
Mycena News



The Mycological Society of San Francisco October 2007, vol. 58:07

Speaker for the October 16 MSSF Meeting



Taylor Lockwood
Chasing the Rain

In December 1984, in the middle of the rainy season, Taylor moved to Mendocino, California. In his first week there, he “discovered” mushrooms, bought a camera, and started taking photos. Since then his work has appeared in the *New York Times* and many other publications. Taylor’s newest book, *Chasing the Rain: My Treasure Hunt for the World’s Most Beautiful Mushrooms*, combines photographs and travelogues from around the globe. Join him for a fun, fast-paced slide presentation. Copies of *Chasing the Rain* will be available.

Inside This Issue...

MycuDigest.....	1
Speaker for October 16, 2007.....	1
President’s Post.....	2
Volunteer at the Fungus Fair.....	2
NAMA Annual Foray Recap.....	3
Rocky Mountain Mushroom High.....	4
MSSF Calendar.....	8

MycuDigest: More Mushrooms Thanks to Climate Change?

Else Vellinga

The current changes in global climate have repercussions we can see for ourselves: glaciers are disappearing, snow packs are getting thinner, northern hemisphere plant species are expanding their areas northwards, some parts of the world are experiencing more flooding, others heat-waves, and the spring plants in the English countryside are flowering earlier and earlier.

We know that these events are happening, because there are records to show it. For instance, monthly records of temperature in Berkeley are available online at the site of the Western Regional Climate Center and go back to January 1, 1919. Winter snowfall and snow pack sizes are also monitored closely in California, as they provide most of our drinking water.

For biological data, there are, in general, no government agencies that keep track of them, but in many places amateur naturalists have meticulously kept records about flowering dates of plants, emergence of adult dragonflies, and also the occurrence of mushrooms.



Leucocoprinus birnbaumii will be found outdoors more and more often as the world warms up. Photographed by John Lennie, summer 2004, in a garden in Berkeley

Anecdotal evidence, like “when I was a kid, the sulphur tuft never fruited before the first of October, now I find it at the end of August,” is nice, but does not convince me, nor do the politicians or scientists, that there is any change. Data, hard core data, long term data, preferably collected in a standard way—this is what is needed. Fluctuations from year to year, caused by changes in weather, have to be filtered out before we can say anything about the long-term, about the trends caused by climate changes.

Continued on page 7

MycuDigest is a section of *Mycena News* dedicated to the scientific review of mycological information.

THE PRESIDENT'S POST

By the time you read this, our first meeting of the new season was a little over a week ago, and it didn't quite go as planned. We had planned a photo contest and only a couple of people signed up so we decided on Plan B—I had a presentation on fungi life cycles and ecology ready to go. I suppose it went as well as it could but I feel better about what's coming up. The speaker for this month is not to be missed. Taylor Lockwood is perhaps the foremost mushroom photographer in the U.S, maybe the world. In November, we will see Daniel Winkler who does community-based work on the Tibetan Plateau, including examining and enhancing the role of fungi with the people who live there.

I'm also very much looking forward to the Mendocino Woodlands foray on November 9–11. Please note that the date for this event has changed since the printing of last month's Mycena News. This foray is a real treat for our members and their significant others. It's a great chance to combine good food and company with wonderful learning opportunities. Mark your calendars for November 9–11, and check page 6 for more info.

While we ask for your attendance (and, yes, your money) in order to have a successful event in Mendocino, the Fungus Fair on December 1–2 requires a lot of volunteer effort to pull off. Please consider helping out in any way you can (no experience or expertise is required). To find out more, please see the notice on page.

As the rainy season approaches (sooner than later we hope!) I wish you all good hunting and good cheer.

~J.R. Blair

**Deadline for the November 2007 issue of
Mycena News is
October 15.
Please send your articles, calendar items,
and other information to:
mycenanews@mssf.org**

38th Annual Fungus Fair Volunteers Needed

Friday, November 30: 4:00–7:30, 8:00–11:00pm
Saturday, December 1: 9:00–6:00pm
Sunday, December 2: 11:00–7:00pm

*Tasks and Projects for all levels of experience
Shift obligation is at least 3 hours*

Available Opportunities:

- Work outdoors with vendors and Chef demo,
- Staff the MSSF information booth,
- Help with t-shirt, book, and grocery sales,
- Man the mushroom ID table,
- Set-up fungus habitats and assist exhibitors,
- Many, many more!

