

Speaker for October
MSSF Meeting

**Bryce Kendrick, PhD,
DSc, and FRSC**



The October speaker will be Dr. Bryce Kendrick from Canada, and he will discuss “The Fifth Kingdom”. The talk will include images from all the different groups of fungi, members of the fifth kingdom other than mushrooms.

Bryce is a biologist, teacher, researcher, writer, publisher, and environmental activist. He refers to himself as a generalist, with interests ranging from fungi to birds to coral reefs. His research is primarily concerned with moulds – systematics, development, ecology – and ecto- and endo-mycorrhizas.

His laboratory has produced more than 300 scientific publications, including several books. The MSSF library has the CD and print copy of his book “The Fifth Kingdom”, which is also on-line at <http://www.mycolog.com>.

Table of Contents

September Speaker	1
What's Next...	1
Mushrooms of Hawai'i	2
MSSF Forays - Fall 2002	3
Cultivation Corner	4
The Foragers' Report	5
Mushroom Treasure Demystified	6
Calendar	8

Mycena News

Mycological Society of San Francisco

October, 2002, vol 53:10

Mycodigest

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

What's Next... Green Fluorescent Mushrooms?

By Kelly Ivors

Have you ever seen a jellyfish glow, sometimes giving the ocean a luminous gleam of fluorescent light? Or found glowing bits of fungus-colonized wood along outdoor trails at night? Special proteins are responsible for this 'bioluminescence', which can be seen in many forms of life: from fireflies, to fungi, to sponges and squid.

Aequorea victoria is a brightly luminescent jellyfish (Fig. 1). It has a cytoplasm that is densely packed with granules containing green fluorescent protein (GFP), a photoprotein that absorbs blue light and re-emits it as green fluorescence. The GFP gene of this jellyfish was originally isolated in 1992, and since then (to the amazement of many investigators), this gene or derivatives thereof have been successfully transformed into a variety of organisms, including bacteria, nematodes, yeast, mammals, fruit-flies, plants, and yes...even fungi. Numerous variations of this gene have been produced for optimized expression in different organisms.

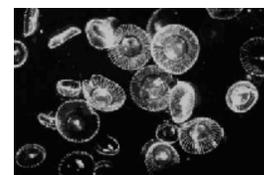


Figure 1.

The vast majority of studies utilizing GFP expression in fungi have been with yeast. Presently GFP expression has been reported in over 18 species of fungi, including *Agaricus*, *Aspergillus*, *Botrytis*, *Fusarium*, *Ganoderma*, *Schizophyllum*, *Trichoderma*, *Ustilago*, and *Phytophthora* species.

GFP is currently a popular tool used by scientists for many reasons. It can be utilized as a molecular lantern, illuminating events going on inside fungal cells with the aid of microscopy. Nucleus-targeted GFP in *Aspergillus nidulans* allowed visualization of nuclear migration and mitosis, detailing for the first time the behavior of nuclei at various stages of fungal cell development. Mitochondria of *A. nidulans* were also tagged and their migration within growing hyphae was observed (see the 'glowing' video at <http://www.uni-marburg.de/mpi/movies/mitochondria/mitochondria.html>).

GFP can also be used to visualize fungi in their environments. Whole fungi have been labeled with GFP for tracking their growth and colonization within plants and soil, to monitor their distribution, and to estimate their biomass. For example, corn varieties have been screened for resistance to *Aspergillus flavus* (the aflatoxin-producing fungus) by using a GFP modified strain of this pathogen.

Most importantly, GFP can also be used to optimize the genetic transforma-

Continued on page 3

Mushrooms of Hawai'i book review

By Mike Wood

During times when there is a dearth of good new mushroom books, it is a pleasure to peruse the fine new book by Don E. Hemmes and Dennis E. Desjardin, *Mushrooms of Hawai'i: an identification guide*. Dr. Hemmes is professor of biology at the University of Hawai'i in Hilo and Dr. Desjardin is professor of biology at San Francisco State University and scientific advisor for the Mycological Society of San Francisco.

