His current taxonomic focus is on regions of North America. Amanita research, his talk will touch on various species of Amanita, as well as new species from Central America in addition to (thanks to David Arora’s encouragement) a survey of species in that group lumped together geographically and taxonomically.

Dr. Rod Tulloss is currently describing new species from Central America in addition to (thanks to David Arora’s encouragement) a survey of species in that group lumped together geographically and taxonomically.

Table of Contents

January Speaker .....................1
Fungal Fossils ........................1
Mushroom Poisoning in Pets ........3
Recent Forays Re-Visited ..........4
Redstarts ............................4
The Foragers’ Report ...............5
Culinary Corner .....................6
Cultivation Corner ..................7
Calendar ............................8

Continued on page 2
**Annual Mills Canyon Foray**

The Annual Mills Canyon Foray led by Fred Stevens and Bill Freedman will take place on Saturday, January 11, 2003. From 10:00 am to noon, we will examine this 1 + 1/2 mile trail to record whatever shows up of the two hundred varieties we have found over a period of years. The popularity of this outing has been overwhelming. Last year 90 or more people showed up, so this year we have limited the trip to 25 by reservation only. Call early to ensure yourself of a place.

Please call Bernice Baggiani at 650-692-9655 or dbaggiani@yahoo.com for reservations. This is a single file trail. Very young children interfere with this function. Wear waterproof boots and bring drinking water. This is an educational foray, not a collecting hike — bring a notebook rather than a basket, Fred is a great teacher. Heavy rain cancels. For questions, call Bill Freedman at 650-344-7774 or loufreed@aol.com.

**New Treasures**

Taylor Lockwood’s “Treasures from the Kingdom of Fungi” DVD is available. Included in the half hour program is a short introduction by him, the show with all the baroque and classical music, and a five minute preview of things to come: “The Endless Foray “ update with live footage from Australia and New Zealand. If you would like to take a look at the package, go to: http://www.fungiphoto.com/Treasury/DVD.html

**Last Chance to Register for SOMA Camp!**

There may still be room to register for the 6th annual SOMA Winter Mushroom Camp! The Camp will take place on Martin Luther King weekend, January 18-20, 2003 in Navarro, Mendocino. The Camp has mushroom forays, classes, workshops, slide shows, speakers, specimen tables, and great wild mushroom cuisine. The fee is $180 for non-members and $165 for SOMA members. To register, see the SOMA website (www.SOMAmushrooms.org), or call 707-773-1011, or e-mail lamorr@pacbell.net. For information, contact the SOMA Camp coordinator at 707-887-1888, or charmoo@sonic.net.

---

**Dr. Rod Tulloss**

*Continued from page 1*

of Southeast Asian and African *Amanita* species.

Rod is founder and president of The Fund For Roosevelt, a non-profit corporation that preserves farmland, wetlands, and historical elements of the National Historic District in which he lives — the Borough of Roosevelt, New Jersey.

You can preview his historical *Amanita* activities at http://pluto.njcc.com/∼ret/amanita/.

---

**Fungus Fair Photos Wanted**

If anyone has nice-looking photos of this recent Fungus Fair, or of any earlier Fungus Fairs, can you contact Yu-Shen at y u s h e n . n g @ stanfordalumni.org or 650-812-0402? These would be useful for publicity for next year’s Fair. Thank you!
Mushroom Poisoning in Pets

By Robert Mackler

Most of the referrals that I have received from the Poison Control Center over the past two decades have involved young children whose curiosity and tendency to put things in their mouths has led to sampling mushrooms from the garden. Fortunately, all the cases so far have involved non-toxic species. Young dogs share this tendency to chew on things in the garden, including fungi.

In October 2002, the first fruiting of Amanita phalloides had not yet occurred and things were pretty quiet for those who serve the Poison Control Center. I was surprised to receive a call on a warm, autumnal afternoon regarding a ten-week-old German Wirehaired Pointer. He had avidly investigated the yard around his home and ingested several times, according to his owners, something “in which he was totally focused and intent on savoring.” The dog had eaten dried mushrooms that he found in the leaf litter under a large California Live Oak. What followed was a grim story.

