

Speaker for September
MSSF Meeting

Dorothy Beebee

History and Art of
Mushroom Dyes

Dorothy Beebee, a member of MSSF since 1976, and the Sonoma County Mycological Association (SOMA), and a founding member of the International Mushroom Dye Institute, will present a short lecture on the "History and Art of Mushroom Dyes". Included in the talk will be slides of the fungi species she collects to produce a full range of color, with samples of these exquisite hues on wool, silk, and other fibers. The art of mushroom dyeing was discovered over 30 years ago by Miriam C. Rice, of Mendocino, CA. Dorothy is a scientific illustrator of Miriam Rice's mushroom dyeing and paper-making books, *Mushrooms For Color and Mushrooms for Paper*. She has continued to work with Miriam Rice, documenting and illustrating the fungi used in mushroom dyes, polypore paper, and mushroom watercolor pigment. Dorothy has presented dye workshops & lectures for the MSSF, NAMA, the SOMA Camp, the San Diego and Colorado Mycological Associations, and assisted in workshops at International Mushroom Dye Symposia in Norway, Sweden and Finland. She also writes a monthly mushroom dyeing column for the SOMA Newsletter.

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Mycena News

Mycological Society of San Francisco

September, 2002, vol 53:9

Myco Digest

Myco Digest is a new section of the Mycena News devoted to the scientific review of recent mycological information

The Secret Life of Morel Bugs

By Peter Werner

Peter Werner is studying for his Master's degree in mycology under Dennis Desjardin at San Francisco State University.

Over the years, spring mushroom hunters have noted the presence of a unique, odd-looking type of "beetle" found on morels, often in abundance. As luck would have it, there was a good morel season this last spring, which coincided with my taking a class in insect taxonomy at San Francisco State. I have always been interested in insect-fungus relationships, and therefore set out to identify and find out as much as I could about this "beetle" and its relationship with morels.

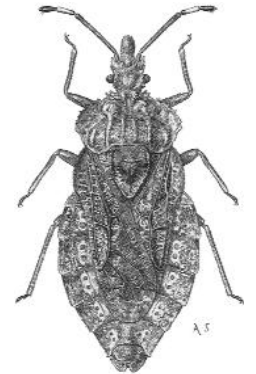


Figure 29. *Aradus debilis* Uhler, female, California

As it turned out, this "beetle" wasn't a beetle at all, but rather a true bug (order Hemiptera), specifically an aradid or flat bug (family Aradidae). Aradids are easily recognizable with a hand lens, having a flattened body, a small pair of crossed half-sclerotized wings (the hemelytra - which distinguish them as true bugs) surrounded by a segmented lateral margin (the connexivum), and a head with mouthparts in the form of a long beak (the rostrum) rather than mandibulate mouthparts. However, the hemelytra are only fully developed in the adult stage, and the wingless nymphs, which are very common on morels, might be very easily mistaken for beetles.

I have identified all of the adults I collected or was given as *Aradus fumestus*, a common species in the montane and boreal regions of western North America. However, because most of the aradids I observed were nymphs rather than adults (and hence, not keyable to species), I am unable to say with any certainty that only one species of *Aradus* was present on morels. I encountered quite a few nymphs with bicolored antennae, which is not reported as characteristic of this species. This may be simply an unreported phenotypic variant, or it may mean that more than one species of *Aradus* is present on morels.

So, what are these bugs doing hanging out in morels? Like most aradids, they're fungus feeders. Aradids are not ordinary fungivorous insects, however - instead of chewing up the mushroom with their mandibles, they have highly specialized mouthparts for penetrating the mycelium and sucking out the contents, much the way an aphid would feed directly on a plant's phloem sap. Coiled inside of the rostrum, an aradid has a long thin tubelike stylet for penetrating

Continued on page 3

Ramblings from the President

By David Rust

About 30 MSSF members showed up for our annual summer picnic - a gustatory and convivial event which often produces hypothermia among the attendees. The weather cooperated this year, the best in recent years, with filtered sun poking through the Redwood canopy. Participants at the picnic feasted on Laurel Day's caviar mousse served in a large clamshell, Jeanne Campbell's delicious candy cap and pecan mousse and the indefatigable David Campbell's fire-roasted fresh chanterelles (now where did he find those!). Al Carvajal wowed the crowd with an impressive fresh collection of mushrooms he had gathered in Raleigh, North Carolina, which just goes to show you what extreme measures MSSF members will go to during the summer dry season! Among Al's treasures were a rainbow of beautiful boletes and the deadly eastern Death Cap, *Amanita virosa*. And thus, mushroom season begins anew!

