

MYCENA NEWS

OCT 2018
VOL 70:02

Submissions for the November newsletter are due by October 20th

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OCTOBER GENERAL MEETING:

Tuesday, October 16th, 2018

7-10pm

Buckley Room/ Randall Museum

Autumn Summers: Trees of Northern California and the Mushrooms That Love Them & Common Edible and Medicinal Plants

AS YOU BEGIN your journey foraging for mushrooms it's helpful to learn where you are most likely to find them. Trees create much of the habitat for the many delectable edible, medicinal, and dye mushrooms found in Northern California. Learn how to identify the common trees that make up the beautiful forests in our region and the common fungi that often partner with them. Intended for beginners, but all are welcome.

While it's easy to focus on our fungal friends when out in the woods, there are many other

interesting species growing with them including California Bay, Yarrow, Huckleberry, Stinging Nettle, Oaks and more. Come learn about our local edible and medicinal plants that you may be walking by on your search for that perfect mushroom.

Inspired by the natural world since childhood, Autumn has studied herbalism and ethnobotany for over 25 years focusing on the plants, seaweeds and mushrooms of Northern California. Currently she teaches the uses, identification, cultivation and harvesting of local edible and medicinal

plants at the California School of Herbal Studies (www.cshs.com). She guest teaches at Ohlone Center for Herbal Studies, Pepperwood Preserve, and Gathering Thyme, and is an herbal consultant for the herbal company Herb Pharm. •

Hospitality

Eric Multhaup



AT THE SEPTEMBER general meeting, Eric Multhaup provided roast shiitake spread on baguette slices with a cucumber and fresh mozzarella garnish. The ingredients and approximate amounts were:

24 medium-large Shiitake, roasted with a very small amount of oil and lots of herbes de provence;
2 large Fennel bulbs;
1 large Celery root;
2 medium Onions;
2 tsp of fresh Thyme;
2 tsp fresh Tarragon;
zest of 1 Lemon;
and juice of half that lemon.

I roasted the fennel, celery root and onion to tenderness, then blended the whole concoction to get a smooth consistency. The slice of persian cucumber on tops adds crunch. The mozzarella didn't add much imho, and next time I will likely substitute small feta cubes.

YOU TOO can be a guest chef, just contact Eric Multhaup or George Willis, the hospitality co-chairs, at hospitality@mssf.org. We provide up to \$80 reimbursement for ingredient purchases; a variety of beverages to go with your appetizer; and set-up and clean-up at the Randall. •

President's Post

Tyler Taunton

HELLO MSSF MEMBERS,

Rain is in the forecast today! Keeping my fingers crossed for a fruitful season.

I'd like to extend a big thank you to Damon Tighe for his presentation at the September general meeting. I'm feeling inspired by ways of incorporating mycology into high school science classes; I certainly wish it was part of my own high school experience.

I'm looking forward to hearing this month's presenter Autumn Summers... learning about tree associations is a valuable part of mushroom hunting.

I hope many of you got to sign up for Mendo Camp when registration opened yesterday. If not, there are still some spots open! It's truly one of my favorite weekends of the year. Remember to apply for a picking permit soon.

Looking forward to seeing you on October 16th at the general meeting; hopefully we'll have a filled up specimen table to look over.

Stay Fungal, Tyler

Fall Fungus Among-Us

IT'S OFFICIAL! FALL is here and with it thoughts of perhaps another shot at a plentiful mushroom season. If you are like me, you have been vicariously viewing other peoples mushroom hunting success' in other more damp locales. Although I 'like' these posts, secretly I am quite jealous of others' foraging savvy. Last year was a total bust for me fungally speaking. I have of course high hopes for this coming season. Go forth and do your best rain dance folks!



Black Trumpet—*Craterellus cornucopioides* M.Evans

With Halloween right around the corner, I'd like to share the recipe for the dish that is one of my favorite recipes to make at this time of the year. It has the requisite orange and black hues to enliven a seasonal dinner.