A research project funded by a grant from the National Science Foundation formed the basis of Desjardin & Hemmes' knowledge of the mycota of Hawaiian Islands. Before this project, relatively little was known about the mushrooms and other macrofungi of Hawai'i. The project nearly tripled the number of known mushroom species in Hawai'i. For some information on the research project see:

<http://www.mycena.sfsu.edu/hawaiian/Agaricales.html>

After publishing the requisite research papers in the mycological journals, it became apparent to the authors that their knowledge could also be turned into a field guide to Hawaiian mushrooms. It is to our benefit that this was done.

The book begins with some of the "what are fungi" type of introductory material so common in mushroom field guides. This is soon supplemented with interesting information on the history of mycology in Hawai'i, the seasons of Hawaiian mushrooms, and the authors' favorite Hawaiian collecting sites. Next there is a chapter on identifying mushrooms. Not enough information on identification techniques to really do it, but a nice introduction for the armchair adventurer.

At the core of the book are the descriptions of more than 230 mushroom species. These are grouped in 16 habitats ("vegetation zones"), such as "compost piles and wood chips", "coastal *Casuarina* forests", "arid leeward montane habitats" and "wet montane native rainforests". Each habitat is prefaced by a short description of that vegetation zone, followed by the species found there.

Each species description includes a concise macroscopic description, some comments on the species, and a good color photograph. Each page typically contains two species descriptions with accompanying photographs. Edibility information is given when known. The information included is quite adequate for the armchair traveler and casual collector. A more complete description, including basic microscopic features, would be more useful for the serious collector, but that is not essential for a field guide.

After the sections on mushrooms, there are short chapters on rusts, lichens and slime molds. I find it pleasing to find these overlooked organisms included in a mushroom field guide. And although slime molds are not fungi, they have tradition-

ally been studied by mycologists and will be commonly encountered in the field by any serious mushroom hunter. And they are supremely beautiful organisms!

Chapters on medicinal, poisonous, hallucinogenic, and edible mushrooms, and a chapter on the home cultivation of mushrooms round off the book. Also included is a useful glossary and bibliography.

At 7.5 X 10 inches, the book is too large to fit in your pocket, but certainly not too heavy to carry in the field. With lucid writing and more than 400 good quality color photographs, this book is a winner. Taking also into account the fine production values of a good, clear design and printing on quality paper, this book, at \$39.95, is a deal!

Hemmes, Don E. & Dennis E. Desjardin. 2002. *Mushrooms of Hawai'i: an identification guide*. Berkeley, CA: Ten Speed Press. 224 p.

Mushroom Hunting and Hearth Cooking

**A class with David Arora and William Rubel
Gualala, California**

**November 22 to November 24, noon to noon
Class fee including two dinners: \$150**

David Arora, internationally renowned mycologist, and author of *Mushrooms Demystified* and *All the Rain Promises and More*, and William Rubel, author of the acclaimed book on hearth cooking, *The Magic of Fire*, are offering a class in mushroom collecting and hearth cooking at David's Casa Madera, in Mendocino.

David, an expert in edible fungi, will lead forays in the mountains overlooking the Mendocino coast. William will teach hearth and mushroom cooking on two of Casa Madera's fireplaces. Both David and William travel and research mushrooms and traditional cooking methods; slides will be shown. This class includes two hearth-cooked dinners and is limited to twenty students.

You are responsible for your own accommodations. There are many hotels in the Gualala / Point Arena area including Sea Ranch. A few people will be able to stay at David's Casa Madera, either in one of the cabins, or camping. For more information, see www.williamrubel.com -- click on "classes." To register, to ask a question about the class, or to inquire about accommodations contact William Rubel (william@williamrubel.com) or (831) 425-5978.

What's Next...

Continued from page 1

tion of organisms. The unavailability of a practical gene transfer system has been the single largest obstacle precluding the use of molecular approaches for genetic improvement of the commercial button mushroom, *Agaricus bisporus*. GFP can act as a 'reporter' because it allows detection of transgene expression when linked together. Recently GFP was used in experiments investigating efficient methods of fruiting body transformation in *A. bisporus*.