In spite of the owners’ careful monitoring of the dog’s explorations and taking objects out of his mouth, the puppy managed to ingest enough dried mushroom to cause a classic Amanita poisoning. The first stage started within a day and was marked by intense gastrointestinal involvement (vomiting and diarrhea). The veterinarians treating the puppy checked blood chemistry for liver functioning, but, in a fairly short period of time, the poisoning had progressed to a point where the owners were advised of the dog’s pain and suffering and he was euthanized. The second stage of liver and kidney damage that results in death might have taken a few days longer.

Shortly afterwards, I was contacted by the bereaved owners and visited their home where I identified dried specimens as Amanita. The mushrooms were very tough and had a strong, not unpleasant aroma — just what a young dog would love to chew. Mike Wood’s microscopic examination of the specimen confirmed that it was either Amanita phalloides or A. ocreata, probably the latter due to its later fruiting.

The lesson to be learned is to get rid of fresh or dried mushrooms found under oaks if young children or pets might be maneuvering their way through the enticing twigs and other objects that nature provides in the garden. We know that a lethal dose for such a small being is far less than the two ounces that would kill an adult. Remember, also, that poisonous Amanita continue to fruit until late in the season so the task of clearing the area for children or pets may need to be repeated several times.

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

By Tom Sasaki

Salt Point Foray 11/18/02: It had been only a week since the first storm of the season, the day was nice and sunny, and people gathered at the campground with hesitant expectation but eager to try their luck. People joined one of the four groups led by David Campbell, Norm Andresen, Mark Lockaby, and David Rust. They spread out and covered different areas but, as expected, fruiting was light. Boletes were scarce and those that were found were tiny. Some old chanterelles were also found but the highlight was a Sparassis, which was fondly consumed. Wild oyster mushrooms were the main fare at the Campbell’s well-known gourmet potluck dinner over the evening fire.

Mendocino Woodlands Foray, 11/22-24/02: It was two weeks since the season's first heavy storm, and participants were eager to see what had sprouted during the interval. This feeling was buoyed by the discovery of some nice boletes the day before the foray at Pt. Arena by Bill and Carol Hellums and Dick Rhodes. On Saturday morning, participants joined one of three groups led by Norm Andresen, Mark Lockaby, and Tina and Tom Keller, each going to their favorite location. At the end of the day, the mushrooms were displayed on two tables in the dining hall. In all, about 50 species were found, but unfortunately, boletes and chanterelles were still scarce.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some old chanterelles were also found but the highlight was a Sparassis, which was fondly consumed. Wild oyster mushrooms were the main fare at the Campbell’s well-known gourmet potluck dinner over the evening fire.

Mendocino Woodlands Foray, 11/22-24/02: It was two weeks since the season's first heavy storm, and participants were eager to see what had sprouted during the interval. This feeling was buoyed by the discovery of some nice boletes the day before the foray at Pt. Arena by Bill and Carol Hellums and Dick Rhodes. On Saturday morning, participants joined one of three groups led by Norm Andresen, Mark Lockaby, and Tina and Tom Keller, each going to their favorite location. At the end of the day, the mushrooms were displayed on two tables in the dining hall. In all, about 50 species were found, but unfortunately, boletes and chanterelles were still scarce.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Recent Forays Re-visited

By Tom Sasaki

Salt Point Foray 11/18/02: It had been only a week since the first storm of the season, the day was nice and sunny, and people gathered at the campground with hesitant expectation but eager to try their luck. People joined one of the four groups led by David Campbell, Norm Andresen, Mark Lockaby, and David Rust. They spread out and covered different areas but, as expected, fruiting was light. Boletes were scarce and those that were found were tiny. Some old chanterelles were also found but the highlight was a Sparassis, which was fondly consumed. Wild oyster mushrooms were the main fare at the Campbell’s well-known gourmet potluck dinner over the evening fire.