I guess the rule is that if you have a bunch of things you want to change but don't get them all done, you get to be president for another year. I have yet to find a solution to the annoying phone problem, find a permanent home for our library, or help re-write the outdated bylaws - so there it is!

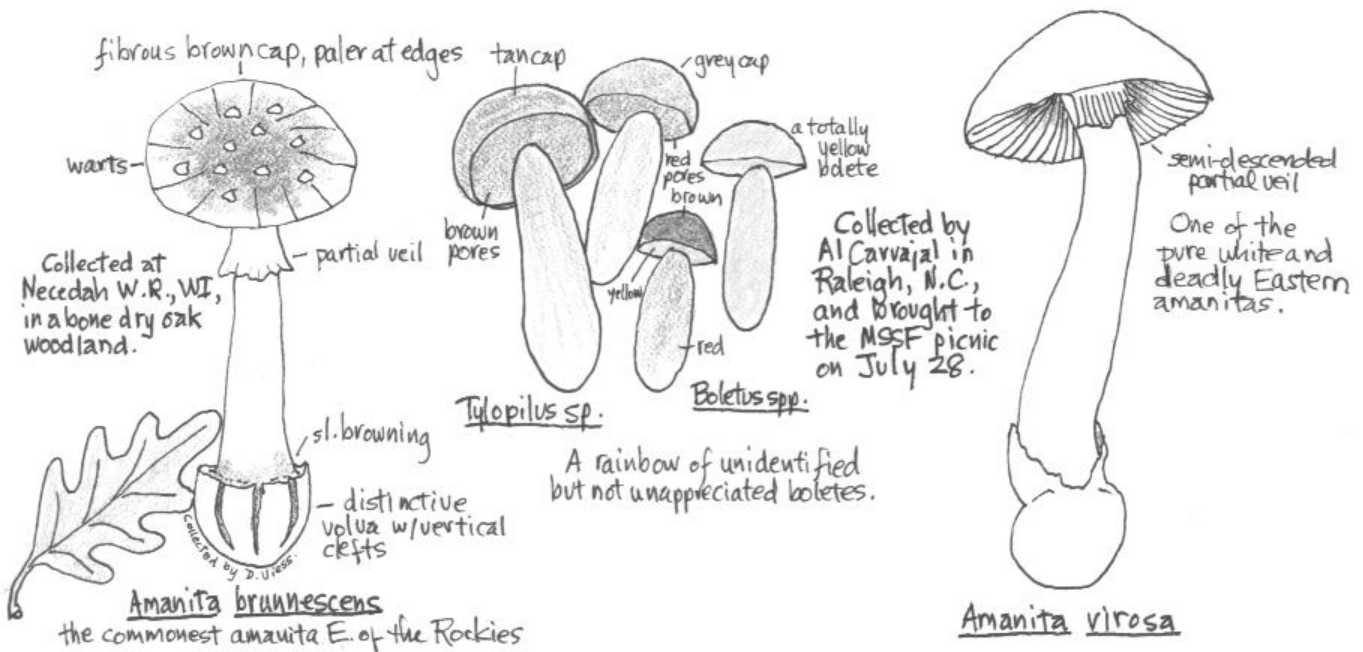
We've got a great team assembled for this year's coun-

cil - the group of folks who carry on the business of the MSSF. I look forward to working with George Collier (treasurer), Carol Hellums (secretary), and new councilors J.R. Blair and Peter Werner. Still serving from last year are Mark Lockaby (vice president) and councilors David Campbell and Enrique Sanchez. I am grateful to those who are continuing for another year in their committee positions: David Bartolotta (membership), Norm Andresen (book sales), Tom Sasaki (forays), Tom Chester (fair), John Lennie (library), Ken Litchfield (cultivation), Fred Stevens and Bob Mackler (scholarships), Lorrie Gallagher and Rose Flaherty (Mycena News) and Mike Wood (webmaster and systematics). Please note how many former presidents there are on this list!

I would like to thank Al Carvajal for converting our membership database into Microsoft Access and making the list more serviceable. In July and August, Al, Jeanne Campbell, David Bartolotta and Mike Wood contributed their time and effort to produce another roster. Thank you!

