



November 21
General Meeting Speaker



Langdon Cook

“Tales from the Mushroom Trail”

Langdon Cook is a writer, instructor, and lecturer on wild foods and the outdoors. His books include *The Mushroom Hunters: On the Trail of an Underground America* (Balantine, 2013), winner of the 2014 Pacific Northwest Book Award, and *Fat of the Land: Adventures of a 21st Century Forager* (Mountaineers, 2009), which the *Seattle Times* praised as “lyrical, practical, and quixotic.” Cook has been profiled in *Bon Appetit*, *The Wall Street Journal Magazine*, and *Whole Living*, and his writing has appeared in *Terrain*, *Gray’s Sporting Journal*, *Outside*, *The Stranger*, and *Seattle Magazine*, where he is a regular columnist. Cook is the recipient of awards from Artist Trust, 4Culture, PEN Northwest, and the Middlebury Bread Loaf Writing Conference. A graduate of Middlebury College (BA) and the University of Washington (MFA), he lives in Seattle with his wife and two children.

MycoDigest:

Mushroom Adventures in Madagascar

Jackie Shay

The concept of biodiversity has intrigued me for over five years. What makes a place diverse? What gives it the opportunity to have so much life? How much diversity is there? It took me a few more years to start thinking about the specific roles played by fungi in the ecosystem. Once I did, I could not stop thinking about them. What kinds of fungi were out there? What are they doing? How do they contribute to biodiversity? Fueled by these curiosities, I applied to graduate school to answer as many of these questions as I could. These inquiries eventually led me to the island of Madagascar.

Tropical habitats, especially those that are less explored, tend to have many species entirely unique to that geographic region. Madagascar has been isolated for about 88 million years, which has allowed an extraordinary range of diverse plant, animal, and fungal life to thrive. This makes it a model region for the study of species diversification (Vences, et. al. 2009). I first learned about the genus *Marasmius* under the mentorship of Dr. Dennis Desjardin. He specializes in this particular group of fungi, which play a key role in forest ecology, especially in the decomposition of leaf litter. As natural recyclers, also known as saprotrophs, they feed on dead organic matter, turning dead plant material into reusable carbon. This is what makes these types of mushrooms so special.

The diversity of this genus is important in understanding forest ecology as a whole. They are found in a variety of habitats all over the Earth, but are most abundant in tropical environments. Some *Marasmius* from Madagascar



Marasmius sp. Photographed by Danny Newman

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PRESIDENT'S POST

Hello MSSF Members,

As I write this post, I'm staring out at an October cloudy sky with the anticipation of the first real rains of the fall season. It's become a worrisome pattern, and for many a much more challenging situation, as we all deal with California's continuous lack of rain. Still trying to maintain my teacher's optimism, I've recently been teaching students how to set up a mushroom bed, hoping to have giant spawn morph into mycelium and fruit into mushrooms. I always enjoy introducing others to the fascinating world of fungi, and, as education is one of the central missions of the MSSF, I encourage those of you so inspired to share this enthusiasm and expertise with young and old alike.

On the subject of enthusiasm, author Katrina Blair flew in from Colorado to give a great lecture on her experience with wild plants and mushrooms for the October general meeting. I met Katrina at the Telluride Mushroom festival a few years ago, and was genuinely impressed by her energy and knowledge of the wild foods and medicine found in the Rocky Mountains. She is an inspiring member of the mushroom world, so if you missed the meeting, head on out to Colorado sometime and ask Katrina about her annual walk to Telluride and her lemon puffball sorbet.

I want to remind everyone that we're about to enter our busy season at the MSSF and with that a big call out for volunteers. Our biggest fundraising event of the year, the Annual MSSF Fungus Fair, will take place on December 6th and 7th this year, and we will need "all hands on deck" to create another great event for the public. Between the cooking demos, identification tutorials, and lectures on ecology, there will be many different opportunities for volunteers, so I encourage you to visit our site — <http://mssf.ivolunteer.com/ff45> — to pitch in. Stephanie Wright and Brennan Wenck have been doing a great job setting up the Fair, so let's all help them out and contribute however we can to make this a memorable event.

In other volunteer news, the MSSF Hospitality committee is looking to get a few extra guest chefs lined up for making appetizers at our monthly general meetings this year. Please contact Eric Multhaup or George Willis to sign up for a month. And, in the final end of the year celebratory news, our annual Holiday Dinner is being planned by honorary MSSF member Al Carvajal. Mark your calendars for Monday, December, 15th at the Hall of Flowers for what is bound to be a delicious evening. More info on this catered event and reservations will be forthcoming.