RAVIOLI WITH BLACK TRUMPET & BUTTERNUT SQUASH

2 T. Extra Virgin Olive Oil
2 Leeks washed thoroughly and diced
1 lb. Black Trumpet, cleaned & chopped
1 large Butternut Squash, cut in half, drizzled with olive oil and roasted
One 4oz log of Chevre
4 cloves Garlic, finely minced
Small handful of Sage leaves, finely chopped
Salt & fresh ground Pepper to taste

1 package Wonton or pot sticker wrapper
1 Egg beaten

4 oz. Lemon Juice
8 T. EVOO
2 cloves Garlic minced
Grated Parmesan cheese

To make the stuffing, lightly sauté the leeks in olive oil. Remove from pan and add the cleaned black chanterelles. Cook until they have released their liquid. In a bowl, add the room temp chevre, garlic, chopped herbs, leeks, mushrooms and the roasted/mashed squash. Add salt & pepper to taste. Mix gently.

Place stuffing in a ziplock bag. Zip the bag shut making sure to get most of the air out. Cut a small hole in one corner of the bag.

Lay 6 sheets of pasta wrappers on a clean dry cutting board. Egg wash the sheets. Pipe a small amount of filling onto each sheet of pasta without overfilling! Egg-wash the top piece and lay over the bottoms, pressing gently to seal the ends. (Make sure there are no air bubbles!) Fill until you have run out of either stuffing or wrappers. Be careful not to overlap the raviolis or they will stick together.

Bring 3 quarts of salted water to a boil. Add raviolis to the water one at a time. Stir gently so they don't stick together. Remove with a slotted spoon when they float.

To serve, drizzle with EVOO, Meyer lemon juice, garlic, and sprinkle the grated Parmesan on top.

Good luck and see you at the October Culinary Chapter dinner! •

October Culinary Group Dinner

Event Name: **A TUSCAN MEDLEY**

Captain: Carol Reed

Main Dish: *Scalopini w/ Mushrooms*

Vegetarian Main Dish: *Cranberry Bean Pasta Fagioli*

Side Dish: *Mushroom Risotto*

Side Dish: *Spinach w/Garlic & Mushroom Bits*

Salad: *Italian Greens*

Dessert: *Candy Cap Biscotti*

Coffee & Tea

Event Date: 10/01/18

Event Time: 7:00 p.m.

Hall of Flowers (County Fair Building)

9th Avenue & Lincoln Way

Golden Gate Park

San Francisco, CA

The MSSF Culinary Group, an all-volunteer committee of MSSF, is open to all MSSF members who are interested in the gastronomical aspects of mushrooming. It meets on the first Monday of each month (with a few exceptions for holidays) at 7 p.m. at the San Francisco County Fair Building (Hall of Flowers), Golden Gate Park, 9th and Lincoln, San Francisco, so that members may enjoy each other's company, learn about mushroom cookery, and have a delicious meal. Culinary Group dinners are open to current members of MSSF and the Culinary Group, and their guests - go to www.mssf.org for information, to join the Culinary Group, and to register for its dinners. •

MSSF Mendocino Woodlands Camp Foray
“Food - Forays - Fun”

David Gardella

November 9-11, 2018

DEEP IN THE Mendocino Woodlands, MSSF members, friends and family, gather once again for our annual north coast fungal rite of autumn. This weekend-long spectacular mycological event includes great mushroom themed dinners, guided forays, fun informative presentations, and of course plenty of mushrooms.

Six years ago, we returned to our roots of the “3- F’s”, (Food-Forays-Fun). This year we will continue to stay anchored to that theme. We will continue to offer a diverse selection of mushroom forays with experienced MSSF foray leaders. After the forays we’ll plan to continue the very popular Saturday afternoon appetizer cooking demonstration with a multi-mushroom soup, grilled fresh bread, and a selection of grilled mushrooms. We’re once again having Deb Dawson, the chef of Good Thyme Catering, returning to cook some more fabulous meals to keep us all satiated. This year, there will be another special door prize raffle for all paid attendees. And, to top things off, we’ll plan to hold the annual unofficially official late Saturday night bonanza “MycoMendoMondo” with Ken Litchfield and crew. Feel free to bring your own fermented concoctions to share and add to the group fun.

We will have two speakers at camp this year. Co-author of *Mushrooms of the Redwood Coast*, Christian Schwarz will be the presenter on Friday evening. The Saturday evening presenter will be author and mushroom photography expert, Taylor Lockwood. Both presenters will also be participating on forays.