Volunteer Perks:

- Free admission for those who sign-up ahead
- Dinner Friday and snacks on Saturday and Sunday
- Teach the public about mushrooms
- Meet other like-minded Fungiphiles
- Post-fair gathering to celebrate and reflect

Interested persons should contact:

Monique Carment at moniquecarment@yahoo.com
or
George Willis at gwillis2@mac.com

Dear Fellow MSSF Families,

This past spring, several families enjoyed themselves at the Spring Foray. We would like to invite you to join us this fall at the **Mendocino Foray**.

Several of the same families that hunted and played amongst the fungi of the High Sierras will be returning in November for great family fun in Mendocino. We represent a respectable range of ages, from toddlers and preschoolers to tweens. This trip, we will also be bringing craft supplies and games.

Please, won't you join us?

Invite friends and family to join you and make new friends, **November 9–11**.

Warmly,
Linda, Rob, Jared, and Sarah

NAMA Annual Foray at Pipestem, West Virginia

Tom Sasaki

About 225 persons from all over the United States, including a few from Canada, attended NAMA's 47th Annual Foray from August 16–19, 2007, held at the Pipestem State Park in the eastern part of West Virginia in the Appalachian Mountains. A total of 10 were from California—two from MSSF, four from BAMS, and four from Santa Cruz. We were housed in a contemporary hotel with conference rooms, snack bar, and a restaurant located on top of a ridge overlooking the surrounding beautiful, undulating forest landscape. The meals were basic. NAMA (North American Mycological Association) forays provide wonderful opportunities for getting acquainted with mushrooms foreign to us, and for meeting other people who are just as crazy about fungi as we are.

The program started on Thursday evening with Ike Forester, President of NAMA, welcoming us to the Orson Miller East Foray. Dr. Orson Miller, the much-loved Mycologist and Professor Emeritus from West Virginia University, had died recently. Dr. Ryatas Vilgaly, who was a MSSF guest speaker about a year ago, and some of Dr. Miller's other former students spoke of their relationship with him. The rest of the evening was spent describing the foray areas in which we would be hunting and how the voucher system worked in identifying and preserving the fungi specimens found.

On Friday evening, Tom Volk, a professor at the University of Wisconsin, gave his presentation, entitled: "Toads and Toadstools—What Tales Do Old Wives (and Old Husbands) Have to Tell Us About Mushrooms." It was followed by a slide projection of winning photos in the NAMA Photo Contest. Our own MSSF member, Ron Pastorino, placed third in the documentary category. (I thought he was also given an honorable mention in the judges' option event.)

Saturday night's program was quite full, as it contained (1) NAMA awards to special, worthy members, (2) a presentation by Bill Roody of his mushroom trip to Spain, (3) an auction, (4) a raffle drawing, (5) a preview of next year's NAMA foray site, and finally, (6) a short business meeting to elect district trustees.

Bill Roody's presentation, "Mushroom Travels Through Spain," showed photos of mushroom people, as well as festivals and markets in the Pyrenees of northern Spain, areas of Central Spain, and Andalusia in southern Spain. Bill Roody was the chief mycologist for the foray. He also authored the book *Mushrooms of West Virginia and the Central Appalachians*, which I used for this foray and for the one held in Asheville, North Carolina, in 2004.

A quilt containing prints of mushrooms that Hope Miller had stitched was auctioned to raise money for NAMA and was sold for \$600. The raffle offered two prizes. The first prize was one paid registration for next year's annual foray in McCall, Idaho, and second prize was two registrations for the regional foray in North Carolina. I was shocked when my number was picked for first prize. I won! Three members from the Southern Idaho Mycological Association projected photos of the area and the facilities that will be available at the September 18–21, 2008 McCall, Idaho Foray.