Thanks again to all of you who continually contribute to make this Society a great organization. I look forward to seeing many of you at Mendocino Camp, the Fungus Fair and many other MSSF events.

-- David Gardella

CULTIVATION QUARTERS

Ken Litchfield

November tends to be the usual start of the rainy season in northern California. It seems that the fungi living in the dead heartwood of trees require less rain to activate from the long summer drought than some of the mycorrhizal species that need repeated rains for the soil to be saturated around the tree roots. This month and next, we'll traditionally see fruitings from wood eaters, stump feeders, and tree trunk hollowers that feed on the dead heartwood of trees.

Oysters and lion's mane are two edibles that most folks can find on decaying hardwoods. Lion's Manes are often perennial in the same oak hollow year after year, while oysters will bloom all over downed or decrepit hardwoods until they totally rot away. Also fruiting early are



Jack o' Lantern growing on Oak

the poisonous stump feeders used for dyes: the sulfur tuft, Jack O'Lantern, and the big gyms. These can be collected in their prime and dried for dyeing fabric art. The big gyms are poisonous in the sense that they have some "toxic" non-felonious psychoactive components that put them in demand ... not just for the dye.

One method of cultivating these wood lovers is to collect the mushrooms' tight tough bases after harvesting the tender ones, and then stuff the bases into the cracks of fresh stumps or woodchip piles of their favorite trees. These trees often have snags that can be broken or cut off the main branch or trunk that is fruiting, and transplanted, with their internal fungus, among fresher logs, trunk hollows, or wood chip piles in your garden patch or a woodland nearer to you. This is a simple method of inoculating fresher logs or tree trunks with the mycelial spawn inside the branches, or from the spores of the mushrooms as they fruit out of the branch.

These mushrooms can also be made into inoculating slurries. Grind fresh or past prime fruiting bodies in a blender of water and pour over the cracks of downed logs or wood chip piles. The fungi can then start digesting the wood from the spores and cloned mycelium in the slurry.

One of the most common ways to inoculate logs or tree trunks with mushrooms is to "plug" the wood with commercial wooden carpentry dowels inoculated with a number of different kinds of mushroom spawn. With some canning skills, you can also make your own spawn dowels in a pressure cooker in your own kitchen. The dowels act like seeds or bulbs of plants that will grow into the heartwood of logs from the mycelium feeding in the wood of the dowels. With a drill bit slightly larger than the diameter of the dowel, drill holes into the log at intervals in which to push

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MycoDigest continued

may be similar to those found elsewhere in the world, but scientists anticipate that the majority of *Marasmius* findings collected from Madagascar will represent entirely new species. Previous work has indicated that when studying litter-decomposition fungi from under-explored tropical habitats with high levels of endemism, nearly 80% of the mushrooms encountered represented new species (Antonín and Buyck, 2006).



In 2006, the California Academy of Sciences (CAS) built a biodiversity research facility in Antananarivo, Madagascar's capital, as part of a broader effort to support research in biodiversity "hot spots." It was clear that this resource would be an essential to my project, but getting there — 11,000 miles away from San Francisco — was turning out to be quite the challenge. I was going to need a lot of help making this trip a possibility.

I had heard about Kickstarter, the fundraising campaign website that provides a platform for people to raise funds for anything from crafts to documentaries. While I had never seen any science-based campaigns before, let alone fungal research, I knew it was worth a shot. With the help of Brennan Wenck-Riley and Danny Newman, I raised over \$7,000 to travel, collect, photograph, and conduct molecular work on *Marasmius* from Madagascar. I had 30 days to get as many people involved as possible, and the results were beyond humbling. When the campaign ended, 122 amazing individuals had supported my research endeavor.

Danny Newman and I left for the "Island of lemurs" on February 13th, 2014. It took about 36 hours of traveling to reach our destination, so we were happy that a botanist at the Biodiversity Center, and our future friend, Rocky, picked us up from the airport. Rocky works for the CAS and helped us organize our research expedition, which we began soon after arriving. We wanted to survey as many rainforests as we could visit in the short amount of time we had there, so we started right away.

We explored the famous Ranomafana National Park, the dense rainforest hillsides of the Vohimana forest of Andasibe, the sand forests of Ambila-Lemaitso, and the isolated forests amidst vast grasslands of the Ambohitantely Reserve. Each unique environment offered a wide variety of fungi. We found tons, more than we could handle. It was hard to leave every day when we returned to base camp. In all, we visited ten sites and collected 261 collections of fungi, 83 of which are in the Marasmiaceae family. Materials were photographed, detailed notes were taken, and specimens were carefully dried and packaged to avoid condensation and molding.

