



# 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](http://SOMAmushrooms.org)

VOLUME 20 ISSUE 3

November 2007

## 2007-2008 SEASON CALENDAR

### NOVEMBER

Nov. 15 » Meeting—7pm  
Sonoma County Farm Bureau  
Speaker: Sveta Yamin-Pasternak

**MSSF Mendocino Woodlands Foray**  
November 9 - 11.  
Registration form available online at  
[www.MSSF.org/mendo](http://www.MSSF.org/mendo)  
Info: [mendo@MSSF.org](mailto:mendo@MSSF.org), or either  
650-728-9405 / 707-829-2063.

**Mushrooms and Lichens of  
Pepperwood Preserve**  
Nov. 10th, 9-2 PM  
Dr. Chris Kjeldsen  
Registration opens Oct 10th;  
707-542-2080

**David Arora's Annual Mendocino  
Mushroom Foray**  
November 23rd-25th.  
To register and for more details,  
contact: [maxfun@cruzio.com](mailto:maxfun@cruzio.com)

### DECEMBER

**The fabled Mid-winter...  
Mushroom Potluck Feast**  
December 7th—7pm—Farm Bureau  
**Dec. Foray will be on the 15th!!**

**38th Annual Fungus Fair—MSSF**  
Dec. 1st 10am—6pm  
Dec. 2nd 12—5pm  
Oakland Museum of California  
10th & Oak Street, Oakland, CA  
[moniquecarmont@yahoo.com](mailto:moniquecarmont@yahoo.com)

**Point Reyes National Seashore  
Mycoblitz V**  
December 29, 2007  
More information, contact David Rust at  
[incredulis@yahoo.com](mailto:incredulis@yahoo.com), 510-468-5014.

### JANUARY

**"The 13th International Fungi and  
Fiber Symposium and Exhibition"**  
January 7 - 12, 2008  
For further details, please go to  
[www.mushroomsforcolor.com](http://www.mushroomsforcolor.com)

**SOMA Wild Mushroom Camp!  
MLK Weekend!**  
January 19th—21st!  
Register online at  
[www.SOMAmushrooms.org](http://www.SOMAmushrooms.org)  
(See pps. 8—9 for more on above)

## SPEAKER OF THE MONTH



**Dr. Sveta Yamin-Pasternak, PhD**

**November 15th, 7 pm, Farm Bureau**

**From Tomorrow to Yesterday with a Myco-Scope Lens: Mushroom  
Tales from Russia and Alaska**

Postdoctoral Fellow, Polar Regions Research, National Science Foundation  
Visiting Scholar, Department of Anthropology, Johns Hopkins University

**S**veta Yamin-Pasternak is originally from Belarus, but her interest in the peoples of the Arctic had brought her to Fairbanks, Alaska where she pursued a PhD degree in cultural anthropology. Early in her studies, she took note of the fact that, while sharing a common array of subsistence foods, the indigenous residents of northern Russia and Alaska have strikingly contrasting attitudes toward mushrooms. Searching for possible explanations fueled her fascination with ethnomycology, which has become the main subject of her research. Her dissertation, entitled "How the Devils Went Deaf: Ethnomycology, Cuisine, and Perception of Landscape in the Russian North," focuses on the peoples of the Bering Strait area, documenting their folklore, beliefs, and practices associated with wild mushrooms.

**NOTE: SOMA does not condone or encourage the ingestion of psychoactive mushrooms.**

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



### EMERGENCY MUSHROOM POISONING IDENTIFICATION

After seeking medical attention, contact **Darvin DeShazer** for identification at (707) 829-0596. Email your photos to [muscaria@pacbell.net](mailto: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.

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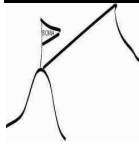
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SOMA's *Amanita muscaria* logo by Ariel Mahon

## CAMP REGISTRAR NOTE



### SOMA CAMP

January 19-20-21, 2008

Sign up now. Be an 'Early Bird' and save \$60!

Pay only \$215 for the entire weekend if you register **by November 15<sup>th</sup>**. That includes lodging, classes, lectures, forays, feasting, friendship,... everything!

We at SOMA take pride in being one of the friendliest mushroom clubs around. Come, see for yourself.

Now, we have *online registration* available through the *Camp* link on our website: [www.somamushrooms.org/camp/camp.html](http://www.somamushrooms.org/camp/camp.html). After filling in the blanks on the reg. form you can continue, paying securely through PayPal or just mail your check to the SOMA Camp Registrar at 201 Webster St., Petaluma, CA 94952. You can also download the registration form, as in the past, and send it in with a check.

More info:

[SOMAregristrar@SOMAmushrooms.org](mailto:SOMAregristrar@SOMAmushrooms.org)

**VOLUNTEERS:** Though you may have worked at Camp in the past, this year we ask that you go online to enter your data for registration. Write "volunteer" in the *Comments* section and include the name of the board member who referred you. (Bypass the PayPal segment of the process.) As you may know, all volunteers must be SOMA members. If your membership has lapsed, might as well renew while you're on the website.