A short business meeting was held to elect trustees for the next two years in four of the 12 districts comprising NAMA. The trustees make up the governing body. District XI, which includes California, Nevada, Arizona, Hawaii, and Mexico, was one of the four. Each district elects one trustee voted on by the district members present. In District XI, California members were the only ones present this year. They elected David Rush, a member of Bay Area Mushroom Society, as the NAMA trustee for the next two years. (I had been the trustee for the previous two years.)

A variety of forays were scheduled for both Friday and Saturday. The printed program gave a description of the habitats involved. The habitats included tulip trees, hickory, red and white oaks, hemlock, cedar, white and Virginia pines, beech, maple, rhododendron, sycamore, and birch: trees mostly foreign to me. Unfortunately, it hadn't rained for several weeks and the ground was dry, as a result mushrooms were difficult to find.

However, at the end of two days of foraging, over 300 species were identified and exhibited. Displayed were many bracket and polypore types, and many small fleshy fungi. Even the *Boletus*, *Russula*, and *Amanita* specimens found were small. *Omphalotus illudens*, *Tricholomopsis rutilans*, *Ganoderma lucidum*, *Laetiporus sulphureus*, and *Pisolithus tinctorius* were among the larger forms. Also, many large *Amanita rhopalopus* species were found and displayed. The latter, natural to the area, was interesting to me because it was an *Amanita* with a tapered rooting stalk base. The only *Amanita* with an elongated rooting base that I found in Arora's book was the *A. baccata* found on the west coast. There were many species not found on the west coast. In the *Cantharellus* group were *C. cinnabarinus*, *C. minor*, *C. lateritius*, and *C. appalachiensis* and among the *Amanitas* were *A. rhopalopus*, *A. onusta*, *A. farinosa*, *A. jacksonii*, *A. flavoconia*, *A. bisporigera*, and *A. banningiana*. A complete list of the mushrooms found will be published in a future issue of NAMA's Mycophile newsletter.

Continued on page 6

Rocky Mountain Mushroom High

David Campbell

I vacationed this August in the mountains of southwestern Colorado, fully intending to indulge my fungal obsessions. August/September is typically mushroom time in the Colorado Rockies, a result of predictable, if inconsistent, seasonal monsoonal moisture flows emanating from the south. Several cronies, fellow MSSFers, had indicated a desire to accompany me on this sojourn, but they dropped off like proverbial mushroom flies as foray departure time approached. So, for want of companionship, I abducted my wife's dog, Yoda, and off we went!

As fate would have it, my primary fungal attraction in the Rockies, *Boletus edulis*, was rather dormant when I arrived. There had been rain in the area, but perhaps not enough in some locations, or not for long enough in others. The boletes, while not completely absent, were hardly blowing reverie as they had last year when Norm and I came and conquered all... *Veni, vidi, porcini!* As it turned out, however, the relatively meager fruiting patterns I encountered on this venture turned out to be a blessing in disguise, as for lack of excessive mushrooms to collect, I was liberated to access a plethora of previously untapped habitats well beyond my past Colorado experience. Not to mention, my hunter/gatherer instincts were all the more piqued by the paucity of my prey, by the heightened challenge of the hunt. By trip's end, I had plenty of mushrooms, including a nice stash of king boletes, albeit not in such quantities as last year, when we had come under such pressure from the tonnage of little porkers jumping into our bags, we had to start thinking about leaving for home pretty much right after we had arrived! It's not easy letting go of a righteous Rocky Mountain mushroom-picking high, especially not after such a long, long drive to get there. But, priorities change when a hot load of porcini puts a proverbial gun to your head and tells you the time has come to cease and desist from the woods, ice your haul, and make a mad dash for home. Or else.

