

# MYCENA NEWS

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### MARCH GENERAL MEETING:

Tuesday, March 20<sup>th</sup>, 2018  
7-10pm  
Hall of Flowers / County  
Fair Building



## Sean Parnell and Jill Easterday of BAAM: Medicine for the Earth

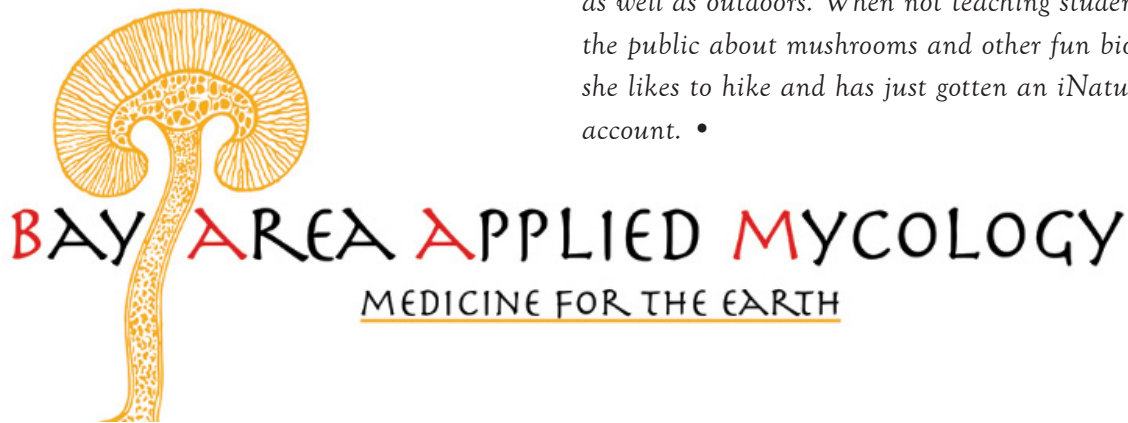
**FOUNDED IN 2011** and based in the East Bay, Bay Area Applied Mycology is a collective of environmentally minded mushroom enthusiasts who are seeking to enrich the environment and community through the cultivation and application of fungi, plants and bacteria to problems facing the environment and humanity. As a non-profit organization, BAAM also seeks to educate and

empower people and communities by putting simple cultivation strategies and access to lab space within reach of the average home gardener, urban farmer or mushroom fan.

During this presentation we will give general, introductory information about mycorestoration, which is the use of fungi to improve the environment. This includes mycoremediation, mycofiltration, and mycoforestry. Mycoremediation is where fungi break down or absorb toxins. Contaminants where mycoremediation is applicable include oil, heavy metals, endocrine disrupting chemicals, dye effluent, cigarette butts, radiation and bacteria. Mycofiltration is the use of fungi to clean water. Mycoforestry is the use of fungi to improve forest health.

*Sean Parnell—President elect and founding member of Bay Area Applied Mycology, facility manager for the East Bay Vivarium, and certified California Naturalist. Avid volunteer for local State, Regional and National Parks through the California Condor Recovery Program, Peregrine Falcon Team in Pine Canyon, the Kestrel Campaign, Bay Area Puma Project, and CA Fish & Wildlife Mourning Dove Banding project. In what little time remains he enjoys the outdoors, travel, nature photography, wildlife monitoring through the use of trail cameras, spending time with his wife and maintaining their suburban farm.*

*Jill Easterday—Secretary of Bay Area Applied Mycology, and a middle school math and science teacher. She is a citizen scientist and likes to work in the lab as well as outdoors. When not teaching students or the public about mushrooms and other fun biology, she likes to hike and has just gotten an iNaturalist account. •*



