

MYCENA NEWS

MAY 2019
VOL 70:09

Submissions for the September newsletter are due by August 20th

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MAY GENERAL MEETING:

Tuesday, May 21st, 2019
7-10pm
Buckley Room/ Randall Museum

Kingman Bond-Graham: Hunting by Habitat

I WILL BE discussing common and less common edible fungi found in urban environments like parks and residential zones from the coast to the Sierra. My talk is geared towards beginners but seasoned mushroomers will also enjoy my presentation.

Kingman Bond-Graham discovered the incredibly vast world of fungi at the age of 10. While playing on his family property in Mendocino County, he noticed thousands of mushrooms. After crafting a science project

for school, he continued with his fungi fascination into adulthood.

Kingman has been collecting and studying the mushrooms of Sonoma, Mendocino, and Marin Counties for most of his life. His interest is both culinary and scientific. His talk will discuss when, where, and how to look for mushrooms and what to do with mushrooms when you find them.

He will emphasize how citizen scientists can contribute to the world of mycology

through their hobby. Kingman is an active member of the Sonoma County Mycological Association and can be found at all club events and meetings. He has served on the Board of Directors for the past two years and President of Sonoma County Mycological Association. •

Hospitality

Eric Multhaup



THE HOSPITALITY COMMITTEE gives a big shout-out to Toni Kiely, our Guest Chef for the April meeting. Toni made two very complimentary mushroom appetizers, a marinated button and tomato combination with fresh basil, and a roasted crimini platter stuffed with cheese. Both were enthusiastically received and consumed by the attendees.

YOU TOO can be a Guest Chef. As a volunteer, you have an ingredient budget or \$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 Hospitality@mssf.org. •

President's Post

Stephanie Wright

MAY DAY! Up before dawn to watch Morris Dancers welcome the sun.

We are mid-way between the vernal equinox and the summer solstice. I am very aware of the changing day-length, and the feel of spring in the air. My flowerbed has lovely purple and white irises in bloom. We probably won't get further serious rain in the Bay Area, but the Sierras will get some thunderstorms, and snow melt will be providing moisture for various spring fruiting fungi. Morels are on everyone's mind it seems...

Check the online calendar for upcoming forays – due to rapidly changing conditions, some events will have very little lead-time, while others are open for registration. Also be on the lookout for email and (online) calendar announcements for a summer picnic or other events.

The May Culinary Dinner will be the last of the 2018-19 MSSF season, and promises to be tasty. I had fun making dessert for the April Culinary Dinner. The March presentation on micronutrients in fungi that might reduce the effects of aging encourages me to further increase my consumption of fungi. In January, I went on eBay to purchase a used copy of Louise Freeman's Cookbook, little did I know she would pass away a month later, and Bill Freedman not long after. I have been looking through the recipes in the cookbook and feel inspired, but it is bittersweet too – the Freedman's are sorely missed.

Although December seems ages away, Fungus Fair planning is underway. Other projects that went on hold during much of mushroom season will be worked on over the

summer. Volunteer opportunities will be listed in the Members-Only area – perhaps you will find at task that takes advantage of your experience and knowledge. Check in with me, or

any Council Member, for more information.

I hope to see many of you at the next meeting, bring your friends!

—Stephanie Wright <President@mssf.org> •

Curt Haney Awarded Honorary Membership

Stephanie Wright



THE NEWEST HONORARY member of the MSSF is Curt Haney in recognition of his many years of dedication and contributions to the society. At the April Council business meeting he was nominated by the President, Stephanie Wright; Council Members in attendance quickly passed the resolution.

It's hard to know where to start with the list of Curt's contributions, but the beginning is always good place... Curt, and his wife, Carol, joined MSSF in 1999. It didn't take long before he was active in many aspects of the club: Culinary Group, Forays, Fungus Fair and Organizational/Administrative.

Curt was elected to a 2-year Council-member-at-large term after Norm Andresen encouraged him to run for the vacant seat. Curt then went on to become VP for 2 years, fol-

lowed by two years as President of the club.