Mendocino Woodlands Foray, 11/22-24/02: It was two weeks since the season's first heavy storm, and participants were eager to see what had sprouted during the interval. This feeling was buoyed by the discovery of some nice boletes the day before the foray at Pt. Arena by Bill and Carol Hellums and Dick Rhodes. On Saturday morning, participants joined one of three groups led by Norm Andresen, Mark Lockaby, and Tina and Tom Keller, each going to their favorite location. At the end of the day, the mushrooms were displayed on two tables in the dining hall. In all, about 50 species were found, but unfortunately, boletes and chanterelles were still scarce.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.

Some people interested in experimentation were treated to beef steak fungus (Fistulina hepatica) from the two specimens found. When it was cut, it bled like a real “bloody” steak. I was thrilled to have tasted this fungus, as it was the first time. Again, another sparsiss was found but the most abundant edible mushrooms were the oysters. The season also appeared to favor other wood growing mushrooms over terrestrial ones, that is, in terms of abundance of identified by Mike Wood and Norm Andresen.
This reporter confirmed last month that sufficient rain had fallen (rather peremptorily don’t you think — does anybody edit this stuff?). Well it was right about the beginning of our season — just not right away. How about the usual axiomatic, “Ten days after the Rain, rain, don’t go away, come again some other day too. Yes, do (rather peremptorily don’t you think — does anybody edit this that, please.

This reporter confirmed last month that sufficient rain had fallen first 1/2 inch of a good rain the boletes will fruit.” Hrumph. Actually what happened was that a mini season of three to four days and not many mushrooms occurred along the northern coasts, then stopped.

At the start of Thanksgiving week only a few boletes were reported found in Salt Point State Park and lands abutting it. Point Arena and Ft. Bragg environs were producing more, as usual, early in a season. Near the end of that feast week more and more porcini were picked, finally, along the northern Sonoma coast.

These more recent days (12/01 - 12/10) lots of edulis is being hunted down and taken from known patches and, hopefully, from some places new also. Yesterday (12/09), and the Saturday before, this information center received news of porcini waiting out there just for the taking. Pickers very familiar with places — like a certain SOMA/MSSF member — were picking up to 40 pounds in no time at all.

Even newbies had great luck. A chef buddy of mine that I introduced to mushroom hunting only a few years ago took a sous chef towards Ft. Ross someplace and they found enough to need four grocery bags for the carrying. That night he sold them in his restaurant (Martini House in St. Helena) as “Whole Roasted Porcini with Parsley Salad, Shaved Parmesan, Mushroom Syrup and Extra Virgin Olive Oil.” (If you want to see a recipe for this check out the next issue of “Mushroom the Journal of Wild Mushrooming.”)

Your columnist was able to go out to the coast yesterday for a quick mid day look and saw Clitopilus prunulus (Spy Mushroom) standing right by some fine specimens of Kings. There were not many, it being the very worst day of the week to go — Monday, after all the weekenders’ picking days — but I did fill most of a bag with nice-sized #1’s and found one very big dog, a #2, with a lightly yellowing sponge.

Matsutake are being found in Mendocino and Sonoma counties. A Coccili (Amanita calyptroderma) button the size of a 5 year old’s head was unearthed near Ft. Bragg. The season just might be under way. Other Foragers’ news, sent by Rob Mackler, of an early December foray: “This is the list of fungi identified to species on a foray in the Pacific Northwest, in parts of most northerly California and around Terrace, British Columbia, this highly prized white beauty has been at the center of more bad press surrounding commercial picking than any other mushroom. It is unfortunate because it is great fun to find and to prepare in the kitchen. So what if large sums of cash, unregulated by any helpful governmental body, are exchanged daily at the buying stations. Or that when large groups of people from different ethnic groups are vying for the same patches tempers get a little riled (Matsies grow in the same spots year after year). So.