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### President's Post

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Tyler Taunton

#### **HELLO MSSF MEMBERS,**

Mushroom season is flying by. March is here and Morels will be here before you know it. We have a lot to look forward to this month. Join the culinary group on the 5<sup>th</sup> for another amazing mushroom culinary experience. On the 18<sup>th</sup> Far West Fungi will host yet another Tour/Pot luck at their farm. Don't miss the best pot luck of the year. Our General Meeting will be held on the 20<sup>th</sup> at the County Fair building. Appetizers will be served

from 7–8 and Bay Area Mycology will give a presentation. I would like to thank our Scientific Advisor Dr. Dennis Desjardin for his presentation last month. It's always interesting to see what it actually takes to find and name new species of fungi. Be sure to check the calendar at [MSSF.org](http://MSSF.org) for any upcoming events. •

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## Culinary Corner

Morgan Evans

### *Defying the Drought!*

**WINTER 2018.** If you are like me, it has been a challenging year for mushroom gathering. My total harvest (thus far) has been two tiny candy caps. What is a fungiphile to do in these ongoing years of drought? It is in the lean times that I rely on my stash of dried mushrooms from past years when they were abundant. You might feel a slight pang of guilt when you harvest all the edibles in one fell swoop. Luckily for my conscience, ongoing studies have shown that harvesting all the mushrooms does not necessarily prevent the organism from producing again the next season. In fact, some say it may stimulate the mycelium to produce even more. So, armed with that information, my tendency is to harvest abundantly when times are favorable and preserve the lot for when times are lean. Drying mushrooms is a quick and efficient way to preserve your harvest. It is arguably the most used method. From a culinary standpoint, however, there are a few other ways to preserve mushrooms— the success of which depends on the species you are dealing with.

**DEHYDRATING:** This is my favored technique to preserve Bolete and Craterellus species. I own 2 dehydrators, one with a simple heating element and one with a fan and temperature gauge.



*"The mushroom harvesters friend"* M.Evans

This is quick and efficient way to preserve your harvest. No worries if you don't have one, you can also dry them in the sun or in your oven on the lowest temperature setting. Just prop the door open to allow the moisture to escape. Vacuum seal or store in glass jars in a cool dark place.



*"Vacuum sealed Butter Boletes"* M.Evans

Make sure to label with the species and date.

**FREEZING:** A practical way to deal with Cantharellus species. When deciding to go with this route, I would strongly suggest that you cook your mushrooms first. A simple dry sauté to remove excess moisture, cool them and then store them either in ziplocks or Tupperware. Make sure you label them with the species and the date. 6 months from now, you might have no idea what is lurking



in the back corner of the freezer.

**PICKLING/MARINATING:** If you are a fan of those in the *Lactarius* group of mushrooms, pickling is a traditional way to preserve them. Use super fresh specimens for this type of preserving. There are many recipes online for pickled and/or marinated mushrooms.

**INFUSIONS:** A less used technique is perhaps the infusion of mushrooms into vinegars and alcohols. Candy Caps, *Lactarius rubidus*, are an excellent choice with which to make an infusion for your future cocktail party. I would recommend using quality vodka as it fairly neutral. Let the mixture sit for a month or so in a cool dark spot. Don't abandon it though! Check on your concoction every so often. Give it a swirl. Do let the contents settle before you finally strain the lot. Use a fine mesh strainer or coffee filter to achieve the clearest results.

However you choose to preserve your precious harvest, remember to use only the freshest specimens and be creative. Try something new to expand your culinary horizons!



## Porcini Cream Sauce

- 2 oz dried porcini mushrooms
- 12 oz your choice of dried pasta
- 2 T. (1/4 stick) butter or EVOO
- 1 cup finely diced shallots
- 3 cloves garlic finely minced
- 1 T. chopped fresh thyme or tarragon
- 1/2 cup heavy whipping cream
- 1/4 cup dry cooking sherry
- 1/2 cup chicken stock (preferably homemade)
- Salt and fresh ground pepper to taste
- 3/4 cup freshly grated Parmesan cheese, divided

Place porcini mushrooms in a small saucepan. Add the heavy cream and slowly warm the cream for 30 min. Watch carefully to make sure the cream does not boil over. The mushrooms will rehydrate in the cream. This is a low and slow process! When softened, remove and coarsely chop the porcini. Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally.