I would like to welcome our new members to a delightful year of learning about mushrooms. If you have any ideas about how to make the MSSF a better organization, or can contribute your time to help with one of our committees, please contact me at incredulis@yahoo.com or phone me at 510-430-9353.

A Sampling of Migratory Mushrooms



D. Viess 8/02

The Secret Life of Morel Bugs

Continued from page 1

hyphae; this stylet is quite long and evidently can follow a hyphal strand for a distance surpassing its body length. As Debbie Viess first pointed out to me, this attachment is quite strong, and aradids can actually hang from their stylets if pushed away from the surface of the morel.

On one of my forays to the Star Fire site, I was able to make some close observations of this feeding behavior. Interestingly, once a morel is picked, an aradid will continue its feeding for only a minute or two. It then withdraws its stylet from the hypha, and begins "probing" around the surface of the morel with its stylet, apparently not finding a new point to feed from. While I cannot say for sure what is happening here, my guess is that the flow of materials through the hyphae stops soon after the morel is cut from its base. This stops the flow of food to the hypha on which the aradid is feeding, making it search for a new point to insert their stylet. The probing behavior may be due to the fact that the aradid's stylet could be sensitive enough to detect active translocation simply by feeling around the surface of the morel.

After conducting a thorough search of the scientific literature and the Internet, I've found that there have been no detailed studies done on the feeding behavior or ecology of these interesting creatures, just incidental observations by insect taxonomists. Aradids are usually associated with wood-rotting fungi, and typically feed directly on mycelium growing in rotting logs, or directly on the fruiting bodies of polypores and resupinate fungi. (However, on burn sites where morels were present, I have never observed them underneath bark or on polypores.) I have also not found any source mentioning any association of aradids with morels - mycologists so far haven't delved into the identity of insects encountered on morels, and entomologists haven't looked at morels as a site for collecting or studying insects.

I did encounter some intriguing references to some Scandinavian literature on aradids that are adapted to post-forest fire succession, and that deliberately seek out burnt wood. My guess as to the ecology of the *Aradus* species we encounter is that they are possibly adapted to post-forest fire succession, either surviving the fire within logs that aren't entirely consumed by the fire, or they are attracted to the scent of burnt wood. In spring, they produce a new generation, hence, the abundance of nymphs. These newly emergent aradids then take advantage of the abundance of morels fruiting after the fire. After the morel flush finishes, they probably move on to the abundance of wood-rotting fungi present on the burn site.

While I've observed an abundance of aradids on fire morels, I have never seen these bugs on "natural" morels - that is,

morels not associated with fires. Unfortunately, my observations of "naturals" are very limited, so the above-mentioned hypothesis lacks confirmation. Aradid ecology is a wide-open area that hopefully will get the attention of some enterprising entomologist interested in insect-fungus relationships.

I should also note that aradids are not the only arthropod fauna associated with morels. Wireworms, which are the larvae of click beetles (family *Elateridae*), are often encountered in morels when gathering or cleaning them. Mark Lockaby presented me with several rove beetles (family *Staphylinidae*) that came scuttling out of some morels that he was cooking. Millipedes are sometimes found living in the hollows of morels, and, being detritivores, probably feed on morels as they decay. In short, there are many other organisms that share our love of morels, hence the importance of cleaning them and checking their hollows as soon as possible after finding them.

Further reading:

Parshley HM. 1921. Essay on the American species of *Aradus* (Hemiptera). *Transactions of the American Entomological Society* 47:1-106.

Usinger RL & Matsuda R. 1959. *Classification of the Aradidae* (Hemiptera-Heteroptera). London: British Museum. 410 p.

Thanks to: Dennis Desjardin, Mark Lockaby, Margareta Luff, Kevin Suttie, and others who collected insect specimens for me; John Hafernik and Paul Marek for their excellent instruction in insect identification; Cheryl Barr of the Essig Museum of Entomology (UC Berkeley) for use of the museum's collection of aradid specimens; and Steve Taylor for his expertise on aradids and valuable feedback.