The USDA has already granted permits for the release of genetically modified fungi (<http://www.nbiap.vt.edu/cfdocs/fieldtests1.cfm>). Ecological implications of introducing transgenic fungi into the ecosystem, especially those containing selectable genes, should be of serious concern. Many fungi produce thousands of spores that can be easily dispersed. Hence studies involving 'GM fungi' need to be conducted in contained environments.

Who ever thought we would reach the day of being able to create green fluorescent mushrooms, all for the sake of bio-engineering the 'perfect mushroom'? Would you ever buy or eat a genetically modified mushroom? Yet I can't help but argue that Green Fluorescent Protein is a fascinating feature, one that is definitely lending a 'brighter' future for investigations in fungal biology and biotechnology.

A few references:

Chen, X. et al. 2000. A fruiting body tissue method for efficient *Agrobacterium*-mediated transformation of *Agaricus bisporus*. *Applied and Environmental Microbiology* 66:4510-4513.

Lorang, J. M. et al. 2001. Green fluorescent protein is lighting up fungal biology. *Applied and Environmental Microbiology* 67:1987-1994.

Kelly Ivors received her Ph.D. in Plant Pathology and Mushroom Science from Penn State University in 2001. She is currently a post-doc in Matteo Garbelotto's lab at UC Berkeley.

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.

MSSF Forays - Fall 2002

Saturday-Sunday, October 12-13. Beginners Sierra Mushroom Ecology Trip. Choice of camping or motel, will involve some miles of hiking. Email biologist Terry Sullivan (terrsull@aol.com) for more details.

Saturday-Sunday, October 19-20. Beginners Hwy 50 Sierra Foray. An exploratory trip to locations along Hwy 50, call leader for camping or motel information. Foray Leader: Tom Sasaki (415) 776-0791 or email sasakitom@aol.com.

Saturday-Sunday, October 26-27. Yuba Pass Foray. Meet at 9:00 a.m. Saturday at the Chapman Creek Campground on Hwy 49 near Bassetts. Best way: take Hwy 80 to Truckee, take Hwy 89 north, turn west on Hwy 49, follow to Campground. Bring car camping gear, usually nice weather but being in the mountains at this time of the year, be prepared for weather and cold nights. Foray leader: Norm Andresen (510) 533-6541 or email nandresen@attbi.com.

Sunday, November 3. Beginners Mushroom Walk at Land's End in San Francisco. Meet at 9:30 a.m. in the parking lot in front of the WWII monument to USS San Francisco at the north end of El Camino del Mar. To get there, take Geary Ave which turns into Point Lobos Ave and turn right at El Camino del Mar. Foray Leader: Tom Sasaki (415) 776-0791 or email sasakitom@aol.com.

Saturday, November 16. Annual Salt Point Foray. Meet at Woodside Campground at 10 a.m. This is a 'just show up' event. Participants are responsible for own campsite/lodging. Note that Woodside's campsites are on 'first come, first served' basis. Potluck feast Saturday night on edibles picked. Foray Leaders: David and Jeanne Campbell (415) 457-7662.

Friday thru Sunday, November 22-24. Annual Mendocino Woodlands Foray. Cabins with fireplace situated in redwood forest, located 6 miles from town of Mendocino. Meals again will be prepared by MSSF's select culinary members and served in central dining hall with fireplace. Cost of cabin and meals (from Friday dinner to Sunday lunch) estimated at \$95 for members and \$115 for nonmembers. Forays to be lead by Mark Lockaby and Tina and Tom Keller. Send check to Foray Coordinator: Tom Sasaki. 1506 Lyon St., San Francisco, CA 94115 (415) 776-0791, email sasakitom@aol.com.

Friday, December 13. Forays for Annual Fungus Fair. Individual forays and leaders to be announced in November newsletter.

Cultivation Corner

By Ken Litchfield, © 2002

Our cultivation classes at the Presidio Native Plants Nursery have been going well. Each time we have at least 15 people all of whom pitch right in and tackle each of the jobs that need doing.