Meanwhile, melt butter in large skillet over medium-high heat. Add shallots & garlic, sautéing until translucent, about 4 minutes. Add sherry to deglaze the pan. Cook briefly to reduce the liquid. Add the stock and reduce again. Add the herbs, mushroom and the cream. Simmer until thickened to light sauce consistency, about 3 minutes. Season to taste with salt and pepper. Serve over pasta with Parmesan cheese on the side. *Buon Appetito!* •

“Porcini Cream Sauce Ingredients” M.Evans

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## Salt Point Foray

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Pascal Pelous

February 3<sup>rd</sup>, 2018

**FORTY MEMBERS WERE** able to join this foray at Salt Point SP on Saturday February 3<sup>rd</sup>. It was a pleasant day. The group quickly spread through the forest on each side of the trail. Many participants new to mushrooms learned a lot in one day from Council-member Alan D'Souza and long time mycophile, Don Hughes (AKA Dony Hia) who both supported this foray.

We gathered back to the parking lot to display, discuss, and try to identify all the findings.



With the current drought, it was amazing to see the incredible variety of fungi including the prized edibles, Black Trumpets and Hedgehogs, collected by the group.

Unfortunately with the lack of rain there is no more fruiting and we need to put our mushrooming passion on hold for now. •



*more photos from SP p. 15*

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## Far West Fungi Farm Field Trip Pot Luck BBQ

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Ken Litchfield

Sunday March 18<sup>th</sup>  
12–3ish  
Moss Landing, CA

Here's the MSSF member invite for our annual Fall Far West Fungi Farm Field Trip Potluck Barbecue on Sunday March 18<sup>th</sup>, 2018 in Moss Landing near Watsonville, the kickoff event for the start of the spring mushroom foraging and gardening season and opportunity to socialize with mushroom, fermentation, rare fruit, organic gardening & farming, culinary, and permaculture folk.

This is our 28<sup>th</sup> anniversary **FWFFFTPLBBQ** event, now a tradition.

Please read all the details in the below. Information is included about:

- 1–*The Farm Tour*
- 2–*The Potluck Barbecue and Fermentation Tasting*
- 3–*Recycle Rummage of the Farm's mushroom block recycle pile - (due to logistical situations with the farm please do not try to rummage the recycle pile before the tour)*
- 4–*Carpool and Farm Directions*
- 5–*Mushroom Garden Instructions: In Cultivation Quarters for making mushroom beds from the blocks you get from the farm, so you know what to expect from the Recycle Rummage.*

This is a personal mycelial “grapevine” event—not an internet event. You may invite your real world friends personally to attend with you with their potlucks and ferments, but this invite is NOT for sending out to other lists or otherwise pub-

licly. Folks that just want to raid the recycle pile or otherwise come to the farm without participating in this event should make a personal appointment with the farm on another day.

Admission is free for each person with a potluck and items for the barbecue and harvest ferments you have made to share with your fellow tasters.

We are ON Rain or Shine.

You may invite your personal friends - with their potlucks, BBQ grillables, and ferments.

You may bring your cameras for pix and vids.

You may buy fresh organically grown mushrooms at the farm.

You are welcome to bring your musical instruments like didgeridoos, juice harps, drums, etc. and have a jam session during the BBQ and Recycle Rummage.

Thanks, Ken

[litchfield.ken@gmail.com](mailto:litchfield.ken@gmail.com)

[litchfield dot ken at gmail dot com](mailto:litchfield_dot_ken_at_gmail_dot_com)

Far West Fungi Farm Field Trip Potluck Barbecue  
—Spring Equinox Sunday  
Sunday March 18<sup>th</sup> 12–3ish in Moss Landing near Watsonville

The Cultivation Committee of the Mycological Society of San Francisco is having our annual Far West Fungi Farm Field Trip Potluck BBQ to the organic Far West Fungi Farm in Moss Landing on Sunday March 18<sup>th</sup> from noon to 3ish. The Fermentation Club will be meeting there at the same time, too.