Contact Volunteer Coordinator, Julie Schreiber, for more info about work/trade: [julieschreiber@hotmail.com](mailto:julieschreiber@hotmail.com) or 707-473-9766



Thanks for participating. See you at Camp!  
**The SOMA Camp Registrar, Linda Morris**

## FORAY OF THE MONTH

Saturday, November 17<sup>th</sup>

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

**\$6 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 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!

So what DOES happen at an International Fungi & Fiber Symposium? Why do fiber artists from around the world gather every 2 years just to stand around and stir lots of large smelly pots of mushroom dyes? Curiosity? Love of color? Love of fungi? Seeing old friends? Wander in foreign woods? Eat unusual foods? YES to all of it!

I have to stop and remember what I experienced on MY trip to the last Symposium, held in Denmark? Coming to terms that cities that in no way will look the way they appear on the maps..... that a city block in Copenhagen was much longer than one in San Francisco, that "The Little Mermaid" was much more diminutive than I had imagined, that the colorfully painted frescoes in 10<sup>th</sup> century Danish churches reminded me of the embroideries of the Bayeux tapestry in France? That the rain in Denmark was soft and gentle in August, quietly coaxing mushrooms out from under the birch trees.....and that it was WONDERFUL to see the fiber friends again whom had been attending Symposia over the last 25 years!!! And I wonder - what will our visitors from overseas remember about Mendocino? About California, about us?

What fungal habitats will be unique only to this Symposium on the Mendocino coast? The stair-step Pygmy Forest? The towering Redwoods?... Will the surf roar in January and the rains pound, keeping everyone cozy in rooms or around the fireplaces at the Mendocino Hotel after a day of foraging in the woods or dyeing, papermaking, felting, or making "MycO-Stix" at the Mendocino Art Center?



What signature fungi will they find that are just our very own? Not found at any other Symposia? *Dermocybe semi-sanguinea*? (well, we dyed with that red-dye jewel in Finland 2001, Denmark 2005, Sweden 1983, Norway 1999 and Scotland 1993), which along with *Paxillus atrotomentosus* (= *Tapinella atrotomentosa*) and *Phaeolus schweinitzii* hold the "championships" for being the dye mushrooms found at the most Symposia worldwide! *Gymnopilus junionus*? (No, we collected those in Australia in 2003). *Omphalotus olivaceus*? Yes, perhaps this lovely "Western Jack-O'Lantern" will be this 13<sup>th</sup> Symposium's claim to fame - purple and lavender dyes with an alum mordant, and dark green with iron..... or maybe that elusive deep purple black *Sarcodon fusco-indicus* with the promise of Prussian blue dye on alum mordanted wool..... We will

concentrate on using fungi found primarily in the Mendocino woods, with some fungal contributions from other Western states - Oregon, Wyoming, Washington, - **The 13<sup>th</sup> International Fungi & Fibre Symposium** is after all being hosted by the USA this year - concentrating on what we in the western part of the continent have to share with our overseas and local fiber friends. What will we offer that is uniquely "ours"? Check out the Symposium pages on the Website at [www.mushroomsforcolor.com](http://www.mushroomsforcolor.com) to see what workshops, lectures, and fungally fibrous activities we will be hosting! And come join us - you can reserve your space right online!

October Foray Report

Bill Wolpert © 2007

Well, what a difference a month can make! October provided rain along the coast. From San Francisco to Eureka, rain totals for the month were 150%-200% of normal. That translates to almost two inches at SFO, eight inches at Crescent City. A good portion of the rain was the week before the foray.

Arriving at SPSP at the beginning of a change in weather conditions, the day was magnificent. Skies were clear and blue and temps predicted in the 70's. The forest had that nice damp smell. There was a lot of excitement that the timing was going to be just right to find what we came for. I estimate we had over 50 people and saw many new faces. There were numerous opinions about where to go, so we decided on a "shotgun" foray. Those knowledgeable with the Park lead little caravans to specific areas where, as usual, everyone scattered. I took a group of about ten to the Burn Trail (aka North Trail). We poked around in the young pines, but found little evidence of any fruiting. We then hiked up the road a ways and scattered into the woods. But by the end of our time, we had found a couple chanterelles, some gomphus floccosus, and gymnopilus (sp). I managed to find something on a log that looked like miniature, fluorescent pink salmon eggs. Whoop-Dee-Do.

The foray was just not what we were expecting. In spite of earlier miscellaneous reports from the field that nothing had been found yet, I was not the only hopeful one scanning the duff and lifting the leaves and grasses to look underneath. Everyone felt that the mushrooms were on the way, just not right here - right now. So it goes.

