bring a basket of your finest china, cutlery and crystal. Bring a nice dish to pass (include an identifiable sample of the mushroom in your offering—Amanitacea are not welcome) and a nice bottle to share. Your contribution will be returned many times over. The potluck is only open to current SOMA members.

January will be the annual SOMA Wild Mushroom Camp at the CYO facility near Occidental. We have an outstanding lineup of classes, forays, speakers, workshops and outstanding food. Our volunteer positions are filling up fast and are only open to SOMA members. Contact me at (707) 837-8028 or idiv4ab@pacbell.net.

Bill Hanson

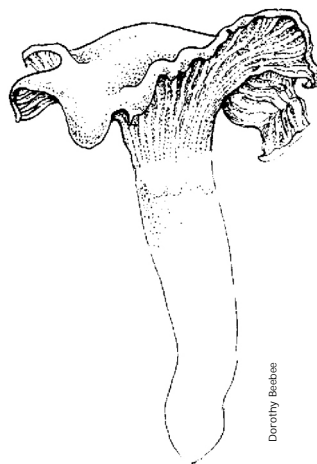
FORAY OF THE MONTH

Saturday, December 16

Meet at the southern end of **Fisk Mill Cove** in **Salt Point State Park** at 10 AM.

Bring a potluck dish to share; vegetarian dishes are always welcome! Please bring your own glasses, plates and eating utensils. Besides the positive environmental reasons and benefit to the gastronomic experience, it will help minimize the amount of trash to be hauled out. Contact foray leader Bill Wolpert at (707) 763-3101 for more information.

Members are asked to avoid hunting the club site for at least two weeks prior to a SOMA event. It's only through your cooperation that all members can enjoy a successful foray and experience the thrill of the hunt!



Cantharellus cibarius

A Mushroom Painter's Palette

It was on a Highway 128 road trip to visit Miriam Rice in Mendocino a few weeks ago, that I realized I was driving through a painter's palette. My heart would almost stop as I drove around a corner to brake at the sight of a brilliant lemon yellow broadleaf maple bowing over the road, or at the black oaks clothed in shimmering in "Gamboge Yellow"—or was that "Cadmium Yellow Light"? No, was it *Phaeolus schweinitzii* or *Gymnopilus spectabilis* yellow with an alum mordant?

I suddenly realized that I had started transcribing my colors from a Winsor & Newton watercolour palette to a Miriam Rice mushroom dye palette! And it went on from there—the vineyard colors were pretty much past their prime (Fall is the only time I even acknowledge the unwelcome presence of the vines in the West Sonoma county), and therefore not a distraction to my painterly eyesight. No, it was the time for the oaks and maples to display their own authentic native glory.

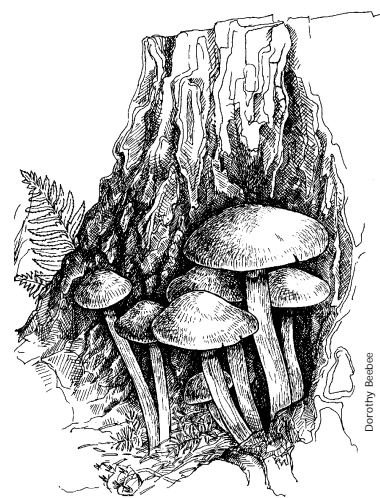
Fortunately Highway 128 has plenty of pull-over spots to allow those folks whiz by who like to cruise at 55 mph or more, but I happily meandered along at 40, drinking in the vibrant color almost to the point of delirium—on through the hills, down into Anderson Valley, and then, almost to a relief (certainly to other drivers), into the clouds, mist and rain which settled in by the time I hit the redwoods beyond Navarro.

But then another distraction took the place of the broadleaf maples. An occasional dinner-plate sized *Gymnopilus spectabilis* started showing up here and there along the road. Wait, I didn't think those grew in the redwoods! Or was it the stump of a hardwood? Whoops! It was gone as I had to concentrate on an oncoming fully loaded logging

truck who didn't care a whit about my maniacal mycological quests! And then another one on my side of the road—*Gymnopilus*, that is. But wait, I'm already within the state park, and there is **no** place to pull over on that road heading west to the sea.

An occasional vine-maple shouted out "*Dermocybe* red with alum"! And by the time I reached Miriam's little red cabin on the Mendocino Headlands in full-on rain, I realized that my whole concept of a color palette has been irretrievably altered by my experience of the mushroom dyes. I was delirious with descriptive color babble as I walked through her front door!

