SOMA News

VOLUME 23 ISSUE 6 February 2011

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

WINTER/SPRING 2011 SEASON CALENDAR

February

Feb. 17th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: **Else Vellinga**

Foray Feb. 19th » Salt Point

March

March 17th » Meeting—7pm
Sonoma County Farm Bureau
Speaker: TBA

Foray March. 19th » Salt Point

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

Else Vellinga

"The naming of mushrooms -- insights into the work of a mushroom taxonomist"

Thursday, February 17th
7 PM at the Farm Bureau

Else is a researcher in Tom Bruns' lab at UC-Berkeley. Her work focuses on the systematics and phylogenetics of the beautiful parasol mushrooms in the genera Leucoagaricus and Leucocoprinus. The main questions she tries to answer are: which species are there in California, in Hawai'i, Panama and in Thailand, how do we recognize them and how are they related to each other and to the other members of the Agaricaceae. She is interested in biodiversity and conservation, is involved in the Point Reyes Mycoblitzes, tries to keep track of the recent mushroom literature and writes about new discoveries for the Mycena News, McIlvainea and FUNGI, the new mushroom magazine. She migrated from the Netherlands in December 1998 and is still an editor for the Dutch mushroom flora, Flora Agaricina Neerlandica. Her working time is divided between the computer, the microscope and the lab bench. She is an avid knitter and mushroom dyer. What she is doing can be seen on her web site: http://pmb.berkeley.edu/~bruns/people/ev.html shows.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

Dispatch From the Duff - February 2011

On Tuesday, the eighteenth of January 2011, about 65 people came to the Sonoma County Farm Bureau and were not disappointed. Gary Lincoff presented a talk on Leaf Cutter Ants and their role as fungus farmers. Gary noted that the relationship between certain species of ants and fungi grown in the ants' nest was discovered recently. He emphasized his talk was based on work done, or articles published, in 2009. The presentation was very informative and Gary kept the audience interested throughout the talk with excellent science and superb wit. He recommended we stay informed by Googling "Leaf Cutter Ants" or purchasing a copy of the book authored by Bert Holldobler and E. O. Wilson.

This highly enjoyable evening followed our three day weekend of SOMA Camp 2011, which concluded on a very favorable and bright note. As in the past, our days in the woods, class rooms and fabulous food get-togethers turned out to be a most memorable highlight of the fungi season for all.

Based on feedback and comments from attendees, SOMA Camp 2011 was very successful and those who attended were treated to a splendid time. I spoke to a number of folks from other mushrooms clubs from the Western and Eastern seaboards of the states. Most often, the membership of the other groups were slightly larger, or much larger, than SOMA. All had an interest in SOMA and asked a number of questions about our group. They also shared experiences with members and activities in their clubs. One of the most frequent comments was amazement at how such an excellent Camp and the program offered could be pulled off.

Of course, the answer and credit belongs to the volunteers that make SOMA Camp such a huge success, and especially to those who started Soma Camp 14 years ago. They laid the foundation for the years to come. Thanks to all those folks who collected, set-up and helped out and to our SOMA volunteers who did yeo-person work through coordination with CYO and registration. Special thanks to those who contributed to all the other events and tasks this year. Our most grateful thanks are reserved for Linda Morris and her leadership as SOMA Camp Director, a complex, formidable task, carried out very, very well. Thank you, Linda.

For those missing anything . . . stuff found at Camp:

-a number of interesting wine glasses (empty)
- LED flashlight; high quality
- green Cabela's jacket/windbreaker
- red Talbot change purse with a lot of quarters
- green potting shovel with a wooden handle

Please email me if you would like anything returned.

Many thanks to everyone who attended and supported the effort at SOMA Camp 2011,
Best regards,
Jim Wheeler

FORAY OF THE MONTH

Saturday, February 19th

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 Michael Miller at (707) 431-6931 for more information.