No sad faces, however. MycoChef had just returned from a mushroom excursion into the jungles of Mexico and announced that he would be bringing a huitlacoche (corn smut) recipe for tacos. That raised the culinary bar so high that people we have not seen in months came to the woods to eat and join in. There were delicious red pepper and squash soups, candy cap casserole, Big Cheese Board (thanks to the Cheese Dude), empanadas, homemade salsas, salads, desserts..... even Diver Doug was there with his high BTU wok to create a wonderful abalone and chanterelle stir fry. The list was long and impressive and delicious. There were many smiling faces basking in the warm sun and engaged in friendly conversation. It was a beautiful thing.

See you in the woods.

-Bill Wolpert  
SOMA Foray Leader



“Bungle in the Jungle”

So we start out by going to a jungle rhyme for a fungal time.

We will do anything to jumpstart this column after so many years of writing one. Almost any device to grab the reader and hold their nose to the page that is this. If not enough people do not appreciate this monthly article then the editor will stop paying his contributors and then what will we do?

So off to the Celva de Lacondon along the Mexican/Guatemalan border wherein species of plants, mushrooms, and people live that few folks around here have seen. I hadn't.

Didn't know that all the fungi there are not found with certain trees. The fungi are saprophytes and are also very small and rather delicate. And sort of weird.

Also learned that the species there are way more similar to ones found in Eastern North America than out west where we live.

Ever seen a *Cookeina* sp? They look like little perfect cups, but on sticks. Native children hold them up to their ears like we might of with conch shells but instead of the ocean they hear the sound of the jungle. Yep. Told to me by a real Lacondona. (Okay, he might still be laughing but it sounded good. There. Then, as I swatted another blood-sucking insect from my to-them exotic smelling body.)

Into the Sumidero Canyon we took a boat and saw crocodiles and spider monkeys and some strange stuff too. Legend has it that the Indians threw themselves off the 3,000' high cliffs to their deaths (in Spanish “sumidero” means diver)—men, women, and children—rather than give up to the Spaniards. When you learn what the Indians did to their own war captives (bad stuff!) one can easily see the point of their fears of submission to maybe an even worse conqueror.

Up above the cliffs of the same canyon some of the fungi we found were: *Corioloopsis polizona*; *Craterium paraguayensa*; *Inocybe tropicalis*; and *Xylaria coccophora* and a *Boletus* sp.

We hiked near the wonderful Colonial city of San Cristobal de las Casas in a reserve named Reserva Huitepec and found lots of different Amanitas, boletes, *Camarophyllus pratensis* (looked just like the ones found here), an *Armillaria* sp., *Cantharellus ignicolor* (similar to our *C. tubaeformis* but more delicate), *Craterellus fallax* (again—a bit like our black chanterelles but actually more like those found in Eastern North America), *Hydnum umbilicatum* (cute little hedgehogs glowing on the forest floor—this Reserva is not a jungle but a mixed tropical forest with bromeliads plopped on seemingly every available space a tree would provide. They were flowering too!), and enough other species to bore even the most ardent mycos amongst us. What, huh, Darwin?

The trip also went into a stunning place deep in a jungle called Las Nubes (“the clouds”) right on a river with a fabulous waterfall where we stayed for a couple of nights and I got to experience a hopefully once-in-a-lifetime ordeal Yeah—that's the right word--ordeal.

Ever wake up scratching something off of you in the middle of the night? Of course you have. Then, a few minutes later you awaken again to realize there are things crawling on you. Lots of things—and they sting. Yikes! Running into the shower I noticed the floor was being covered with insects moving very rapidly in some crazed convoy and with some point to the movements I could not tell of.

The shower floor was swimming with little ants that had been washed off me. Many, many. I did not count them. I found my flashlight and shined it up on the walls and saw what must

have been tens of thousands of, I guess, a migrating ant colony. Whoa! Never seen that before. I found another cabana with a bed to sleep in and to worry about what effects a hundred ant stings would have on my already splattered brain and body.

Next morning I asked this local Indian about what might have happened. He shrugs and says something like, no problema, amigo—they don't live here, just passing through. . . . Great. Nice memory.

I did not suffer too much from the stings and really they stopped hurting before I woke up.

Found out that they visited Arturo Torres, our Mexican mycologist (University of Tlaxcala) in his cabana too. Same horror, same shower to wash off. Same story to tell.

We had a 30 month old girl with us on the trip and I have become known to her, from then on, as Ant Patrick.

The food in Chiapas is very good if you like soups. Cream of poblano, bean, vegetable, and others but the rest of the cuisine is very, very plain, and not spicy.

Huitlacoche, the corn smut, has only been eaten in some areas of this remote Mexican State for only the past 10 years. Sweets made from fruits are popular and every town makes a drink from fermented and distilled sugar cane called “posh.” Tasty and strong.

Local, Northern California, mushrooming will be going strong by the time you read this and hopefully we will be onto a fine season.

If you make the recipe that follows you will feel fine regardless of the season. This dish was served at our last foray in October.