So, at the last SOMA foray, my one mission was to find *Gymnopilus* mushrooms on my favorite Bishop Pine snag since I couldn't pick them up in the confines of Navarro State Park. And there they were, about a week past their prime, but enough to reach my five pound limit for the day! They are now happily simmering away in the dyepot promising to replicate those vibrant broadleaf maples and bronzed Black oak leaves. Now, maybe I can have the best of both worlds and make watercolor paints out of the leftover dye!



Gymnopilus spectabilis

SOMA Wild Mushroom Camp

Saturday, January 13 – Monday, January 15, 2007

The Sonoma County Mycological Association invites you to the 10th annual SOMA Wild Mushroom Camp. The Camp will be held on M.L.K. weekend, January 13–15, 2007, near Occidental in Sonoma County, about one hour north of San Francisco.

Our special guests this year include Gary Lincoff, well-known author and fungal authority, and Elio Schaechter, author of *In the Company of Mushrooms*. Other speakers will be announced.

Sunday's dinner, prepared by Camp Chef, Patrick Hamilton (yes, Mycochef!) and the SOMA Culinary group will be a feast to delight the senses. The menu will be found on our website.

The Camp, a benefit for SOMA, is full of mushroom forays, specimen tables, and speaker presentations, as well as classes & workshops on mushroom dyeing, paper-making, cooking, medicine making, photography, cultivation, and more. Of course, great wild mushroom cuisine will be

provided throughout the weekend, including chef-led cooking demonstrations, cooking classes, and mushroom-filled meals.

The spacious, modern camp buildings are set amongst 225 acres of oak, madrone, tan oak, redwood, and Douglas fir. The shared cabins are heated, and are bright, clean, and airy, with hardwood floors and stylish bunks.

Fees: \$250 for the full weekend, which includes lodging, meals and all classes and activities. \$195 with off-site lodging, \$110 for Sunday only. Registration closes on Wednesday, January 3.

Info: For more information, call (707) 837-8028, or email us at SOMAcampinfo@SOMAmushrooms.org.

MycoBlitz Forays at Point Reyes National Seashore

Saturday, December 9, 2006 and Saturday, January 20, 2007



Debbie Viess

Last year's MycoBlitz Forays were wildly successful. Over 100 people turned out for each event, and we were able to compile a list of 340 mushroom species in the park.

The next foray is Saturday, December 9, 2006. We will assemble in the early morning, split into groups and collect fungi in many different Point Reyes parkland habitats. We

hope to concentrate this year on small specimens to help augment the list. Please join us. Learn about fungi, Point Reyes, and have a blast. The more folks who participate, the more species we'll find.

Where: Meet at the Bear Valley Visitor Center. Point Reyes National Seashore is located approximately 35 miles north of San Francisco on Highway 1. You can also reach the park via Sir Francis Drake Boulevard. When you reach Olema at Highway 1, turn right. Go one block north and turn left; following signs to the visitor center.

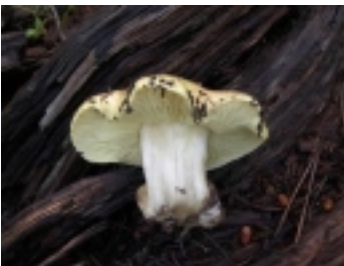
When: Saturday, December 9, 2006, 9 AM-1 PM for collecting; return to the Bear Valley Visitor Center for pre-sorting and a look at what is brought in.

What to bring: Bring a mushroom collecting basket, tackle box (for small specimens) digging tools or a pocket knife, water, whistle, compass, and lunch. Dress for the weather and bring an extra layer of clothing for warmth. Wear sturdy hiking shoes. All trails in the park are closed to dogs—please leave yours at home for this foray. Wax bags will be provided.

Who: Everyone is welcome to participate. Members of the Bay Area Mycological Society (BAMS), Fungus Federation of Santa Cruz (FFSC), Mycological Society of San Francisco (MSSF), and Sonoma County Mycological Association (SOMA), as well as mycologists from UC Berkeley and San Francisco State University are collaborating in this unique effort.

For more information about this event, contact David Rust via email at incredulis@yahoo.com, phone (510) 468-5014, or visit bayareamushrooms.org/events/pt_reyes_myco blitz.html for the latest updates.

For more information about mushrooms at the Point Reyes National Seashore, visit nps.gov/pore/naturescience/mushrooms.htm. For directions and a map: pointreyes.org.



