



January 21
General Meeting Speaker



Taylor Lockwood

“The Greatest Show on Earth:
Sticks, Leaves and Logs”

Taylor Lockwood grew up near Seattle in an art-aware environment and took to music at an early age. When he was 21 he moved to California to start a band.

After three bands and seven years of L.A.’s heat and smog, he set out looking for a cooler and greener place to live.

He moved to Mendocino, where he “discovered” mushrooms, bought a camera, and started taking photos.

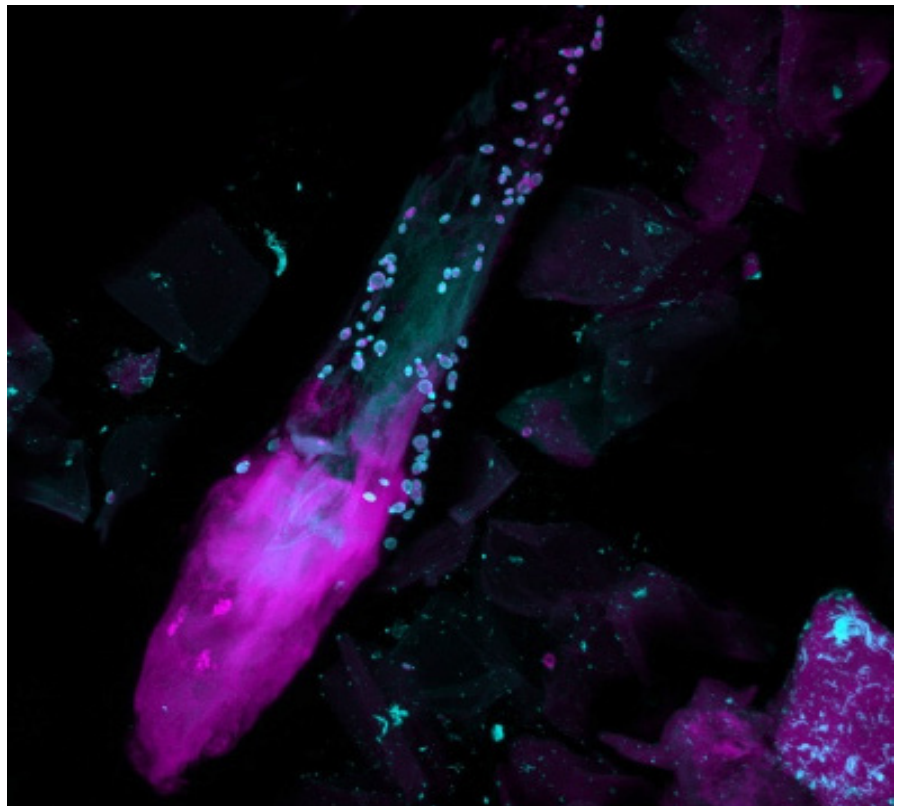
Praise for his work and vision to promote the beauty of mushrooms has gained him acclaim with mycologists, mushroom enthusiasts, photography critics, and nature lovers around the world.

His work has appeared in *The New York Times*, *The Washington Post*, and many other publications. Like many other amateur and professional mycologists, Taylor is a pioneer on the frontier of discovery and appreciation of mushrooms and other fungi.

MycoDigest:

Fungus Among Us! Body’s Microbes Mapped

Tanya Lewis, Lifescience staff writer



Human skin is host to a diverse array of microbes. Shown here are fungi (light blue) surrounding a human hair within the skin. Photo: Alex Valm, PhD

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A new map of the fungal species lurking on human skin reveals the most diverse communities can be found on — you guessed it — the bottom of the feet.

Genetic sequencing found the fungal genus *Malassezia* dominated on most of the core body regions and arms. The heel, toenail and toe web (skin between the toes), by contrast, supported highly varied fungal communities. Imbalances in these populations may lead to athlete’s foot and other fungal diseases, the researchers say.

The skin serves as a barrier to pathogenic microorganisms, but is also home to a rich array of harmless microbes. Until now, most efforts to study the skin’s microorganisms have focused on bacterial species, but fungi (which are a distinct biological group) form a significant part of these skin communities.

