

Speaker for November 21 MSSF Meeting



Ralph Metzner, Ph.D.

Sacred Vine of Spirits and Sacred Mushroom of Visions

Ayahwasca and the *psilocybe* mushrooms are two shamanic entheogens that have entered underground, like illegal immigrants, into Western societies in the late 20th century. Their use has spread, vine-like and mycelium-like, through the psychedelic subculture of individuals and groups interested in consciousness expansion, psychospiritual healing and growth, and the restoration of a more direct relationship with the sacred dimensions of the natural world.

Dr. Metzner will present the findings regarding these two mind-assisting medicines, and how they relate to psychotherapy, shamanic journey practices and alchemical divination.

Continued on page 6

CONTENTS

Speaker for November 21.....	1
MycoDigest: Termite Balls.....	1
Marin Mania.....	2
Foragers' Report.....	3
Hospitality Committee.....	4
Cultivation Corner.....	5
Upcoming Forays.....	6
Calendar	8

Myцена News

The Mycological Society of San Francisco November, 2006, vol 57:11

Mycodigest: Termite Balls and Cuckoo Eggs

Else Vellinga

Relationships between fungi and insects come in a wide array of forms. Some old-world termites and some new-world ant groups grow mushrooms as a food crop, *Cordyceps* species parasitize and kill caterpillars and grow bizarre and beautiful fruitbodies out of the insect bodies, the Laboulbeniales make microscopic structures of extraordinary beauty on insects without killing them. Then there are the many fungi which depend on insects for spore dispersal; stinkhorns are a good example of this group.

A Japanese termite researcher stumbled on a different living-together of fungus and insect.

Reticulitermes are termites that make their nests in rotting wood of conifers, and are found all over the Northern Hemisphere. The species *R. speratus* forms subterranean nests in which a few queens lay the eggs. The eggs are then piled up with care and tended by workers. These worker termites are blind, but can feel what they are doing, viz. piling up oval eggs. They grab the egg by the small side, and schlepp it from one place to another. But, among the oval translucent white eggs, the researcher found many round brown balls. The number of those balls varied from nest to nest, from a few to over 800, and there could be way more balls than eggs.

The first question to address was of course, what are these balls? Cutting them open shows that they are made up of a dense mass of fungal material. It is a sclerotium! This is a fungal resting body, that can endure periods of unfavourable conditions to sprout when things get better. Ergot is an example of a sclerotium former – its sclerotia stick out of the ears of barley and other grasses. Sequencing the balls showed that the fungus is an *Athelia* species. These are saprotrophic basidiomycetes that form white thin crusts on wood, like icing. Quite a few species are known for their sclerotia. Some are only known from a vegetative state (so-called anamorphs), and in that case they get the genus name *Fibularhizoctonia*. Under what circumstances *Athelias* make sclerotia, is not known.

The second question is why are the termites piling them up, can't they tell that this is something else? In the first place, the termite workers are blind, so they cannot see the difference, and as they handle the eggs by the small side, they do not distinguish between oval and round. But, they do have a feeling for size. Dummy eggs that were introduced experimentally and are too small or too big are rejected. These dummies were relatively heavy beads but weight plays much less a role than size. Feel must be important. The surface of the termite eggs is extremely smooth, just as smooth as the surface of the sclerotium, and much smoother than those of

Continued on page 4

MycoDigest is a section of the *Myцена News* dedicated to the scientific review of recent mycological information.

Marin Mushroom Mania at the Marin Art and Garden Center

On Saturday, January 27th from 9am-1pm, the Marin Art and Garden Center will host "Marin Mushroom Mania". MSSF will coordinate and staff the event, at which we plan to feature mushroom identification displays, cooking demonstrations, food and wine pairings, 2 talks, one covering Mushrooms in their Native Habitats, the other covering Mushrooms in the Garden, cultivation and composting demonstrations, garden tour, book, poster and T-shirt sales, and more. On Friday, January 26, from 9am to 1pm, we will conduct collecting forays in various Marin locations, to be announced. Friday afternoon and evening will be for identification and setup, with a volunteer dinner Friday evening.