Huitlacoche Tacos

Serving Size: 4 Preparation Time: 0:30

Measure	Ingredient	Preparation
1 tbl	oil (not olive)	
¼ lb	button mushrooms	chopped
½ ea	white onion	chopped
2 cloves	garlic	minced
1 cup	chard, steamed	chopped
2 ea	poblano peppers,	seared, peeled & chopped
S & P		
1 can	Huitlacoche (or 1 cup fresh)	
16 ea	tortillas, corn, small (4 ½”)	grilled
2 oz	cotija cheese	chopped
4 ea	limes (Key lime type)	cut into wedges

1. Sauté the button mushrooms with the onion over medium heat until the onions are clear and the mushrooms have stopped giving off water (about 6 minutes).

2. Add the garlic, steamed chard, poblanos, and the huitlacoche and continue to cook for another 5 minutes over medium low. Season to taste with S & P.

3. Meanwhile, grill the tortillas on a skillet or any heavy bottomed pan until softened and a little browned in spots. Keep warm and covered with a dish towel.

4. To serve: place a full tablespoon of the mixture on a warm tortilla, top with cheese, add a lime squeeze and some salsa.

You may add some Mexican oregano and/or thyme to the mixture but do not overpower the huitlacoche. Tomatillo salsa goes well with this. Easy to make: cut up some tomatillos, put into a saucepan with a little water, boil, add a little garlic and/or herbs, when softened puree with any tool so suited (I use an immersion blender).

And further: “Let's bungle in the jungle—well, that's all right by me. I'm a tiger when I want love, but I'm a snake if we disagree.” Jethro Tull. What's it all mean, Mr. Natural?

**Press Release**

**T**ory Charlton, the owner of TC's Shroom Shack in Terrace, brought international attention to the plight of the Pine mushroom picker last week. On September 23rd, while being filmed for an internet "youtube" video, Charlton dumped thousands of dollars worth of mushrooms on the ground and proceed to stomp on them to demonstrate and bring attention to what he perceives is corruption and collusion in the industry.

"I'll never work for the cartel again," he told us, "My heart is broken over this."



*Crushed Pine Mushrooms after the stomp It is estimated that \$81,000 worth of mushrooms got stomped in this picture*

The issue is the extremely low prices (\$1 a pound last week) offered to the pickers for their labor when the mushrooms they pick are selling for hundreds of dollars a pound on the international market. Charlton explained that there are only three companies that are buying Pine Mushrooms for the Japan market and they all work together to fix the price.

The "Two Joes", as he refers to them, are Joe Salvo and Joe Chung. Joe Chung controls 85% of the export industry according to Charlton and along with Tony Hito these three complete what he calls "The Cartel". They set up independent mushroom buyers and supply them with the money to pay the pickers. Virtually all of the buying stations in the Northwest work for this "cartel". The buyers are given directions on almost a daily basis what they are to pay the pickers per pound of mushroom. These independent mushroom buying stations are paid a per pound commission for their efforts. When the price paid to the picker was a dollar a pound this past month, the buyer's commission was also a dollar a pound. Charlton, who has been in the mushroom picking industry since he was 4 years old, finally put his foot down and stood up for the pickers that he has served and respected for 20 years.

"10 years ago in Powell River, when the price dropped to \$5 per pound, I tried to get the pickers to stomp. At that time there was an abundance of Russian Army Pickers in China," explained Charlton, "7 to 8 years ago there was 8 different companies buying mushrooms. There was cash flying everywhere back then. In 2002 all the Banks in Terrace ran

out of cash. Joe Chung flew up the cash in the empty baskets (returned by Hawk Air for the buyers). I would get \$40,000 in an envelope along with envelopes for the other buyers. Now it is embarrassing to pay such a low price. I am making a stand for the pickers."

Since Charlton's Pine mushroom stomp video appeared on "youtube" the price has been raised to \$10 per pound but that is still an insult as far as Charlton is concerned.

"It should be \$25 to \$40 a pound right now. I remember when it was \$302 a pound in Kitwanga while we were paying \$110 here in Terrace." Describing how the competition in earlier days benefited the pickers. "Joe Chung told me they bought empty airspace to shutout the competition." Explaining how the cartel all got together to buy the cargo space so they could secure the Japan market for themselves.

Anyone that understands the value of the mushroom market and watches the "youtube" video of Charlton stomping on the mushrooms will get the message and understand his commitment immediately. TC's Shroom Shack didn't just stomp on mushrooms that he paid a dollar a pound for, he went and bought 'shrooms from other buyers at a premium and then took them outside and crushed them. Then in a subsequent video Charlton paid a picker 10 times the going price, looked directly in the camera and said "Look Joe and Joe, this is my money, I paid for these."

Charlton asked us to share these last thoughts with his pickers. "We are giving away another valuable resource of the Northwest. I used to enjoy going to work. I can't continue to lie to you, my friends, it makes me feel like a crook, so I won't be buying for the cartel anymore. I want to wish my pickers all the best and full pails."



*The beauty of the Pine Mushroom. A natural renewable resource of the Northwest*

From:  
Terrace Daily Online October 1<sup>st</sup>, 2007

**W**ow. We BAMS members who just returned from a fantastic, albeit frenetic trip North of the border are still buzzing. Not just from the brutal ten hour drive (Dimi and Alex Bojantchev were smart, and flew!), but from the sensory overload of a mushroom paradise. My friends, if you have the time and money, and want a quick pre-season mushroom fix, Oregon is the place!