### ARRIVAL

There will be a greeter at the gate welcoming arrivals and directing them to the best locations



for parking.

After parking please gather at the front yard of the house with your potluck dish and/or items for the BBQ grill. In the front yard will be tables with cards and pens to label your contributions with your name and the name of your dish and any special particulars about its preparation. There will be folks transferring the potluck items to the side yard picnic area, and categorizing and arranging them for easiest access during the potluck, after the tours.

Please be sure to join one of the tours or remain in the front yard socializing area so as not to get underfoot with the food prep folks in the side yard.

### **FARM TOURS**

John and Toby Garrone, and their sons Ian and Kyle, who have their Far West Fungi shop at the Embarcadero Ferry Building in SF, grow white, gray, brown, pink, gold, and trumpet oysters, shiitake, nameko, pioppino, lion's mane, maitake, and reishi in several large warehouses along with some acreage of traditional crop plants that their employees grow organically for their own use. They have biologically active runoff ponds taking the overflow runoff from the farm and turning it back into frog habitat. The Garrones grow all their mushrooms certified organic on recycled materials. We will tour the farm to see the sawdust composting process, the mixing hall, autoclaves, sterile lab, growing halls, fruiting halls, etc.

Because the event has grown so popular there are usually over 200 people attending so we divide the attendees into several more manageable groups that each see the whole farm. If you arrive a little late there are usually one or more tours that you may join.

Please stay with your tour and we'll end them together at the front yard of the farm house so that all folks will be sharing the potluck in the picnic area together. If your tour finishes there

before the other tours, then hang out and socialize in the front yard and, if the food coordinators need help, please make yourself useful for the duties they may need.

Please wait for the potluck serving time call after all the tours have returned before trying to enter the potluck area.

Please arrive promptly at noon or a little before. This trip we'll have several concurrent options for tours. We would expect the Beginning and Intermediate tours to be the most populous: **BEGINNER TOUR**—for those who haven't been to the farm before, or would like the general introduction tour of the farm about the growing, harvesting, distribution, and selling of Far West Fungi's organically raised farm mushrooms.

**INTERMEDIATE TOUR**—For folks who have been to the farm before or are generally familiar with the operations and would like to know more about the farm's tricks and secrets for mushroom cultivation, wild and cultivated mushroom lore, and mushroom gardening with the free mushroom spawn blocks from Far West.

**ADVANCED TECHNICAL**—for specialist folks who would like the nuanced art and science details of how Far West organically grows their mushrooms for greatest efficiency and productivity and dealing with the inevitable problems that arise with such a major operation.

**STRAGGLER'S TOUR**—Please try to arrive on time but if you are late and can't catch up to one of the regular tours we do have one, or more, spur of the moment "Stragglers Tours" so you can still see the main aspects of the farm. Gather up all the late comers and see one of the tour coordinators about that after potluck time.

We would like to keep the tours coordinated so they all begin in different locations and don't coincide at any one point into crowd convergence. We expect to have them mapped out with this in mind.

This is a biannual event and if you miss something this time we will have another trip in October or March.

### **POTLUCK BARBECUE**

After the farm tour we will gather at the farm house for the big potluck BBQ. There we can socialize for a bit while each of the tours finishes and all folks can join the potluck meal together. The Garrones will have their big grill out for grilling and sampling their 12 kinds of organic farm fresh mushrooms and whatever grillables you bring.

Everything is free with admission of each attendee's pot luck item and/or slabs of something for the grill. You may invite your friends with their potlucks and ferments, too.

This is a true potluck; we don't make a list of who is bringing desserts or entrees, or salads, but it all works out. Please bring what you would like to share of your own making. It's a great place and event for mycelial networking.