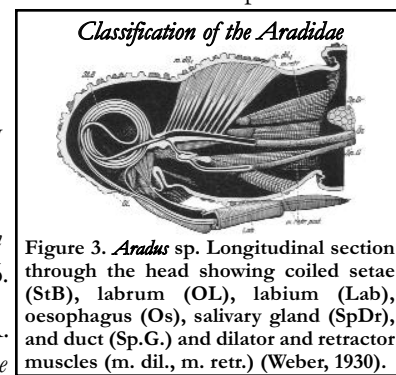


Figure 3. *Aradus* sp. Longitudinal section through the head showing coiled setae (StB), labrum (OL), labium (Lab), oesophagus (Os), salivary gland (SpDr), and duct (Sp.G.) and dilatator and retractor muscles (m. dil., m. retr.) (Weber, 1930).

MSSF Discussion Group on Yahoo

The MSSF discussion group that is facilitated through Yahoo is a great way to keep in contact with other members. If you're unable to attend all the meetings, or the various walks and forays we sponsor, you can at least get a heads-up on current fungal activity and breaking news through the discussions group. It's an increasingly useful way to exchange and receive information quickly.

To join, go to the MSSF web site: <http://www.mssf.org/>, and click on the link that says: Click to subscribe to the MSSF mailing list.

Cultivation Corner

By Ken Litchfield, © 2002

Here comes a new mushroom season and boy, howdy is it ever going to be a big one. Since last we met, the museum remodeling has really kicked in. By the time you come for the first general meeting on September 17th you should find a whole new remodeled Randall Museum. By then the location for the new mushroom garden should be in place if not planted and with a custom irrigation system in an area triple the size of the previous incarnation.

Presidio Lab - The Presidio lab has been getting spiffed up thanks to the work of Enrique Sanchez, Sherry and Al Carvajal and Norm Andresen. Besides being able to cultivate various fungi on various substrates we have locations set up to serve the other programs we are working on with the Presidio National Park and GGNRA. We have baskets and umbrellas for collecting mushrooms, locations for making spore prints, microscopes for looking at specimens, a drier for drying them, fungarium cabinets for storing them, a drafting table and art area for illustrating them, computers for cataloging and data-basing them, a kitchen for cooking them, a dining room for eating them, and a conference room for talking about them. We use the lab to work with the fungal aspects of the Presidio natural areas programs.

Presidio Fungal Species List - The Presidio is in the process of making all kinds of species listings from birds to botanicals and limpets to lichens. They are working with us so we have now set up a system of procedures, training, and facilities for MSSF members, native plants volunteers, and Presidio staff to collect, ID, preserve, and catalog the fungal species of the Presidio. With the efforts of Mike Wood, Fred Stephens, Terri Beausejour and Norm Andresen we made species lists of the Presidio fungi during the last rainy season. If you would like to work in any aspect of collecting, ID'ing, preserving, cataloging or computer data-basing the fungi, there is bound to be a job that you could contribute to or supervise.

Native Fungi Restoration - In collecting and cataloging these endemic species of mushrooms we can capture them by sterile agar technique in our lab, culture them like the native plants nursery does with the native plants, and return them to restored natural areas along with the native plants species.

Organic Materials Recycling - There are lots of logs and wood chips from the eucalyptus, Monterey cypress, and Monterey pines that have been removed due to age and replanting. These materials need to have their components recycled back to the environment and we have been working with the local Turkey Tails, *Trametes versicolor*, and Sulfur Shelf, *Laetiporus gibbosum*, to eat the eucalyptus, and Big Gym, *Gymnopilus spectabilis*, to eat the pines.

Bioremediation - You may have heard recently about a controversy that some phantom toxic waste barrels were buried at the Presidio. Like most former military bases there are some actu-

al toxic waste sites that need to be cleaned up and mycoremediation is an option the Presidio is exploring with us at the Composting Center. We have a bioremediation area there where we are doing experiments with fungi.

We have several folks that are heading up various areas of our programs and you should see them to help out or learn whatever area you would like. Expect some overlap.

Norm Andresen is our Cultivation Manager and lead trainer for all cultivation techniques and expertise.

Sherry Carvajal is our Project Manager for the lab and nursery facilities. You can contact her for jobs that need to be done around those facilities.

Al Carvajal is our Computer Manager for all computer related activities including setting up database fields for species lists, lab cultures, and bioremediation experiments.

Enrique Sanchez is our Garden and Recycling Manager for the outdoor Mushroom Garden and collecting and feeding of recycled materials to our fungi plantings.

Terri Beausejour is our Emeritus Emissary to liaison with outside people and groups.