To review the history of MSSF and contemplate the future course of the organization, Curt organized and facilitated the first conference of Past MSSF Presidents. In a similar vein, he planned and hosted 2 weekend retreats outside the Bay Area for current Council members – they were a welcome, relaxed opportunity for the hard-working Council members to discuss ideas, do brainstorming and hash out differences, without the time constraints of the monthly Council meetings, which have many agenda items to get through in only 90 minutes.

Curt enjoys food! He began participating in the Culinary Group from the beginning of his membership (in fact, Curt and Carol were invited as guests to a Culinary Group dinner, and that's what got them interested in the MSSF in the first place). Curt & Carol are currently serving as Culinary Group Treasurers, and have done so for the past 2 years. Each December, in place of the Culinary Group Dinner, MSSF holds a Holiday Dinner open to all MSSF Members and their guests – Curt was the organizer for 4 past Holiday Dinners.

The Fungus Fair has benefitted from Curt's work. At the organizational level, he has acted as Vendor Coordinator for 10 fairs, and will do so again for the 2019 Fungus Fair. Curt was also Merchandize Chair for MSSF for 6 years. On a more basic level – when Fungus Fair

set-up starts, Curt is there working hard setting-up tables and hauling materials; he's there every hour the fair is open to the public; and when the fair ends he's one of the last to leave after clean-up has been completed.

But I think Curt's true passion is foraging, he's out there on his own as often as he gets a chance. Importantly for MSSF, Curt has shared his enthusiasm by organizing many group camping forays for MSSF: acting as Director of the Mather Spring Mushroom Camp for 2 years, Director of the November Mendocino Woodlands Camp for 8 years and Spring Sierra Morel Foray coordinator for 6 years. Curt was Assistant Foray Chair for 8 years; he has now stepped up to wear the hat as Foray Chair.

You will see Curt in his various current jobs: Foray Chair on the Council, Fungus Fair Vendor Coordinator, and at Culinary Dinners. Many of the jobs he's taken on over the years require work that people don't see because it's behind the scenes : setting up calendar items and event registration on the website, submitting information to the newsletter editors so that members know about upcoming events and then reporting afterwards about what occurred at the event/foray, documenting procedures to make passing the baton for various important jobs go smoothly, contacting the vendors for the fair (following up to obtain signed agreements and later collecting fees)...



just plain looking around to see what needs to be done and doing it, as well as inspiring others to want to join in.

Curt has been called the “Energizer Bunny” because he has so much energy and gets so much done – MSSF has reaped the rewards of his dedication and enthusiasm!

Stephanie Wright
President •

Membership Report

Stephanie Wright

FROM JANUARY 1 – March 31, MSSF added 60 new members.

Approximately 200 members are past-due for their 2019 dues; they will be dropped very soon.

The Membership Committee is seeking one to two people to help with membership tasks. •

Fungus Fair
Stephanie Wright

PLANNING FOR THE 2019 Fungus Fair will start soon - mark your calendar, the fair is on Sunday, December 8, 2019. [Traditionally, the fair has been on the first Sunday in December, but December 1, 2019, is Thanksgiving weekend.]

Sign-ups for most Fungus Fair volunteer positions will begin in early November, but there are some specific tasks that start earlier:

- Would you like to be the person who deals with vendors & artists who sell at the fair?
- How about coordinating food for volunteers?
- Are you full of ideas to assist the outreach & publicity coordinator for the fair?
- and more...

If you want to help with the long-range planning and tasks, contact Fungus Fair Coordinator, Madhu Kottalam, or Fungus Fair Volunteer Coordinator, Stephanie Wright •

North American Mycological Association 2019 Foray

NAMA 2019 Paul Smith's Foray
8/8/2019 – 8/11/2019

WELCOME TO REGISTRATION for the 2019 NAMA Foray at Paul Smith's College in Upstate New York. Please fill in all the appropriate fields and help us out by listing club affiliation for your name badge at the foray. Please read the room descriptions for each of the on-campus housing selections carefully before making your selection. Please read the cancellation policy before you register. At the end of this registration, you should receive a confirmation email from NAMA. If you do not receive this message, please contact the registrar, Connie Durnan.

On-site Foray Registration will open at 1:00 pm on Wednesday (early arrivals) and Thursday (regular attendees).

Room Check-in Time on Thursday, August 8 is 4:00 pm. Check-out Time on Sunday, August 11 is 2:00 pm.