Volunteers Needed For Marin Mushroom Mania

Volunteers are needed to host collecting forays, help with identification and labeling, staffing tables and setting up displays. We have scheduled two planning meetings on-site on the following two Monday evenings: November 13th and December 11th at 7:30 p.m. In addition, we are planning for a couple of "work days" in which we will plant various mushroom cultures throughout the MAAGC gardens and composting areas, with the goal of having numerous fruitings on the day of the event. The dates for the workdays are still to be determined, and will be announced in the December newsletter, on the newsgroup and at the planning meetings.

Officers: 2005-2006

President: David Campbell	415-457-7662 davidcampbell@mssf.org
Vice President: J. R. Blair	650-728-9405 jrblair@outrageous.net
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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. 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 March 31, 2007.

Fungus Fair

Although it hasn't begun raining in earnest yet the scuttlebutt is that it is an El Niño year. We should be getting good rainfall by early December, in time for the Society's 37th Fungus Fair. Hopefully it will be a banner year for numbers of species and individual mushrooms for fantastic displays and educational opportunities. We are lining up a fine list of speakers and demonstration chefs as well as the usual collection of vendors with lots of goodies for sale. Our webmaster, Mike Wood, will keep the website updated as we go. Go to mssf.org and follow the links to the 2006 Fungus Fair.

We will be highlighting the artistic talent of our members - if you have framed, ready to hang illustrations or photographs of mushrooms we have gallery space at the fair. Please clear this with J.R. Blair before or at the general meeting on November 21. For any labels, or signs for displays, or labels for graphics, or for any changes from last year's already created printed materials that need typesetting for display at the museum during the fair, please have them in to us by Monday, November 20. If you need to deliver materials for exhibits at the fair this can be done anytime during the day on Friday December 1. We will have volunteers at the museum from around 10am until the late evening. You can also deliver materials to the museum anytime during regular museum hours from Tuesday November 29 through Thursday, November 30. All fair stuff can be stored after delivery in the exhibit hall bays upon delivery. It is best to contact us the week before about any logistical considerations or appointments that may be needed.

J.R. Blair, Fungus Fair coordinator – jrblair@outrageous.net
David Campbell, MSSF president – davidcampbell@mssf.org

**Deadline for the December 2006 issue
of *Mycena News* is November 17.
Please send your articles, calendar items and other
information to:
mycenanews@mssf.org**

The Foragers' Report

November 2006

Patrick Hamilton

Again, this month too, not much has been happening in our culinary (the main focus of this column) mushroom world. A porcini here, a sulfur shelf there, a *Russula brunneola*, a cauliflower mushroom. A not-enough-of-anything yet really to get our teeth into.

But there is still the thrill of being in the forests in this fall light. Shadows just about all day long providing dramatic back-lighting to the trees and shrubs we are so familiar with. Lament fenestrations everywhere you glance in these woods wild. (That was the literary sounding sentence of this column.)

Salt Point has given up some offerings to diligent foragers. Such as (much thanks to Darwin DeShazer): *Amanita breckonii*, *Amanita constricta*, *Amanita franchetii*, *Amanita pachycolea*, *Boletus edulis*, *Cantharellus cibarius*, *Chalciporus piperatus*, *Chroogomphus rutilus*, *Cryptoporus volvatus*, *Fomitopsis pinicola*, *Ganoderma applanatum*, *Gomphus floccosus*, *Gymnopilus spectabilis*, *Hygrophoropsis aurantiaca*, *Hypholoma fasciculare*, *Lactarius torminosus*, *Leccinum scabrum*, *Lenzites betulina*, *Lycoperdon pyriforme*, *Osteina obducta*, *Paxillus atrotomentosus*, *Phaeolus schweinitzii*, *Phycomyces blakesleanus*, *Pleurotus ostreatus*, *Pluteus cervinus*, *Ramaria botrytis*, *Russula brevipes*, *Russula brunneola*, *Russula nigricans*, *Russula silvicola*, *Sparassis crispa*, *Suillus caeruleus*, *Trichaptum abietinum*, *Tricholoma*, *Truncocolumella citrine*, *Tylopilus porphyrosporus*.