Allow me to share a few highlights from the trip. Buying Russulas and Chanterelles from street vendors and children was not only a great way to share the joy of mushrooms, but also an opportunity to talk about studying them, which the locals found humorous at times. Collaborating with local plant experts was my favorite part of the trip. We could not have identified a single plant without the guidance and generosity of these well-respected men and women. Traveling from place to place in the cool Toyota Land Cruiser and taking in the green sites of one of the most beautiful countries in the world was the ultimate experience that I want to continue to share with people, especially those who helped make it happen.

Now, I am working on describing my findings microscopically and sequencing their DNA in order to understand their relatedness to each other, using my own collections as well as collections from previous work (Antonín and Buyck, 2006). I want to know (i) what kinds of *Marasmius* are in Madagascar and how

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Mycena News



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Contributors:

Brother Mark Folger
David Gardella
Patricia George
Ken Litchfield
Jackie Shay

Editing and Layout: India Mandelkern

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To subscribe, renew, or make address changes, please contact Stephanie Wright:
Membership@MSSF.org

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MSSF Officers 2014-2015

President: David Gardella
President@MSSF.org

Vice-President: Brennan Wenck
VicePresident@MSSF.org

Secretary: Eric Multhaup
Secretary@MSSF.org

Treasurer: Henry Shaw
Treasurer@MSSF.org

CULINARY CORNER WELCOMES THE HOLIDAY SEASON

By Patricia George

Here it comes! The time for friends, family, great food and promises to ourselves to eat less and do more exercise sometime later. Even better, the best months for mushrooming on the coast and in the hills of Northern California are just beginning. October is generally a good time to find chicken-of-the-woods and a few other edibles, but November is when the woods become a great place for a treasure hunt, especially to find boletes, chanterelles, coccoli (*Amanita calyptroderma*, to be gathered only by experienced mushroomers) and matsutake.

Of course, all this requires a generous amount of rain, glorious rain. Mushroomers often feel anxiety about rainfall in October. We just can't wait until we can get out into the woods. But when will the rains come? Will there be enough to bring out the fungi we study and we like to eat? Each year seems to be less and less predictable, and this year is especially angst-ridden thanks to the ongoing drought. A few species of wild mushrooms are available at greengrocers but somehow they don't taste as good as ones we gather ourselves.

The MSSF has its annual Mendocino Woodlands foray weekend in November. The lovely setting deep in the woods, the foraging, the insightful lectures and camaraderie and the prodigious array of fine foods promises a grand time for all. Strange and wonderful things go on in the kitchen late at night, which I expect will provide me with new and unusual recipes for this column. With proper rain, the Mendocino area is a great place to find delicious *Boletus edulis* (commonly known as porcini or ceps) in the fall. They can also be found further south along the coast and in the East Bay hills. Grill them on the barbeque. Add a tablespoon or two of truffle butter over sautéed mushrooms; it's a nice way to kick up the flavor. Try this porcini ragout. It works as a side dish or a pasta sauce. Nice next to the turkey.



The chanterelle: one of many fall fungi

Porcini Ragout

- 2 tablespoons of extra virgin olive oil
- 1 medium shallot, finely minced
- 2 cloves of garlic, finely minced
- 2 cups of porcini mushrooms (tubes removed unless they are very young specimens, cut into bite sized pieces)
- 4 stems of thyme, tied in a bundle
- 1/2 cup chicken stock
- 1/2 medium tomato, diced
- 1 ounce dry Madeira wine
- Salt and pepper to taste.
- Fresh basil, to taste, for garnish

Heat a saucepan and add olive oil. Add the shallot, garlic and mushrooms and sauté for 2 minutes on medium heat. Add the thyme, stock and wine. Bring to a simmer. Add tomato and season with salt and pepper. Finish with a chiffonade of basil. To use as a pasta sauce, add 1/2 cup cream, and 4 tablespoons of Parmesan cheese.

The MSSF Culinary Group met and enjoyed an unforgettable dinner in October captained by Toni Kiely. The dinner centered around a beef dish I've never had before, smoked filet mignon: succulent, tender and rich. Thank you, Bill Hellums. Accompanying this were roasted Brussels sprouts, mashed potatoes with morel gravy, creamed spinach, all prepared by volunteer cooks. As always, we had a vegetarian entrée. Dessert was a ginger cake with caramel sauce and lemon frozen yogurt. And there was good coffee, of course. The entire dinner was made from scratch.