A favorite method of cooking “Pines” was taught to me by Jim Trappe several years ago in his home near Corvallis. I have since changed it a bit. Take the mushroom and in a peeling motion, from the bottom of the stem towards the cap — upside down, pull it apart and into a number of small pieces shaped sort of like question marks, or musical notes. These are put inside a folded foil pouch with a mixture of tamari and mirin, a little citrus juice, maybe a touch of minced ginger and garlic or shallots. The goal is to not overpower the mushroom’s amazing aroma but to support it with attendant oriental flavors. Put this into a medium oven for 20 minutes. Unwrap the pouches at the table, right under the noses of the diners. “Mushrooms Under Foil,” a classic.

Tom Volk describes the Matsutake (it was his Mushroom of the Month for September 2000): “This month’s fungus and its relatives are among the most sought after and prized mushrooms in the world, especially in Japan and Korea. It is a delicious edible mushroom unlike any other you can find and eat. However, its attraction is not the flavor per se, but the amazing aroma that is emitted by the mushroom. The aroma is nearly impossible to describe; most people describe as somewhat fruity, but spicy, but also stinky. It’s a very complex odor that people in the know describe as smelling like...well... a matsutake. The unopened buttons may sell for as much as US$100 in Japan and Korea. Wholesale/retail prices range from US$100-$600 per pound or US$220-$1000 per kilogram, depending on the abundance of the mushroom in any particular year. I have eaten this mushroom and it is indeed delicious. Unlike cooking other mushrooms, I was told to boil it for a few minutes on each side, adding a bit of rice wine and/or soy sauce either before or after boiling. It’s an incredible and complex flavor you won’t ever forget — even though you won’t be able to adequately describe it to anyone. I have seen Korean and Japanese people react to seeing and smelling this fungus — it’s almost a quasi-religious experience for them. You may have learned this mushroom as Armillaria ponderosa, but it is certainly not an Armillaria. The genus Armillaria was once a taxonomic refugeum for almost any white spored mushroom with attached gills and an annulus.” (Quoted from Volk’s website: http://botit.botany.wisc.edu/toms_fungi/.)

That’s all for now folks!
About 140 people showed up for this year’s Annual MSSF Holiday Dinner. The event was a smashing success. It is a rare treat to taste such a multitude of well-prepared dishes using wild mushrooms. The food was delicious, the band enjoyable, and the membership was in a fun and friendly mood. Even Mother Nature collaborated by giving us a balmy and clear winter night that permitted an exquisite view of the lighted Bay Area from the Snow building. The dinner was produced by the Culinary Group and was the result of the collaborative efforts of many members of the Society.

The appetizer table was brimming with the most varied offering that I have seen in years. A lot of the members came with terrific culinary creations. Just to name a few of those I remember; we had a goat cheese Crostini with black chanterelles and roasted red peppers by Debbie Viess, wild mushrooms sushi by Peggy Ozol, baked meatballs in a morel and dill sauce by Alvaro Carvajal, candy cap bread by Louise Freedman, baked portobello brie topped with a roasted pepper salsa by Ken Litchfield, and morel and artichoke heart quiche by Mark Thompson. Mike Wood prepared morel crostinis by sautéing black morels with shallots, butter, olive oil, bacon and a splash of madeira and served them on rounds of bread toasted with a little olive oil and rosemary. You could tell how good they were by how quickly they disappeared from the table. The crostinis went very well with the porcini and roasted portobello bisque prepared by Mike Boom. But then again, you had to be quick to get a taste of that! George and Jane Collier created a tapenade of eggplant and red peppers in sesame seed crust rounds, while Pat George made not just one appetizer but two: a chicken liver pate with ar migrac & peppers in sesame seed crust rounds, while Pat George made not currents and a roquefort terrine. The team of Carol Reed and Curt Boom. But then again, you had to be quick to get a taste of that!

First we had a wood nymph soup made of creamed morels with golden beets, sherry, and nutmeg accompanied by a wonderful garden salad with truffle oil and topped with porcini bits. The soup was one of the best I ever had and the salad was great.