Continued on page 3

PRESIDENT'S POST

Greetings MSSF Members!

Happy New Year, and a reminder that membership dues for most of us are due by December 31st, depending on your membership plan. Renewals are sent out automatically by our membership chair **Nathan Heilman**. If you have any questions you can contact him at Membership@MSSF.org

The annual foray to the Mendocino Woodlands Camp in November was a great success! It was quite dry but we still collected over 100 different species of fungi. I want to thank the staff, volunteers, and participants for making the weekend fun, as well as educational. This was my fourth year organizing the event, and I am committed to doing it for one more year, then I will be looking for someone else to step up and lead!

The dates for camp next year will be November 14-16. The main speaker on Saturday night will be the author **Langdon Cook**. I have hired the same great chef, plus we will have another great raffle and cooking demonstration. Hopefully we will receive more rain earlier next year and we can continue the tradition of "Food, Forays, and Fun".

The 44th annual Fungus Fair in December at the Hall of Flowers in Golden Gate Park was also a great success! Mainly due to the organizers, and the large number of volunteers who donated their time. I want to especially thank co-chairs **J.R. Blair** and **Stephanie Wright** for organizing the fungus fair again this year. I also want to thank all council members, especially **Tyler Taunton**, and every leader and volunteer who donated their time and expertise to make the fungus fair a success again this year. This was the first time in many years that the fungus fair has been held at the Hall of Flowers. The art for the fungus fair poster and shirts this year was designed by artist **Kristin Meuser**. Both items were quite popular and sold briskly.

We are planning on having next year's fungus fair in the same location, depending on the availability of the facility. (Mark your calendars!)

Another annual event this December was the MSSF Holiday Dinner. This year it was again held at the Hall of Flowers in Golden Gate Park. The dinner this year was a gala pot-luck fungal feast with live old time music provided by member **Vicky Frankel**. I want to thank all the volunteers who assisted me in organizing and decorating for the dinner this year. The council is looking for a volunteer to step up and organize the dinner for next December. Any takers?

Taylor Lockwood will be our guest speaker in January. His new presentation is called: "The Greatest Show on Earth: Sticks, Leaves and Logs".

NOTE: Due to a scheduling conflict, the February General meeting at the Randall Museum will be held downstairs in the Buckley Room from 7 to 10 p.m., instead of in the Theatre.

I hope to see many of you in the forest soon, or at a future MSSF event!

--Curt Haney, President@mssf.org

CULINARY CORNER

THE CULINARY CORNER WELCOMES THE NEW YEAR, 2014!

Well, I have to admit I am glad to see the rear end of 2013. Terrible fires, drought, nasty politics and a dearth of fungi here in the Bay Area—not a nice year in many ways, 2013. And here I sit in a small room, the day beautiful, cold and clear but no rain in the forecast. Ah well, it's always fun to be in the kitchen, which is where I spend an inordinate amount of time these days.

The Winter Holidays 2013 issue of *Edible East Bay* features a lengthy and beautifully done article which focuses on mushrooming in the Bay Area. The MSSF is prominently mentioned. The article is well-written and comprehensive. It describes mushrooms, foraging, myco-remediation, myco-education, garden and farm mushrooms, landscaping and urban growth mushrooms and even asks "can edible mushrooms save the world?". On top of all that there are several very nice recipes. Get yourself a copy; you'll enjoy it greatly.

Edible mushrooms were not in great abundance at the November MSSF Mendocino Woodlands foray. But, through trade, and some nice finds of chanterelles and a few other species by forayers, we had lots to cook and enjoy at the al fresco cookout and bonfire (both before dinner and after) at the *Myco Mendo Mondo* extravaganza.

Our caterer also used many mushrooms and royally fed the big group. So, despite the sparse amounts of edible fungi in the woods, we still had a weekend of grand feasting on our beloved fungi.

The appetizers served al fresco Saturday night included a delicate cream of mushroom soup made with a variety of mushroom species cooked by Andy Still. The big barbecue was fired up and shiitake and matsutake were grilled and lion's mane was sautéed for everyone to taste. Very convivial, very tasty. And, after our lovely catered dinner the big commercial kitchen became the province of the wild and crazy *Myco Mendo Mondo*, a chance for the adventurous to experiment (with guidance, of course) with lesser-used culinary mushrooms and with new ways to prepare them.