It's not that we don't have a lot to look for it is just that we need to change our focus. Edibles, smedibles. Dyers fungi, paper-makers polypores, mycologists' mushrooms—that's mostly what's out there now. And they are still fun to find.

But next month will most probably be different.

As is the following recipe. It's time to get out the dried mushrooms.

Ricotta and Black Chanterelle Di

Serving Size: 6 Preparation Time: 15:00

Ingredients:

½ cup black chanterelles, dried, rehydrated
 1 tbl olive oil
 1 tsp unsalted butter
 Salt and pepper
 1¼ tsp sweet vermouth
 3 tbl sun-dried tomatoes, chopped fine
 10 oz ricotta, whole milk
 1 clove garlic, minced
 2 tbl lovage, fresh, chopped
 1 tbl Italian parsley, chopped

1 tsp young pine needles, minced
 1 tsp rosemary, minced

1. Sauté the mushrooms in the oil and butter, finish with the soaking water and the vermouth, reduce au sec. Season and set aside to cool.

2. Combine all ingredients and adjust for seasoning. Allow to sit refrigerated overnight if possible.

NOTE: for fresh mushrooms adjust amount. Sun dried tomatoes are packed in oil. Serve with beads, crackers, etc.

That's all for now folks!

THE MYCOLOGICAL SOCIETY OF SAN FRANCISCO

invites you to our

ANNUAL HOLIDAY DINNER

Monday, December 11, 2006, 7pm

Our Menu by Chef Michael Giacomini:

A grand array of Appetizers (they just show up, like mushrooms); Fresh Garden Salad; Chef's Wild Mushroom Soup; Roast Tenderloin of Beef with Porcini Sauce or a Vegetarian Mushroom; Scalloped Potatoes and Chanterelles; Green Vegetable AQ; Dessert (to be announced...Candy Cap Cheesecake with Raspberry Sauce?)

Cost: \$32.00 for MSSF members, \$37.00 for guests

Reservations are required. Please make your checks payable to the MSSF. Mail full payment with your name, names of your guests (and whether they are MSSF members), your phone number, and the number of vegetarians to Lisa M. Bacon/MSSF Holiday Dinner, 140 Vista View Place, Suite 100, Petaluma, Ca. 94952-4728. Her phone number is (707) 765-9085. The reservation deadline is December 8th. This is a popular event so reserve early.

NOTE: Bring your own place settings, dishes, bowls and glasses and your favorite beverage. We need volunteers to bring appetizers, especially those with wild mushrooms, to share with other diners. You will be reimbursed for the cost of your ingredients.

Directions to the Snow Building: Go on Highway 580 to the Golf Links Road/90th Ave.exit. Just to the east side of the highway is the entrance to Knowland Park/Oakland Zoo on your right. Take that right and go through the entrance gate up the hill. If there is an attendance at the gate, tell him you are going to the MSSF event. At the top of the hill, on your right, is the Snow Building. There is plenty of parking.

MycoDigest: Termite Balls Continued from page 1

related *Athelia* species. And one factor is puzzling. The eggs are coated with a special wax, and apparently the termite balls have got it as well. Whether they make it or pick it up from handling by the workers is a mystery. Dummies have to be coated with this stuff, otherwise the termites will not touch them at all.