During both of the first classes we precooked up a bunch of birdseed grain in netted paint bags, rinsed it cool, and to put it into jars and sterilized them in pressure cookers. These jars of birdseed we allowed to cool and then inoculated from agar cultures we had in stock and pieces of mushrooms people brought in. Everybody performed the sterile transfers themselves to learn the process and get their own cultures growing. Other jobs like cleaning out contaminated jars and prepping them for reuse were dispatched quickly. Dan Long has just about got our second sterile transfer hood electrified and working properly.

We poured boiling water over toilet paper rolls to pasteurize them and added pink oyster spawn to inoculate them. Due to their slow growth they seem to have been either too hot when spawned or the paper may have been treated with too many chemicals since it was of the extra soft variety. We're going to try again with a more institutional brand. We also tried morels in beer bottles so we could practice the more crude less sterile techniques for home kitchen transfer. The smaller bottle openings make it more difficult to contaminate the substrate inside. We are waiting to see the results. We now have scores of cultures growing out in Mason and Ball jars on cabinet shelves for ramping up or planting at the garden.

During the second class we made a walk over to the garden to harvest several kilos of garden giants we caught in full bloom. They were scattered in every nook and cranny with lots of big, tight, furled caps that the palm and fingers of one hand couldn't encompass. On another short excursion to the rear of the nursery we visited a eucalyptus stump that was fruiting with Sulfur Shelf, *Laetiporus gilbertsonii*, this time last year. This time it was loaded with three different blooms around the base and another huge one in a hollow of the top cut. Norm Andresen talked about how some of the white skeletal material from last year is composed of sporocarps that are good for inoculating more stumps. Last year Enrique and I had put the old dead white stuff into the hollow where it wasn't fruiting last year and we speculated about whether that was why it was fruiting this year.

Kelly Ivors cooked up the youngest of the blooms in what is known as the "egg yolk" stage. This was passed around and everybody remarked at the tender texture and subtle flavor. Marney Blair, our "boss" at the Presidio, had gotten sick on last year's undercooked blooming but this time she was right in there with no qualms. The sulfur shelf went well with George Collier's corn on the cob that we cooked up in one of the pressure cookers. Far more important than helping out with the

seminar, Shawn Johnson brought a platter of pecan chocolate chip cookies.

Many thanks to Sherry Carvajal for getting all the supplies and lab in order for the classes, Enrique and Norm for their preparation and teaching and the additional expertise of J.R Blair and Mark Lockaby. After our last class on September 22nd we'll be scheduling continuing seminars at least once a month. Look for our next one on October 20th, the Sunday after the general meeting. We would like to invite you to come collect mushrooms at the Presidio and grow them in our laboratory. If you would like to participate in any of our cultivation activities this season, or you have any extra Ball or Mason jars laying around, please contact me.

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

David Arora's Mendocino Mushroom Foray: Thanksgiving Weekend, Nov.29-Dec.1, 2002

David Arora, author of *Mushrooms Demystified*, is once again offering his Thanksgiving weekend mushroom foray at Albion on the Mendocino coast. The foray begins Friday afternoon, November 29, with a mushroom hunt, and runs through noon Sunday. There will be a number of experienced mushroom hunters and talented chefs on hand to contribute their help and expertise to what is always a fun-and fungus-filled weekend. Beginners are welcome.

Scheduled activities include mushroom hunts, beginning and intermediate identification workshops on local mushrooms, cooking demonstrations, a potluck fungus feast, and glimpses of Arora's experiences in distant lands. Unscheduled activities include - well, if we knew what they were then they wouldn't be unscheduled, would they?

The cost is \$150 per person including lodging (in cabins) and most meals. To register, or for more information please contact Debbie Viess at (510) 430-9353 (days or eves 7-9 pm) or amanitarita@yahoo.com or 328 Marlow Dr., Oakland CA, 94605. Include an e-mail address if you have one - early registration is advised!

Note: David Arora is currently overseas, and will update this announcement in the November MN.