All on-site meals and lodging (Friday night through Sunday lunch) are included in the basic \$245 dollar per person member rate. To become a MSSF member, go to: <http://www.mssf.org/membership/join.html>

NOTE: Please leave enough time to apply for your Jackson Demonstration State Forest Mushroom Permit! Here’s the link to the mail in application form on the JDSF Cal Fire Website: [JDSF Mushroom Permit Info](#)

NOTE: Due to liability requirements, and to also allow as many MSSF members as possible an opportunity to attend camp, all attendees must be 10 or over in age.

NOTE: There will be a \$50.00 fee for any cancellations made after reservations have been closed and the camp is full.

Event details and sign up are on the MSSF website in the member’s only section under events. The link to register is: <https://mms.mssf.org/members/members.php>

******REGISTRATION FOR CAMP WILL ONLY BE AVAILABLE ON THE MSSF WEBSITE, AND ALL PAYMENTS WILL ONLY BE ACCEPTED USING PAYPAL.******

The schedule of events and all required information for camp will be sent to registered participants in October.

For registration questions, please e-mail Stephanie Wright at: lioness.chef@gmail.com or call (510)-388-5009 or contact David Gardella at: MendoDirector@mssf.org or call (602)-617-0150.

The above e-mail addresses can also be used if you need help with the online reservation

process.

Mendocino Camp always sells out quickly, so don't wait to sign-up for camp, you might miss out! This year; camp sign-up on the website will begin at 10:00am on Sunday, September 30th, 2018. Foray sign-up choices will be available during the registration process. Foray selection choices will be first come first served during the registration process.

IMPORTANT NOTES:

We are at our usual location in Camp #1 this year. Anyone who would like to bring a camper or RV instead of utilizing a cabin is welcome to do so. (Please tell us if you would like to bring a camper or sleep in a vehicle instead of a cabin when you register for camp).

Cabins have fireplaces and wood is available, but we suggest you bring a couple of presto logs if you plan to make a fire in your cabin, (much less smoke and much easier). You can also bring fire starters which help greatly in getting fires started. Another option is to enjoy the nice big fires we will have available in the dining rooms after dinner and then return to your cabin at bed time.

If you would like an alcoholic beverage with your dinners on Friday or Saturday night it will be BYOB.

Also, please note that it is very important that every camper bring a flashlight to safely get back and forth to the cabins after dark.

A complete list of what to bring, and directions to the camp will be sent to registered attendees in October.

Additional information about the Mendocino Woodlands Camp can be found at:

www.MendocinoWoodlands.org

(FAQS, Maps & Directions). •

CULINARY DINNER

7pm, *October 1, 2018*

SF County Fair Building

FAR WEST FUNGI FARM FIELD TRIP

POTLUCK BBQ

12-3 Sunday *October 28, 2018*

Moss Landing

BAY AREA APPLIED MYCOLOGY

GENERAL MEETING

7pm Monday *October 29, 2018*

4799 Shattuck Ave Oakland

Cultivation Quarters

Ken Litchfield

FarWestFungiFarmFieldTripPotLuckBBQ
SunMar18Noon-3ishMossLandingCA

Heyall,

Here's the MSSF member invite for our annual Fall Far West Fungi Farm Field Trip Potluck Barbecue on Sunday, October 28th, 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 29th anniversary FWFFFTPLBBQ event, now a tradition.

We typically have over 200 people attending this event so we ask that you be sure to inform yourselves about the details of how it operates to make it smooth and enjoyable for everyone.

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

***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 publicly.***

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

litchfield dot ken at gmail dot com

Free Far West Fungi Farm Field Trip Potluck Barbecue - Fall Halloween Sunday October 28th 12-3ish in Moss Landing near Watsonville.

The Cultivation Committee of the Mycological Society of San Francisco is having our biannual free Far West Fungi Farm Field Trip Potluck BBQ to the organic Far West Fungi Farm in Moss Landing on Sunday October 28th 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 ar-

rivals 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.

Because the fruiting bodies are delicate we ask that you not touch any of the blocks or mushrooms so as not to cause any damages.

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 still 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 Beginner 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 will also be labeling materials there. 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 preslice 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 OmniCommons at 4799 Shattuck Ave. in Oakland most any Wednesday eve 7 til 10ish or whenever for the Herbal Meadmaking class to learn all the basics and advanced fermentation techniques for any ferment. Check meetups.com for Counter Culture Labs.

For details about the Fermentation Club please check with:

David Gardella at dagardella@gmail.com (dgardella at gmail dot com) or david_gardella@hotmail.com (david_gardella at hotmail dot 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. Andor plastic trash cans. Andor 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 community 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 site.