It was also a venue for members to show off their own artisanal products. We observers and cheerleaders as well as the cooks got a chance to try William's incredible whole-hive honey mead, Alison's Ethiopian mead which she made with a special bitter ingredient imported from Ethiopia, and David E's homemade brandy, bitter orange eau-de-vie and

Continued on page 5

Mycodigest continued

Feet love fungi

In the study, scientists took skin scrapings from 10 healthy adults at 14 different sites on the body. They sequenced the DNA from the swabs. In addition, the researchers isolated more than 130 fungal strains from the genera *Malassezia*, *Penicillium* and *Aspergillus*, and grew them in the lab.

The genus *Malassezia*, which may cause dandruff, was the most abundant type of fungus at all 11 core-body and arm sites, results showed. These areas included the inner elbow, palm, space between the eyebrows, back of the head, nostril and forearm, among other spots. Core-body sites, such as the chest and abdomen, had the fewest types of fungi, ranging from two to 10 genera.

The three foot sites — heel, toenail and toe web — contained much greater fungal diversity, with populations of *Malassezia*, *Aspergillus*, *Cryptococcus*, *Rhodotorula* and *Epicoccum*, among others. Overall, the heel had the most diverse fungal makeup, with about 80 fungal genera. One study participant had an especially diverse array of fungi. This person had taken a course of oral antifungal medication for a toenail infection seven months prior to the study. The unusual fungal diversity suggests that either an imbalance in the fungal community was causing the stubborn toenail infections, or that changes in the microbe composition due to the medication continued even seven months after stopping treatment, the researchers say. The results demonstrate that human skin is capable of harboring a highly varied fungal population.

When Fungi Go Awry

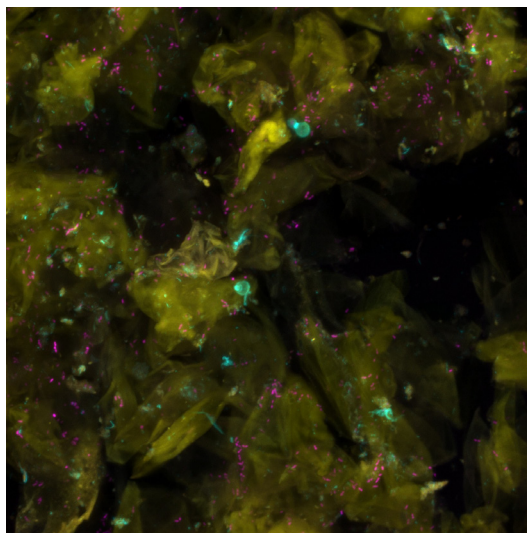
The researchers also sequenced bacteria on the skin. The results confirmed previous findings for skin bacterial makeup in healthy people. In contrast to fungal populations, the most diverse bacterial populations were found on the arms. The person with abnormal fungal diversity appeared to have a normal distribution of bacteria.

The study of the skin's native fungi has important implications for infection and disease. About 20 percent of the study participants showed signs of possible foot fungal infections, and previous studies have shown up to 60 percent of healthy people may harbor such infections.

Fungal infections affect 29 million North Americans. Several factors influence the prevalence of fungal infections, including population and climate. Antifungal medications can have dangerous side effects, and new treatments that target fungal imbalances are needed, the researchers say.

Author Bio

Tanya Lewis joined the LiveScience staff in 2013. She received a graduate certificate in science communication from the University of California, Santa Cruz in 2012. Before that, she earned a bachelor's degree in biomedical engineering from Brown University. She has interned previously at Wired.com, Science News, Stanford Medical School, and the radio program Big Picture Science. To find out what her latest project is, you can follow Tanya on Google+.



Upper layers of human skin (cells fluoresce yellow) with bacteria (magenta) and fungi (light blue).
Photo: Alex Valm, PhD



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Please e-mail photos, comments, corrections, and correspondence to mycenanews@mssf.org

To subscribe, renew, or make address changes, please contact Nathan Heilman: Membership@MSSF.org or (415) 320-4237.