Location: Paul Smith's College, 7833 New York 30, Paul Smiths, NY 12970 •

The Members-Only section of MSSF.org

Member information and things to do after you login.

If you need to make changes to your contact information, change membership type, or pay dues, the Members-Only area on the MSSF website is the place to do it.

Please consider adding your birthdate to your record, so that the Membership Chair can determine the age demographics of MSSF members.

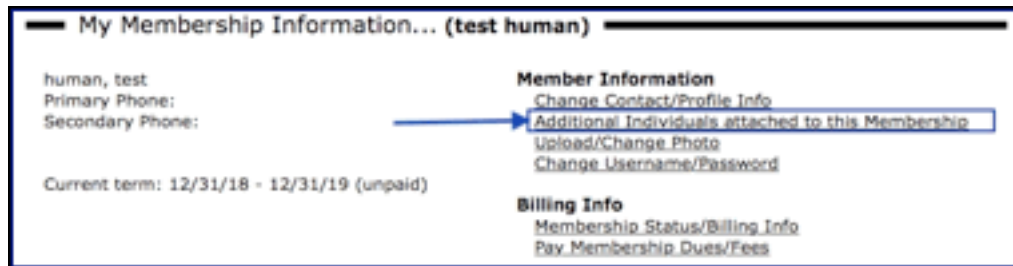
If you have additional family members who participate in MSSF events, and reside with you, please add them as "Additional Family Members."

Additional family members don't pay separate dues, they are included with your regular membership, but having separate records makes registering for events easier. Not to mention that these days, most people have their own mobile phone and email address.

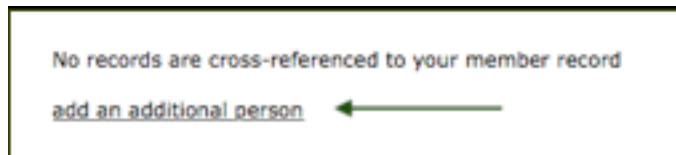
Three steps: Login to the “Members Only” area.



Click <Additional Individuals attached to this Membership>

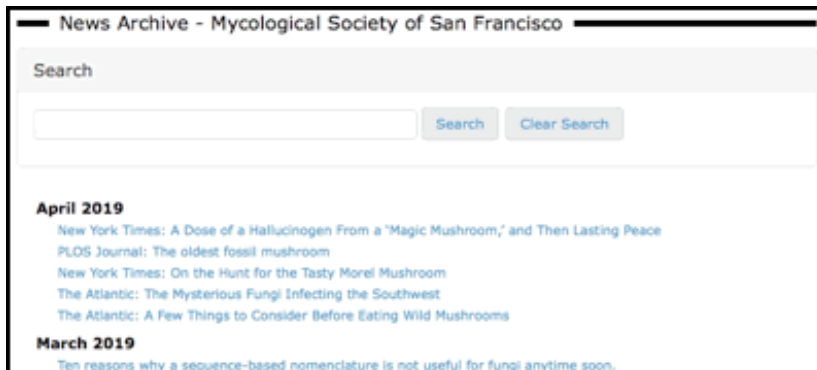


Then <add an additional person>



Add their information and be sure to save when you finish filling in the information (it does not autosave.)

While in the Members-Only area, check out the News articles.



Foray Leader Training for MSSF Members

Curt Haney

DO YOU WANT to see more general MSSF organized forays throughout the year? Do you want to see more edible mushroom collecting forays in the spring and fall? Well, the MSSF is an all-volunteer non-profit organization, and foray leaders are also volunteers. On average, the MSSF has over a thousand members, and only a handful of members volunteer to fill the positions available on the council and as foray leaders. We do get lots of members who step forward to volunteer and help out at our annual fungus fair, and I thank you all for your service to the society.

Currently, the MSSF has only a few members who are foray leaders, which restricts the number of forays the society can offer throughout the year. In an effort to increase the number of forays we can offer to members; I and the council will be offering foray leader training to any members interested in becoming a foray leader for the society. You do not need to be a mushroom expert to be a good foray leader! I am a good example; I am a foray leader and by no means am I a mushroom expert. However, the training we will be providing will give you the confidence to organize and lead mushroom forays for the society. The training will be a foray certification process covering logistics, planning, administration, and safety issues. There will not be any written exams, instead you will be mentored by an existing foray leader and learn the skills required to be a competent foray leader. As a foray leader, you will have the option to organize and be in charge of forays, or you can just be one of the leaders on a foray organized by

another leader. That way you can start out slow and work your way up if you want. Some forays may require the leader to purchase minor supplies for the foray out of their pocket, which will be reimbursed by the society.