Cultivation/Facilities Seminars - By the time you get this we'll have had a cultivation seminar on August 26th with two more coming on Sunday, September 8 and 22, 9am to 3pmish. Join us for growing oysters on toilet paper rolls, honeys on oranges, morels in beer bottles, garden giants on mulch, and plugs in logs. We'll also show you how to use the associated techniques and procedures for lab cultivation and how to make use of our lab facilities for whichever program you may be interested in.

This summer we've been averaging a kilo a week of garden giants and popped a big flush of oysters.

Ken Litchfield, klitchfield@randallmuseum.org, 415-863-7618

Society Officers

President: David Rust	(510) 430-9353
Vice Pres: Mark Lockaby	(510) 412-9964
Secretary: Carol Hellums	415-255-4950
Treasurer: George Collier	(415) 641-6068

Select Committees

Forays: Tom Sasaki	(415) 776-0791
Book Sales: Norm Andresen	(510) 278-8998
Membership: David Bartolotta	(415) 621-3166

Membership and Subscription Information

To join the MSSF and receive this newsletter, send a \$25 check, payable to MSSF (\$20 for seniors 65 and over and full time students), to MSSF Membership, 2750 Market St., Suite 103, San Francisco, CA 94114-1987, Attn: David Bartolotta. Please include contact information: home and/or work phone numbers and email address. New and renewal memberships will be current through December of 2002. To change your mailing address, please notify David. MSSF members may also join or renew membership in the North American Mycological Association at a reduced rate by including with their MSSF check a separate check for \$32 payable to NAMA. Send it to David at the same address. For further information, email David at david@bartolotta.com or call at (415) 621-3166.

The Foragers' Report

By Patrick Hamilton, MYCOCHEF@aol.com

"To catch fish one must know more than fish; to find toadstools one must know their season and habitats." True back in 1900 when Captain Charles McIlvaine published his first edition of *One Thousand American Fungi* (where this quote came from), true before, and still true today. And especially true if fungi hunters want to find specific mushrooms during certain times.

Greetings to the beginning of another mushroom year and welcome back to this column--your place for the whereabouts, hereabouts, hearabouts, the what ifs and those inevitable neener-neeners. It is your monthly information sheet of not the usual factoids surrounding mushrooms, but real important stuff, full of meaning and even truth. Mostly. "Mostly" because, as always, most of what goes into this column comes from you – mushroomers who are mostly honest about things fungal. Information for these articles is necessary and appreciated.

Up to date mushroom news: A lonely but shining Prince has been spotted along the southern Mendocino coast. In the markets we have been seeing some Black Chanterelles but they are from Bulgaria, and I have seen some folks balking at the prices. Lobsters are having a fine run along the Oregon coast and fruiting fairly well after shedding their short stemmed selves; but the usual small, tasty, short season of July Golden Chanterelles did not show there.

Some sad mushroom news: One of the best habitats in North America for Matsutakes is burned. Hoopa pickers have reported that much of their tribal forestlands are devastated and as of today (August 12), still burning along the southern Oregon and northern California borders. In Terrace, B.C., this season's first (in the Western Hemisphere) Matsutakes are selling in the buyers' stations. From France we are seeing Mousserons (Fairy Ring Mushrooms) and I bet that around here they could be found now too; but no one has called to tell me and the only places I know to get them at almost any time are far down The Peninsula. Soon we will be seeing the Sulfur Shelves coming out from tree stumps and downed logs, illogically, it always seems during this dry time. Eat them if you can – they only bother a few – just stick to the very tender edges.

David Rust wanted to maybe begin a Mushroom of the Month section for the column and why not? Let's start with the above mentioned late summer beauty. "Chicken of the Woods," "Chicken Mushroom," "Sulfur Shelf," "Sulphur Cap," et al., was once scientifically known as *Polyporus sulphureus* and then around 1969 or so it began to be listed as *Laetiporus sulphureus*. Mushroom book authors from McIlvaine to Krieger, Stuntz and McKenny, from Lincoff to our own Arora, have always written that it is at least "edible"

and even "choice" to some.

Very important tip – only take home the most tender lips of this fungus. It can be frustrating to poach and poach and then even to try pounding and pounding the indigestible old woody (most-often-found-in-this-state by the way) specimens. If they are not oozing their bodily fluids I say to leave them where they are for others to enjoy discovering this frequently spectacular sighting in the woods.