Between my arrival to the prime montane habitats on Thursday afternoon, and relinquishing my hunt Monday evening,

I traversed a grand circuit in the southwestern quadrant of Colorado, starting and ending in Montrose, passing through Telluride, Ouray, Silverton, Durango, Pagosa Springs, South Fork, Creede, and Lake City. Quaint and charming burgs all, most of them hold some sort of mushroom event each summer; Telluride's celebration being the most famous. In traipsing this loop, I foraged an ever changing variety of distinct forest zones, rambling through the high country wherever the highways and byways would take me, through the San Juan and La Garita Ranges. Indulging in a most seductive and compelling string of highland fungal habitats, blissfully collecting wild mushrooms poking from verdant meadows and nestled in plush mosses, from natural herb gardens, from coniferous duff accumulations of such incredible depth and fluff below the older spruces, it seemed as if someone had dumped bales of cocoa hulls on the forest floor.

I did indeed have my fun, hunting 11,000-foot passes as craggy rock peaks thrust thousands of feet above; and the distinctively red Colorado kings burst duff at my feet! Their scarcity, of course, made these ceps all the more delightful to discover. The majority of my finds were fresh-break buttons, with their bald little domes just now bursting from the coniferous duff. They prefer the spruce and fir, and I was able to amplify my modest hunting success by repeatedly focusing on riparian/drainage geographies within those woods.



The Colorado king, holding court in the royal herb garden

Golden chanterelles, presumably *Cantharellus cibarius* v. *roseocanus*, were thriving, and I found several bountiful patches. These spruce-loving highland chanterelles have incredibly bright orange gills, and are notably smallish, quite tender and distinctly fragrant, compared to our various west coast collections. They seemed to prefer the more exposed areas in the woods, and I was woefully reminded of chanterelles back home when I came upon a huge flush, rain-splashed on an open dirt slope, every bit the "mud puppies" I've come to know and loathe so well from the S.F. Bay Area. Fortunately, such soiled specimens were not typical of the chanterelle patches I encountered in Colorado.

Hawk's wings (*Sarcodon imbricatus*) were sparse, but those collected were young, prime specimens. These mushrooms are not easy to spot, despite their substantial size, their brown-shingled caps virtually invisible in the matrix of patterns on the forest floor. Indigenous Rocky Mountain pothunters reputedly prefer this comestible above all other local edibles. Unfortunately, our very similar *Sarcodon* species from Pacific coast habitats is generally too bitter for dining enjoyment.

Agaricus amicosus was the fungal highlight of my trip. There seemed to be two or three woodland *Agaricus* species in the sub-alpine woods, with variations in cap coloration (caps ranging from rather dark brown scaly fibrils to almost white and bald) and flesh staining characteristics (some initially red, fast or slow, others yellow/amber initially, but always eventually turning reddish). In final analysis, judging by the consistent red stains they had once I got them home days later, I concluded they were all *A. amicosus*, at least for eating purposes. *A. amicosus* may well be a complex requiring further study to properly sort, but I nonetheless took mycophagal confidence in my specimens from their sweet odor and red staining tendency, two fairly reliable indicators of *Agaricus* digestibility. *A. amicosus* sporocarps were scattered but ubiquitous in every conifer forest I visited, fruiting in various stages of maturity, from blackened floppers to duff-busting buttons. Back home, I stuffed my prize 10-inch cap with wild and forbidden rice, sausage, and the remainder of a fuzzy truffle (*Geopora cooperii*) I'd found abandoned on the forest floor, apparently uprooted and half-eaten earlier by a fellow furry fungivore, in the very same fir woods where I'd already collected the awe inspiring *Agaricus* giants. The stuffer dish, topped with tomato and cheese and slowly baked, fed 10, with leftovers.

There were other edibles: *Leccinum* species were fairly abundant, *L. insigne* in the aspens, and *L. fibrillosum* with the conifers. The shelf life of *Leccinum* species is generally poor, but I was able to dry a couple batches during motel stays. *Laccaria lacata* v. *pallidifolia* was fairly abundant, and so cute, so I took a batch of caps and dried them, too. A pair of shrimpy-looking, purple-red *Russulas*, perhaps *R. paludosa*, made it into my frying pan one night at camp, but they lacked the true crustacean stench, so I eschewed the opportunity to actually eat