Past issues of *Mycena News* can be read online at www.mssf.org

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FUNGUS FAIR THANK YOU

J.R. Blair

Once again, thanks to our many excellent volunteers, the 44th annual MSSF Fungus Fair was a great success. We ended up with over 800 total paid attendees which is not bad for the first time in many years back at the SF County Fair Building, one day only, and a clear day (we expect more people on rainy days). First of all, I want to thank **Kristin Meuser** who did the art and design for our beautiful poster and T-shirt. Thank you to all the volunteers who distributed the posters and to **Toni Kiely** for distributing the lawn signs. Thanks to **Brennan Wenck** we have a beautiful banner that was out in front of the Building on Sunday. Special thanks goes to **Alice Sunshine** for spearheading our efforts to get the word out in the media. Thanks go to **Toby Freedman, Chris Schoenstein, Mino de Angelis, and Wade Leschyn** for leading forays (I may have missed some of you in this category – my apologies); and to all the folks that helped bring mushrooms to the Fair, whether on an organized foray or on their own. We are perennially grateful to **Jim Miller**, our duff czar, for bringing in bags of oak leaves and pine needles.

Many thanks to **Dennis Desjardin, Mike Wood, Fred Stevens, Tom Bruns, Else Vellinga, Norm Andresen**, and everyone else who helped with the sorting and identification process as well as all of the volunteers who set up the specimen tables, staffed those tables during the fair, and worked the mushroom identification table for the public.

Tremendous thanks go to **Al Carvajal** and his team for feeding the volunteers Saturday night and Sunday with help from **George and Jane Collier, Bill and Carol Hellums, Polly Shaw, Paul Lufkin** and anyone else that I missed. **Monique Carment** stepped up and secured the required Fire Department and Public Health Department permits – great job, Monique. We are indebted to **David Eichorn** for organizing the soup sales and to those of you who made the many delicious soups (this is our biggest money-maker – thank you all!).

We thank **David Campbell, Todd Spanier** and **Seth Petersen** for entertaining the public with their cooking expertise. In addition, **Dorothy Beebee's** dyeing demonstration was a big hit. Thanks to everyone who helped with the book and T-shirt sales headed by **Kevin Sadlier**. Our esteemed Treasurer, **Henry Shaw** deserves thanks for dealing with the treasury throughout the weekend. Thanks go to **Curt Haney** for his expert coordination of all the vendors for the fair and to the vendors themselves for providing excellent mushroom related items for sale.

We had an excellent suite of speakers: **Else Vellinga, John Muir Laws, Alan Rockefeller** and **Kat Harrison**. Many thanks go to **Ginny Garrett** and her helpers for building and staffing the woodland display, a keystone of our event. Special thanks to all of the specialty tables and all the folks who made them such popular rivals to all the other wonderful attractions at the fair. At Beginning ID **Paul Koski, Brennan Wenck** and **Jackie Shay** provided an excellent introduction to the world of mushrooms. Toxicology and Ecology tables were expertly organized and staffed by **Jane Wardzinska, Chris Thayer** and **George Willis**. Thanks to the members of the **California Lichen Society, Sonoma Mycological Association, and Radical Mycology** members for their informative and interactive tables. Thanks goes to **Alan Rockefeller** at the Psychoactive table for his reliable and authoritative presentation on a popular topic. Thanks to **Mo-Mei Chen** and her helpers for her wonderful display of Medicinal Mushrooms. And for an excellent display on Cultivation and for setting up and selling mushroom kits thanks go to **Ken Litchfield** and his acolytes from Merritt College and beyond.

One of the most popular places in the Fair was the Family Center. **Karen Rusiniak** along with **Sheila Harman** did a fantastic job putting together fun and interesting projects for the many kids that came to the Hall for the weekend. Thank you to those of you who helped break down the Fair. I am particularly grateful to **Mino de Angelis** for the use of his truck to move the heavy stuff from the storage unit and back – he started earlier on Saturday and worked later on Sunday than anyone else. Another invaluable member of our Fair team, **Tyler Taunton**, did yeoman's work in getting materials for the woodland display, arranging the disposal of all of the organic waste we generated (Mino helped with that, too), and a bunch of behind the scenes stuff that I am not fully aware of.

