

# MYCENA NEWS

MAR 2019  
VOL 70:07

Submissions for the April newsletter are due by March 20<sup>th</sup>

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### MARCH GENERAL MEETING:

Tuesday, March 19<sup>th</sup>, 2018

7-10pm

Buckley Room/ Randall Museum

### Dr. Robert B. Beelman: Micronutrients and Bioactive Compounds in Mushrooms— A Recipe for Healthy Aging?

**THE MAJOR THRUST** of Dr. Beelman's research has focused on cultural, post harvest and minimal-processing practices to improve the quality and safety of fruit, vegetable and mushroom products; development of methods to control malolactic fermentation in wine-making; and evaluation of bioactive components from mushrooms, their impact on human health and their use in the development of functional foods.

"Professor Beelman is not only a top-quality

researcher with international recognition, but also a scientist with rare vision, wisdom, compassion and work ethic," said John Floros, head of the Department of Food Science. "He exemplifies all the qualities found in true scholars and dedicated academics."

Beelman received his bachelor's degree in biology from Capitol University and his master's and doctoral degrees in food technology from Ohio State. He joined the Food Science Department as an assistant professor in 1970

and achieved the rank of full professor in 1982. Early in his career, Beelman received international recognition for his research related to the induction of malolactic fermentation in wine making, which is of critical importance to quality and stability of wines, especially those produced in cool climates.

“He isolated and characterized a new strain of malolactic bacteria that he named PSU-1. This strain became the subject of intense academic study and use around the world,” Floros said. “His research developed the basis for the first commercial production of freeze-dried malolactic cultures that are now commonly employed as starter cultures to induce malolactic fermentation.”

Beelman also filed a petition with and received approval from the Bureau of Alcohol, Tobacco and Firearms to permit the use of such cultures in wine. As an indication of its importance, PSU-1 was selected to be the first

wine bacterium to have its genome sequenced. Beelman has authored more than 200 publications (80 in refereed journals) and numerous book chapters and holds three patents.

His research program has been integrated closely with the education of many graduate students. He has served as major advisor to more than 50 master’s and doctoral degree students who have gone on to productive research careers in industry and academia.

Beelman currently serves as professor emeritus, co-advising graduate students. He also is working to develop a Center for Plant and Mushroom Foods for Health in the Department of Food Science.

He received numerous awards, including the Gamma Sigma Delta Award of Merit for Teaching in 2002 and the Alex and Jesse C. Black Award for Excellence in Research in 2005. •

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## *Hospitality*

Eric Multhaup

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**THE HOSPITALITY COMMITTEE** gives a hearty shout-out to Ginny Garrett and Pat George, our February Guest Chefs who came through with flying colors with appetizers for the sell-out crowd that attended the February meeting. Ginny and Pat are longstanding contributors to both culinary and hospitality events, much appreciated.

Ginny made scores if not scads of flavorful and attractive mushroom duxelles, a centuries-old French concoction of minced mushrooms, onions, and herbs as the foundation, then used as a filling or as a spread. Ginny’s ingredients were Pepperidge Farm puff pastry;

portobello and shiitake mushrooms, butter, shallots, and four Italian cheeses (Quattro Formaggio).

Pat made gallons of mixed mushroom soup, particularly welcome on a winter night, which had both flavor and finesse. Her ingredients were dried shiitake and porcini; mushrooms; fresh mushrooms; chicken stock; onions; garlic; butter; heavy cream; EVOO; Sherry; thyme, rosemary; nutmeg; salt and pepper.

YOU TOO can be a Guest Chef. As a volunteer, you have an ingredient budget for \$80 from the MSSF; support from the Hospitality Committee; and the opportunity to immortalize yourself and your appetizers in the following issue of the Mycena News. If you are interested, email George or Eric at [Hospitality@mssf.org](mailto:Hospitality@mssf.org). •

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## *President's Post*

Stephanie Wright

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### **GREETINGS MSSF MEMBERS!**

Please carpool to meetings, or take public transportation.