Please deliver your potlucks, grillables, and ferments at the garden gate to the farm house when you arrive at the farm. If you have included a label about your dish or the recipe please bring it to the attention of the folks accepting the potlucks. There are always folks who want to know who made a particular dish and how, so please be prepared to share. It is a good idea to pre-slice or pre-cut larger portions of your offerings into smaller portions so more folks can sample them. And when serving yourself during the potluck please try to sample a little of everything and then go back for more after others have also been served. There is always plenty of food.

You can sit at one of the picnic tables or on the grassy lawn. If you bring your own folding chairs or stools you'll have the type of seating you are most comfortable with.

Most everyone cleans up after themselves, but

please do clean up your own and others areas, and please volunteer with the potluck coordinators to offer your assistance with any cleanup tasks.

### **FERMENTATION CLUB**

The Fermentation Club joins the field trip potluck for their regular fermentation meeting/taste testing/ferment comparisons. Ferments include, but aren't limited to, wine, beer, mead, kombucha, kimchee, sauerkraut, yeast rising bread, tempeh, yogurt, cheese, etc. If you would like to check out the club and try the brews, and contribute yours, bring them to share with your potluck or during the post tour pre potluck social period.

You may also come to the Counter Culture Labs Fermentation Station in the Omni Commons at 4799 Shattuck in Oakland most any Wednesday eve 7 til whenever for the Herbal Meadmaking class to learn all the basics and advanced fermentation techniques for any ferment. Check [meetups.com](http://meetups.com) for Counter Culture Labs.

For details about the Fermentation Club please check with:

David Gardella: [dagardella@gmail.com](mailto:dagardella@gmail.com)

[dagardella@gmail.com](mailto:dagardella@gmail.com)

or: [david\\_gardella@hotmail.com](mailto:david_gardella@hotmail.com)

[david\\_gardella@hotmail.com](mailto:david_gardella@hotmail.com)

### **RECYCLE PILE RUMMAGE**

After the tour and potluck we can rummage the recycle pile for mushroom compost and bring back as many once-harvested mushroom blocks as we can carry. We try to take as big of vehicles as possible to pick up as many mushroom blocks as you like. Bring big tough plastic garbage bags to sort and carry the various types. And/or plastic trash cans. And/or cardboard boxes. The pile is huge, like usually an eighteen wheeler or two or three, and the blocks have plenty of life left in them. They can be used to make organic mushroom beds in your back yard, school garden, or com-



munity garden that can continue fruiting for months with no watering during the rainy winter or a little watering, misting, and TLC in your spring and summer garden. Typically they may leap off and eat into other organic matter to grow more robust, and eventually decay into compost. We describe that process to you there, and on the Cultivation Blog of the [mssf.org](http://mssf.org) site, and below.

For safety's sake, please be respectful of other people and vehicles while rummaging, dodging mudholes, ducking flying blocks, and similar freegan behaviors. Some folks may be able to climb the pile better than others so when you find something you heard someone else was looking for, and you can share it, please do so.

This is a sharing, educational, social event.

Periodically, we have requests from attendees, or others that just show up, that only want to rummage the recycle pile, but not participate in the other activities. If this describes you, please choose a different day to make an appointment to visit the farm and pick up as many blocks as you like then, without interfering with this event.

### **FARM FRESH MUSHROOM PURCHASES**

You may also purchase fresh-from-the-farm organically grown mushrooms from the Garrones in the packing and shipping room at the farm.

Bring your cameras for pix and vids and lots of photo ops.

We're ON—Rain or Shine

We are mushroom people, among other characteristics, and this mushroom event is ON—rain or shine—so bring your rain gear if needed to get from warehouse to warehouse. Everything else is outside if the weather is good or under shelter if it is wet.