After a pause, we started in the main part of the dinner that consisted of roasted tenderloin of beef sprinkled with truffle oil and served with an incredible fresh porcini sauce, scalloped potatoes with black and gold chanterelles, and carrots and peas. It was sumptuous! For the vegetarians, Chef Giacomini prepared a wild mushroom strudel that I heard to be delicious.

After dinner we enjoyed a visually stunning & flavorful desert, prepared by Sherry Carvajal. The desert was presented as a forest scene, with the ground as crumbled chocolate cookies, logs were rolled candy cap cakes filled with candy cap custard and frosted with chocolate fudge, and solid chocolate mushrooms of different colors and shapes were the fungal matter. The scene even had solid chocolate leaves colored in fall colors and worms to complete the effect. It was delicious. We also had excellent coffee prepared by Remo Arancio.

This dinner would not been possible without the collaboration of many MSSF members. To make it possible, we needed wild mushroom donations. The Campbells donated some of the porcini used and a lot of the candy caps. Kevin Sadlier, Chris Sterling and Alvaro Carvajal donated black chanterelles; and Norm Andressen and Michael Giacomini donated the morels. The Snow building was decorated with festive table tops that Monique Carment procured, the place was set up by George Collier and Bill Freedman, and we should not forget the clean up crew led by Yu-Shen and Hilary Ng.

The next Culinary meeting will be on January the 6th. We will have a “Salute to Belgium” dinner featuring moules and frites. Come and join us.
Cultivation Corner

By Ken Litchfield, © 2003

By the time that you read this we should have finished with another successful Fungus Fair and be enjoying the holidays. In the mean time many thanks to everyone who helped out with the cultivation displays and woodland exhibit and in general to everyone who helped with all the efforts that go into making the fair such a fun, interesting, and educational event.

For Saturday, January 25th from 10am-3pm we will have Mushroom Day at the Randall Museum, a mini version of the Fungus Fair. We’ll have displays and activities all over the museum and we’ll be having cultivation activities in the revamped and expanded mushroom garden area of the museum courtyard called the Woodland Garden.

The Woodland Garden is getting put in beginning right after the Fungus Fair so we will be making use of the display materials and logs from the Fair and fixing it up for Mushroom Day. We will also be moving much of the mushroom garden at the Presidio back to the Randall and installing it to simulate a piece of a California woodland with trees, ferns, logs, fungi, lichens, and other woodland denizens. Just bordering the woodland garden there will be an ornamental edible vegetable garden where mushrooms will be incorporated with the food plants, like huitlacoche on corn and shaggy manes in the compost. We are looking for native ferns, mosses, liverworts, rhododendrons, azaleas, huckleberries and other shrubs, polypore, turkeytail, and other mushroom logs, and other woodland stuff to put into the woodland garden on an ongoing basis. And we’re looking for various kinds of plants and fungi for our Herb Garden, Dino Garden, Tropical Garden, Carnivorous Bog, Hummerbumblebutterbee Rock Garden, Native Garden, and Flower, Fiber, Dye, and Vegetable Gardens.

We’ll also be revamping the Presidio Mushroom Garden as a satellite to the Randall.

Sometime in January or February we will schedule another cultivation seminar at the Presidio lab to grow Agaricus mushrooms and other compost feeders on compost. We also plan to have a seminar on making agar tubes for capturing wild or grocery foraged mushrooms.

If you would like to participate in any of these activities or attend the seminars be sure to contact me with your personal info and interests, preferably by email: klitchfield@randallmuseum.org.

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, Attn: David Bartolotta, 2750 Market St., Suite 103, San Francisco, CA 94114-1987. Please include contact information: home and/or work phone numbers and e-mail address. New and renewal memberships will be current through December of 2003. 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, e-mail David at david@bartolotta.com or call (415) 621-3166.