Sarcodons and SOMA Camp redux…

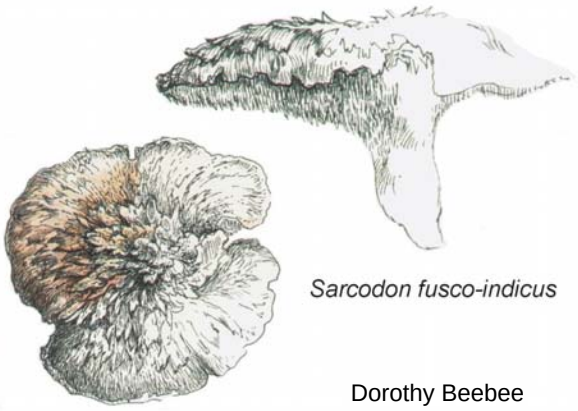
Though we had a lot of lovely colors on wool and silk in our "Introduction to Mushroom Dyes**"** workshop class at SOMA Camp this year, I was not happy at all with the disappointing results of the ***Sarcodon fuscoindicus*** dye, not at all what was intended ~ *what did I do wrong*? Therefore, I decided not to repeat the experiment in the Intermediate class in the afternoon, afraid to risk another "failure"... so I took the leftover Sarcodon mushrooms (about 5, which had been picked by Marilyn 3 days before Camp) home on Monday to try and replicate my remembered earlier successful blue-green experiments.

Getting out my binder of past Sarcodon dye experiments - (I have been working with this particular mushroom since I first saw a specimen of it at the SOMA Fair in 2001) I reread all of my past experiments – (*something I should have done* ***before*** *Camp)*…. Decided to try another dye, and came up with the following results:

1) Put the chopped Sarcodons into one of those little veggie mesh bags (thanks, Ann Howard!), trying to prevent the obnoxious little bits of Sarcodon "teeth" getting enmeshed in the wool -

- Added 1/2 oz skein of alum mordanted wool, (single ply, possibly Peruvian- high quality wool) and simmered it in the dyebath for about a 1/2 hour.
- measured the pH = 5
- lifted out the wool and added 1/4 tsp. washing soda which brought the pH up to 9
- added wool back into dyepot,
- Brought the mushrooms up to a **simmering light BOIL with small bubbles, and simmered about 1 hour**.

Slate blue color showed on skein and samples, so, thinking that might be my "only chance" for blue, I pulled them out of dye and dropped both into **hot SOAPY water**, and as the brown liquid was washed out of the wool skein in the soapy water, the slate-blue seemed to "bloom" and become more intense.



Dyes from *Sarcodon fusco-indicus*
on alum mordanted wool, using boiling water, pH9 with washing soda, and a hot soapy rinse!

2) Decided to put in another small skein of alum mordanted wool, because that thick dark brown dye still looked promising.

- pH tested at 5
- Added another 1/2 tsp. of washing soda, bringing the pH back up to 9
- Stirred often but gently, especially since the mushrooms were in a bag and the skeins were loose in the bath
- resulting yarn from the second bath was **much more blue-green** than the last one!

3) Repeated the experiment with yet *another* skein of yarn, cooking in pH9 bath for an hour, color getting **darker blue-green**, so added another skein (#4) to try to get more color, cooked another hour, and left skein to sit overnight in the dyebath, and rinsed out in soapy water in the morning....Color was the most intense of all, and this was the third bath from the same msurooms!

SO - my thoughts are that there is a lot more dye potential in these mushrooms than I originally thought, and the key to releasing it seems to be the prolonged gentle boiling at the high pH9, and then immersing and rinsing in soapy water, (I used Ivory liquid dish soap) and that the Sarcodons make a better dye when they are "matured" - but I have to admit I have never achieved colors this intense from my earlier attempts! - *So, NEXT year…..*

And while I am in a retrospective and somewhat reflective mood, the dyes from the ***Phaeolus schweinitzii*** were also not the bright yellow that we usually get from freshly picked yellow-rimmed specimens collected under Doug fir in the Fall here in Sonoma County. These seemed to be all over the grounds at CYO last January, but not this year. Even though we used nice dry specimens that had been picked for us just a few weeks ago when fresh (thank you, Curt!) and then dried, the color lacked in the brilliance we have come to expect. The exception to this "rule" I have noticed is when Maggie Rogers picked fresh Phaeolus, she then immediately dried them in her dehydrator – then the pigment seemed to retain its intense brilliant yellow dye potential. So something learned at every turn of the road!