CARPOOL with each other please. Generally passengers pay driver \$5 for gas

### **DIRECTIONS**

(Please print them out to take with you—please look up the address on google maps also to see where you'll be going as there may be some road construction in the vicinity):

Far West Fungi Farm  
1186 Trafton Road  
Moss Landing, CA 95039  
(831) 728-5469

The farm is off of Highway 1 south of Watsonville (2 routes available):

1. South 280 to Hwy 85, follow to Hwy 17 (towards Santa Cruz) Hwy 1 South towards Watsonville, turn right on Jensen Road (at the old Dominic's Fruit Stand—now demolished for the widening of the road—there is much road construction in the vicinity of the Jensen Rd turnoff so be on the lookout) Right on Bluff Rd., right on Bluff, right on Trafton Rd. First driveway on the left.

2. 101 South past Gilroy, 129 west to Watsonville, South on Hwy 1 Right on Jensen Road (at the old Dominic's Fruit Stand—now demolished for the widening of the road—there is much road construction in the vicinity of the Jensen Rd turnoff so be on the lookout) Right on Bluff Rd, Right on Trafton Rd. First driveway on the left. •

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## Cultivation Quarters

Ken Litchfield

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This month we are pleased to have Sean Parnell and Jill Easterday as speakers talking about our cultivation oriented Bay Area Applied Mycology nonprofit organization. You can learn more about how the organization came about and it's many projects with East Bay Municipal Utility District and East Bay Parks and our lab with CounterCultureLabs at OmniCommons in the Temescal in Oakland.

We will also have an introductory Mushroom Cultivation Seminar on the previous weekend Sunday March 11 from noon to 3ish to kickoff the Far West trip the following weekend. It will be at Pollinate Farm at 2727 Fruitvale Ave in the Fruitvale of Oakland and you can go to this link for more info:

<https://www.verlocal.com/event/mycology>

### *Instructions for Mushroom Gardening— Using Far West Fungi Farm Mushroom Mycelium Sawdust Loaves*

#### **MUSHROOM GARDEN BEDS FOR BACK YARDS, SCHOOL GARDENS, OR COMMUNITY GARDENS**

If you join us on the Far West Fungi Farm Field Trip Potluck BBQ and bring back some of the mushroom sawdust blocks or loaves to use in your garden, here's some info on how to turn them into your own mushroom garden.:

There are generally 12 different kinds of mushroom blocks you will find in the Far West Fungi Farm recycle pile, their prevalence in the recycle pile based upon the types of mushrooms the farm grows the most.

The loaves with the leathery chocolate colored skin are Shiitakes. The rest that are white are most likely White, Brown, or Gray Oysters. Less com-

monly, Trumpet Oysters form white sheets of mycelium on the top of the block that often retain the thick cut bases of the Trumpet Oysters.

Less commonly, the loaves of Golden or Pink oysters should have some remnants of those colors on them. In addition, you may, by chance, have some of the less common Reishi, Maitake/Hen-of-the-woods, Lion's Mane/Crabalone, Pioppino, or Nameko perhaps recognizable by the remnants of fruiting bodies on the loaves.

These loaves have been harvested once at the first big flush of fruiting and then are removed from the fruiting halls to make room for more fresh blocks coming through. They are unpredictable for their next several fruitings, and not commercially useful, but they have much life left in them and are perfect for mushroom garden beds in your back yard, school garden, or community garden.

Using these blocks is similar to growing amaryllis flowers from predeveloped flower buds in the dormant amaryllis bulbs. If you know how to grow the amaryllis you can have continuing blooms in your garden or windowsill for years afterward rather than just one holiday season. Similarly, you can provide the right garden conditions and get the mushrooms to continue to grow for years. This method is an easy way to introduce you to growing mushrooms like regular garden plants.

#### **MUSHROOM BLOCK GARDEN INSTRUCTIONS**

First, cut any mushroom stems remaining on the loaves down to the surface of the sawdust so they don't continue decaying.