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

The Foragers' Report

By Patrick Hamilton, MYCOCHEF@aol.com

One of the most appealing attractions about mushrooming is that enchanted doorway that opens for us upon a greater understanding of the natural world. Soon after that strange switch gets turned on which directs us to go into cold wet woods we begin to learn names of the trees and maybe the types of soils which encourage those trees, shrubs and other plants to grow, then the very geology beneath the dirt, then perhaps a bit about climatic conditions, and so on until we know lots.

Good things, and the more you know about something, oftentimes the greater the enjoyment.

Those of you who have traveled these past few months in search of mushrooms elsewhere, while awaiting the springing of our fall season, have probably had to learn anew that fungi which grow here in conjunction with certain trees might not necessarily do so in your elsewhere.

This happens close by too, in some outer reaches of the Bay Area. For instance, in the coastal middle to northern part of Sonoma county California Live Oaks disappear completely and there goes our well-known Golden Chanterelle fruiting mate. But looking around and under Doug-fir you might find them. They will be under these pseudo hemlocks (and not really firs either – that's why one must hyphenate their name) all the way up the map until Sitka Spruces begin to show, around Patrick's Point. There the chanterelles will show in the mixed coniferous forests, some around Doug-firs and some with the spruces. Bolete patches in our area fruit almost always under Monterey or Bishop Pines; but more north they will be with Lodgepole Pines and with the Sitka Spruces and further north still (the Panhandle of Alaska and the Queen Charlotte Islands) with hemlocks too (so will chanterelles).

Naturalists will tell you that for each 300 miles north you travel it is like going up a thousand feet in the mountains, as far as the flora goes. It's something else to know about and to take to your new whereabouts. Learning our local fruitings' compatriots tells us lots about our immediate natural world but we get to also learn more good stuff to assuage our curious selves when we travel in search of those little objects of our affections. Cool.

Except for scant reports of various *Russulas*, conks, white chanterelles, inedible boletes and *Suillus* in the northern edge of the Sierra and news of a very good season of coastal chanterelles up at the Olympic Peninsula this reporter has heard little. Anybody know what has been going on around here? I haven't heard anything. Zero. Nada. Nope. By next issue we shall have heard from our favorite reporters – those revered knowledge seekers who give it up for us.

You too can join this select group by sending a self-addressed

stamped envelope to me and I will mail you a badge to wear in the woods. This emblem will allow passage for you into anyone's patches. It is recognized by seasoned mushroom hunters everywhere and if someone gives you any trouble just tell them that you are "on special assignment for The Foragers' Report and that they can't mess with you. Should this not work try something else.

A continuing feature of this column is The Mushroom of the Month, and for October *Albatrellus ovinus* has been chosen. It is one of our first of the season finds, usually showing at the Yuba Pass Foray. Single specimens can be mistaken for other fungi at first glance, even boletes (which can add to the fun, or not), and it is "edible" (remember though that many *Suillus* are listed as "good" in field guides). Closely related *A. pescaprae* is said to be a lot tastier (at least in Europe) but I have never cooked it. To prepare the Sheep Polypore try slowly simmering it first in a stock until tender, cool, then season with gray sea salt, fresh ground black pepper and a little olive oil, adding heirloom tomatoes, peppers, large garlicky and spicy croutons, basil and onions for a foray camp site salad.

(Note to older members: Part of this column's mission is to reveal to new members information that might seem a little simplistic, but hopefully not pedantic, to you more knowledgeable folks. Another goal is to provide something for everybody. If what is found here is a bit inadequate for any of you seasoned types the remedy is this – send to me what you would like to share.)

Thanks. That's all for now.

Wild About Mushrooms Co.

Fall/Winter Schedule

The Wild About Mushrooms Co. Fall/Winter 2002-03 Events Schedule is available. The Wild About Mushrooms Co. offers mushroom forays, classes, culinary events, and much more. If you would like to receive a free copy of the new schedule, you may call (707) 887-1888, or e-mail to charmooon@sonic.net. You may also view and print the schedule at www.wildaboutmushrooms.net.