Blessed be Anna Moore and the bags of dried red-gilled Dermocybes that she brings to us every year from Oregon! Now these are mushrooms that never disappoint when dried – brilliant rosey-reds graced our dyepots this year, and the frozen Dermocybe "soup" that Linda Morris had stored in her freezer for a year, and that we thawed on the woodstove, produced lovely orangey-rose hue on wool samples. Fresh red-gilled ***Dermocybe phoenicea*** kept coming in from the SOMA forays to brighten our dyepots and give us FRESH specimens to ooh and ahh over….

Frozen and dried ***Omphalotus olivascens*** did not disappoint with their violets and greens, though I think that the ***Gomphus clavatus*** used in the Dye Your Own workshop on Monday would have produced a better lavender if it had been older, and a bit rotten ~ a key to successfully using those mushrooms with blues and violets pigments! Not having any iron mordanted yarns, we added some *ferrous sulphate* (iron) mordant directly to the bath, but still no lavender – oh well, that is what experimentation is all about!

And then there was the ***Pisolithus tinctorius*** as my hair dye…… – another story, some other time!

MYCOCHEF'S COLUMN ON FORAGING

Patrick Hamilton © 2011

The deadline for this month's column will be coming even though we just did Camp and what do you say after that?

When trying too hard to imagine new stuff to write about I sometimes run out of ideas altogether.

But when looking into the multiplex cinema that is continually and simultaneously running in my head I realize an outlet is needed. Show times must stop at some points. My ticket has got to be used up and not allow me to slip from one theater into the next. The popcorn machine will never stop and that could make for crazy too.

(I see Lucy on the assembly line of that chocolate factory trying to keep up but instead eating them madly.)

So I get my head into the woods instead.

Candy caps are finally on the down while blacks are getting ready to get up, really up, the commercial pickers tell me. An amateur lichenologist and I will be leading some restaurant folks on a hike up and in Salt Point tomorrow (January 25th) and I will have a look-see myself at some patches of babies left now for some weeks.

One matsutake was found during Camp and a few are still showing up inland.

It did prove to be even a better-than-predicted-here hedgehog year up at SPSP. Many with little effort realized limits quickly.

Golden chanterelles continue to stick up their pretty heads above the oak and Doug-fir duffs of our coastal woods and underneath Interior Live oaks too.

Blewitts should be up in greater quantities soon and those with madrones and live oaks are favorites for the pot. These are not the same as the "blue foot" you might see on restaurant menus. Those cultivated fungi (*Lepista saeva*) were a featured mushroom that Connie Green and Sarah Scott (from their great book Wild Table) showed at SOMA during their cooking demo and talk.

It has been a good year to check out the common yet handsome *Entoloma bloxami* with its propensity to mimic meat in such stuffing as for tacos. For a vegetarian this was a real fine find in the West Marin hardwood forests. Sautéed with aromatics and Mexican spices and tofu (take it from this former food consultant/chef for White Wave Soy Foods out of Boulder, CO) they made for tasty enchiladas, burritos, and other meatless treats.

Today, January 31st, Amy B and I were out at Mt. Vision and she was shining down on us and some sweet tooths too. David Grimes (in his article in this issue) calls them "biscuits" and when he and I were walking in a fabulously mossy, green, dark and damp, Alaskan woods up near Cordova last September these mushrooms showed up like someone laid them there just waiting to be buttered up. Biscuits indeedy. On the slopes out at Pt. Reyes the woods weren't especially green, certainly not mossy, but were brightly lit and sort of dry, and sweet tooth Rapandums did show well enough for us to gather for the table later. And these do go well with butter too.