The biggest question is, who is profiting, the termites, the fungus, or both perhaps? The termites do not eat the sclerotia, they just pile them up, and tend them with their eggs. And tending eggs means keeping fungal foes at bay. The workers do that by putting their faeces on the eggs. The faeces contain anti-fungal agents which do not actively harm the sclerotia, but do prevent germination. Only when the sclerotia are put on the termite's garbage dump can they sprout. Till then, they are in a protected environment, but the protection thwarts them as well. On the other hand, the presence of the fungus does not increase nor decrease the viability of the eggs. So, there does not seem to be any benefit for the termites, and perhaps a little bit for the fungus.

This symbiosis has of course been compared with the nest parasitism of cuckoos – Mrs cuckoo lays her egg in the nest of a songbird, and her egg resembles that of the song bird in question. Different cuckoo individuals (of the same species) lay their eggs in the nests of different birds, and each is a perfect match in egg coloration and patterning. The little song bird tends the clutch of eggs, the eggs hatch, and the stranger which is bigger than the little bird's chicks, pushes these out of the nest, begs and begs and begs for food and grows bigger and bigger with the host parents feeding the interloper into adulthood.

But there are many differences with the fungus-termite symbiosis. In the cuckoo case, there is clearly a huge benefit for the cuckoo, and a big loss for the songbirds. Also, there is a distinct beginning of the relationship: the cuckoo lays her egg in the nest of another species. The fungus does not put its sclerotia among the termite eggs. How they end up there anyway is one of many remaining questions.

Some last information on the system: the fungus is widespread, and its sclerotia have been found in nests of three termite species in total, two in the USA, and one in Japan. Closely related termite species that do not have those sclerotia in their nests handle them like pros when they are put there.

Such perfect mimicry, and yet, no clear profit for either fungus nor termite. We must be missing something

Other questions that remain are how the sclerotia are formed and what does the free living form of the fungus look like (and whether it exists), do the termites seek out wood already infected with the fungus to make their nests, and how widespread is this phenomenon?

The full story of the egg-mimicking fungus can be found in the following articles:

Hospitality Committee Update

The new Hospitality Committee met on October 12th to formulate strategies (listed below) to help make visitors and new members feel welcome. The current members of this committee are Liana Hain, George Willis, Bailey Smith, and Lou Prestia, however, anyone in the MSSF can join at any time by contacting Liana Hain at liana.hain@ucsf.edu or (831) 227-4588.

Refreshments will be provided at the General Meeting during the 7:00pm to 8:00pm Mushroom Identification Hour, which takes place in the Buckley Room at the Randall Museum. Hospitality Committee members will be calling MSSF members to get volunteers to take turns bringing refreshments to this meeting. Refreshments can be as simple as jugs of juice, cups and boxes of cookies, or elaborate as something homemade that can serve about 15 people. We will solicit two volunteers, to cover refreshments for 30 people, for each General Meeting. A Hospitality Committee member will staff a "Hospitality Corner" in the Buckley room, greet members, and get to know new folks during this hour. The "Hospitality Corner" will also provide stick on name tags for attendees.

Finally, the Hospitality Committee requests that all Council Members wear your name tags at every MSSF function. Please contact Liana Hain if you need a replacement nametag.

Functions of the Hospitality Committee

1. Arrange refreshments for the General Meeting
2. Meet new people at all functions and make them feel welcome
3. Make First Contact with new members by email/phone and welcome them into the organization
4. Be an information resource for new members to help match them with their special fungus interests
5. Provide permanent name tags for all Council members and Hospitality Committee members
6. Provide stick-on name tags at the General Meetings and Culinary Dinners
7. Formulate, produce and distribute an MSSF information card

Matsuura, K., 2005. Distribution of termite egg-mimicking fungi ("termite balls") in *Reticulitermes* spp. (Isoptera: Rhinotermitidae) nests in Japan and the United States. *Applied Entomology and Zoology* 40: 53-61.

Matsuura, K., 2006. Termite-egg mimicry by a sclerotium-forming fungus. *Proceedings of the Royal Society B* 273: 1203-1209.