Mycena News Submissions

Rose Flaherty, co-editor of the Mycena News, would like to remind people that photos/drawings/illustrations appear best in the newsletter if she can scan them in, as opposed to JPEG format. Whenever possible, please send them by snail mail to her, at 5368 Valley Ridge Drive, #2, Redding, CA 96003.

MSSF Calendar, December 2002

Continued from page 8

Tuesday, January 21, MSSF General Meeting: Randall Museum, doors open at 7:00 p.m., lecture starts at 8:00. Speaker will be Rod Tulloss, international expert on the genus Amanita.

Thursday, January 23, Beginning Mushroom ID Class: Learn how to identify mushrooms with mycologist J.R. Blair. Class runs from 7:00 - 9:30 p.m., Randall Museum, Buckley Room. Enrollment is limited, and only to MSSF members. There is no fee. To enroll, contact J.R. via email at jrlair@outrageous.net or call 650-728-9405.

Friday, January 24, Foray for Randall Museum: A short foray will be held to collect mushrooms for the Mushroom Day exhibit at the Randall Museum on Saturday, January 25. Contact Tom Sasaki for details at 415-776-0791, or sasakitom@aol.com.

Saturday, January 25, Mushroom Day at the Randall: A one day mini-fungus fair at the Randall Museum in San Francisco from 10:00 a.m. to 3:00 p.m. Oriented to the general public, teachers and kids - with educational and scientific exhibits as well as fun activities. Contact Ken Litchfield at 415-863-7618, or klitchfield@randall.mus.ca.us.

Monday, February 3, Culinary Group’s Monthly Dinner: 7:00 p.m. Come and join us for the monthly culinary group dinner at the Hall of Flowers, Golden Gate Park in San Francisco. For reservations or information, please contact Karin Roos at (510) 235-3471 or marmalade@toast.net.

Monday, March 3, Culinary Group’s Monthly Dinner: 7:00 p.m. Come and join us for the monthly culinary group dinner at the Hall of Flowers, Golden Gate Park in San Francisco. For reservations or information, please contact Karin Roos at (510) 235-3471 or marmalade@toast.net.
Monday, January 6, Culinary Group’s Monthly Dinner: 7:00 p.m. Come and join us for culinary group “Salute to Belgium” dinner at the Hall of Flowers, Golden Gate Park in San Francisco. For reservations or information, please contact Alvaro Carvajal at (415) 695-0466 or alvaro.carvajal@att.net.

Saturday, January 11, Beginners Mushroom Foray at Joaquin Miller Park in Oakland: Meet at 10:00 a.m. at the Sequoia Arena parking lot off Skyline Dr., across from Chabot Space and Science Center. This foray is geared especially for beginners. Foray should not last more than two hours and is a fairly easy walk. Rain cancels. For more information, contact foray leader Jim Miller at 510-530-5038.

Saturday, January 11, Beginners Mushroom Foray at Pt. Reyes National Park: Meet at 10:00 a.m. in the Bear Valley Visitors’ Center parking lot. Foray geared to beginners and new members, not for people who have been on one before. Rain cancels. Call before 9:00 p.m. Friday night before foray for latest information. Contact foray leader Robert Mackler at 510-799-6756 for more information.

Saturday, January 11, Annual Mills Canyon Foray: 10:00 a.m. to noon, call Bernice Baggiani at 650-692-9655 or dbaggiani@yahoo.com for reservations. For questions, call Bill Freedman at 650-344-7774 or loufreed@aol.com. See more info inside newsletter.

Saturday, January 18, Beginners Mushroom Ecology Hike in Marin County: Led by field biologist Terry Sullivan. Details at http://members.aol.com/terrsull. By reservation only.

Sunday, January 19, San Francisco Watershed Mushroom Foray for Beginners: Meet at the end of Edgewood Road at the Phleger Gate into the watershed at 10 a.m., leave at 12 noon. Group is limited to 25 persons by reservations only, no infants. Call, e-mail or fax your request to the leader. No response indicates acceptance. For more information, contact foray leader Bill Freedman at 650-344-7774, or email loufreed@aol.com. Continued on page 7