Some of the fortunates to have registered early and gone to Camp (I think several on the waiting list were able to get in too) have asked for the recipes. This month will be one of the easier ones:

CLIP & SAVE

Mushroom Salad With Barley And Bacon

Serving Size: 12 Preparation Time:1:00

Amount	Measure	Ingredient	Preparation Method
4	Oz	Butter, Unsalted	
2	Ea	Shallot	minced
1	Clove	Garlic	minced
1	C	Barley	
3	C	Stock, Mushroom Or Chicken Or?	
2	Ea	Bay Leaf	
2	Lbs	Mushrooms	sliced 1/4" thick
1	Lb	Kale Or Endive	chopped large
1	Lb	Bacon	diced
3	Oz	Red Wine Vinegar	
3	Tbl	Italian Parsley	chopped
		S & P	

1. Sweat shallots and garlic, add barley, stir. Add stock and bay and simmer until liquid is absorbed, about 20 minutes. Set aside.

2. Cook bacon. Pour off 1/2 the fat and deglaze with the vinegar, add mushrooms and endive and/or kale and cook until tender. Remove from heat and add parsley. Adjust seasonings. Toss with barley.

AFTER THOUGHTS—SOMA CAMP 2011

Linda Morris © 2011

SOMA Camp plans for 2012 have begun. Yes. Before the event had ended, I heard more than once how we will do this or that differently to make it better next time. Reminds me of Burning Man! And much like that thrilling ride, it ends too soon.

The weekend was tasty with the help of Connie, Sarah, David, Patrick and Elissa; deliciously fromage-y thanks to Mark (CheeseDude) and always there, Rowbear; nicely paired through the grape work of our wine team, Mary and Jim; creative with the skills of Catherine, Gayle and Marilyn; colorful with the brilliance of Dorothy and Tina; vicariously meandering with the visions of Anna, Ryane and Daniel; sporifically cultivating with the loving labor of Ken and Benjamin; microscopically clearer with the keen views of Dimitar and Peter; hopefully enlightening with reports from the doctors- Todd and Denis; comical and entertaining with the songs of David, that play of Gary's and the music of the Skiffle Symphony; risky fun with the raffle and auction because of Judy, Anna, Karen and Jane; photographically appealing with the eye of Mykoweb Mike; botanically illustrative with the artful mushroomer, David; educationally exhilarating with the teaching passions of Else, Christian, J.R., Michael, Terri and Karen; wonderful in the woods thanks to Amy, Fred, Darvin, Gary, Ryane, Norm, Don and 3 David's; delightful in the specimen area organized by George; and fabulous at the feast, lovingly prepared and served by many washed hands under the guidance of Patrick, Julie, Jill and Shelly. The symphony of 'hired' (read: *volunteer*) hands was masterfully orchestrated by our Volunteer Coordinators, Lee and Gina. Thanks to them and to Lou, who wore his registrar's hat, taking a break from the weight of the MSSF presidential sombrero. The current SOMA Board is comprised of some of the most hard working and dedicated mushroom hobbyists in the world: Jim, Julie, Karen, Chris, Amy, Patrick, Tom, Rachel, Gene and Michael. Thank you all for bringing all you do to SOMA. What an outstanding group of people to work with! And speaking of outstanding (next to the campfire late Sunday), I laughed so hard and it hurt so good.

The 15th annual SOMA Camp will fall on January 14-16, 2012, a leap year! Plan ahead. See you there.

And let's not forget our magnificent Director, Linda!!—Ed.