Finally, I want to express my deepest thanks to two people without whom the Fair would not have happened: **Stephanie Wright** for being the best volunteer coordinator one could hope for and to **Curt Haney** for being proactive in getting the venue established and being a liaison with the S.F. Parks and Recreation staff. Both were so supportive and positive throughout the process.

We had over 200 volunteers for the weekend and you all deserve thanks, even if I did not list your name here. We depend upon you immensely. Look for an invitation to the Volunteer Appreciation Party later in the spring.

Happy New Mushroom Year!

Culinary Corner continued

chocolate candies laced with chilis. Other offerings were probably there also but I missed them as I went to bed, finally, while the cooking and tasting continued into the early morning. Attention, you who make your own artisanal food products: bring some up to the Mendocino foray. There's nothing like the appreciation of lovers of good food. It's a great place to share and learn.

Under Norm's tutelage, the big pressure cooker was fired up for canning mushrooms. A pressure cooker is required to keep us safe from botulism when canning mushrooms. Norm and his energetic crew cleaned and canned honey mushrooms, chicken of the woods, hedgehogs and oyster mushrooms, separately, using various techniques to see which was best. Meanwhile, David G. worked with others making "Candycapple", hard apple cider flavored with candy caps. Ken and his crew made prickly pear mead. Santer, Seth, Sarah and Alison made 5 kinds of dips using chanterelles, "Royal Velvet" Chanterelles (Pig's Ears), Scarlet Lace Chanterelles (*Gomphus floccosus*), hedgehogs (thanks so much for sparing us a frou-frou name for these), and specially prepared *Amanita muscaria*. The idea behind creating the preparations was to use only one kind of mushroom so tasters could get a true understanding of the individual mushroom's flavor. Many of Ken's Merritt College students were in the kitchen so we had a fusion of interest in mushroom cultivation and in the process of fermentation, both of which he teaches with David G., in addition to encouraging general interest in wild fungi.

The MSSF Fungus Fair brought together many people interested in all aspects of fungi. Putting on the Fair involved much work by many people from conception to completion. The Fair was big success despite it being a remarkably cold day in San Francisco and there being fewer than usual numbers of wild fungi on display. The displays, art, lectures, demonstrations—everything was stellar. All those dedicated volunteers who made the Fair happen were well fed. We owe our thanks to **Al Carvajal**, **Lisa Bacon**, **the Hellums**, **Toni Kiely**, **the Colliers** and **Paul Lufkin** for feeding us all.

Fairgoers also were well fed with the delicious array of soups made by MSSF volunteers. **Jeanette Larsen** made her mushroom barley soup, **Zoe Amey-Caldwell** made lima bean with ham and candy caps, **George Collier** made a vegan vegetable barley soup, **Vicki Frankel** made a cream of mushroom soup, **Pascal Pelous** made his Thai coconut mushroom soup and **the Manuels** made a creamy mushroom soup. The soups sold out very quickly as they were so good and the day was so cold. A steaming bowl of soup was perfect.

The culinary mushroom that seems to be predominant in forays and in local greengrocers this year is the chanterelle. Though I realize that I have featured chanterelle preparations often in this column I'm going to do it again. Here is a recipe for chanterelle *rillettes*. *Rillettes* are made most often with pork but also with poultry or rabbit. They are used as a spread on bread and served at room temperature. Chanterelles make a nice vegetarian version. I made this and took it to a Thanksgiving feast. It was a hit.

Chanterelle Rillettes

Ingredients:	1 tablespoon (or more) of fresh lemon juice
2 sticks of butter at room temperature	1 tablespoon tomato paste
2 tablespoons of extra virgin olive oil	1 teaspoon packed finely grated lemon peel
12 ounces of fresh chanterelles, cleaned and coarsely chopped	3 tablespoons chopped fresh parsley
1 minced garlic clove	Toasted baguette slices
¼ cup dry Marsala	

Melt 6 tablespoons butter in a heavy large skillet over high heat. Add mushrooms, sprinkle with salt and pepper. Saute until the mushroom are tender and getting a bit of color, about 5 minutes.

Stir in garlic, then Marsala, lemon juice, tomato paste and lemon peel. Simmer until Marsala has evaporated. Cool until no longer hot to the touch. Transfer mushroom mixture into a food processor.