An outstanding appetizer was prepared by Ginny Garrett. For me and the others who enjoyed it at the dinner Ginny kindly sent the recipe. Served with a nice Prosecco, it would be great to keep your guests happy while you slave in the kitchen at Thanksgiving. See the recipe on the following page.

Culinary Corner continued

Brie en Croute with Mushrooms By Ginny Garrett

- 1 small onion
 - ½ pound of mushrooms
 - 2 tablespoons unsalted butter
 - 1 tablespoon dry sherry
 - ½ teaspoon freshly ground nutmeg
 - 1 17 ounce package of frozen puff pastry sheets
 - 1 chilled 14 to 17 ounce wheel of brie
 - 1 large egg
- Mince enough onion to measure ½ cup. Finely chop the mushrooms. In a 9 or 10 inch heavy skillet, cook onion in butter over moderate heat until softened. Add mushrooms, sherry, nutmeg, salt and pepper to taste and sauté over moderately high heat, stirring, until liquid given off by the mushrooms evaporates. Cool the mixture.
- On a lightly floured surface roll out one sheet of pastry into a 13" square and, using the brie as a guide, cut out one round the size of the brie. The leftover bits of pastry can be made into clever mushroom shapes for decoration. Horizontally halve the brie. Roll out remaining sheet of pastry into a 13" square and transfer it to a shallow baking pan. Center bottom half of brie, cut side up, on pastry square and spread mushroom mixture on top. Cover mushroom mixture with the remaining half of the Brie, cut side down.
- Without stretching the pastry, wrap it snugly over the brie and trim excess to leave a 1" border of pastry on top of the brie.
- In a small bowl, lightly beat the egg and brush onto border. Top brie with pastry round, pressing edges of dough together gently but firmly to seal. Brush top of pastry with some egg and arrange pastry mushroom on it. Lightly brush mushroom with some egg, being careful not to let egg drip over the edge, which would prevent it from rising. With the back of a sharp small knife, gently score side of pastry with vertical marks, being careful not to cut through dough. Chill brie, uncovered, for 30 minutes. Brie can be made up to this point 1 day ahead and chilled.
- Preheat oven to 425 F. Bake brie in the middle of the oven until pastry is puffed and golden, about 20 minutes. Let it stand in pan on a rack 15 minutes and then transfer to a plate for serving.

Cultivation Corner continued

the dowels with a screwdriver. If the logs are very dry they may require soaking overnight or squirting water into the holes before plugging the dowels. Logs are usually human carrying size of 4" to 24" in diameter and 1" to 4" long.

You may have heard that you should drill 1" holes for 1" dowels all over the surface and ends of the log before covering the end of the exposed dowel with melted paraffin to keep it from drying out while sprouting in the log. However, a better way to plug the log is to drill deeper holes (from 4" to 8" deep) with long drill bits, almost passing through the entire log. This way, the last of several dowels tapped into the hole works as a plug that keeps it from drying out. Aside from not wasting paraffin, the real advantage to this method is that it more closely simulates what may happen in the wild when a branch breaks off of a tree, exposing the heartwood to infiltration by a fungus.

The outside few inches of a typical tree trunk or large branch are newer living tissues that surround the older dead heartwood in the center of the tree. This outside living cylinder, however, contains juicy antifungal properties that ward off infections to the tree. This is why one should avoid plugging freshly cut logs until a couple of months after cutting; it allows much of the antifungal volatile components to evaporate. But no wait is needed when plugging deep into the heartwood.

You can see sappy droplets of these components when you cut down any living tree; a sappy conifer is an especially good example. The outside living rings of the cross section exude droplets of sap, whereas the drier inner core is typically where the saprobic fungus lives and eats and hollows out the tree. It doesn't bother the living tissue and can completely hollow out a large tree without killing it. This may affect the integrity of the tree in a forest by offering less support by the central heartwood, but the tree can compensate by reinforcing the living cylinder to support itself.

These hollow trees can be homes for birds or beehives. The moisture given off by the birds' respiration as well as the nectar evaporation needed to make honey for bees actually works symbiotically with the fungus, providing more moisture for the fungus and larger hollows for nests and hives.