Keep an eye on the online calendar and MSSF social media outlets for updates about scheduled events.

The March Culinary dinner on Monday the 4<sup>th</sup> has the theme of BBQ & Blues. The vegetarian entrée features jackfruit. Dinners are held at the San Francisco County Fair Building, located at 9<sup>th</sup> & Lincoln. Reservations are required; for more information, see the calendar.

Far West Fungi is jointly sponsoring the upcoming March general meeting presentation, Tuesday, March 19<sup>th</sup> on the subject of Micronutrients and Bioactive Compounds in Mushrooms—A Recipe for Healthy Aging? I definitely want to know more about about this subject!

The February meeting was a full-house for a very interesting talk on psilocybin research. The program was jointly sponsored with Bay Area Applied Mycology.

The hospitality crew turned out delicious food, for a lot of people!

In anticipation that this talk would be very popular, and based on observation that approximately 1/3 of attendees at meetings over the past year or so are non-members, we did reserved seating for the February talk, with 75% of seats for members-only. Reservations were opened Feb 1, and all 175 seats (maximum capacity for the Randall Theater) were reserved by Feb 6. The wait-list ended up with 72 people, and I know of many more who wanted to come, but who didn't bother to get on the wait-list because it was so long.

At the MycoMarin meeting the next day, which featured the same speaker, more than 180 people showed up.

The high interest and turn-out indicates that Enrique Sanchez, MSSF program chair, has done a great job of finding speakers. There seems to be a higher level of interest in fungi from the general public than in the past, and our members seem to have strong interest in many of the scheduled speakers.

The EventBrite reserved seating for the February meeting was an experiment; things need to be fine-tuned. We want (paid-up) MSSF members to have priority, yet part of



our charter is about public education. Meetings have always been open to the public.

Membership: 20 new members joined in January.

Between Feb 1 – Feb 21, we acquired 25 new members. Some of the folks who joined in February did so in order to be able to reserve a seat for the presentation.

A reminder: About ¼ of members have not yet paid their 2019 dues. PLEASE PAY YOUR DUES IMMEDIATELY, by logging in to the “Members Only” area. If you have forgotten your password, you can reset it as long as your email address hasn’t changed.

Members with unpaid dues will be dropped before the end of March.

If you are dropped, please contact Mem-

bership@mssf.org to reactivate your account/record. Please don’t create a new membership record which results in the membership managers, who are volunteers, having to find and merge duplicate records afterwards.

Speaking of membership managers – we need 2 people to step up to be on the membership committee.

I hope to see many of you at the next meeting, bring your friends! BUT CARPOOL PLEASE, or take public transit. •

- Stephanie Wright, <President@mssf.org>

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## Mushroom Sighting

Rivkah Khanin, Watsonville

*Amanita augusta*



## Lentinula Lessons Learned

**BACK IN THE** late 90's, when I was just beginning to forage for wild mushrooms, I was completely self taught. I had never taken a formal class on mycology. What sparked my interest in this fungal universe was having spent two entire months as an extern cleaning wild mushrooms at Chez Panisse. After this mind numbing experience, I felt fairly confident that I could identify at least some very common edible species in their native habitats. Chanterelles (*Cantharellus californicus*), Hedgehogs (*Hydnum repandum*), & Black Chanterelles (*Craterellus cornucopioides*) were all on the list of 'comfortable' species for me. I headed out to my local parks with a knife, wax bag and David Arora's guidebook and have never looked back. I have had various success and disappointments but the story I'd like to share with you this month is one of misidentification.