Add the parsley and 10 tablespoons of butter. Process until the mushrooms are finely chopped. Season to taste with salt, pepper and more lemon juice, if desired. Transfer to a small bowl. Cover and refrigerate overnight so the flavors develop.

You can make this a week ahead if you keep it in the fridge. Serve it with the baguette slices. Crackers are good with it also.

MSSF MENDOCINO CAMP 2013

Food! Forays! & Fun! We did it again! The annual MSSF Mendocino Woodlands Camp was held in November at Camp #1 in the Mendocino Woodlands, California State Park, a designated national historic site. 125 campers attended, supported by a staff of 25 fabulous volunteers. A few dedicated staff members and I arrived on Thursday and prepared the camp for our guests; there are many little things that need to be done to make the camp a success each year.



Don Hughes' family enjoyed "Food, Forays & Fun"

After breakfast on Saturday, everyone made a sack lunch to take on one of the six forays that headed out into the forest in search of the elusive fungi. There was not a lot of rain this year and conditions were quite dry. However, to everyone's surprise, over 100 different species of fungi were collected between the six forays.

While everyone was in the forest on Saturday, **Stephanie Wright, Andy and Gail Still** and I were preparing mounds of shiitake and matsutake for the grill, plus making a huge pot of homemade soup that contained six different kinds of mushrooms. All of this food was prepared as appetizers for the returning foragers, who had been out in the forest all day. We started cooking at 3 p.m. and finally got finished at about 6:30 p.m. **Seth Peterson** also grilled up lots of homemade bread to go with the soup and to top it off, **Polly Shaw, Roy Coto, Janet Dudley, and Peter Griffin**, all members of the S.F. Barbary Coast Dive Club, of which I am also a member, grilled up over 40 pounds of fresh mussels collected that day. On top of all of that came another great dinner, which was enjoyed by all.

After dinner, we all made the trip down the hill again to the dance hall to hear **Brian Perry** talk about the mushrooms of Hawaii, followed, by the big raffle, which many have come to expect and enjoy as well. There were many winners! Most campers headed for their cabins after the raffle, but many headed to the kitchen to partake in Ken Litchfield's and David Gardella's annual Saturday night/Sunday morning, what I like to call, "Myco Mendo Madness"—which Ken calls by a different name. Anyway, everyone who attends has a blast and it can sometimes last into the wee hours of Sunday morning.

After breakfast and lunch making on Sunday morning, **J.R. Blair** gave a talk at the specimen table followed by everyone cleaning up and packing to depart. The volunteers did a great job cleaning the camp and we were all out by 11 a.m. and on the road home. Planning for next year's Mendocino Camp event has already started. The dates for camp next year are November 14-16. I have already hired the same chef, and the main speaker will be the author of "Fat of the Land", and "The Mushroom Hunters", **Langdon Cook**. We will also have mushroom soup and appetizers again on Saturday afternoon and another "big raffle".

Mark your calendars, and look for the announcement on September 1, 2014, to sign up for more "Food, Forays & Fun"!

Curt Haney--Mendocino Camp Director and MSSF President

The weekend started off with an early bird camp foray on Friday afternoon led by **Ken Litchfield** and **David Gardella**. Campers were assigned to one of 46 cabins in the forest followed by shared appetizers in the main lodge. The appetizers this year on Friday night were terrific; we almost didn't need dinner, which came next. Our chef **Deb Dawson** and her crew from Good Thyme Catering fed us like kings and queens. Mushrooms were included in most all parts of the meals and were provided by the **Garrone family** at Far West Fungi. After dinner we all went down the hill to the dance hall to enjoy a talk on the flora and fauna of the Mendocino County coast, given by the camp naturalist.

HOSPITALITY CORNER

Those of you who attended the November general meeting had the pleasure of appetizers from guest chef **Pascal Pelous**, a knock-out combo of (1) Chanterelles & Smoked Duck Breast Risotto [Ingredients: chanterelles (from Berkeley Bowl), smoked duck breast, short rice, onion, shallot, garlic & fresh turmeric, mascarpone, butter, mushroom, chicken and vegetable broths, white wine, olive oil, salt and pepper, parsley], and (2) stuffed shiitake with duck bacon, pine nuts & cheddar [Ingredients: shiitake (from Berkeley Bowl), shallots, duck bacon, garlic, ginger, chile, Welsh cheddar, basil, parsley, and salt and pepper]. Many thanks, Pascal!!