But for those of you who can't resist sampling the first finds of our mushroom year how about trying them as chips? Thinly sliced (wet edge parts only), dried on paper towels, then deep fried in an olio of vegetable and pure olive oil, salted with French gray sea salt and a bit of cayenne, they can be yummy. However, I do have a culinary theory that states, "Anything remotely edible can be deep fried and eaten by someone." Seriously, with an aioli or skordalia, maybe curried mayo or a Dijon yogurt sauce those puppies might be fine.

By next month we will probably have heard from folks who are now in New Mexico collecting red-capped boletes or perhaps from locals and their nearby locales where often-times the fog-drip produces enough moisture to pop up a bolete or two, even now.

Till next time, so long.

Read all about it!

One of the most valuable benefits you have as a member of the MSSF is being able to borrow books from our library. We have over 600 books all related to mushrooms in some fashion so, whatever mycological interests you have, there are almost sure to be books to address them.

We try to carry all the latest books (except those expensive, specialized and technical monographs which are beyond our budget) but the librarian always likes to hear about books we may have missed. There are multiple copies of the most popular books, like "Mushrooms Demystified" (the big Arora.) And what better way to fill those dry days of late summer than reading "All that the Rain Promises and More ..." (the little Arora)?

Setting duplicates aside, almost 500 of the books are different and about 10 languages are represented. We also have a few tapes and CDs, all of which you can borrow.

The library is kept at the Randall Museum and is accessible for an hour or so before the monthly meetings. See you there in September. Until then, please don't hesitate to contact me with any questions.

John Lennie, Librarian
librarian@mssf.org and 510-525-1623

Culinary Corner

By David Campbell

Mushroom Season Kickoff Potluck Dinner with the MSSF Culinary Group

Wednesday, September 11, 2002, at the Hall of Flowers
Golden Gate Park, San Francisco



Welcome to the MSSF Culinary Group for another year of mushroom fun, food and camaraderie. We are an epicurean group of mycophagists parented by the Mycological Society of San Francisco. We meet on the first non-holiday Monday of each month, (with the exception of the

upcoming September dinner on a Wednesday) at 7 pm, September through May, at the Hall of Flowers in Golden Gate Park, to eat fine meals of our own creation that include excellent edible mushrooms. To be a member of the MSSF Culinary Group, you must:

- Be a member of the MSSF
- Pay a separate membership fee of \$12, (seniors \$6)
- Pay a set fee for each dinner attended of \$14.
- Participate at least once a year in the preparation of a monthly main dinner course.
- Provide appetizers for the meals, preferably with mushrooms, on a regular basis when not involved in the main menu production.
- Expect to volunteer or be solicited as a culinary resource for special MSSF fund-raising events, such as the Holiday dinner, the Mendocino Woodlands Foray or the Annual Mushroom Fair.

Main meal expenses will be reimbursed to the purchaser. Appetizer expenses are not reimbursed, except by special pre-arrangement with the Chair (Alvaro Carvajal, 415-695-0466) or Co-Chair (David Campbell, 415-457-7662).

The September dinner is a potluck and it is free for all MSSF members. No reservations are required, no reimbursements, just bring a dish.

Dinner attendees should always bring their own table service and beverage of choice. A punch before dinner and coffee after are typically provided.

George Collier is our treasurer this year. All membership and dinner fees should be paid through him, and receipts for main meal expenses should be presented to him for reimbursement.

Menus for each of 7 monthly dinners for this season (Oct.'02-May'03) have not been determined. Culinary Group members are encouraged to contribute menu ideas, especially ones that they, with cohorts, would like to prepare. Traditionally, meals have been centered around ethnic themes (such as Italian, German, Mexican, Asian, American), a main ingredient (such as beef, rabbit, seafood, pig or fowl), a holiday near the time of the meal (such as Easter, Cinco de Mayo or St. Patrick's Day), or the mushroom in season (such as Porcini in the fall, Chanterelles in winter, or Morels in the spring). The old ideas are all good ideas, but you need not feel restricted by their scope. The main thing is that teams of chef-for-a-night members should prepare menus for their attending fellow

members that they are enthusiastic about, and that include dishes with fine edible mushrooms. Ideally, when we meet at the September potluck, many members, or teams of members will already have an idea for a meal, and be ready to volunteer to cook a specific upcoming monthly dinner menu. Let's amaze ourselves with wonderful mushroom oriented feasts, month after month.