But of course, Oregon is a big place, and where to go for the best collecting? I would advise the Southern Coast. There were an embarrassment of fungal riches, from forests full of chanterelles



(the locals actually pick and choose the best, leaving most of the rest) and *Boletus edulis*, matsutake, *Sparassis crispa*, gypsy mushrooms, lobsters, chicken of the woods, sulphur shelf, *Hericium*, *Boletus mirabilis*, honeys, hedgies, pigs ears, grisettes, and on and on and ON!!! Good lord, you couldn't step in the woods without crushing a mushroom. And that's just the edibles, a small portion of the total fungal biomass.

This being a community property state, I could let my husband fill his basket with chanterelles and the like, while I happily collected and photographed a bounty of specimens: gorgeous, moist, colorful mind-blowing varieties of mushrooms. Little ones, big ones and everything in between. I gathered corts for Dimitar, amanitas for me and mycenas just because. There were lovely, delicate mycenas in rainbow shades of yellow, orange, pink, and white carpeting the ground. Purple corts added color to the forest floor, splashed among the vivid greens and reds of the fall Oregon forest. Bright red and orange corals added more color. It was mushroom heaven underfoot, altho I did feel an awful lot like Godzilla in Tokyo, crushing worlds beneath my feet.

So many firsts for me...I had never collected lobster mushrooms before (although I saw my first ones in the field in West Virginia this summer). You couldn't help but find them, bursting out of the ground in a blaze of orange. A plethora of polypores covered both downed wood and standing trees. Roadsides were alive with big clusters of *Lyophyllum decastes*. A campground along Hwy. 126 (North of McKenzie Bridge) was home to troops of fresh shaggy manes, quickly collected and even more quickly dried by Hugh Smith.

Although the collecting was much poorer inland North of the McKenzie (and some areas bore an unpleasant resemblance to the hard and often thankless work of collecting in the Sierra) if you located a sweet spot, you could find some interesting mushrooms. Most areas were nice and wet, but still very cold (temps in the thirties and forties). The mushroom season along 126 seems to be poised to pop, weather dependant. If it turns cold and the snows are early, though, that could be all she wrote.

But our BAMS group was blessed by fine weather (all the nasty predicted storms never occurred) and at the end of a very long drive on our first day, we were greeted with a spectacular rainbow in the first Oregon Valley that we

entered along I-5. The mountains themselves were painted in broad strokes of mauve and green in a most surrealistic manner, and the rainbow itself stretched from one end of the valley to the other. Talk about good signs!

We detoured to the Coast, West of Eugene, to stay with a friend of both mushrooms and mushroomers, Anna Moore. She put us up, fed us and took us to magical collecting areas. She was a delightful hostess, and very generous with her time and mushrooms. We miss you here in California, Anna, but we are very glad that you have alighted in such a wonderful place, for your sake and ours!

The only downside to our wonderful trip was that there simply weren't enough hours in the day to both collect and ID all of our finds. Next time, we will have a central spot to bring 'em back alive and work 'em up. Hate to have the mushrooms die in vain!

One interesting treasure that I found in the Interior was a brown matsutake, *Tricholoma caligatum*. According to Arora, this species is closer to the true matsutake of Japan, and may even be the same species. It shared the same spicy fragrance of the Oregon white variety.

There was a wide variety of chanterelle species in the field. Golden chanterelles (mostly *C. formosus*, with both orange and brown caps) were common and cleanly fruiting in moss, and the beautiful *Cantharellus cibarius* var. *roseocanus* was a rare find. We also found veins of white chanterelles (*C. subalbidus*) and a small, young cluster of yellow foot chanterelles. *C. cascadenis* also grows here, but we were unable to clearly distinguish it from the many other golden chanterelles in the field.

As mushroomers, we practiced a sort of tunnel vision, focusing in on the fungus, but there was so much else to see: unusual fruiting lichens (I have photos of the same one that caught Ron Pastorino's eye recently in N.CA; great minds, etc.; see the SOMA ID list), deliciously different mosses, new to me forests of Sitka Spruce and Noble Fir and giant Doug Fir and Western Hemlock; a tragically tiny remnant of Southern Oregon old growth forest (ala "take all the trees, and put 'em in a tree museum"), red and orange and blazing gold fall colors along the rivers and mountains, and huge, floating yellow leaves of the deciduous big leaf maple. Crisp temperatures and good company and mushrooms for days. Sigh. It's tough coming back to Earth.

But be of good faith. The rains were here in our absence, more are coming, and our local season will begin anew. Discoveries await us all.