Another View

David Lynn Grimes © 2011

SOMA Camp 2011 offered this wandering pilgrim from Alaska a great chance to sample the delights of California fungiflora with my new-found friends and fellow foragers. I live in Prince William Sound at the northern end of North America's coastal temperate rainforest, and northern California represents the "south pole" of this continuous bioregion/earth organ of fish and forest and fungus. We have much in common from pole to pole, though the names of mushrooms may change to reflect differences in latitude. For example, your California winter chanterelles, or yellow-foots, grow in Alaska's rainforest coast in the summer. And I call *Polyozellus multiplex* the "black chanterelle" in Alaska rather than the "blue chanterelle" since it is black (and grey) unlike the deep blue form further south, and in any event not to be confused with the wonderful "black chanterelle" or black trumpet *Craterellus* which we know and love and savor in California. In Alaska I call *Hydnum repandum* "biscuits" because that is for all the world what they look like, fresh from the oven and resting in a deep bed of rainforest moss. But whether named Biscuit or Hedgehog they are delicious. And while we bless the geneticists working with fungal DNA to elucidate family relationships, I swear my gypsy mushroom friends in Alaska say they actually miss being called *Rozites,* or "Gypsy Roz Lee." A big thanks to the tireless Linda Morris and her hardworking SOMA crew for sharing their love of mushrooms and foraging, and for hosting this gathering of fungophile friends, new and old. The foraging imperative is hardwired in our human mainframe, and our kids will either learn the names of a hundred wild fruits and berries and mushrooms, or the names of a hundred Pokemon characters. Lastly, to clear up any identification misunderstandings, on page 172 of David Arora's splendid *All That the Rain Promises and More...* those are not really horns on my head but a pair of *Leccinum*. Finally, what could be better than the words of the late Japanese wandering poet Nanao Sakaki?-- *Hold your hands open always....If you love mushrooms, you are already a billionaire.*

Mushroom Obsession/Fundamental Fungal Frustrations

Mary Olsen © 2011

Dear MM,

On all the recent forays I've been on there's a couple who've been married for 23 years, who bicker the entire time. I'm sick of this dirty laundry airing. Is it Ok for me to suggest that they stuff an *Agaricus augustus* (choice edible) in their gobs or is it OK if I do it for them?

Gobstopper in Graton

Dear Gobstopper,

What a clever idea! But you know every mushroom must be thoroughly cooked before eating.

This is my favorite type of question: a no-brainer. In the parking lot when everyone splits up, they must go on separate forays. That way they will both come home with different mushrooms. And they'll have fresh material to discuss on the way home.

That leads me to my pet peeve: at potlucks and dinners, couples who have been together for more than 5 years should fan out and sit at different tables. Come on people, you eat together all the time! Let in some fresh air!

MM

You can send your questions and pleas for advice to:

marymalarkey@sbcglobal.net.

Introduction to Mushroom Dyeing
Tina Wistrom

Harriman Hall was a very busy place on Sunday, January 16th. Many mushroom-inspired creations made their way home, proudly, on the shoulders and in the hands of fiber artists new and experienced. The fun began with Introduction to Mushroom Dyeing class, taught by Tina Wistrom, overseen by Dorothy Beebee, and assisted by Danielle Murray. The enthusiastic students were introduced to the wide array of pigments produced by fungi with dye baths of *Pisolithus tinctorius*, red-gilled Dermocybes, *Gymnopilus spectabilis*, *Sarcodon fuscoindicus*, and alum and iron mordants were used to produce the colors, which were brightened by lowering to pH 4.5 (Dermocybes) or altered to a light slate grey (*Sarcodon fuscoindicus*) by raising pH to 9.0. The fabled blue produced by *Sarcodon fuscoindicus* continued to elude us...perhaps only the Sarcodons of Camp Masonite yield that tantalizing color! Many thanks to all that donated mushrooms for the class! The class dyed and took home wool and silk samples, and silk scarves to remember the occasion, and to hopefully serve as inspiration for future experiments in mushroom dyeing.







