



SOMA News

VOLUME 22 ISSUE 3

November 2009

SOMA IS AN EDUCATIONAL ORGANIZATION DEDICATED TO MYCOLOGY.
WE ENCOURAGE ENVIRONMENTAL AWARENESS BY SHARING OUR ENTHUSIASM
THROUGH PUBLIC PARTICIPATION AND GUIDED FORAYS.

2009/2010 SEASON CALENDAR

November

Nov. 20th » Meeting—7pm
NOTE THIS IS A FRIDAY!!!
Sonoma County Farm Bureau
Speaker: William Rubel

Foray Nov. 21st » Salt Point

December

Dec. 11th » Members Potluck. Bring
your best creation.

January

SOMA Camp January 16-18, 2010
Tom Volk and Tom Bruns.

LAST NOTICE: all membership renewals will occur in the month of September henceforth. **Please renew your membership now if you have not done so.** If you feel a prorated dues is required, please email the membership person: Jim Wheeler at wheeler.j.d@att.net or by phone at 823-1376.



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.

NOTE: Always be 100% certain of the identification of any and all mushrooms before you eat them!

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

SPEAKER OF THE MONTH

William Rubel, with David Arora

FRIDAY November 20th—7pm—Farm Bureau

The History of *Amanita muscaria* as an Edible Mushroom And a Look at Cultural Bias in Field Guides

William Rubel (Center for Cultural Studies, University of California, Santa Cruz) is an internationally recognized authority on western cuisine and its history. He has been a guest chef at many well-known restaurants including Alice Waters' Chez Panisse in Berkeley and Peter Hoffman's Savoy in New York. He writes regularly for publications including *Gastronomica*, *Mother Earth News*, and the *Oxford Symposium on Food and Cookery*. His book, "The Magic of Fire," received the World Gourmand Award in Europe and was nominated for the James Beard Award. Sonoma's own Paula Wolfert calls it "the definitive book on hearth cooking." Rubel is a long-time mushroom hunter and recently co-authored, with David Arora, the article, "A Study of Cultural Bias in Field Guide Determinations of Mushroom Edibility Using the Iconic Mushroom, *Amanita muscaria*, as an Example." This article appeared in the special mushroom issue of *Economic Botany* (62:3) and forms the basis of his presentation. His other areas of research can be seen at www.williamrubel.com.

David Arora (www.davidarora.com) will introduce Rubel and try to get in a few choice words during the evening. He will also bring some hard-to-get copies of the mushroom issue.



William Rubel (r) and David Arora conducting research in China.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Dispatch from the duff

October's foray was an excellent success. More than 45 people came on a flawless afternoon to seek, learn, and consume . . . three desirable pursuits.

More than a few cooks came . . . Mary and Jim Olsen brought their "finds" from Inverness, (oyster mushrooms) and the "Cheese Dude" and "Rowbear", made a very, very tasty pasta and mushroom dish. Ben Schmid found and contributed a couple of chanterelles that Mark sautéed to perfection. Outstanding flavors!

Linda Morris succeeded Chris Murray as Camp Director. Thanks to her efforts we are off to a very good start. All of the necessary components for another successful camp are falling into place in a very timely way. Many thanks to Fritz Hoddick for completing the Camp 2010 poster and working to have it printed. Please take a look at it on the website.

More than half the association renewed their memberships in the last two months. The goal is to have all members renew during September, so there is still opportunity to complete a total membership renewal before the end of the year. We continue to plan and cooperate with MSSF to complete an online database that each member can access for an annual self-renewal. There will be another update in December.

The bookstore will feature new items. Taylor Lockwood's 2010 calendar, his DVD "The Good, the Bad and the Deadly", and copies of a new, highly recommended book written by David L. Spahr.

Last note . . . Found at Woodside Campground after the foray last week:

- high quality plated fork with wooden inserts on the edges
- green cup with white apples
- white plate with blue edging, with "El Rancho" and "Port au Prince, Haiti" wording . . . must be a story there.
- two serving bowls; avocado and rust colors . . . interesting design.
- wooden cheese board, keyhole shape.