The story takes place at Samuel P. Taylor, a place we went to hike the Devils Gulch trail in search of mushrooms to identify. It was in the dead of winter and the place was covered in fruiting fungal bodies. For example, it was the first and only time we ever saw Bleeding Hydrellum (*Hydnellum peckii*), pretty freakin' cool! There were tons of 'new to us' species to discover. We had a very slow journey, stopping to exclaim and examine every new species. And so imagine my delight when I found Shiitake growing alongside some of these other unique specimens. I was ecstatic! As I was trying to figure out how to take the log it was growing on home, I was rummaging through

my backpack for my copy of 'All That the Rain Promises and More...' to verify my identification. Imagine my confusion when I could not locate Shiitake in the index. In fact, it was absent in every local guidebook I own. I was confounded to say the least. I must point out that up to this stage in our mushroom foraging career, we had wisely steered clear of gilled mushrooms; however, I felt certain of my ID. It sure looked like a Shiitake, what else could it be? After searching the Internet, I learned that Shiitake do not grow in the wild here in the Americas. It is native to East Asia. *Lentinula edodes*, or Shiitake, is a common mushroom that grows in Japan on dead wood. It is named after the *Castanopsis cuspidata* tree, which provides the dead logs on which Shiitake are typically cultivated from. ('Shii' meaning Japanese Chinquapin & 'Take' meaning mushroom).



*Castanopsis cuspidata* or Japanese Chinquapin



The gills on true Shiitake are straight-edged whereas what I found the gills were more rough/serrate-edged; a dead giveaway when trying to ID this species.



*Lentinula edodes* or Shiitake

Although I did bring the ‘faux-take’ home with me, I never tried to key them out. They were possibly a type of *Galerina* which contain deadly species. Luckily I followed through on my determination to ID the mushrooms and learned a lesson in assumptions and the story has a happy ending. When you are out foraging for new species, remember the adage ‘when in doubt, throw it out!’ and never eat any mushrooms you are not completely sure of. Always be certain of your ID and note that spore printing is a helpful way to properly identify a mushroom. Even though Shiitake don’t grow in our local forests, luckily we can purchase fresh or dried Shiitake mushrooms in most well stocked

grocery stores. Try this simple recipe using \*dried\* Shiitake. Enjoy!

## Chinese Chicken with Dried Shiitake



M. Evans

- 2 free-range organic boneless chicken breasts
- 4 tablespoons rice wine or Mirin
- 3 spring onions, finely sliced on a bias
- 4 ounces dried shiitake mushrooms, reconstituted and cut into thick slices
- 1 tablespoon cornstarch
- 1 tablespoon Japanese soy sauce
- 2 tablespoons avocado oil
- 2 garlic cloves, peeled and chopped
- 1 tablespoon grated fresh root ginger
- ½ level teaspoon salt

Remove any fat from the chicken breasts, and cut them into small pieces.

Place the pieces in a small bowl, sprinkle with the cornstarch and mix until all the pieces are well coated.

Sprinkle in the soy sauce and mix again until they’ve all been coated. Cover the bowl

and leave in a cool place for about 30 minutes. Heat 1 tablespoon of the avocado oil in a pan or wok over a high heat. When it's hot, add the chicken pieces and stir-fry for 2-3 minutes, keeping them on the move and tossing them about all the time so that all the sides get in contact with the heat and begin to turn golden. Remove them to a plate and keep warm.

Add the remaining oil to the pan and add the garlic and ginger. Cook for 30 seconds, then add the mushrooms and salt. Stir-fry these, again tossing them all around over a high heat for about 1 minute.

Return the chicken to the pan, turn the heat down to medium, pour in the rice wine and 2 tablespoons of water and sprinkle half the spring onion in.

Put a lid on the pan and cook for a further minute.

Garnish with the spring onion sprinkled over on top. Serve alongside steamed rice of your choice.