CALIFORNIA VS. ITALY: A MINI MUSHROOM SMACKDOWN

By Brother Mark Folger

It's mushroom season in Italy. There are roadside mushroom stands popping wherever forests meet little country towns. The locals are quite proud of their fungal treasures, and they know them very well; they've been picking them for millennia. You'd think you were in California; most of our best edibles are here. They also have some great edibles that we usually only find back east, such as Hen of the Woods. There are, however, no *Herichium*, at least none that I know of. Pow. Take that, Italy.

Sadly, I didn't get to pick the mushrooms you see below myself. I bought them at a roadside stand and finally did a long awaited taste-off. After the simplest sauté possible — just butter and salt — I noticed that some curious differences between the mushrooms of the New and Old Worlds, even within the same species.



Top: “Galletto” *Cantharellus cibarius*: The color of our Bay Area chanterelles was there, and the fresh scent was slightly suggestive of Juicy Fruit gum. But unlike our pristine California specimens, these guys had some burrowing Italian vermin to deal with during slicing. The fruity scent completely disappeared during cooking. They were meaty and rich, texturally the same as California's, but I'd say they were missing that hint of caramel and maple many of us have noticed at home. Still very good though.

Left: “Trombetta dei morti” *Craterellus cornucopioides*: Looks the same as ours, but there are no redwood-madrone stands here. What Italy does have are forests of chestnut trees; everybody eats chestnuts here, there's more ground fall than you can deal with. Wild boars get fat on them. Mushrooms of all kinds seem to love growing in chestnut duff with a sprinkling of oak. These *Craterellus* were not as fragrant as ours at home, but they cooked up jet black with a rustic, pleasantly earthy flavor. I didn't have the sense I was eating truffles, but these turned out tender and delicate with none of that woody texture we sometimes have to put up with. Perfect for a risotto.

Bottom: “Porcino” *Boletus edulis* - I have to say it. Better than ours. I have sometimes noticed a slight bitterness in our Spring Kings that is not always appetizing. These Italian boletes had none of that. Just rich and lightly nutty. The buttons were slightly crunchy. Not too much vermin either, but there was a slight infiltration of grit that was tracked in, I think, by what little vermin there were. Our ancestral American chestnut forests are long gone due to the blight, but I wonder how the *Boletus edulis* growing there might have compared.

Right: “Ferlengo” *Pleurotus eryngii*, variety *ferulae* (or just *Pleurotus ferulae*). This mushroom usually grows in association with a special plant: the genus *Ferula*, or the Giant Fennel. Some giant fennels around the Mediterranean and Middle East are reputed to have various medicinal properties, particularly libido enhancement. Ferlengo mushrooms are said to share the same medicinal properties as their host, and sometimes mushroom and plant are eaten in the same meal. The mythical spice silphium was actually a giant fennel from Libya. Apparently it was confined there because it couldn't be cultivated, but had such a wonderful flavor that the ancient Greeks and Romans picked it to extinction — the last stalk was said to have been presented to the emperor Nero. One wonders if it had its own ferlengo. Unlike silphium, ferlengo can be cultivated. In the U.S. it has chubby stems and small caps. You've seen it in the supermarket with fancy names like “king oyster” or “royal trumpet.” These wild ones were quite rich and juicy, not unlike oyster mushrooms, but with a more tender texture. I'm a fan, but I wouldn't pick it unless I found it growing with giant fennel. It's too easy for a beginner to confuse with a toxic lookalike. Happy hunting, y'all.

Mycodigest continued

diverse they are, (ii) how this group has evolved and changed over time, and (iii) what distinguishes one species from another. To do this I need to compare individuals and note the differences morphologically and molecularly. The final product will be comprehensive macro and micromorphological notes, a dichotomous key for identification, and molecular data to be available online in addition to providing a phylogenetic tree. From this information, I hope to build a tree of relatedness so I may finally begin to understand the wonders of biodiversity from the famous hot spot of Madagascar. The final product of this research will be a monograph of *Marasmius* from this region. It will be the first of its kind.

For more information about Jackie's research:

Antonín, V. and Buyck, B. (2006). *Marasmius* (Basidiomycota, Marasmiaceae) Madagascar and the Mascarenes. *Fungal Diversity* 23: 17-50.

Shay, J. (2014). *Mushrooms of Madagascar*. <http://shayshrooms.blogspot.com>.

Shay, J. (2103). *Mushrooms of Madagascar* – Kickstarter Campaign.

<https://www.kickstarter.com/projects/1900877991/mushrooms-of-madagascar>

Vences, M., Wollenberg, K. C., Vieites, D. R., and Lees, D. C. (2009). Madagascar as a model region of species diversification. *Trends in Ecology and Evolution* 24(8):456-465.