Next, to rehydrate them soak the loaves in water, preferably rainwater or de-chloraminated water (to the water add a tea/table spoon of pow-

dered garden clay, baked to sterilize in a cake pan at 300 degrees in the oven for 2 hours or so to deactivate the chloramine) in a wheel barrow, tub, or barrel with a weighted board on top to keep them submerged for 12–24 hours (not longer at one time as they may drown or go anaerobic). Some folks like to soak them in hydrogen peroxide water as it kills off the mold some, though this is an extra overhead step that isn't necessary. This should be no more than 0.3% (point three percent) concentration. That would be two, 1 quart bottles of 3% (three percent) H<sub>2</sub>O<sub>2</sub> from the drug store poured into a 5 gallon bucket and filled with tap water. After 24 hrs the H<sub>2</sub>O<sub>2</sub> decays to water and can be poured off into the garden. The water that is added to the hydrogen peroxide is pre-de-chloraminated.

In a shady, wind protected place, put the soaked loaves of sawdust bottom side down on a bed of chippy wood chips 6-12" deep and 3×3' or 4×4', or longer in length if you have more blocks. You want chippy wood chips from logs and branches as they are the better food for these wood eating mushrooms than leafy or twiggy stuff that doesn't last very long and contains more mold and bacteria. On top of the wood chips can be placed one layer of unwaxed cardboard as the bottom of the blocks may be more likely to leap off and grow into the chips if they are in contact with the layer of cellulose cardboard against the surface of the bottom of the loaf. The blocks should be placed side by side butted up against each other and they will often grow back together sideways, especially if they are all of one kind like shiitakes or oysters.

On top of the loaves of sawdust you should place fluffed up straw, excelsior, or draped burlap as a humidity layer for the mushrooms to sprout up into and not dry out. Excelsior is the stringy, spaghetti like, aspen wood fibers sometimes used in packaging material instead of styrofoam peanuts. If you use burlap, preferably in multiple layers,

you can place stakes in and around the bed to tent it above the mushrooms.

A simple way of taking care of the cardboard layer under the blocks and the humidity layer above the blocks is to place the loaves in unwaxed cardboard boxes on top of the wood chips. The blocks can be placed one layer deep in a cardboard box side by side in contact with each other filling the bottom surface of the box. The box should be the depth of the block height plus that much more to allow the mushrooms room to grow unimpeded above the loaves. The flaps on the top of the box can provide the humidity layer when the box is folded closed.

When the loaves are installed in your mushroom beds in a shady, non windy part of the garden, the rains will keep the blocks and humidity layer damp all winter long during the November to May rainy season with very little work on your part, except to harvest mushrooms. If the weather goes through a dry spell, or during summer, you may have to water periodically.

Ideally, the mushroom loaves will send out mycelial tentacles down into and through the cardboard to the wood chips to pick up more nutrients to add to the blocks. If they don't "leap off" they will at least continue producing mushrooms out of the sawdust remaining in the loaves until they are used up in a few months to a year, perhaps longer.

Your success may vary depending upon how fresh the blocks are and the type of mushroom and how regular the rains are in the season as extra watering maybe needed. Check through the straw/excelsior/burlap once a week or so for fruiting mushrooms and keep the humidity layer damp and fluffed so it doesn't get compacted down on the blocks.

Besides using them to make mushroom garden beds, you can break up the blocks fresh from the recycle pile and roll up the spawn sawdust into



damp cardboard and burlap and tie them with twine to grow into hanging mushroom pinatas. Or break them up and add them to bags of damp straw that has been pasteurized with 0.3% hydrogen peroxide solution. Or break them up and add them to soaked wood chips in burlap bags or cardboard boxes to grow into larger quantities of mushroom spawn that can be fruited in greater amounts or used to inoculate even large quantities of substrate.

All these mushrooms that Far West grows on oak heartwood sawdust blocks normally grow in the wild in the dead heartwood of hardwood trees. That is the raw cellulose that they are accustomed to devouring. Other typical organic garden materials that they particularly could feed upon and work well for mushrooms-in-your-garden-mulch are straw bale straw, burlap, unwaxed cardboard, wood chips, egg cartons, animal bedding, etc.