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 chose 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
1185 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 Road, Right on Trafton Road. First driveway on the left. •

Annual Holiday Dinner

Curt Haney

Nick's Seashore Restaurant, Rockaway Beach, Pacifica, CA.

Sunday December 9th, 2018 (Dinner: 7:00pm)

It's that time of year again when we all get together to tell stories about fungi pursuits and just to catch up with old and new friends. Guests of members are always welcome. No-host cocktails will be in the bar lounge area from 6:00 - 7:00 PM, Followed by dinner at 7:00 PM.

NOTE: There is ample parking in two lots, one in front of, and one behind the restaurant, plus street parking. Nick's Restaurant has an ocean front view and a motel. There are also several other motels nearby if you prefer to spend the night in Pacifica. Nick's Restaurant is located 15 minutes from San Francisco. For more information: www.nicksrestaurant.net

MENU: Choice of one of the following:

- Prime Rib of Beef au Jus, (with creamed horseradish),
- Breaded Stuffed Chicken Breast with spinach & feta cheese on a bed of rice,
- Grilled Halibut Steak,
- Vegetarian Pasta Dish.

Dinners come with a choice of morel or porcini sauce, a mixed green salad with/without shrimp, baked potato with sour cream and chives, vegetable du jour, garlic bread, candy cap desert, coffee or tea.

COST OF DINNER: (per person, tax and tip included)

Roast Prime Rib of Beef Au Jus - \$46.00

Grilled Halibut Steak - \$42.00

Stuffed Chicken Breast - \$40.00

Vegetarian Pasta Dish - \$30.00

CHILDREN'S MENU: Choice of one of the following: Chicken Fingers, Fish and Chips, Hamburger and Fries. Cost: \$16.00 per child.

BYOB Option add \$13.00 corkage fee. You are also welcome to purchase alcoholic beverages at the bar before or during dinner. Pitchers of water, plus included Coffee and Tea are also available during dinner.

RESERVATION DEADLINE: Sunday December 2nd, 2018

Any Questions, Call Curt at (415)-333-8820

Payment Options: All payments required in advance, due by Dec. 2nd 2018.

Registration for the MSSF Holiday Dinner is available on the MSSF website under event registration. - www.mssf.org

Payment by Check or US Postal Money Order required. Please mail payment to: MSSF, 150 Sadowa St, San Francisco, CA 94112

(Note: This is a break-even MSSF event) •

Mushroom Sightings



Above: "The Prince" *Agaricus augustus* found by Enrique Sanchez in WA

Below L-R: Lobster *Hypomyces lactifluorum*, *Chlorophyllum olivieri*, found by Pascal Pelous in WA





Above L-R: Chanterelle *Cantharellus formosus* in WA , False Chanterelle *Hygrophoropsis aurantiaca* in OR
Below: Porcini *Boletus edulis* (?) in OR, all found by Pascal Pelous



Mycena News Submissions

Please do send in your submissions for the May Mycena News pronto. The new monthly official deadline is now midnight the 20th of each month. (Any month that the 20th 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 20th 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

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.

For bibliographies that often have special formatting included in your submitted doc, if you have lifted them from other docs, you may just leave all the original formatting, and we can see better what was intended and make modifications for the masterdoc, if needed.

Please follow these above conditions for your official submissions, however if you would like for us to see how you envision the formatting of your submission, you can also submit a second version formatted in that manner and we may be able to make use of that.

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. •



Mycological Society of San Francisco
The Randall Museum
199 Museum Way, SF, CA 94114

Find us on social media

MYCENA NEWS

OCT 2018 VOL 70:02

(click me!)

Mycena News is the members' newsletter of the Mycological Society of San Francisco, published monthly September–May.

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

To subscribe, renew, or make address changes, please contact Stephanie Wright:
membership@mssf.org

Past issues of Mycena News can be read online at <http://mssf.org/mycena-news/issues.html>

Contributors

Tyler Taunton
Enrique Sanchez
Eric Multhaup
Morgan Evans
David Gardella
Curt Haney
Ken Litchfield
Rivkah Khanin

MSSF VOLUNTEER OPPORTUNITIES

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 this 100% volunteer organization!

To learn more about all council and committee positions, go to: www.mssf.org members-only area, file archives, council member position descriptions. Or email president@mssf.org.

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