Debbie Viess, aka Amanitarita

This essay was first published in a slightly expanded form on [www.BayAreaMushrooms@yahoo.com](mailto:www.BayAreaMushrooms@yahoo.com)

Photos of Lobster and Shaggy Mane by Debbie Viess



It is time to start looking for volunteers again. Please let me know if you are interested in helping out for any of the following by contacting me at [julieschreiber@hotmail.com](mailto:julieschreiber@hotmail.com) or 707-473-9766.

OAKLAND MUSEUM of CALIFORNIA

A Celebration of **Wild Mushrooms**

**38th Annual Fungus Fair**

**Oakland Museum of California**  
10th & Oak Street  
Oakland

**Saturday, December 1**  
10 a.m. – 6 p.m.

**Sunday, December 2**  
12–5 p.m.

Wild mushroom displays and lectures, mushroom marketplace, fungal family activities and cooking demonstrations

The Fungus Fair is presented by the Mycological Society of San Francisco and the Oakland Museum of California.

Take HART to the Fair! The museum is one block from Lake Merritt HART.

[www.museumca.org](http://www.museumca.org)  
[www.mesf.org](http://www.mesf.org)

**MSSF Fungus Fair. Oakland Museum  
December 1–2, 2007**

I am looking for SOMA members to volunteer to be at the SOMA table at the MSSF Fungus Fair. This is an opportunity for you to help SOMA by talking about membership and our upcoming Wild Mushroom Camp. You also get to spend the day at the Fungus Fair and on your breaks take in this amazing event.

The Sonoma County Mycological Association Presents the 11th Annual **SOMA WILD MUSHROOM CAMP**

**SAVE THE DATE!!**  
**January 19–21, 2008**  
Martin Luther King Weekend

**Three days of great fun!**  
Forays  
Feasting  
Presentations  
Mushroom Chefs!  
Classes & Workshops  
Artwork & Specimen Tables  
Tom Volk, Else Vellinga,  
Patrick Hamilton—Mycochef  
Among others!

**LOW FEES:** \$275 full weekend  
\$215 with offsite lodging  
\$125 Sunday only

Check Website for **Early Bird Specials** Before November 15th!!

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

Please REGISTER ONLINE at: [www.SOMAmushrooms.org](http://www.SOMAmushrooms.org)  
[SOMAcampinfo@SOMAmushrooms.org](mailto:SOMAcampinfo@SOMAmushrooms.org) or 707-773-1011

**SOMA Wild Mushroom Camp  
January 19-21, 2008**

Once again we are looking for people to do work trade at camp. Let me know if you would like to volunteer to work in the kitchen or somewhere else. There are lots of different tasks to do and times to do them. If you work a minimum of 8 hours you get to come to camp for free. This can also include running errands prior to camp to pick up wine donations or print handouts.

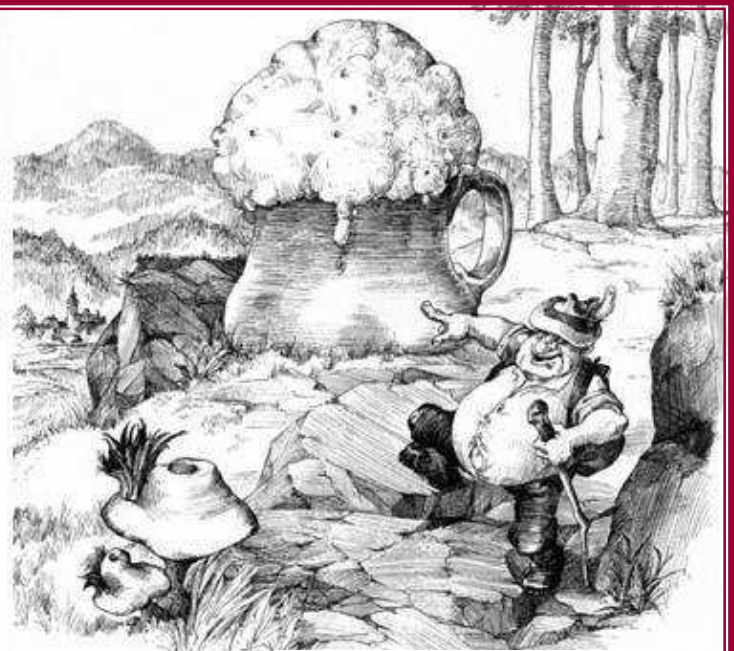


**Feather Caps**  
*paxillus rupicapratu*

Also known as Yodelids, these headhunters hang their hats in the Hatrack Valley. Edible but tough and bitter even after hours of chewing. Feather Caps are notorious for bad taste.

**Frothfright**  
*boletus spumatus*

A fungus always foaming at the mouth and, despite its unsightly ways, a favorite round the world. It has yet to be established where the Frothfright first sprang up, but recent studies suggest the Bliss-on-Barleycorn area.



Halbritter's Plant-and-Animal World

## ANNOUNCEMENTS

### Important Announcement About Dues

#### SOMA Members,

We have held off as long as we could, but rising costs necessitate an increase in our annual membership dues. The new cost of an annual family membership to SOMA is now \$25. HOWEVER, we are instituting a tiered membership structure as follows:

\$25 for family membership (includes printed and mailed SOMA News, plus digital if desired)

\$20 for family membership who do not require a mailed Newsletter (digital subscription)

\$20 for seniors (60 years or over--please select digital subscription if you can!)