Looking forward to seeing a few more mushrooms in the next weeks as well as a few more folks attending the Friday night meeting on the 20th of November.

Best regards,

-Jim Wheeler



FORAY OF THE MONTH

Saturday, November 21st

Meet at **Woodside Campground** in **Salt Point State Park** at 10 AM.

\$8 daily parking fee per car now at SPSP!

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 Ben Schmid at (707) 575-4778 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.

Well, I arrived in Cordova, Alaska after a great flight on Horizon Air out of Sonoma County Airport transferring in Seattle to Alaska Air, and then in Anchorage to teen-tiny Era Air – 18 seats, total whiteout with fog, never saw the ground again until the wheels hit the blessed earth... Before being whisked away to her mountain-top home by my generous hostess, Susanna Marquette, we stopped just briefly at “The Net Loft” where Dotty Widmann had just finished showing a copy of Miriam Rice’s “Mushrooms for Color” video in preparation for the 3rd Annual Cordova Fungus Fair. I touched base with all of the mushroom dyers from last year – many old friends and new... Even though we weren’t going to have a “formal” mushroom dye workshop this year, Dotty promised to keep the dye pots available and ready to go on the back porch of “The Net Loft” at a moment’s notice for whatever dye mushrooms we might find while out looking for paper-making conks. Who could NOT resist looking for Dermocybes, after all! (and we did find great varieties of orange and yellow gilled Dermocybes that went straight into those waiting dyepots!)

Fortunately, many folks, under the guidance of diligent USFS biologists and Prince William Sound Science Center scientists, had been collecting and soaking polypores for a few weeks before I arrived. They had also collected all of the needed blenders for chopping, buckets, screens, all of that stuff that Catherine Wesley always seems to magically have right at hand when she teaches at SOMA Camp. Ironically the hardest thing to find in Cordova was newspaper!!!! BUT all of the deckles, moulds, and felts for the actual papermaking were still in that Priority Mail package that I had mailed to Alaska from Forestville 2 weeks earlier.... That had not arrived yet and here we were 2 days before the class ...ARRRGGGGHHHHHH

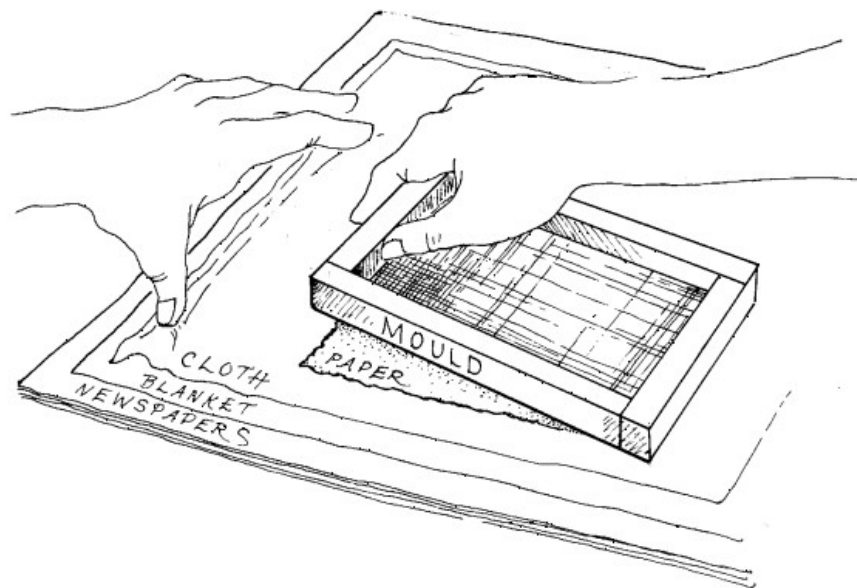
Forays into the surrounding Chugach rainforest yielded a good selection of conks, many of which we could not identify to species, though we did find *Fometopsis pinicola* which yielded the same golden wheat colored paper like I had obtained from the conks that Charmoon had given me (the linter of which was slowly coming north on dogsled or by pole raft, or residing on some loading dock outside of Anchorage, having been booted off the plane by a load of fresh salmon.... Who knows?)