Photos by Debbie Viess, David Rust, and Hugh Smith ©

All California Club Foray 2007

The second Biannual All California Club Foray, Friday through Sunday, January 26-28, 2007.

A fun with fungus and fungus-hunters weekend at the beautiful Albion River. Lodging in comfy heated cabins, delicious meals catered by Debbie Dawson, lectures by a guest mycologist (TBA), guided mushroom forays, expert ID and microscopy show and tell. Must be an in-good-standing member of any California mushroom club to participate. Co-sponsored by BAMS and the FFSC. Cost is \$115 per person.

For more information go to BayAreaMushrooms.org, or contact Debbie Viess at (510) 430-9353.

Volunteer Corner Opportunities

Petra Esterle has been our newsletter editor for two years and must now step down due to work related conflicts. Her work has been excellent. Here is a chance for you to step up.

You will need to commit to at least the remaining six newsletters beginning with the January issue. This is an important task for our club. Articles and close-ups are provided as well as the template for use from past editions.

Other volunteer opportunities will be posted here and on our website. Contact Bill Hanson at (707) 837-8028 or via email at idiv4ab@pacbell.net.

SOMA Membership Application and Renewal Form

THE SOMA PLEDGE

Regardless of what others may think of me, I wish to become a member of the **Sonoma County Mycological Association**; a non-profit 501(c)(3), educational society, dedicated to the mystery and appreciation of local fungi.

NAME

DATE

STREET or P.O. BOX

APARTMENT #

CITY

STATE

ZIP

PHONE

HOME

WORK

EMAIL

- New member
- Please change my mailing label and membership roster info
- Please do not release my information outside of the club

Please indicate below, any particular areas of interest or committee functions you may like to serve:

Membership dues are \$20 per household, and run a full fiscal year from time of application or from the date of expiration if renewing early. Please make checks payable to SOMA.

Return this form with your check to:

SOMA
P.O. BOX 73
Cotati, CA 94931-0073

Check out the **SOMA website**
for fabulous member benefits!

SOMAmushrooms.org

Cultivation Club Meeting

The Cultivation Club will be having its meeting on December 23 at the New College of California 99 6th Street in Santa Rosa.

At this meeting we will be discussing using simple methods to introduce wild mycelium on to substrates such as card board, wood chips, straw, logs, and paper, and then growing them right off of that or taking those substrates and spreading them around favorable locations around your property to encourage growth of the selected species in those areas.

A good list of things to bring would be: logs with saprobes growing on them, or pieces of mycelium of saprobe fungi, perhaps the preferred substrate for your species of fungi, a plastic bag, a good memory or a book on mushroom cultivation is often a helpful reference, a bit of intuition (optional) and a aspiration for fungi.

The meeting begins at 1 PM and should last a few hours depending on how many people show up and how much stuff they have to cultivate. Look forward to seeing you all there!

For more information, contact Jean-Pierre Nunez at (707) 623-0594, or via email at usbtopgun@yahoo.com.

POTLUCK DISH INFORMATION

NAME OF DISH

COOK'S NAME

CONTAINS

- MUSHROOMS. WHAT KIND? _____
- MEAT
- FOWL
- DAIRY
- SEAFOOD
- WHEAT
- EGGS
- NUTS
- SOY
- ALCOHOL
- REFINED SUGAR

- SPECIAL INGREDIENTS. PLEASE NOTE BELOW.



SOMA News

P.O. BOX 73
Cotati, CA 94931-0073

SOMA Members

The December Issue of
SOMA News has arrived!

SOMA usually meets on the third Thursday of the month throughout the year (September through May), at 7 PM, at the **Sonoma County Farm Bureau**, 970 Piner Road, Santa Rosa, California.

Fungi are displayed at 7 PM, and speakers begin at 7:45 PM. Bring in your baffling fungi to be identified!

Directions to the Sonoma County Farm Bureau

Coming from the south

- Go north on **Highway 101**.
- Past Steele Lane, take the **Bicentennial Way** exit.
- Go over **Highway 101**.
- Turn right on **Range Avenue**.
- Turn left on **Piner Road**.
- At about 1/4 mile, turn left into parking lot at **970 Piner Road**.

Coming from the north

- Go south on **Highway 101**.
- Take the first Santa Rosa exit, **Mendocino Avenue**.
- Stay on the frontage road, (it becomes Cleveland Avenue after you cross Industrial Drive).
- Turn right on **Piner Road**.
- At about 1/4 mile, turn left into parking lot at **970 Piner Road**.

970 Piner Road is marked by a star on the map at right.