Matsuura, K., C. Tanaka & T. Nishida, 2000. Symbiosis of a termite and a sclerotium-forming fungus: Sclerotia mimic termite eggs. *Ecological Research* 15: 405-414.

Cultivation Corner

Ken Litchfield

Besides the fog drippers we discussed in September, the other most likely fruiting mushroom you may encounter this time of year is the Sulfur Shelf or Chicken-of-the-Woods *Laetiporus gilbertsonii*. Check it out in “the Fungi of California” at mykoweb.com. It is found regularly, and almost exclusively, on eucalyptus stumps around the Bay area, especially the East bay hills. It is very distinctive with brilliant yellow to orange colors that catch the eye from a distance, especially on the shady or north facing side of the stump. When in the egg yolk stage, it looks like a brilliant golden blob of cauliflower in a single hunk or like someone put a can of yellow insulation foam inside the stump and blew it up so the sulfur shelf blobs are oozing out all the cracks and fractures. A little later the cauliflower blobs begin to differentiate into polyporous shelves, more orange colored with bright golden picoteed growing edges.

Besides in hollows or cracks of cut eucalyptus stumps, you may find it sprouting on the ground nearby from underground stump roots. Even living eucs may sport some blobs in hollows or in heartwood of cut branches.

The golden egg yolk stage is prime for eating but the tender yellow growing leading edge of differentiated orange shelves can be sliced off like chicken strips. Come back later and often more growth has sprouted from the cut edge and can also be harvested.

The cauliflower sized egg yolk blobs are like big solid boneless hunks of tender juicy chicken breast. Slice them into quarter inch thick fillets. This fungus has a heat sensitive puke principle that must be cooked out for about fifteen minutes to avoid sensations of nausea after eating. It’s just a puker, not a liver lover, so if you ever eat some that isn’t cooked enough you can ride it out if the nausea is mild or just use a little digital uvulation to upchuck it if it is too uncomfortable. The nausea disappears immediately after puking. Quarter inch slices makes for thin enough meat so the heat penetrates all the way through relatively quickly during precooking.

Lay the slices in a large skillet puzzle fashion tightly to get as many in as possible. Then add a second layer on top of the first but arranged to bridge or straddle the edges of the first layer. This way the cooking heat penetrates through the gaps in the lower level and into the centers of the upper layer of fillets for more thorough cooking. Cover with water or whatever water based and seasoned marinade you desire and simmer covered for fifteen minutes. Five minutes isn’t usually sufficient for most people’s gastronomic comfort. Add more water or marinade if it diminishes much during cooking. After the precooking the fillets can be drained and frozen in labeled Ziplock freezer bags. This way as many fillets can be removed as desired and prepared any way you would chicken – teriyaki-ed, barbequed, or battered and southern-fried.

The harvest of this fungus from one productive stump could easily be in the range of ten to thirty or more pounds so

processing all that meat could take some time. But precooking and freezing it on an Indian summer weekend provides many convenient meals later and can be a fun wild-crafting activity for a group of friends. As a group, be sure to try some that is not quite cooked enough; the puking experience can be a bonding experience.

For a vegan salmon-of-the-woods meal, place the freshly sliced raw fillets on trays in the fridge for an hour or two, to allow them to dry a little and become more absorbent. Then marinate them in red wine, which they sop up, turning salmon colored. For more realistic fake salmon, you could slice them into thicker slabs with longer cooking. For about thirty minutes cover and simmer gently the sulfur salmon in the skillet with water, half butter half olive oil, salt, pepper, and dill or fennel, and a quarter to half the weight of the meat with thin slices of skinned salsify or oyster root to give a seafood flavor. Flip the slabs periodically. Berkeley Bowl usually carries the long narrow roots of salsify in their specialty produce section. It can be skinned and sliced like scallops for a seafood substitute flavoring. Or just add a can of clam chowder, or perhaps some shrimp or fish to flavor.