So, I hightailed it down to the local Salvation Army, where I bought a few old wool blankets to cut up for “felts”, and then many Cordovan linen closets came to the rescue, providing old sheets to tear up for the cotton cloths needed for “couching”, and Allen Marquette (bless his heart!) stayed up well past midnight building NEW deckles and moulds with screening, so that Saturday

morning, when The Box still had not arrived, we were all set to go with our improvised materials! At home, I liked to use a rolling pin for squishing out as much water as possible from the polypore paper, but in Cordova with a certain amount of reluctance of some serious chefs to contribute their rolling pins, we used a wide selection of wine and vodka bottles (empty) and nice smooth birch firewood logs. For weights to dry the paper, big chunks of Alaskan granite sufficed, as well as a few weighty derrieres...

Miriam’s last words of advice to me before I left for Alaska, was to have FUN and to ENJOY the entire process, and we DID – it was hilarious and intense at the same time – those Cordovans have a great sense of humor, especially when at the very end I had to admit to them that this was actually the first time I had ever TAUGHT a class in papermaking, even though I had made polypore paper in the past, and illustrated Miriam’s book about it! We all learned a lot. Especially to never trust the USPS again... The Box to this day is still lost in the mail!

The next day welcomed us with the sun, so our “Myco-Stix” workshop moved itself totally outside so as not to miss a single sunbeam. I had brought some chunks of *Echinodontium tinctorium* (thank you Maggie Rogers!) for the pigment component of our Myco-Stix. Someone had some dried *Dermocybe cinnamomea* plus we had the left-over “exhausted” blue chanterelles (*Polyozellus multiplex*) from Tanya Zastrow’s incredible glacial-green mushroom dye. To these three mushroom pigments, we added separate batches of white beeswax or grey



slate powder (“pencil clay”) to make our little “cray-pas”. (either wax crayons or slate pastels) Again, laughter, merriment, and innovation were the order of the day. The field biologists from USFS brought many of their backgrounds in biology, botany and chemistry into play giving us many some new and innovative ideas, such as the using white vinegar to more easily mix with the slate powder rather than water. And using the “blue chanterelles” for Myco-Stix was a first!

This group in Cordova is still working with their mushroom dyes, even now though the first snows are crawling down lower and lower on the mountains that surround the town. Oh yes, I also got to fly in a little Cessna 4-seater to spot moose, and grizzlies – no I didn’t shoot them, except with my camera, from only 600 feet up, and saw my first calving glacier up close and personal... Incredible adventures, all!

Photos of both of the **Polypore Papermaking** and **Myco-Stix** workshops in Cordova may be seen on www.mushroomsforcolor.com.



As folks get older, conversations tend to focus on health issues and stuff like: "What *did* I have for lunch yesterday?" I now ask myself if I even had a yesterday. What was it like? Did we enjoy each other? Are we still friends? Can I have a yesterday tomorrow?

Don't know about you guys but this messes up my head.

But not as much as trying to figure out these mushroom seasons that come each year.

When is the last time an October had such green fields and pastures, those which can so help define winter in Sonoma County? The "lawn" as I call it (just acreage, really) in front of my place is filling with little blades of grass already (this date is October 22). Does this mean/bode well for upcoming fungal displays?

CLIP & SAVE

By the time you read this, porcini should be playfully abounding in the fields of our dreams. Friend of ours picked a 3 ¼ pounder the other day up above the North Coast and sold it to a restaurant for \$65. Nice.

Matsutakes still are having a rough go of it up in Oregon but golden chanterelles are really showing up big time. The other day I was able to see five commercial "baskets" (actually plastic mesh shipping containers) of cauliflower mushrooms intermixed with *Hericium abietis*—two of my favorites! They were going to the French Laundry and Martini House. Wish I was.