them. So many mushrooms, so little stomach. I ran across both kinds of "cats"; a couple stray imperial cats, *Catathelasma imperialis*, and a few patches of young and smallish specimens of gray cats, *Catathelasma ventricosa*, which are readily spotted in the woods by their bright white interior flesh so often exposed from animal nibbling. *C. ventricosa* seems to be a very popular repast amongst forest residents, here and in the Oregon Cascades, where I have encountered them growing in profusion. The gray cat, a very dense mushroom, grows firmly rooted deep in the earth, so it is seldom pulled up as result of animal activity, but rather simply munched in place down to the dirt line. *Lactarius deliciosus* v. *areolatus* were fruiting infrequently. Occasional cespitose clumps of honey mushrooms, *Armillaria ostoyae*, graced the odd stump, and *Lycoperdons*, *L. pyriforme*, and *L. perlatum* dotted woody pitches here and there.

For color and weirdness, I was dazzled by bright bursts of golden coral mushrooms, *Ramaria largentii*, and random armies of golden earth tongues, *Neolecta vitellina*, marching in ragged brigades, carpeting the forest litter. *Amanita* species were generally absent, although, I did spy a few young *A. muscaria* flushes. There were numerous *Cortinari* and *Tricholoma* sp, and the occasional *Lepiota*, none of which I was readily able to identify, having neglected to bring a single field guide.

I was never really rained on while walking in the woods, at least, I never had to break out the rain gear, nor did I suffer having an evening campfire doused. Last year, Norm and I struggled constantly for dry wood, and had to suit up against the rain just about everyday we were there, except for the one day I got separated from my rain gear. I had left it back at camp when we

drove away that morning, then proceeded to get drizzled upon to a disturbing degree of saturation while blithely wandering through the woods, merrily picking boletes, until a creek bank collapsed below me, shortly after I had just leapt across the creek lugging my satchel full of ceps. Being suddenly sprawled on my backside in the rushing creek rather obviated my moisture concerns, but my instinctual "save the baby" response did save the precious mushrooms, as I held them upright and aloft, safe above the would-be drenching. Yoda saw the whole



Agaricus amicosus. Note amber/red thumbprint stain on stipe. This big boy was quick to stain, other specimens took considerably longer

Rocky Mountain Mushroom High continued

thing and started bucking, running in circles, and damn near flipping somersaults in unabashed hilarity; and mind you, she is by nature a rather somber dog. Ignoring the dog's antics, I gathered myself and trudged off through the woods, thoroughly chilled, dripping profusely. Then, I realized I had lost my hat during the big splash. I turned back to the creek, thinking it probably a goner, but there it was, hanging on a slim branch protruding from the surging current—sort of a natural lost-and-found hat rack fortuitously installed in the middle of the stream, as if the forest sprites had been expecting me! Back at the van, Norm was compelled to avert his eyes as I stripped naked in the middle of our little dirt road, furtively changing my cold, soggy duds for dry ones.

This year, driving to Colorado and back had to be half the fun. Had to be because I logged 2,700 miles, home to home. Highlights included:

The Milky Way on get-away day, as viewed from the dirt road I pulled off on for sleep in the middle of the Utah desert, after driving from home 'til well past midnight because the motels in Ely, Nevada, were all full when I'd tried, dog-tired, to get a room at a more decent hour! The Milky Way was solid white in the moonless sky, and I could almost touch it, as if our galaxy had shrunk...

Highway 50, "The loneliest road in America," crossing the out-back wastelands of Nevada and Utah, chasing the yellow-stripe down the asphalt ribbon at blistering speeds, alone, across the massive, timeless Great Basin of America, where existence, extinction, and eternity all seem to merge in a kaleidoscopic blur tattooed to my windshield as I streak like a comet down the highway, across the parched planetary crust, Earth itself simultaneously hurtling through the universe. No tailgaters here, no one to tailgate; just endless high desert serendipitously dotted with broadly spaced 12,000-foot mountains. Inexorably, the lonely highway blasts on, through day into night. Road sign says, "Next Services 168"... I'm hoping it refers to miles, not days or years...