This fungus is relatively easy to capture for cultivation by the paper sack method. Use the fresh and prime but tougher portions of the meat that is closer to the connection to the stump. Or use the differentiated but still orange and yellow shelves. Place them loosely in paper sacks with extra torn sheets of paper sacks or paper towels inserted in spaces between the pieces of flesh. The sacks and the paper should be thoroughly wetted and shaken off so they are completely damp but not soggy. Soggy can drown the mushroom. Brown paper is better than highly processed bleached white paper. The whole mass is then placed into a plastic bag so it doesn’t dry out, but unsealed so it can breathe. The plastic bag is placed in the crisper of the fridge for a few weeks and checked periodically to make sure it isn’t drying out. The fridge keeps the fungus from rotting and keeps the competition from other organisms minimal.

Soon, you’ll notice the mycelium has dedifferentiated from the mushroom and leaped off into the paper. This usually will be happening by the rainy season when conditions outdoors more closely match the conditions in the fridge. The plastic bag can be removed and the mass of myceliated paper can be stuffed into a split in a freshly cut euc, oak, or other hardwood stump or log. To split the log open, hammer an axe head into the end or side of the stump or log so it splits open, stuff the culture into the split, and remove the axe head so the log’s tension grips the culture tightly.

Another method that may work is to collect the white or ashy grey charcoal looking pieces of old dead sulfur shelf you find around the bases of sulfur shelf eucs and put them into logs or stumps or try them in the paper sack method. They can be full of sporocarps depending upon how decayed they are.



Calendar

Continued from page 8

mushroom tasting, ID, cultivation, and merchandise tables. To volunteer to staff the exhibits contact Ken Litchfield klitchfield@randallmuseum.org or 415-863-7618. For more Festival info contact Far West Fungi at <http://www.farwestfungi.com/Default.aspx> or 415-989-9090.

Saturday-Sunday, December 2-3. MSSF Annual Fungus Fair. Oakland Museum. Stay tuned for more details.

Saturday, December 9, 2006, and Saturday, January 20, 2007. Pt Reyes National Seashore Mycoblitz Forays. Meet at the Bear Valley Visitor Center at 9:00 a.m. to sign up for a collecting route and get maps, wax bags, and field labels. This is an effort to document the fungi at Pt. Reyes and is a cooperative venture of local mushroom clubs, UC Berkeley, and the national park. Learn about fungi and the unique habitats of Pt. Reyes. Bring mushroom collecting baskets, a tackle box (for small specimens) digging tools or a pocket knife, water, whistle, compass, and lunch.

Monday, December 11. Annual MSSF Holiday Dinner. Snow Building, Oakland Zoo. More details on page 3.

Saturday, January 27th. Marin Mushroom Mania. 9am-1pm. Marin Art and Garden Center. See page 2 for more information.

November Speaker

Continued from page 1

He is a psychologist and Professor Emeritus at the California Institute of Integral Studies. He is also the author of *The Well of Remembrance*, *The Unfolding Self*, and *Green Psychology*. He has developed a training program in Alchemical Divination processes for accessing intuitive knowledge for healing and guidance.

2006 Fungus Fair

December 2-3

We need your help*Tasks for all levels of experience*

Friday night set-up

4:30 to 7:30 pm or 8:00 to 11:00 pm

Volunteers especially needed: Saturday 10 am to 6 pm

Sunday 12 pm to 5 pm

Food will be provided for volunteers

Dinner Friday from 7:30-8:00 pm

Snacks and lunch Saturday and Sunday

Shift obligation is 3 hours for one meal and free entrance to Fungus Fair

For setup or fair shifts contact

J. R. Blair at jrblair@outrageous.net

For collecting forays on Friday:

contact Norm Andresen at n.andresen@comcast.net**Upcoming
Cultivation Events**

Ken Litchfield

By the time you read this it should be the end of October, beginning of November, the traditional start of the rainy season in the Bay area. It usually hits with the first drizzles during the wind down of a late night Halloween Party, coinciding with the changeover from Daylight Savings Time. Whack. Indian summer is over, the days are suddenly darker and colder, and the rains have started, and you're thinking about ghouls, and dead stuff, and harvest time. It's mushroom season.