**It has been decided. Digital subscribers will receive a reminder email each month when the newsletter is ready for website download or viewing. It will include a hot link to the website and the password.**

Please consider helping SOMA by selecting digital subscription when time to renew. Its good for the environment!

Thanks from the SOMA Board of Directors

#### SOMA MEMBERS WE NEED YOUR EMAIL ADDRESS!!

Too late to make it into the October newsletter, I received an email invitation to the **30th Anniversary Open House at Gourmet Mushrooms**. The invitation, from SOMA friend and Gourmet Mushrooms promo man, Bob Engel, stated: "This is not a "general public" event, but open to professional foodies (Restaurateurs etc.) and SOMA members!" I frantically obtained our email list and sent the invitation on to the membership. Many of these addresses bounced and

others of you don't have an address on file. Well, you missed a great free event that included feasting on delicacies and fine wines. We also got a tour of the facility which is impressive to be sure. Around 18 lucky members made the event and were pleased indeed!

Please support Gourmet Mushrooms in the local markets and here: [www.mycopia.com](http://www.mycopia.com). They are our friends and their mushrooms are great.



### SOMA Wild Mushroom Potluck Dinner!

Friday, December 7th  
7 PM at the Farm Bureau

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, see the Potluck Dish Information form at right. We will have extra copies to be filled out at the potluck, if needed. Hope to see you there!

#### PLEASE NOTE:

The December Foray will be held on the 15th of the month which is the 2nd Saturday because of the holidays.

### 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 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 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!)
- Check here if website download is desired. Include your email address!

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

Culinary Group \_\_\_\_ Mushroom Forays \_\_\_\_ Cultivation \_\_\_\_  
Mushroom Dyes \_\_\_\_ Mushroom Papermaking \_\_\_\_ Newsletter \_\_\_\_

Other ideas/comments: \_\_\_\_\_

Checks to:                      **SOMA**  
   P.O. Box 73  
   Cotati, CA 94931

[www.SOMAmushrooms.org](http://www.SOMAmushrooms.org)

**YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!**

### MORE ANNOUNCEMENTS

#### MUSHROOM MADNESS GRIPS MENDOCINO COAST

A kind of madness grips the Mendocino Coast each year as the opening of mushroom season (November to May) approaches: state parks offers a mushroom exhibit, the Mendocino Coast Botanical Gardens plans mushroom identification walks, inns offer special mushroom lodging rates, restaurants devise elaborate menu offerings, winemakers hold wine-food tastings, chefs offer cooking classes and non-profits plan fundraisers around mushroom-laden meals. A complete list of "mushroom madness" activities are listed at

<http://www.mendocinofun.com/mushroom-madness>

#### Point Reyes National Seashore Mycoblitz V

December 29, 2007

Please plan to attend this year's Mycoblitz at the beautiful Point Reyes National Seashore. We've found 438 species so far and need your help to find more. Dr. Tom Bruns is foray mycologist. Meet at the Bear Valley Visitor Center between 9:00-10:00 a.m. For more information, contact David Rust at [incredulis@yahoo.com](mailto:incredulis@yahoo.com), or 510-468-5014.

**"The 13th International Fungi and Fiber Symposium and Exhibition"**, is being hosted in Mendocino, California, by a dedicated consortium of fiber artists from the USA.

January 7 - 12, 2008

- a.. The International Mushroom Dye Institute
- b.. Pacific Textile Arts
- c.. Mendocino County Hand Weavers Guild
- d.. Mendocino Art Center

...and with the support of and under the umbrella of the international fiber arts community of the IFFF, ("International Fungi & Fiber Forum").

It is timed to celebrate the 90th birthday celebration of Miriam C. Rice, our intrepid pioneer of mushroom dyes.

There will be good number of international fiber artists and mycologists participating, including Paul Stamets, who will be our keynote speaker.

If you are interested in the possibilities of mushroom based fiber arts, dyes, inks, painting, Myco-Stix™, polypore paper-making, felt making, and wild-crafting responsibilities, all these and much more fungi lore? This is the place for you!

For further details, please go to:

[www.mushroomsforcolor.com](http://www.mushroomsforcolor.com)

#### DAVID ARORA'S ANNUAL MENDOCINO MUSHROOM FORAY

November 23rd-25th.

Celebrate the fun in FUNgus by joining David Arora & special guest speakers from Thailand, Russia, and Oregon for a weekend of mushroom hunting, feasting, and lecture-workshops beginning the day after Thanksgiving. \$190 per person includes lodging and most meals. To register and for more details, contact: [maxfun@cruzio.com](mailto:maxfun@cruzio.com)

#### SOMA WILD MUSHROOM CAMP!

Getting closer! Specials end Nov. 15th!