Mycena News is the newsletter of the Mycological Society of San Francisco and is published monthly from September through May. Send or email newsletter submissions by the 12th of each month to Lorrie Gallagher, 129 Tucker Avenue, San Francisco, CA 94134, phone: (415) 467-1868, email: lorriegallagher@hotmail.com

Editor: Lorrie Gallagher

Layout: Rose Flaherty

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Mushroom Treasure Demystified

By George Collier

Here is a quick overview of the budget that the MSSF Council has planned for 2002/2003. The table below summarizes our budget in terms of *sources of income* (planned to generate \$21,305 for the year) and *operating expenses* (equal to our planned income).

We derive income from *events* (such as our Fungus Fair at the Oakland Museum and the Holiday Dinner), from *forays* (such as the Mendocino Woodlands Camp in November and the San Jose Family Camp in May), from *dues* contributed by members, and from *sales* (of books, T-shirts, and mycological products) at our events. All these activities are organized by members of the Council with help from dozens of MSSF volunteers. Thank you all!

Our expenses include those of the *committees* that run the show, *general expenses* such as insurance, printing costs for the *Mycena News* and the *Roster and Member Handbook*, telephone, the inevitable tax and filing fees, and the website. We pay invited speakers at our *general meetings* a modest honorarium. As you can see, we have very low-cost (but high-quality) officers. And MSSF funds *scholarships* to promising graduate student projects in mycological scholarship and research.

It is an honor to serve as your Treasurer. Sherry Carvajal will be a hard act to follow! Sherry deserves our thanks for extraordinarily diligent treasury service and for developing financial tools that help keep our financial house in order.

MSSF Budget for 2002/2003

CATEGORY	BUDGET	Target Inflow	Target Outflow
INCOME SOURCES			
Events	1800	6300	-4500
Forays	1980	11300	-9320
Membership Dues	14150	14200	-50
Sales	3375	9475	-6100
Subtotal	21305	41275	-19970
OPERATING EXPENSES			
Committees	-4625	300	-4925
General Expenses	-11700	700	-12400
General Meetings	-3000	0	-3000
Officers	-230	0	-230
Scholarships	-1750	250	-2000
Subtotal	-21305	1250	-22555
TOTALS	0	42525	-42525

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.

SOMA Winter Mushroom Camp

Registration is now open for the 6th annual SOMA Winter Mushroom Camp. It will be held at the Boy Scout camp in Navarro, Mendocino Co., CA, and will take place on Martin Luther King weekend, January 18-20, 2003. The Camp, which is a benefit for SOMA, is full of mushroom forays, classes, workshops, slide shows, speakers, specimen tables, and of course, great wild mushroom cuisine and camaraderie.

The fee for this year, with on-site rustic lodging, is \$180 for non-members and \$165 for members. To register, please obtain and send in a registration form. Forms may be printed from the SOMA website (www.SOMAmushrooms.org), or obtained by calling (707) 773-1011, or e-mailing: lamorr@pacbell.net. For general Camp information, contact the SOMA Camp coordinator at (707) 887-1888, or charmoon@sonic.net.

**Breitenbush Hot Springs
Wild Mushroom Conference
October 24-27, 2002
Detroit, Oregon**

Registration is open to attend the 17th Annual Wild Mushroom Conference at the Breitenbush Hot Springs, located near Detroit Lake in north-central Oregon. The conference includes mushroom hunts, classes, presentations, and slide shows, along with mushroom cooking & tasting sessions, and full use of the great hot spring facilities. Cost is \$320 per person, includes meals & lodging. For registration and information, please contact Breitenbush Hot Springs at (503) 854-3314, or: <http://www.breitenbush.com/html/events/october24-27.html>

**For the most current Calendar
information, call the MSSF
hotline at 415-759-0495 or
check the MSSF
web site at:
www.mssf.org**

For the online copy of the Mycena news and the member area of mssf.org, use the following logon and password:

logon: xxxxxxx

password: xxxxxxx

The new password will apply to both the current Mycena News and the member area of the MSSF website.