In Colorado, men with cowboy boots had bowed legs, as if they'd actually been riding horses. I decided maybe I'd best save striking up any eclectic mycology discussions, not to mention delving into culture, politics or religion, until safe harbor, back home with my fellow *California kooks!* ☼



NAMA Foray continued

Of the many lectures offered, one that was especially interesting to me was Professor Isikuemeh's "Mushroom Cultivation in North Carolina," in which he attempted to find a cash crop to replace tobacco. Having spent five years in Japan and aware of shiitake cultivation, and with North Carolina farmers having an abundance of logs, he started shiitake as a new crop in the state. From this humble beginning, the project expanded into indoor production and later into formation of farmer cooperatives growing many other types of mushrooms.

An event always enjoyed at these forays is the tasting of wild mushrooms, usually ones gathered at the foray, cooked by the NAMA's Mycophagy Group. However, its members, well aware of the vagaries of foray conditions, were prepared to bring fresh or preserved ones from their own area. Thus, even lacking foray finds, the cooks prepared over 10 dishes for all to sample. In addition, cooking was done outdoors under primitive conditions, but Ursula Pohl and her volunteers were even up to that challenge.

Remember, next year's annual foray will be in McCall, Idaho, on September 18–21, 2008. McCall is a prime mushroom hunting area. The first NAMA foray I attended was at McCall in 1974 (?), where we had our first experience with *Catalthelasma imperialis*. I remember John Lennie cooking up a batch. We were fascinated. Between six and eight members from MSSF attended that foray. ☼

MSSF Mendocino Woodlands Foray

Join us on the weekend of November 9–11, at the Mendocino Woodlands camp, in the mushroom-rich hills above the town of Mendocino. Brian Perry, from SF State, an authority on the Mycenoid fungi, will be the foray mycologist. Assisting him at the specimen tables will be Norm Andresen and Mykoweb's Mike Wood. Brian will also do a presentation Saturday night on bioluminescent fungi. Planned classes include mushroom dye, papermaking, identification, photography, and cultivation, including a mushroom kit making session.

Fee of \$140 includes lodging, meals, and all forays, classes, and events. Kids under 13 half price (w/ adult), under 5 free. \$90 with offsite lodging. Registration form available online at www.mssf.org/mendo, or send check with names and all contact info to: Liana Hain - MSSF 49 Hancock St. San Francisco, CA 94114. Questions? E-mail to mendo@MSSF.org, or call either 707-829-2063 / 650-728-9405.

Foray leaders needed for pre-Fungus Fair foraying.

Contact Norm Andresen at n.andresen@comcast.net

MycoDigest continued

Two studies have examined the fruiting periods of mushrooms. The first one was published in 1993 and explores 20 years of mushrooms in Saarland, western Germany; the second one looks at over 50 years of mushroom records in southern England.

Fruiting time of the mushrooms in Saarland underwent many changes in the period of 1970–1990. At that time, global warming was not named as the culprit, but in hindsight it might have played a big role. Interestingly, there are several trends: a third of the species (e.g. *Amanita vaginata*) kept fruiting longer or shifted their fruiting periods in these 20 years. Others, such as the blewit, *Lepista nuda*, did just the opposite and fruited for a shorter period. Around 20 percent of the species did not show any difference. The observed changes were not due to a change in pollution levels, and it could not be said that the species were doing better.

Data from the last 56 years collected by amateur mycologists who kept meticulous records of all mushrooms around Salisbury, England, were recently analyzed, resulting in a paper in the prestigious journal, *Science*. The same general trend of longer fruiting periods was noticed: species fruited earlier in the year and kept fruiting longer. These changes were more evident and had happened faster from 1990 to 2005—in other words, after the German study was completed. These changes are correlated with the higher temperatures in August, and to a lesser extent, the increasing amounts of October rain. In recent years, the weather in that nook of the world broke many records; just now England has experienced the wettest summer in 200 years with much flooding.

My Dutch friends told me that king boletes were still fruiting in the beginning of January this year, though before 1995 they had never been found after the end of November. Not only has there been longer autumnal fruiting, but many species,

especially wood decayers, have started to fruit twice a year, with a second fruiting in spring. This phenomenon was unseen before 1975.