And now it is time for the recipe part of the column. I guess. But I could blather on some more though. No? Okay then let's bring out this month's recipe and here it is behind door number 2:

Mushroom Pate

Serving Size : 6 Preparation Time :0:45

Amount	Measure	Ingredient	Preparation Method
1	Lb	mushrooms, any combo	coarsely chopped
¼	Lb	butter	
1	Cup	almond slivers	toasted at 350 for 8 min
1/8	Tsp	white pepper	
½	Tsp	kosher salt	
1	Ea	onion, small	chopped large
3	Cloves	garlic	chopped
2	Tbl	olive oil	



1. Sauté mushrooms, onion and garlic in butter, add thyme, white pepper and salt to taste.
2. Put almonds in processor, adding oil and blend to make a paste.
3. Add mushroom mixture and blend everything until smooth.

Form into desirable shape and serve with crackers and chives as a garnish

NOTES : This is a basic recipe that can be tweaked

FUNGI FOUND

Fungal Report - SOMA Foray

It was an excellent day at Salt Point State Park. My wife and I headed for the prairie at the top of the hill from Woodside Campground. We were surprised and disappointed to find the cutting of the pine trees along the inner edge of the prairie. Their removal diminishes the habitat for Boletes, but not by much as the park has many fine stands of pines.

Darvin

Fungi Found - Oct. 17, 2009

- =====
- Amanita franchetii*
- Amanita gemmata*
- Amanita pachycolea*
- Amyloporus campbellii*
- Boletus appendiculatus*
- Cantharellus cibarius*
- Ceratiomyxa fruticulosa*
- Coltricia cinnamomea*
- Fomitopsis cajanderi*
- Fomitopsis pinicola*
- Fuligo septica*
- Geastrum fornicatum*
- Gomphus clavatus*
- Gomphus floccosus*

- Gymnopus villosipes*
- Hydnellum aurantiacum*
- Hygrophoropsis aurantiaca*
- Hypholoma capnoides*
- Leucoagaricus*
- Lycogala terrestre*
- Marasmius quercophilus*
- Micromphale sequoiae*
- Phaeolus schweinitzii*
- Porphyrellus porphyrosporus*
- Pulveroboletus ravenelii*
- Rhizopogon*
- Roridomyces roridus*
- Russula brunneola*
- Russula laurocerasi*
- Russula olivacea*
- Stereum hirsutum*
- Strobilurus trullisatus*
- Suillus brevipes*
- Suillus caeruleus*
- Trametes versicolor*
- Xeromphalina caudicinalis*

Mushrooms

Rain, and then
the cool pursed
lips of the wind
draw them
out of the ground -
red and yellow skulls
pummeling upward
through leaves,
through grasses,
through sand; astonishing

in their suddenness,
their quietude,
their wetness, they appear
on fall mornings, some
balancing in the earth
on one hoof
packed with poison,
others billowing
chunkily, and delicious -
those who know

walk out to gather, choosing
the benign from flocks
of glitterers, sorcerers,
russulas,
panther caps,
shark-white death angels
in their town veils
looking innocent as sugar
but full of paralysis:

to eat
is to stagger down
fast as mushrooms themselves
when they are done being perfect
and overnight
slide back under the shining
fields of rain.

by **Mary Oliver**

Mushrooms

Overnight, very
Whitely, discreetly,
Very quietly

Our toes, our noses
Take hold on the loam,
Acquire the air.

Nobody sees us,
Stops us, betrays us;
The small grains make room.

Soft fists insist on
Heaving the needles,
The leafy bedding,

Even the paving.
Our hammers, our rams,
Earless and eyeless,

Perfectly voiceless,
Widen the crannies,
Shoulder through holes. We

Diet on water,
On crumbs of shadow,
Bland-mannered, asking

Little or nothing.
So many of us!
So many of us!

We are shelves, we are
Tables, we are meek,
We are edible,

Nudgers and shovers
In spite of ourselves.
Our kind multiplies:

We shall by morning
Inherit the earth.
Our foot's in the door.

by **Sylvia Plath**

Thanks to Mary Olsen

SOMA Camp Cometh — Don't Miss it!

Got Kids? Kids at SOMA Camp?

At the October Foray Potluck, in talking with other members over a magnificent lunch, I discovered some interest in making SOMA Camp welcoming to kids. It is always important, I think, for all of us to nurture the next generation - be it an interest in mushrooms, or anything else.