If you've been looking around your usual haunts you'll have noticed that as October got cooler and it got damper, fogs and sprinkling kept the ground moister and the air more humid longer. In some places you may even have been finding mycelial fuzz beginning to ooze out of its usual haunts and become emergent. A few substantial penetrating rains and things will be pinning and popping.

In the meantime the MSSF is sponsoring a number of excellent opportunities to learn and share in the fungal fruiting extravaganza to come, some of which are cultivation committee oriented.

First off, there will be Mendo - a Veteran's Day weekend November 10, 11, and 12 at rustic Mendocino Woodlands in Mendocino around Jackson State Forest. Besides the woodland mushroom forays for muscarias, porcinis, and other fascinating early season mushrooms, there will be a number of seminar type opportunities back at the lodge and the display hall in the realm of identification, culinary, photography, art, and, of course, cultivation.

For the cultivation aspect, we'll be having an oyster kit making session where we cook straw and inoculate it to make take-home kits that you can fruit or introduce to other substrates. We'll also have agar test tubes and a sterile transfer hood for capturing the wild mushrooms found in the woods to add to our library of cultures. We'll also have the materials there to do the simple but effective "papersack method" of mushroom capture. Yes, it's to contain their leaping around. Though there aren't volunteer opportunities at this event it is a great place to learn about mushrooms and associate with the society.

Our next event will be the Ferry Building Fungus Festival at the Ferry Building in San Francisco Saturday and Sunday November 25 and 26. This is sponsored by longtime MSSF members John and Toby Garrone's Far West Fungi and the Ferry Building Farmer's Market. The Garrones have sold their Moss Landing farm's gourmet mushrooms at farmer's markets for many years and have had their specialty mushroom shop at the Ferry Building for a while. They have invited the

Continued on page 7

PLEASE RENEW NOW FOR 2007

Do you need to renew your membership? Check your *Mycena News* mailing label to see. If your membership is paid only through 2006, you'll need to renew for 2007 to continue receiving membership services after January 1.

We really want members to renew now, before the end of the year! Fill out the required information on the reverse side. Mail a check for the appropriate amount (made out to "MSSF Membership") to MSSF-Membership c/o the Randall Museum, 199 Museum Way, San Francisco, CA 94114. AN ENVELOPE IS PROVIDED WITH THIS ISSUE OF THE MYCENA NEWS.

You can also renew online by using the PayPal option on the MSSF website. If you do, please send email (at membership@mssf.org) or telephone (1-866-807-7148) with the information on the reverse of this column. PayPal provides only the name, mailing address, and email of those who enroll or renew. It does not give secondary members, telephone numbers, an alternate email address, or interests.

The regular, adult/family membership fee is \$25.00. Seniors over 65 and full-time students pay \$20.00. E-members pay \$15 to download the *Mycena News* and other publications from the website. Check our website for reduced rates for multiple-year memberships.

The MSSF treats membership information as private, but it does VERY occasionally release its membership list for mailings by mycological businesses. If you do not want your name included in such a mailing list, either contact the membership chair or indicate on your renewal that you do not want to receive commercial mailings.

Upcoming Events Continued from page 6

MSSF to participate in their Fungus Festival where we will have volunteer staffed tables with wild mushrooms for ID and cultivated samples to show how it is done. We'll also be selling MSSF merchandise and generally talking to the public about mushrooms and promoting the MSSF's Fungus Fair the following weekend.

The following weekend December 1, 2, and 3 is the MSSF's biggest event of the year, our annual Fungus Fair that we put on with the Oakland Museum. We have a solid cultivation presence there. Setup is on Friday the 1st, all day and evening, and we need folks to staff the exhibits and run the show on Saturday and Sunday.