Agaricus button mushrooms typically are grown on manure compost, essentially broken down raw cellulose from the feeding of heartwood mushrooms. Shaggies and buttons can grow under your raw cellulose garden mulch materials at the bottom of the mulch where it is breaking down and being incorporated into the soil. •

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## Calendar

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*Monday March 5<sup>th</sup> 7pm*

**CULINARY GROUP DINNER**

Hall of Flowers, 9th and Lincoln,  
Golden Gate Park, San Francisco, CA

*Sunday March 11<sup>th</sup> 12–3ish*

**MUSHROOM CULTIVATION SEMINAR**

Pollinate Farm 2727 Fruitvale Ave.  
Oakland, CA  
<https://www.verlocal.com/event/mycology>

\*\*\*\*Members Only—Not for Website Calendar\*\*\*\*

*Sunday March 18<sup>th</sup> 12–3ish*

**FAR WEST FUNGI FARM FIELD TRIP POT**

**LUCK BBQ**

Moss Landing, CA

*Tuesday March 20<sup>th</sup> 7pm*

**MSSF GENERAL MEETING**

Hall of Flowers, County Fair Building, 9th and  
Lincoln, Golden Gate Park, San Francisco, CA

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Mushroom Sightings  
Rivkah Khanin, Watsonville

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All sighted February 25th, stunted and half-dried out in a pine-oak woodland



*Amanita magniverrucata*



*Suillus?* Under rockrose near oak



*Hypholoma fasciculare*



*Amanita velosa*



*Amanita novinupta*/ Blusher



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# Mushroom Sightings

Rivkah Khanin, Orick

February 12, tanoak



*Yellowfoot and Hedgehog*



*Craterellus tubaeformis/Yellowfoot*



*Hiding Hedgies/Hydnum umbilicatum*



*Heterotextus alpinus*



*Microglossum viride/Green Earth Tongue*



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Mushroom Sightings  
Pascal Pelous, Salt Point SP

February 3



*Gomphus clavatus*



*Craterellus tubaeformis*



*Craterellus calicornucopioides*



*Leotia lubrica*

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## *Mycena News Submissions*

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Please do send in your submissions for the December Mycena News pronto. The new monthly official deadline is now midnight the 20<sup>th</sup> of each month. (Any month that the 20<sup>th</sup> falls before or on the general meeting the deadline will be the Wednesday after the general meeting, ie Nov 22 2017, Feb 21 and Mar 21 2018)

This does not mean to wait until the 20<sup>th</sup> of each month to turn in your stuff; it means that is the deadline and you should shoot for getting it in starting by the first of the month.

If you have something that is dependent on the general meeting like photos of the mushroom ID table or the hospitality preparations, etc. you now can get that in before the deadline.

Please email your submissions to:

[mycenanews@mssf.org](mailto:mycenanews@mssf.org)

Please use this MN email address as, if you send it to newsletter individuals, it can get lost when we try to search down all the submissions if they aren't submitted to the official email address.

Best format is to "save as" a Microsoft Word Document, 97-2003, with a minimum of formatting in the doc. You may also use a "notepad" style document with only "plain text."

We ask that you please follow these conditions:

- Please DON'T use any ALL CAPS.
- Please DON'T use any indents, tabs, or bullets.
- Please DON'T use any bolding, underlining, or any other italics besides:
- Please DO include italics for scientific names or foreign words.
- Please DO use single spaces between words and ends of sentences.
- Please DO use ONLY left justification for all paragraphs, titles, signoffs, etc.
- Please DO use 11pt New Times Roman font if you have it, but NOT multiple fonts or unusual fonts or multiple sizes.

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As we get submissions they are each incorporated into a MN masterdoc with certain in-house MN master formatting for the final design layout. The design layout software removes all previous formatting from the masterdoc, so any extra formatting you insert, beyond the above parameters, only complicates the prepping of the masterdoc, so please DON'T do that, and DO follow the above submission conditions. •





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## MYCENA NEWS

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