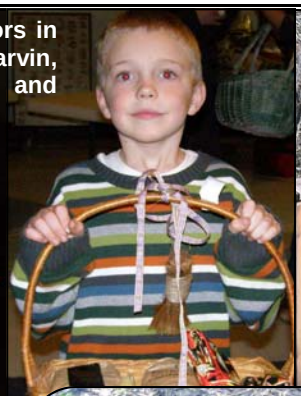




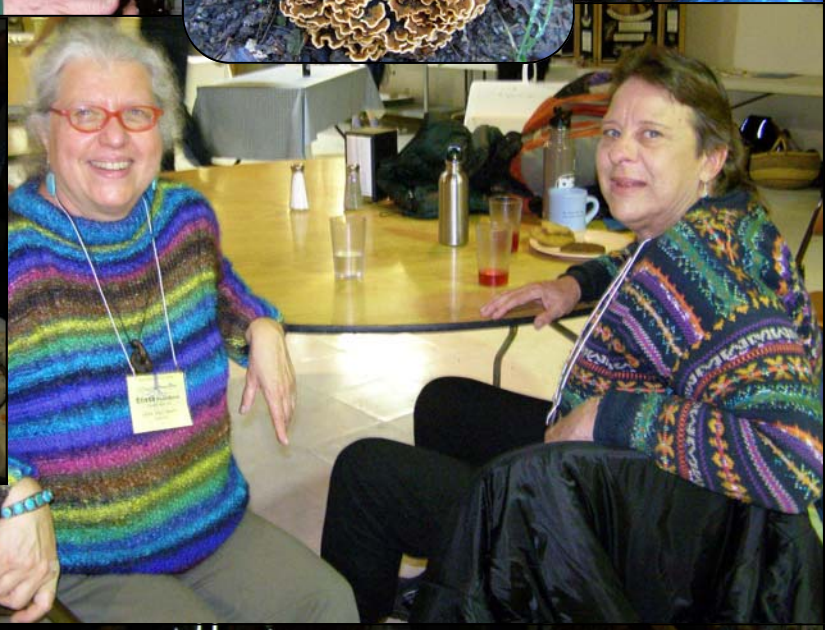



http://www.somamushrooms.org/camp/2011/photos/—for all Camp 2011 photos!

Many thanks to all photo contributors in this issue: Anna, Greg, Daniel, Darvin, George, Jutta, Jen, Marika, Dustin and any I may have missed.

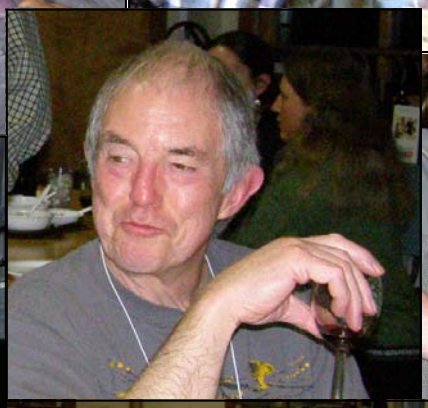


More Photos pages 8 & 9 (Electronic version only)




I dig
Earth.









Species Checklist from SOMA Camp 2011—195 Found!