If you would like to volunteer to work on the Ferry Building Fungus Festival or cultivation stuff at the MSSF's Fungus Fair then please contact Ken Litchfield at klitchfield@randallmuseum.org.

MYCOLOGICAL SOCIETY OF SAN FRANCISCO - Membership and Membership Renewal Application

New Members please fill out as much information as you can. Members who are renewing need to fill out only the blanks for which information has changed within the last year. Please check the current *Roster* to see if any of your address, phone, and email need updating!

Name 1: _____
 Name 2: _____
 Street/Apt#/PO: _____
 City: _____
 State: _____
 Zip Code: _____
 Home Phone: _____
 Business Phone: _____
 Cell Phone: _____
 Email 1: _____
 Email 2: _____
 Interests: _____

New Membership? _____ Renewal? _____
 Membership type: _____ Adult/Family (\$25) _____ Senior/Students (\$20) _____ Electronic (\$15)

If sending a check, please make it out to "MSSF membership" and mail it, with this form to: MSSF Membership, c/o The Randall Junior Museum, 199 Museum Way, San Francisco, CA 94114

If paying by Credit Card, please provide the following information:

Circle Type of Credit Card: MasterCard, Visa, Discovery, or American Express
 Credit Card Number: _____
 Expiration Date: _____

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

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November, 2006, vol 57:11

MSSF Calendar, November, 2006

Monday, November 6. Culinary Group monthly dinner. 7 pm, Hall of Flowers, Golden Gate Park, 9th and Lincoln, SF. **As always, reservations are required.** Please call no later than Friday, November 3. There is a limit to the number of diners we can accommodate so call early. Late reservations will **not** be accepted. For reservations call Pat George at (510) 204-9130 or e-mail plgeorge33@yahoo.com. Remember to bring your tableware, beverage and an appetizer to share. Look forward to a splendid dinner centered on Spanish cuisine. The next Culinary Group meeting will be January 8, 2007.

Friday-Sunday, November 10-12. Mendocino Woodlands Foray. Dr. Dennis Desjardin, foray mycologist. \$140 includes lodging, meals, forays, classes, and special events. Under 12 1/2 price (w/ adult), under 5 free. Register online at www.mssf.org/mendo, or mail check with contact info to MSSF c/o Randall Museum 199 Museum Way SF, CA 94114. Info: 415-457-7662 or 707-829-2063.

Tuesday, November 21, 6:30-7:30 p.m., Beginners Program: NAMA Slide Program on "Gilled Mushrooms IV: Purple-Brown to Black Spored" prepared by Dr. Michael Beug. The program discusses *Agaricus*, *Stropharia*, *Psilocybe*, *Coprinus*, *Panaeolus*, *Chroogomphus* and more.

Tuesday, November 21. MSSF General Meeting. Randall Museum. 7:00 pm mushroom identification and refreshments (provided by the Hospitality Committee). 8:00 pm, Ralph Metzner will discuss his recent books.

Saturday, November 25. 9th Annual Yuba Watershed foray at the North Columbia Schoolhouse near Nevada City in the Sierra Nevada. Meet at 9am for an introduction and slideshow then we'll go out to several middle elevation collection locations. Identification and discussion in the afternoon. Else Vellinga is the primary mycologist attending. Information: 530-288-3304 danmadrone@yahoo.com

Friday-Sunday, November 24-26, (Thanksgiving Weekend): David Arora's Annual Mendocino Mushroom Foray. Three days of mushroom hunts, ID, cooking demos, and lectures by Arora and special guests. \$160 per person, includes lodging in heated cabins and most meals. All experience levels welcome. For more info or to register, contact maxfun@cruzio.net or 707-884-3457.

Saturday and Sunday, November 25 and 26, Ferry Building Fungus Festival 10-6 the 25th and 11-5 the 26th, Far West Fungi, Embarcadero Ferry Building, SF. Culinary demos and

Continued on page 6