Now onward to 2014, and

HOSPITALITY NEEDS YOU!

For the past few years, we have enjoyed mushroom-based snacks and complementary wine during the pre-meeting hospitality hour, but that was dependent on volunteer chefs stepping up and making appetizers. At this moment, there is one chef who has committed for 2014, leaving four open dates. If no one volunteers, the hospitality offerings will be relegated to Ritz crackers and fruit punch, a step down all around. So, if you would like to join the ranks of appetizer volunteers, please email one of the Hospitality co-chairs: **Eric Multhaup** at mullew@comcast.net or **George Willis** at george_willis@sbcglobal.net.



Pascal Pelous, guest chef at November's General Meeting

MSSF Scholarship Announcement

The Mycological Society of San Francisco offers scholarships to full time graduate students majoring in mycology who are attending colleges and universities in northern California.

These scholarships vary in amount from \$500 to \$1,500 and are given in the name of Esther Colton Whited and Dr. Harry Thiers.

All research proposals are welcomed, but special consideration will be given to taxonomic studies of the higher fungi of the Pacific States.

Requirements include two letters of recommendation, one from a professional mycologist, a brief statement describing the research project, and agreement to present the results at a general meeting of the MSSF.

Send inquiries/materials to J.R. Blair at 895 Sierra St, Moss Beach, CA 94039; email: jrblair@mssf.org.

Deadline for applications is January 31.

Mycological Society of San Francisco
c/o The Randall Museum
199 Museum Way
San Francisco, CA 94114

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"A World of Wonder at Your Feet"

January 2014, vol. 65:05

MSSF Calendar January 2014

Monday, January 6, 7 p.m. - Culinary Group Dinner
County Fair Building, Golden Gate Pk., 9th & Lincoln, S.F.
"Italian Peasant Dinner": Italian chicken stew over teleme cheese and polenta (vegetarian version as well), salad and dessert. Pre-registration required for attendance. See calendar section at www.mssf.org. Email culinary@mssf.org to volunteer. Next culinary dinner February 3.

Sun., Jan. 12, 10 a.m. - Beginner's Foray — S.F. Watershed
S.F. Watershed, Edgewood Rd. entrance, Cañada Rd., Woodside, CA Contact J.R. Blair: 650-728-9405

Tuesday, January 14, 7:30 p.m. - MSSF Council Meeting

Tuesday, January 21, 7 p.m. - MSSF General Meeting
Randall Museum, 199 Museum Way, San Francisco.
7 p.m. - Mushroom identification and refreshments.
8 p.m. - Speaker: Taylor Lockwood

Tuesday, February 11, 7:30 p.m. - MSSF Council Meeting

Tuesday, February 18, 7 p.m. - MSSF General Meeting
Randall Museum, 199 Museum Way, San Francisco.

Check the MSSF online calendar at:
<http://www.mssf.org/calendar/index.php>
for full details, latest updates
and schedule changes.

MSSF Volunteers Needed

Join the Council leadership, learn the inner workings of the MSSF and help make decisions that shape the future of the society. Do your part by contributing your time to a 100% volunteer organization!

Librarian Co-Chair: Volunteer to assist the head librarian catalog and check library books in and out of the "Bill & Louise Freedman MSSF Library" during monthly general meetings at the Randall Museum.

Hospitality Chef: Volunteer to make appetizers for the hospitality hour preceding the monthly general meetings. Please email one of the Hospitality co-chairs:
Eric Multhaup at mullew@comcast.net or
George Willis at george_willis@sbcglobal.net.

To learn more about volunteering for these or other council and committee positions, go to: www.mssf.org members-only area, file archives, council member position descriptions. Or email: President@MSSF.org

Remember, our great, ALL-VOLUNTEER organization would not survive without volunteers!

The submission deadline for the February 2014 issue of Mycena News is January 15th. Send all articles, calendar items and other information to: mycenanews@mssf.org