Perhaps some art classes (papier mache, paper making, stamping, spore prints), a cooking class, a kid-oriented foray, some games, music?

Is anyone else interested in developing some activities for children?

If kids were welcome at SOMA Camp, would you bring your children, or grandchildren?

Please help assess whether or not this is an area that wants pursuing.

Kindly email me, Mary Olsen or our President.

My email is: marymalarkey@sbcglobal.net

Thanks!!!

SOMA Mushroom Camp
Wild
NEXT EXIT
January 16-18, 2010
Martin Luther King weekend

Forays, Classes,
Workshops, Wild
Mushroom Cuisine

Register Here
www.
somamushrooms.org

Guest Speakers
TOM VOLK Ph.D.
TOM BRUNS Ph.D.

Sonoma County Mycological Association presents
the 13th annual SOMA Wild Mushroom Camp

Icons: bed, fork and knife, RV, person with gear, car on road.

Oregon Rains...and the Results

Your Editor and his love just returned from a last-second, drop everything, whirlwind trip to Portland, OR. We were so fortunate to be able to spend a little less than one gorgeous weather day with most gracious host, Anna Moore in Florence. We returned with quite a haul of wonderful fungi or all types thanks to Anna. We were fortunate enough to hit tons of boletes as well as the mushrooms mentioned in the following. My words are inadequate to describe this amazing mushroom experience and area, so read on and I will let Hugh Smith do it for me:

It was early October. The rain had come and the rain had gone.

There had been a reasonable amount of time between when the rain visited and when we visited. The temperature was perfect, day and night.

Six days!

It's 460 miles to where we were going on this 2nd foray in Oregon.

It took 9 hours plus stops. Of course, some of us don't need stops, but alas, some genders do.

As we arrived across the border, we called ahead. Some of our party had started out days ahead of US!...us who couldn't quit our jobs.

They, of course, had been hunting in several of my favorite places already. Oregon for one.

We asked how it was going and they began to describe in detail everything we had missed (Imagine, three cell phones talking to

three cell phones). Cauliflowers had been found this day, but being fairly new to the hunt, they (those ahead of us) had no idea what they had discovered.

So they picked one. But when they found out what it was, they cursed themselves for not picking the other (We found many in the days ahead). Fortunately for them (and us), when we called and asked where we might stop for a hunt, they were able to give us the two mile markers where the discovery had been made. Of course, we easily found the two mile markers, but we stopped in the wrong place.



A mile is a big area, no?

(Continued on page 7)

(Continued from page 6)

Do you know what it's like to drive for 9 hours, pull off the road, get out of the car and immediately begin finding mushrooms? Bliss.

Ecstasy! The Vulcan word is...unpronounceable.

I never wanted it to end.

Sandi says I'm married to a Mushroom Widow. What does she know? She likes to hunt too, it's just that I don't want to quit while there's still daylight. And there's daylight tomorrow.

That night we ate mushrooms in everything. I was pretty worried about what I would be getting for dinner in regards to meat. There were Princes, Boletus, Matsutake, Hedgehogs, Lobsters, Chanterelles...

I've never liked Chanterelles, not even once.

That Chanterelle soup was soooo good! And the Princes! Wait. I don't like mushrooms! Can I have some more of that? (Then pointing at a friend's bowl saying, "Are you gonna eat that?") We DID have some of the finest chefs available though.

The others were in Greenville and Fort Bragg.

Maybe these chefs are why I liked them (ya think?). Or else I was starving. I even like Zucchini if it's cooked with Bacon. And Chicken is pretty good if it's cooked with skin.

OK, that's enough talk of food! ENOUGH!

Blackberry dessert. Huckleberry dessert.

Black Tongue disease (see photos).



A local expert from Oregon joined us the next day. He said he was a pot hunter. I told him harvest was over.

Mushroom season comes AFTER harvest. "What are you doing here?", I said.

Actually though, he is very knowledgeable in the field of Fungi. I hope to meet him again.

This day was our first major hunt of the trip, MY first major hunt of the season. I can't tell you where we were.

Sure I know where we were. It's one of my secret laughing places.