MSSF Calendar, October 2002

Continued from page 8

Land's End: Meet at 9:30 a.m. in the parking lot in front of the WWII monument at north end of El Camino del Mar. Foray Leader: Tom Sasaki (415) 776-0791 or email sasakitom@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

Saturday, November 16, Annual Salt Point Foray: Meet at Woodside Campground at 10 a.m. This is a 'just show up' event, potluck feast on Saturday night. Foray Leaders: David and Jeanne Campbell, (415) 457-7662

Tuesday, November 19, MSSF General Meeting: Randall Museum, doors open for library browsing and mushroom identification at 7 pm, meeting starts at 8 pm.

Friday-Sunday, November 22-24, Mushroom Hunting and Hearth Cooking: (Fee) A class with David Arora and William Rubel, Gualala, California, description inside. To register, contact William Rubel, william@williamrubel.com or call (831) 425-5978.

Friday-Sunday, November 22-24, Annual Mendocino Woodlands Foray: Forays to be lead by Mark Lockaby and Tina and Tom Keller. Send check to Foray Coordinator:

Tom Sasaki. 1506 Lyon St., San Francisco, CA 94115, (415) 776-0791, email sasakitom@aol.com.

Thursday-Sunday, Nov 29-Dec 1, David Arora's Mendocino Mushroom Foray: (Fee) Albion, Mendocino coast, Thanksgiving weekend, description inside, contact Debbie Viess at (510) 430-9353 or amanitarita@yahoo.com, or 328 Marlow Dr., Oakland CA, 94605.

Friday, December 13, Forays for Annual Fungus Fair: Individual forays and leaders to be announced in November newsletter.

Saturday-Sunday, December 13-14, Annual Fungus Fair: Oakland Museum, details to be announced.

Saturday-Monday, January 18-20, 2003, SOMA Winter Mushroom Camp: (Fee) In Mendocino, Martin Luther King weekend, see description inside. To register, print form from the SOMA website (www.SOMAmushrooms.org), or call (707) 773-1011, or e-mail: lamorr@pacbell.net. For general Camp information, contact Charmoon, SOMA Camp coordinator, at (707) 887-1888, or charmooon@sonic.net.

California Lichen Society, Ongoing SSU Lichen Session: Darwin Hall, Rm. 201, Sonoma State University The 2nd and 4th Thursdays of each month, 5-8:30 pm Contact Judy Robertson at (707) 584-8099 or jksrr@aol.com

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

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October, 2002 vol 53:10

MSSF Calendar, October 2002

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, contact Alvaro Carvajal at (415) 695-0466 or e-mail 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-Sunday, October 12-13, Beginners Sierra Mushroom Ecology Trip: Camping or motel, will involve some miles of hiking. Email biologist Terry Sullivan, terrsull@aol.com for more details.

Tuesday, October 15, MSSF General Meeting: Randall Museum, doors open for library browsing and mushroom identification at 7 pm, meeting starts at 8 pm. Speaker will be Dr. Bryce Kendrick

Saturday, October 19, Lichen Society Workshop: Hands-On Lichen Basics by Barbara Lachelt, University Herbarium,

1001 Valley Life Sciences Bldg., 10-4. Contact Judy Robertson at (707) 584-8099 or jksrr@aol.com.

Saturday-Sunday, October 19-20, Beginners Hwy 50 Sierra Foray: Exploratory trip to locations along Hwy 50, call leader for camping or motel information, Tom Sasaki (415) 776-0791 or email sasakitom@aol.com.

Thursday-Sunday, October 24-27, Breitenbush Hot Springs Wild Mushroom Conference: Detroit Lake, Oregon, description inside. Contact Breitenbush Hot Springs at (503) 854-3314, or <http://www.breitenbush.com/html/events/october24-27.html>

Saturday-Sunday, October 26-27, Yuba Pass Foray: 9:00 a.m. Saturday at Chapman Creek Campground on Hwy 49 near Bassetts. Foray leader: Norm Andresen (510) 533-6541 or email nandresen@attbi.com.

Saturday, November 2, Lichen Society Micro-workshop: Mikki McGee, SFSU campus, Hensill Hall Annex, 10-4, Contact Mikki McGee, 3 Inyo St. #3, Brisbane, CA 94005, (415) 467-5285, mikkimc@junocom.

Sunday, November 3, Beginners Mushroom Walk at

Continued on page 7