\*Keep in mind that dried and reconstituted Shiitake have more concentrated flavor than fresh!\*

## *Culinary Group News...*

February's dinner, "An Italian Feast," was a culinary success, enjoyed by a sold-out crowd of Culinary Group members and their guests. Kudos to Dinner Captain Zoe-Ann Amey-Caldwell and her skilled team of volunteer cooks (including Kelda Rinkleib, Maryann Swazo, Virgilio Cardona-Sanchez, Elisha Garcia and Carol Reed) for producing such a successful event. March's dinner, themed "BBQ & Blues," is sure to excite. See details:

**MARCH 4TH, 2019**

### **MSSF CULINARY GROUP DINNER**

Dinner Captain: *Dominic Butler-Parker*

Theme: *"BBQ & Blues"*

Main Dish: *Ribs w/ Candy-Cap Mushroom BBQ Sauce*

Vegetarian Main Dish: *Shredded BBQ Jackfruit*

Side Dish #1: *Corn-on-the-cob*

Side Dish #2: *Mashed Potatoes*

Salad: *Spring Greens*

Dessert: *Lemon Poppyseed Cake*

Coffee & Tea

Only dues-paid MSSF members are eligible to join the MSSF Culinary Group and register for Culinary Group dinners. Culinary Group members may register themselves and a guest for any dinner by following the instructions at [mssf.org](http://mssf.org), or call one of the contact persons for help getting registered. Guests who wish to attend more than once must join MSSF and the Culinary Group Culinary Group membership fees, and dinner fees, are payable at each dinner. Thank you.

(Contact persons: Paul Lufkin 415-515-1593, Laura Parker 415-994-4722, or Lesley Stansfield 415-641-8824.)

Registrations for this dinner are limited to 60 people, so please register now. Remember to bring your own beverage, dishes, utensils, napkins, and table covering (as these are not provided). If you are not on the main dinner team, you are encouraged to bring an appetizer (preferably using mushrooms). •

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## Cultivation Quarters

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Ken Litchfield

This is the 30th anniversary of our biannual FarWestFungiFarmFieldTripPotLuckBBQ on Sunday March 17th Noon-3ish in Moss Landing, CA.

Heyall,

Here's the MSSF member invite for our annual Spring Far West Fungi Farm Field Trip Potluck Barbecue on Sunday, March 17th, 2019 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 30th anniversary FWFFFTPLB-BQ event, now a tradition.

We typically have over 300 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](mailto:litchfield.ken@gmail.com)

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

Free Far West Fungi Farm Field Trip Potluck Barbecue 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 March 17th



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. 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 now usually over 300 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, closest Sunday to Halloween and Sunday before or on March equinox.

### **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 precut 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

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. •

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## Calendar

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Monday, March 4th, 2019 7pm

### **CULINARY DINNER**

County Fair Bldg  
Hall of Flowers  
9th and Lincoln in GG Park  
SF, CA

Sunday, March 17th 12-3ish

### **FAR WEST FUNGI FARM FIELD TRIP POTLUCK BBQ AT THE FAR WEST FUNGI FARM**

1185 Trafton Road  
Moss Landing, CA

Tuesday, March 19, 2019 7pm

### **MSSF GENERAL MEETING**

Randall Museum  
199 Museum Way SF, CA

Monday March 25th 2019 7pm

### **BAY AREA APPLIED MYCOLOGY MEETING**

OmniCommons  
4799 Shattuck Ave  
Oakland, CA

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## A Note From Last Month's Speaker: Fred Barrett

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Enrique Sanchez

After the talk had ended, Mr. Barrett was surrounded at the podium with a lot more questions. He wishes he could have answered them all, but everybody was asked to leave the auditorium. There were a number of persons asking how they could help support John Hopkins's research and how they could get more information. Below are two links that can help answer those questions. Thanks to everyone who helped make that night possible.

Enrique Sanchez

<https://secure.jhu.edu/form/hopkinspsychedelic>

<https://hopkinspsychedelic.org/support>

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## *Mycena News Submissions*

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Please do send in your submissions for the 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 `rrpt` 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*



(click me!)

## MYCENA NEWS

MAR 2019 VOL 70:07

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](mailto:mycenanews@mssf.org)

To subscribe, renew, or make address changes, please contact Stephanie Wright: [membership@mssf.org](mailto:membership@mssf.org)

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

### **Contributors**

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Ken Litchfield  
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### **Editing and Layout**

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](http://www.mssf.org) members-only area, file archives, council member position descriptions. Or email [president@mssf.org](mailto:president@mssf.org).

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