If you are interested in becoming a certified foray leader for the MSSF, or if you have additional questions, please do not hesitate to contact me. As a foray leader, you will be guaranteed a space on the forays you organize or lead.

I expect to organize one, or possibly two foray leader training classes sometime this summer for those interested in becoming certified foray leaders. The classes will be between one and two hours in length.

Contact: Curt Haney, LingKing@sbcglobal.net, (415)-640-6233

(In addition, there are other volunteer opportunities within the society for members. The President is always looking for members who are willing to fill positions on the council or be a member of a committee working with council member). Contact the President, Stephanie Wright at President@mssf.org to find out how you can support the society in the future. •

MSSF 2019 Spring King/Morel Forays

Curt Haney

THE FIRST MSSF Spring foray, #1 was announced in April and was held the weekend of May 3 - 5 near the Ferguson Fire in the Stanislaus National Forest. This foray was free and limited to 80 members, camping was in a meadow in the forest with parking and one pit toilet. (This foray was announced via e-mail to all MSSF members).

The second MSSF spring foray, #2 is scheduled for the weekend of Friday May 31st – Sunday June 2nd near the Donnell Fire, (2018 burn zone) in the Stanislaus National Forest. This foray will be limited to 40 members and a fee of \$10.00 per person will be charged for camping. This foray will open for registration on Friday 10 May at 10:00 am and is first come first served. The base of operations for this foray will be a campground in the Sierra near the burn zone and the foray will be open to members only, (no guests). Children over the age of 5 will be allowed and will also be charged a \$10.00 fee. Guided and self-guided forays will be conducted on Saturday and Sunday. A pot luck dinner will be organized for Saturday evening. A car pool will be established, and all members are responsible for obtaining their own mushroom collecting permits beforehand. Once registered, members will receive e-mail updates as the date of the foray approaches.

No additional organized MSSF spring forays are currently scheduled, but I predict that some pop-up forays will be announced to members via e-mail notices during the remainder of the spring and into early summer as conditions change. Morel mushrooms typi-

cally start fruiting at lower elevations first as ground temperatures rise above 50 degrees and night time temperatures remain above 40 degrees. The Morel fruiting's usually start off with landscape Morels followed by Naturals, then Black Morels in the burn zones which can be followed by Greys and Greens if conditions are right. Typically, we like to see continuing spring thunder showers followed by some hot sunny days followed by more showers, then more heat, etc. Besides burn zones, look for morels to fruit in disturbed areas in the forest where logging has been done, or along graded roads. Look for Naturals along the sides of river and stream banks and in the forest where there is lots of pine needles dropping and forming a carpet on the ground.

If you are unable to attend an MSSF scheduled foray, think about going up to the Sierra with friends to look for Morels and Spring Kings on your own. There is lots of information on line about forest fires which occurred last year, and even the year before. Maps, and burn zone closure orders of fires are available on the National Forest websites.

Good luck and I hope to see many of you out in the forest soon! •

Culinary Corner

Morgan Evans

APRIL RAINFALLS BRING MAY FUNGUS*

**Hopefully....*

MAY IS HERE and with it our last submission for the Culinary Corner until the Fall. Spring this year brought lots of rain showers and we are certainly having a ‘super bloom’ year for all things in the plant kingdom. But springtime in California for the fungus kingdom brings visions of morels popping up in shady forest floors.



“Decent haul of Morchella esculenta.”

If you have been fortunate enough to make it out on a foray to the foothills this year, you may have an excess of Morels to deal with. Lucky you! Having done my ‘tried and true’ (April 2018 Culinary Corner edition) recipe for morels too many times, I was looking for a new way to showcase the unique flavor profile of these ascomycetes and turned to the cook-book section of my bookshelves. I pulled out my new favorite cookbook, WINE FOOD by

Dana Frank & Andrea Slonecker.