George Riner © 2011

Agaricus bisporus
Agaricus fuscofibrillosus
Agaricus hondensis
Agaricus perobscurus
Agaricus subrutilescens
Albatrellus pescaprae
Amanita amerimuscaria
Amanita franchetii
Amanita gemmata
Amanita phalloides
Amanita silvicola
Annulohypoxylon thouarsianum
Armillaria
Astraeus hygrometricus
Auriscalpium vulgare
Boletus amygdalinus
Boletus zelleri
Bulgaria inquinans
Callistosporium luteo-olivaceum
Calocera cornea
Camarophyllus pratensis
Camarophyllus russocoriaceus
Cantharellus formosus
Cantharellus subalbidus
Caulorhiza umbonata
Chlorophyllum brunneum
Chroogomphus ochraceus
Clathrus ruber
Clavaria fumosa
Clavariadelphus occidentalis
Clavulina cristata
Clavulinopsis
Clavulinopsis laeticolor
Clitocybe dealbata
Clitocybe ditopa
Clitocybe flaccida
Clitocybe fragrans
Clitocybe harperi
Clitocybe nebularis
Clitocybe nuda
Clitocybe sclerotoidea
Coltricia perennis
Coprinellus micaceus
Coprinopsis lagopus
Cortinarius alboviolaceus
Cortinarius anomalus
Cortinarius biformis
Cortinarius cinnamomeus
Cortinarius croceus
Cortinarius phoeniceus var. occidentalis
Cortinarius rubicundulus
Cortinarius traganus
Craterellus cornucopioides
Craterellus tubaeformis
Cystoderma fallax
Dacrymyces palmatus
Entoloma conoradicatum (nom prov)
Entoloma ferruginans
Fomitopsis cajanderi
Fomitopsis pinicola
Galerina marginata
Ganoderma brownii
Ganoderma oregonense
Geastrum saccatum
Gomphidius subroseus
Gomphus floccosus
Gomphus clavatus
Guepiniopsis alpina
Gymnopilus
Gymnopilus bellulus
Gymnopilus sapineus
Gyromitra infula
Helvella lacunosa
Helvella maculata
Hydnellum aurantiacum
Hydnum repandum
Hydnum umbilicatum
Hygrocybe acutoconica
Hygrocybe coccinea
Hygrocybe flavescens
Hygrocybe psittacina
Hygrocybe singeri
Hygrophorus discoideus
Hygrophorus eburneus
Hygrophorus hypothejus
Hygrophorus pallidus
Hygrophorus russula
Hypholoma fasciculare
Hypholoma marginatum
Hypomyces aurantius
Hypomyces cervinigenus
Hypomyces lateritius
Inocybe
Inocybe fraudans
Inocybe geophylla
Inocybe rimosa
Jahnoporus hirtus
Laccaria amethysteo-occidentalis
Lactarius alnicola
Lactarius californiensis
Lactarius deliciosus
Lactarius luculentus
Lactarius rubidus
Lactarius rubrilacteus
Lactarius rufulus
Lactarius rufus
Lactarius xanthogalactus
Laetiporus sulphureus
Lenzites betulina
Leotia lubrica
Lepiota atrodisca
Lepiota castanea
Lepiota magnispora
Lepiota spheniscispora
Leptonia decolorans
Leucopaxillus albissimus
Leucopaxillus gentianeus
Lycogala epidendrum
Lycoperdon perlatum
Lycoperdon umbrinum
Lyophyllum decastes
Marasmiellus candidus
Marasmius plicatulus
Marasmius quercophilus
Mycena maculata
Mycena oregonensis
Mycena purpureofusca
Mycoacia
Nidula candida
Nidula niveotomentosa
Nolanea
Oligoporus guttulatus
Onnia tomentosa
Otidea
Otidea grandis
Phaeocollybia
Phaeocollybia attenuata
Phaeolus schweinitzii
Phellinus
Phellodon atratus
Phellodon tomentosus
Pholiota velaglutinosa
Phylloporus arenicola
Pleurotus ostreatus
Pluteus cervinus
Prunulus purus
Psathyrella piluliformis
Pseudoclitocybe cyathiformis
Pseudohydnum gelatinosum
Ramaria
Ramaria acrisiccescens
Ramaria formosa
Ramaria myceliosa
Ramaria violaceibrunnea
Ramariopsis kunzei
Rhizopogon
Rhizopogon occidentalis
Russula
Russula crassotunicata
Russula cremoricolor
Russula dissimulans
Russula nigricans
Russula sanguinea
Sarcodon fuscoindicus
Sarcosoma mexicanum
Sowerbyella rhenana
Stereum complicatum
Stereum hirsutum
Stropharia ambigua
Suillus
Suillus caerulescens
Suillus fuscotomentosus
Suillus pungens
Suillus tomentosus
Tapinella panuoides
Thelephora
Thelephora palmata
Thelephora terrestris
Trametes versicolor
Tremella aurantia
Tremella foliacea
Trichoglossum hirsutum
Tricholoma
Tricholoma dryophilum
Tricholoma flavovirens
Tricholoma griseoviolaceum
Tricholoma magnivelare
Tricholoma saponaceum
Tricholoma sejunctum
Tricholomopsis rutilans
Tubaria
Tubaria furfuracea
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Tyromyces
Xylaria hypoxylon