The culinary group owns utensils suited to prepare meals for large groups that are available to the members. If you need assistance or advice or certain supplies, don't hesitate to ask Alvaro or David. We will do our best to facilitate the success of your production. We're all in this together, and our meals will be exactly as good as we make them.

Reservations are required for each dinner attended. Even if you are listed on the monthly menu flyer as a cook, we still need to know how many are in your party for dinner, so we can all plan accordingly. Members sometimes like to make reservations for guests. No more than 2 guests per member are permitted at a dinner, unless you can convince Alvaro or David, in advance, that special circumstances should allow for an exception. Repeat guests are expected to become members.

MSSF Scholarship

The Mycological Society of San Francisco offers scholarships to full time graduate students majoring in mycology 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 Robert Mackler, 157 Mesa Ct., Hercules, CA, 94547. Deadline for applications is December 10, 2002.

Dear Fellow Mushroom Lovers

I need your help! I am attempting to elucidate the species of *Clitocybe* in California. A monograph done by Bigelow in 1985 on the North American species of *Clitocybe* is our only treatise, and it doesn't include California *Clitocybes* for the most part.

The help I need is in obtaining specimens. California spans 158,706 square miles. If you are familiar with *Clitocybes* and happen to see them, please call or email me so that I can go and collect them. Or, collect them yourself if you're willing, and include a few notes (or a picture) describing the mushrooms and their habitat and put them in the fridge. I will be happy to pick them up from you.

Thank you everybody!!!

Denise C. Gregory, San Francisco State University, (650) 583-6764,
dgregory@sfsu.edu, fungilover@hotmail.com

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

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September, 2002 vol 53:9

MSSF Calendar, September 2002

Sunday, September 8, MSSF Presidio Mushroom Garden: Class 2, spawn inoculation and expansion of mycelium, 9-3, register with Ken Litchfield, 415-863-7618

Wednesday, September 11: Culinary Group's Monthly Dinner: Potluck dinner, 7 pm. Come and join us for the first culinary group dinner at the Hall of Flowers, Golden Gate Park in San Francisco. Reservations are not required. For information, contact Alvaro Carvajal at (415) 695-0466.

Tuesday, September 17, MSSF General Meeting: Meeting held at the Randall Museum, doors open at 7, lecture starts at 8. The speaker will be Dorothy Beebee, who will present a lecture on the "History and Art of Mushroom Dyes".

Thursday-Sunday, September 19-22, Northeast Mycological Federation Foray: Nevele Grande, Ellenville, NY. See their web site for details, <http://uhoffmann.home.mindspring.com/nemf2002/index.html> or call Paul Sadowski, (212) 3483092, pabloski@earthlink.net

Saturday, September 21, Lichen Society Workshop: Introduction to the Foliose and Fruticose Lichens by Judy Robertson at San Jose State University, 10-4. Contact Judy at 707-584-8099 or jksrr@aol.com

Sunday, September 22, MSSF Presidio Mushroom Garden: Class 3, plugging logs with spawn, morel kits in beer bottles, 9-3,

Register with Ken Litchfield, 415-863-7618

Sunday, October 6, Lichen Society: Lichens of Sonoma County, led by Judy Robertson. Contact her at 707-584-8099 or jksrr@aol.com

MONDAY, October 7: Culinary Group's Monthly Dinner: Hall of Flowers, 7 pm, Golden Gate Park in San Francisco. For reservations, please contact Alvaro Carvajal at (415) 695-0466 or e-mail at alvaro.carvajal@att.net

Thursday-Sunday, October 10-13, NAMA foray in Oregon: The 2002 NAMA foray will be held at Diamond Lake in Southern Oregon. Check their web site for details - www.namyc.org

Saturday, October 19, Lichen Society Workshop: Hands-On Lichen Basics by Barbara Lachelt, UC Berkeley CALS founding member, University Herbarium, 1001 Valley Life Sciences Bldg., 10-4. Contact Judy Robertson at 707-584-8099 or jksrr@aol.com.

MONDAY, November 4: Culinary Group's Monthly Dinner: Hall of Flowers, 7 pm, Golden Gate Park in San Francisco. For reservations, please contact or e-mail Karin Roos at (510) 235-3471 or marmalade@toast.net