Martin Luther King Weekend, January 19th, 20th & 21st

**Register online** at [www.SOMAmushrooms.org](http://www.SOMAmushrooms.org)

or contact: [SOMAcampinfo@SOMAmushrooms.org](mailto:SOMAcampinfo@SOMAmushrooms.org)

or call (707) 773-1011

#### LOW FEES!:

\$275 Full Weekend

\$215 with offsite lodging

\$125 Sunday only

**See website for early-bird special before November 15th!**

Includes lodging in shared, comfy cabins, all meals, and great mushroom camaraderie. Three days of great fun!

Expert participants include **Tom Volk, Else Vellinga,**

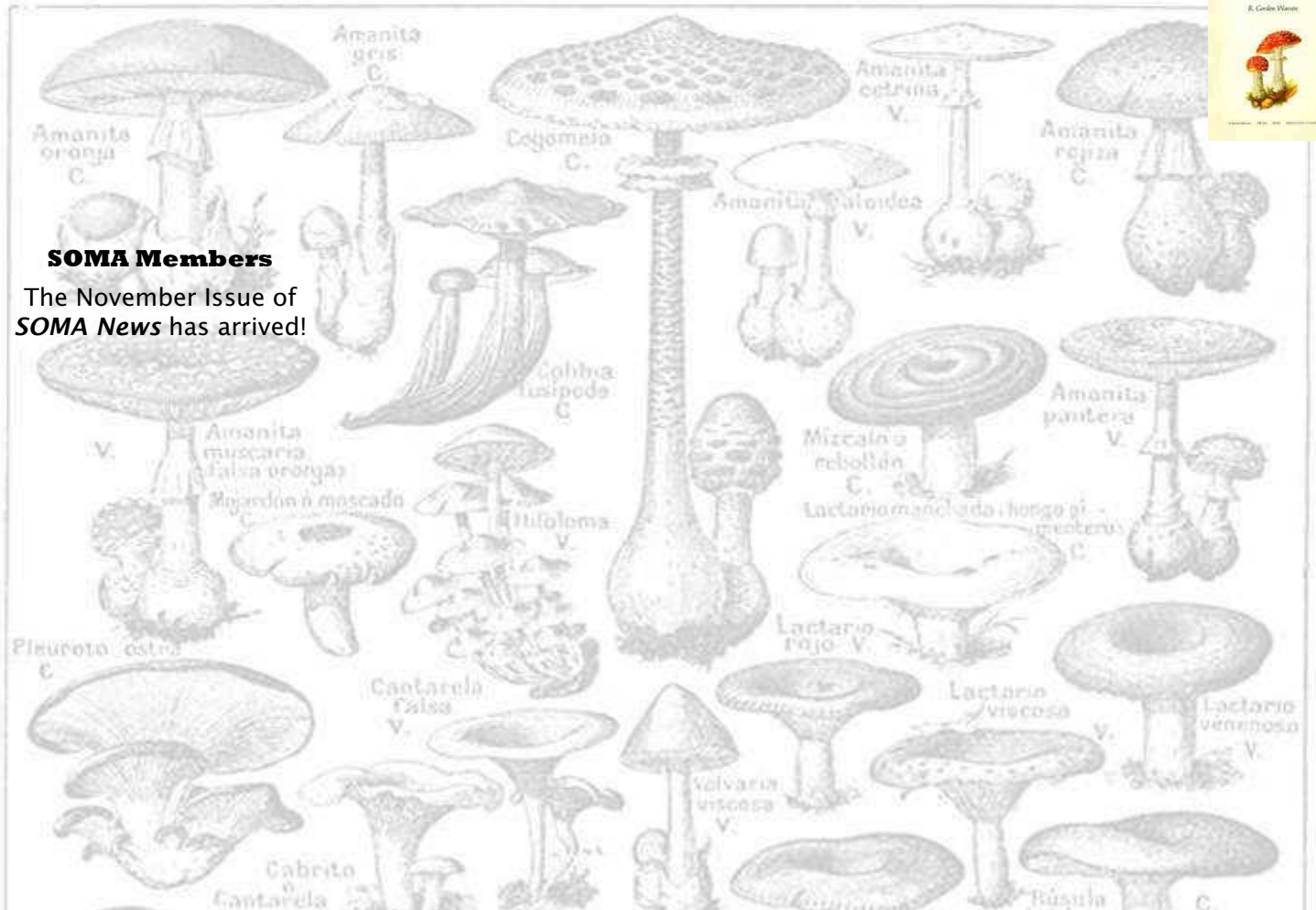
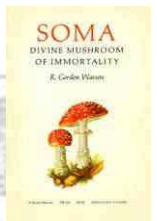
**Mycochef Patrick Hamilton**—others TBA!

Forays, classes & workshops, artwork, specimen tables, feasting, presentations, mushroom chefs and much more!



**Picture 6 of 10:**

In sixth place is the Cone Nebula. The part pictured here is 2.5 light years in length (the equivalent of 23 million return trips to the Moon).



**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 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.