I would be glad to show you. Who's driving?

Of course, Oregon is Mushroom City, O O O Oh! (is it always like this up here?), so we immediately began finding, picking and/or photographing the mushrooms and slime molds. As any photographer would, one of the people in our expedition sat down next to the trail to photograph a specimen (for pictures of any subject, whether it's Coprinus on Dog Doo, Spiders, Snakes, or your kids, you generally need to be at the same level as your subject). Now, the first 100 yards of this trail is sometimes called Dog Doo Alley, no doubt because some dog owners, not wanting to be

responsible for their family, use the first section, out of sight of the parking lot. So here's the scoop (no pun intended).

I had already taken some pictures of some Coprinus on some of the many piles on the trail. But someone had been polite enough to move their dog just off the trail so no one would step in it... right where one of our group was now sitting. No one knew this while photos were being taken, but upon standing, a large, wet, brown, did I say Large? smelly patch was discovered on the thigh of their jeans.

We all gagged, laughed, gagged, laughed and gagged some more.

It was wet and thick, soaking yet viscous. Should I elaborate? There was nothing to wipe it off and it was difficult enough just to get near.

The car was too far away (we were at the maximum range of dog owners) and not one of us had any paper.

But it was eventually dealt with and the jokes flew for the rest of the trip. They may still come up occasionally... or incessantly.

Who could forget?

The next day we went to another great spot (all places must be good hunting here). We found some Matsutakes and the King Boletes were starting to show. Beautiful! No competition like at home. Or else there's just too many to pick.

On the trail, we happened upon a famous mushroomer, famous for his video showing how to hunt Matsutakes. He was recognized immediately by some of our group. He may have recognized some of us too, but he didn't have any time to run. We all got along great though, so we took a group photo in one of his special places and he showed us all of his secret Matsutake spots.

The last day of our trip to Oregon was the longest hike (not to say that it wasn't rewarding). In one section of this forest, a mountain of sand was pushing eastward from the ocean (over a mile away) through the woods and across the trail, burying this piece of the forest. It is fascinating to see how the sand actually encroaches upon the land, steadily, patiently, relentlessly...naturally.

And we actually got to see the ocean! After all, we WERE on the coast.

"Yes, there it is...see it through the trees?"

So, I'll stop here. I saw many mushrooms new to me, *Cordyceps* (*Podostroma alutaceum* and *Cordyceps capitata*), *Gastroboletes*, Blue mushrooms (a Blue *Ganoderma oregonense* and *Tyromyces caesius*), mushrooms growing in Dead mushrooms (*Asterophora parasitica*), what I thought was a *Fistulina hepatica* on Sitka Spruce but what actually turned out to be *Ischnoderma resinotum*... and Slime Molds and Snakes, Skinks, Newts, Slugs, Snails...so many things, so much to discover, so much to ponder...

What a planet!

If you wish, pictures here: <http://www.hughsmith.org/forays-y.htm>

Also, please excuse the quality of the photos. I'm still working on learning this point and shoot camera.

Thanks to:

Anna, our hostess while in Oregon. No one could do any better than you.

See you soon!

Phalluscybe Hugh Smith

Photos by Hugh Smith



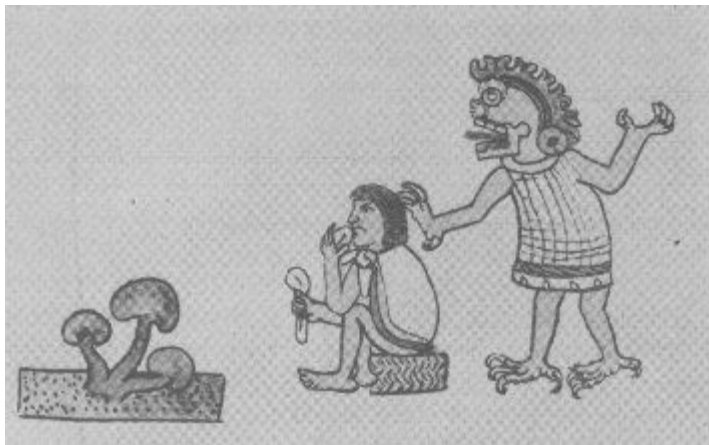
SOMA News Editor's Note: Fifth installment from Life Magazine article, June 10, 1957, on the remarkable adventures of R. Gordon Wasson. Read more next month or if you cannot stand the suspense you may read the entire article here:

<http://www.imaginarium.org/wasson/life.htm>

As the years went on and our knowledge grew, we discovered a surprising pattern in our data: each Indo-European people is by cultural inheritance either "mycophobe" or "mycophile," that is, each people either rejects and is ignorant of the fungal world or knows it astonishingly well and loves it. Our voluminous and often amusing evidence in support of this thesis fills many sections of our new book, and it is there that we submit our case to the scholarly world. The great Russians, we find, are mighty mycophiles, as are also the Catalans, who possess a mushroomic vocabulary of more than 200 names. The ancient Greeks, Celts and Scandinavians were mycophobes, as are the Anglo-Saxons. There was another phenomenon that arrested our attention: wild mushrooms from earliest times were steeped in what the anthropologists call *mana*, a supernatural aura. The very word "toadstool" may have meant originally the "demonic stool" and been the specific name of a European mushroom that causes hallucinations. In ancient Greece and Rome there was a belief that certain kinds of mushrooms were procreated by the lightning bolt. We made the further discovery that this particular myth, for which no support exists in natural science, is still believed among many widely scattered peoples: the Arabs of the desert, the peoples of India, Persia and the Pamirs, the Tibetans and Chinese, the Filipinos and the Maoris of New Zealand, and even among the Zapotecs of Mexico... All of our evidence taken together led us many years ago to hazard a bold surmise: was it not probable that, long ago, long before the beginnings of written history, our ancestors had worshiped a divine mushroom? This would explain the aura of the supernatural in which all fungi seem to be bathed. We were the first to offer the conjecture of a divine mushroom in the remote cultural background of the European peoples, and the conjecture at once posed a further problem: what kind of mushroom was once worshiped and why?

Our surmise turned out not to be farfetched. We learned that in Siberia there are six primitive peoples--so primitive that anthropologists regard them as precious museum pieces for cultural study--who use an hallucinogenic mushroom in their shamanistic rites. We found that the Dyaks of Borneo and the Mount Hagen natives of New Guinea also have recourse to similar mushrooms. In China and Japan we came upon an ancient tradition of a divine mushroom of immortality, and in India, according to one school, the Buddha at his last supper ate a dish of mushrooms and was forthwith translated to nirvana.

When Cortez conquered Mexico, his followers reported that the Aztecs were using certain mushrooms in their religious celebrations, serving them, as the early Spanish friars put it, in a demonic holy communion and calling them *teonanacatl*, "God's flesh." But no one at that time made a point of studying this practice in detail, and until now anthropologists have paid little attention to it. We with our interest in mushrooms seized on the Mexican opportunity, and for years have devoted the few leisure hours of our busy lives to the quest of the divine mushroom in Middle America. We think we have discovered it in certain frescoes in the Valley of Mexico that date back to about 400 A.D., and also in the "mushroom stones" carved by the highland Maya of Guatemala that go back in one or two instances to the earliest era of stone carvings, perhaps 1000 B.C.



MEXICAN drawing of 16th Century shows three mushrooms, a man eating them and a god behind him, who is speaking through the mushroom.



MUSHROOM stone" form the highlands of Guatemala dates back to 300-600 A.D.

SOMA Membership Application and Renewal Form

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), Corporation dedicated to the promotion of the knowledge and appreciation of local fungi.



(Please Print) New Member Renewal
Name: _____
Address: _____
City: _____ State: _____ Zip: _____
Phone(s): Home: _____ Cell: _____
E-mail: _____

SOMA will not share your info!

- Date: _____
- \$25 for family membership (mailed SOMA News, plus website download if desired)
 - \$20 for family membership who do not require a mailed newsletter (**website download only**)
 - \$20 for seniors with mailed newsletter (60 years +) (plus website download if desired)
 - \$20 for seniors—**website download only**, (help SOMA and the environment out!)
 - \$250 for **Lifetime Membership** with website download!