“Food and wine pairings in a beautifully presented new cookbook.”

This book is a tutorial for folks who aim to find the most appropriate wine pairing for their culinary escapades. Chock full of great recipes and proper pairings, it makes it easy to strike that balance of symmetry in your food & wine matches. Keep in mind that when in doubt, Champagne goes with most everything!

This recipe, adapted from WINE FOOD, is an elevated take on the southern breakfast of Biscuits and Gravy. It makes a great Sunday brunch entrée that can be paired with a sparkling wine like Cremant or Prosecco. Purchas-

ing good quality biscuits from a local bakery saves you time to focus on the gravy.

Morel Gravy

- 1 lb. morel mushrooms
 - 6 T. unsalted butter
 - ½ cup AP flour
 - 1 qt. whole milk
 - 1 T. Creole Cajun seasoning blend
 - 2 t. kosher salt
 - 2 T fresh thyme, chopped
-
- 8 Biscuits

Rinse morels in a colander under cold water to remove any grit. Drain well. Cut into uniform sizes. Melt half of the butter in a large skillet and cook the mushrooms until they release their liquid. Cook for approximately 5 minutes until the mushrooms are tender and most of the liquid has evaporated.

Decrease the heat to medium and add the rest of the butter. Sprinkle in the flour and stir to distribute. Pour in half the milk and stir until it looks smooth and there are no lumps. Add the rest of the milk and the seasoning and salt. Increase heat to simmer and cook until it is thickened. Stir in the thyme and correct seasoning.

Top the split biscuits with the gravy. For a heartier meal, top with an egg cooked to your liking. Enjoy with a glass of your favorite sparkling wine and of course, with friends.



"Mouse loves Morels!"

Culinary Group News

Aprils Dinner, "April Fools!" was a fun and lighthearted dinner with serious culinary skills involved. Kudos to dinner captains, Mimi Zhang, & Trish Ang for the introduction to Korean cuisine with their main dish: Jap-Chaempignon: "The Morel of the story is, I Yam full of Shiitake!" (Spicy Korean yam noodles with beef, shitake and morels). The salad course was not only tasty but a feast for the eyes with foraged flowers and greens. Our own president, Stephanie, took the lead on dessert with Matcha Green Tea Ice Cream with Candy Cap Syrup to round out the meal. A memorable meal for sure and thanks to all who volunteered their time to make it such a success.

May 13, 2019 MSSF Culinary Group Dinner

Captain: Alvaro Carvajal

Theme: "Ooh La La!"

Main Dish: *Coq Au Vin w/ Wild Mushrooms*

Vegetarian Main Dish: *Mushroom Bourguignon*

Potatoes au gratin (potatoes with cheese)

Haricots verts aux amandes (green beans with

almonds)
Bread w/ Black Truffle Butter
Dessert: Apple Tart w/ Candy Cap Ice Cream
Decaf 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, 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.)

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)... •

— *Mushroom Sighting* —
Paul Lufkin



MSSF Mendocino
— Woodlands Camp Foray —
November 8–10, 2019
David Gardella

HEY MSSF MEMBERS,

As you get ready for your upcoming Spring-time morel forays be sure to also mark your calendars for the 2019 version of MSSF Mendocino Woodlands Camp! We'll be back in Camp 1 of the Mendocino Woodlands this coming Veterans Day weekend, November 8 through November 10, 2019. We'll be sticking with our ongoing MSSF Mendo Mission of Food, Forays and Fun while adding a few other new accompaniments to the mix. The official camp announcement will be in the September issue of Mycena News so keep a lookout for that, but for now, I want to remind you that the foray will once again be a MSSF Members Only Event. If you're looking to join us at camp this year please make sure your MSSF membership is in good standing before camp registration opens in early October.

For the interim, if any questions arise, please feel free to email the Mendo Director Committee at: mendodirector@mssf.org

Looking forward to seeing you there,
David Gardella, Mendocino Camp Co-Director

Mycena News Submissions

Please do send in your submissions for the 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. •



MYCENA NEWS

MAY 2019 VOL 70:09

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

Find us on social media



(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>

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Eric Multhaup
Morgan Evans
David Gardella
Paul Lufkin
Curt Haney
Stephanie Wright

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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