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: _____

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

Culinary Group ____ Mushroom Forays ____ Cultivation ____

Mushroom Dyes ____ Mushroom Papermaking ____ Newsletter ____

Other ideas/comments: _____

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

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!**

Checks to:

SOMA
P.O. Box 7147
Santa Rosa, CA 95407
www.SOMAmushrooms.org

ANNOUNCEMENTS

Deadline for the March 2011 issue of SOMA News is February 21st. Please send your articles, calendar items, and other information to: SOMAnewseditor@SOMAmushrooms.org

The Point Reyes Fungus Fair will be held on **Sunday, February 13.** The collecting foray for the fair is on **Saturday, February 12th.**

Please tell all your friends:

http://bayareamushrooms.org/forays/point_reyes.html

Also note the park page:

http://www.nps.gov/pore/planyourvisit/events_fungusfair.htm

We have an exciting lineup of speakers:

11:00 am "Mushrooms for Dyes and Color" by **Dorothy Beebee**

12:30 pm "Fungal Recovery from The Mt. Vision Fire" by **Dr. Tom Bruns**

2:00 pm "California Fungi" by **Erin Page Blanchard**

And we'd love to have your help for setup and table coverage.

The **2011 Freestone Fermentation Festival** will be held on **May 21** this year at the Salmon Creek Elementary School -- just one driveway down from the CYO camp, home of SOMA mushroom camp. This is a unique opportunity to explore the world of fermentation. Many types of fermentation involve the family of fungi known as Saccharomyces, which ironically is consumed very much, but spoken of very little at a mycological association camp. We would absolutely love to have somebody give a technical workshop or lecture on the very important fungal family containing yeast, called Saccharomyces. Thank you again for a great SOMA camp!

We are delighted to announce The Third Annual Freestone Fermentation Festival -- the ONLY faire of its kind in California! This year we are brewing up the most spectacular line up of educational speakers, delicious cuisine, DIY workshops, and captivating live music! We are ecstatic to welcome author of Wild Fermentation and self-proclaimed "fermentation festishist" Sandor Katz to our event this year. After a wildly-discussed ten page article on Katz in the November issue of The New Yorker, we expect an outstanding response to this unique festival. We are combining a truly elite opportunity to hear Katz speak, with a fantastically fun family event.

This year, all of our proceeds will benefit The Ceres Community Project. Each year, they prepare thousands of beautiful, delicious and organic meals for individuals and families facing cancer and other life threatening illnesses.

Check www.freestonefermentationfestival.com for updates

2011 NAMA

Dr. Dick Homola

Memorial Foray

Thursday, August 4 – Sunday, August 7

Hosted by The Western PA Mushroom Club

An excellent foray is planned for you.

We are going to be using 4 new air conditioned buildings on campus.

The area is a great place to hunt mushrooms and favored by Walt Sturgeon, John Plischke, Emily Johnston, and others.

There will be 20 walks to choose from.

There will be 25 exceptional mycologists and presenters to help you learn mushrooms.

Join us for a long weekend of Fungi, Fun, and Friends!

As the foray is set up, it is limited to 225 people. It is going to sell out early, so don't hesitate, get your registration form signed and send it along with a check today. You must be a member of WPMC or NAMA to attend. You can find a membership application on either club website.

More info:

http://www.namyco.org/events/index2011-0.html

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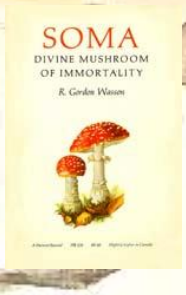
Santa Rosa, CA 95407



SOMA Members

The February 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.