These two studies show the distinct changes that happen in northwestern Europe with its maritime climate, but what about California? Weather-wise, the predictions are that the summers will be warmer, partly because of a warming of the sea current in front of the coast, and winters will be wetter and warmer. It might mean that the fruiting patterns in the mountains will change dramatically, because of less snow fall and more rains. We have to wait and see what will happen in the coastal ranges. If, on the other hand, California will experience more droughts, as is already happening in the southwest, there will be much less fruiting happening than in the past.

But temperature and rain fall are not all that is changing; the amounts of CO₂ and ozone in the atmosphere have increased and will keep on increasing. Studies of the effects on fungal communities of artificially high amounts of these compounds indicate that there will be distinct changes in the composition of the mycoflora: species will come and go.

Our most urgent question as mycologists is to understand what the changes in mushroom production mean for the ecosystems as a whole. Will spring fruiting of saprotrophic species cause wood and litter to undergo faster decomposition? What is the influence of a different set of mushroom species on tree functioning? Are longer fruiting times for ectomycorrhizal species caused by longer growing seasons for the trees and what does that imply for global carbon flows?

Answers to these questions need data and the message for us is clear: in order to keep track of the changing environment, we need to make record keeping and maintaining databases of our mushroom finds a priority. ☼

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October 2007, vol. 58:07

MSSF Calendar, October 2007

Monday, October 1, 2007, 7pm. Culinary Group Dinner. Hall of Flowers, Golden Gate Park, SF. \$14. Reservations must be made no later than Friday, September 28. Contact Pat George at (510) 204-9130 or plgeorge33@yahoo.com to make your reservation. Bring your own tableware, beverage, and an appetizer to share. Next dinner is November 5.

Sunday, October 7, 2007. Tour and Potluck at Far West Fungi. Free event. Meet at 11am at Far West Fungi Farm in Moss Landing, south of Watsonville. Potluck lunch and BBQ. Bring something for the grill. Contact Ken Litchfield with questions at klitchfield@randallmuseum.org

Tuesday, October 16, 2007. MSSF General Meeting. Randall Museum. 7pm, mushroom identification and refreshments provided by the Hospitality Committee. 8pm, Taylor Lockwood will present **Chasing the Rain**.

October 27–28, 2007, Yuba Pass Foray and Car Campout. Foray Saturday morning, potluck in the evening. Contact Norm Andresen at n.andresen@comcast.net for more info.

November 9–11, 2007. Mendocino Woodlands Foray. Near Mendocino town. \$140 includes lodging, meals, forays, classes, and special events. Under 12, half price (w/ adult), under 5 free. \$90 with offsite lodging. Register online at www.MSSF.org.

www.MSSF.org/mendo or mail check with your contact info to: Liana Hain - MSSF 49 Hancock St. San Francisco, CA 94114. Info: mendo@MSSF.org or either (707) 829-2063 / (650)-728-9405.

November 17–18, 2007, Salt Point Foray. Salt Point State Park. Join David Campbell and Norm Andresen for an afternoon of foraging followed by a pot-luck dinner and campout. Foray starts at 10am.

November 23–25, 2007, David Arora's Annual Mendocino Mushroom Foray. Join David Arora & special guest speakers from Thailand, Russia, and Oregon for a weekend of mushroom hunting, feasting, and lecture-workshops, beginning the day after Thanksgiving. \$190 per person includes lodging and most meals. To register, contact: maxfun@cruzio.com

January 19–21, 2007, 11th Annual SOMA Wild Mushroom Camp. Held in the beautiful hills of Western Sonoma County in the town of Occidental. The cost is \$275 for the full weekend, \$215 with offsite lodging, and \$125 for Sunday only. Included are shared cabins, all meals, and great mushroom camaraderie. Speakers include Tom Volk and others TBA! Forays, classes, workshops, and feasting all weekend. Register online at www.SOMAmushrooms.org, e-mail SOMAcampinfo@SOMAmushrooms.org, or call (707) 773-1011.