I am interested in participating in the following activities (Check):

Culinary Group _____ Mushroom Forays _____ Cultivation _____
Mushroom Dyes _____ Mushroom Papermaking _____ Newsletter _____

Other ideas/comments: _____

SOMA
Checks to: P.O. Box 7147
Santa Rosa, CA 95407

www.SOMAmushrooms.org

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

ANNOUNCEMENTS

The Howard Foundation is serving as the Signature Event for **Mendocino County's Wine and Mushroom Festival** on **November 7th** by hosting a Wine and Mushroom Train. Our event is featuring renowned author and chef Jack Czarnecki along with Mendocino Mushroom's Eric Schramm. Our plan is to utilize the Skunk Train for a trip out to Camp Mendocino in the majestic redwoods for an afternoon of wine tasting, lunch and mushroom exploration.

Please visit: <http://howardfoundation.com/wine-and-mushroom-train/> Proceeds from the event will benefit the Howard Memorial Hospital Building Fund.

We are on pace to be the first rural green or LEED certified hospital in the country.

MSSF Mendocino Woodlands Foray 2009

November 20-22--featuring author Gary Lincoff

This weekend long mycological event includes guided forays, classes, cooking demos, workshops and activities, including special programs for children. All on-site meals and lodging (Friday night through Sunday morning) are included in the basic \$150 dollar per person member rate. Reduced rates for off-site lodging (\$90) and child rates (5-12 \$75) are available. For non-MSSF members, add \$25 per adult / \$15 for children.

Event schedule details will be published, along with a registration form, at www.mssf.org in early October, and in the November issue of the Mycena News.

Send registration checks to:

Lou Prestia / MSSF 722 21ST Ave, San Francisco, CA 94121

Or electronic registration forms from the Web site may be sent to mssf@prestia.com

For more information on the Mendocino Woodlands facility, go to www.MendocinoWoodlands.org

David Arora's Annual Mendocino Mushroom Foray

Thanksgiving Weekend, **Friday Nov. 27-Sunday Nov. 29**

Join David Arora & special guests for a weekend of mushroom hunting, lectures, ID workshops and cooking. Beginners welcome. \$250 including lodging, \$175 without. Contact maxfun@cruzio.com or go to www.davidarora.com.

Deadline for the December 2009 issue of SOMA News is November 21st.

Please send your articles, calendar items, and other information to:

SOMAnewseditor@SOMAmushrooms.org

VOLUNTEER

On July 11th the SOMA Board and all of the volunteers who helped at the mushroom camp or other activities during the year were invited to the 4th annual volunteer appreciation day picnic. The event was held at the Riverfront Park on Eastside Road between Windsor and Healdsburg. The SOMA Board (and yet more volunteers) prepared a feast that included raw and barbecued oysters, chicken, sausages, coleslaw, potato salad, baked beans, fruit, ice cream, and of course cheese from the Cheese Dude and beer from Rowbear. Following the food there was a raffle where everyone won fabulous prizes supplied by the SOMA book store.

Special thanks to the entire SOMA Board for another wonderful event.

More importantly, thanks to all our volunteers who helped out throughout the year – we need you!! As a solely volunteer run organization, we depend on our volunteers to keep SOMA running. Soooo, please consider volunteering in some capacity this year.

Our next big event will be our Mushroom Camp in January.

Please contact me or a Board member if you want to become more involved.

Thanks!

Gina

Gina Kuta

Volunteer Coordinator

somavolunteers@yahoo.com

SOMA News

P.O. Box 7147
Santa Rosa, CA 95407

SOMA
DIVINE MUSHROOM
OF IMMORTALITY
& Golden Wares



SOMA Members

The November 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 Ave.
- Turn left on Piner Road.
- At about ¼ 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, Hopper Ave/Mendocino Ave.
- Stay left on the frontage road, (it becomes Cleveland Ave after you cross Industrial Drive).
- Turn right on Piner Road.
- At about ¼ mile, turn left into parking lot at 970 Piner Road.

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