**About the Author:**

Jackie Shay is a third year graduate student with Dr. Dennis Desjardin studying biodiversity and phylogeny of *Marasmius* at San Francisco State University. She is a huge fan of all things fungal, loves dancing, and enjoys all the small things in life...like bubbles. She also loves meeting new people, so say hello if you see her at the next MSSF meeting!

JOIN THE CHOIR AT MENDO CAMP...

At the MSSF Summer Picnic, the MSSF Tabernacle Choir made its debut appearance, and facilitated a group sing-along that involved re-tooling old favorites with mushroom-themed lyrics. For example, the Drifters' classic doo-wop rendition of "Under the Boardwalk" was revived as "Under the Pine Duff", with all the mystery and excitement there to be found. Depicted left to right are MSSF members Eric Multhaup, Kristin Jensen, Julia Cabral, Ellen Burkhart, and guests. Also participating were MSSF member Debbie Klein and guest. The MSSF Tabernacle choir invites YOU to raise your voice, write some lyrics, play an instrument, or just hum along, at the Mendo Campon November 14 - 16.



David Arora's Annual Thanksgiving Weekend Mushroom Workshop

Friday, Nov. 28 - Sunday, Nov. 30

Join mycologist and author David Arora and special guests for lectures, mushroom hunts, cooking demos, and fungal fun outside Gualala on the Mendocino coast. This year's event will be held in a rustic log house with fireplaces and is limited to 20 people. All levels of experience welcome.

To register, or for more information, go to the events page at davidarora.com or email maxfun@cruzio.com.

Raffle! Raffle! Raffle!

The MSSF will be conducting a fundraising raffle for a custom-made, queen size, vintage mushroom themed quilt at the 45th annual Fungus Fair on December 7, 2014. This quilt was made by 'Quilts on the Corner,' a family-run store in Sandy, Utah. The front displays 25 different mushroom themed vintage t-shirts, with a flannel back, and mushroom pattern stitching. The quilt will be on display at the September, October, and November general meetings and dinners, where raffle tickets can also be purchased. The quilt is valued at \$600. and tickets will go: 1 for \$5.00, 3 for \$10.00, or 7 for \$20.00. Contact Curt Haney for tickets. (You do not need to be present to win!)

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



"A World of Wonder at Your Feet"

Nov. 2014, vol. 66:03

MSSF Calendar November 2014

Monday, November 3, 7:00 p.m. - Culinary Group Dinner
Hall of Flowers, Golden Gate Pk., 9th & Lincoln, S.F.
Pre-registration required for attendance.

Friday - Sunday, November 14 - 16 - Mendocino Foray
See website for details

Tuesday, November 18, 7:00 p.m. - MSSF General Meeting
Randall Museum, 199 Museum Way, San Francisco.
7 p.m. - Mushroom identification and refreshments.
8 p.m. - Speaker: Langdon Cook

Friday-Saturday, December 6-7, Fungus Fair
Hall of Flowers, County Fair Building
Golden Gate Pk., 9th & Lincoln, S.F.

Monday Dec. 15th, 7:00 pm - MSSF Annual Holiday Dinner
Hall of Flowers, Golden Gate Park, 9th Ave and Lincoln, S.F.
Contact Person: Al Carvajal - 415-317-1970

MSSF Volunteers Needed

Hospitality Chefs: In 2010, the Hospitality Committee made a concerted effort to upgrade the hospitality offerings that preceded the general meetings from a fairly bland regimen of Ritz crackers and apple juice to mushroom-based snacks and complementary wine. This program has succeeded since then through the efforts of the volunteer chefs who make the mushroom appetizers. Over the years we have had a wide variety of enjoyable concoctions from soup to pizza, wontons to cookies. Unfortunately, the program is currently perilously short on volunteers for the 2014-2015 season, and the Hospitality Committee is sending out an SOS for prior volunteer chefs to re-up and for new volunteer chefs to come forward. The alternative is not appealing — a reversion to the Ritz cracker and apple juice regimen. If you are willing to pitch in, e-mail George Willis: george_willis@sbcglobal.net or Eric Multhaup: mullew@comcast.net.

Check the MSSF online calendar at:
<http://www.mssf.org/calendar/index.php>
for full details, latest updates
and schedule changes.

Submit to *Mycena News*! The submission deadline
for the December 2014 issue is November 15th.
Send all articles, calendar items and other information
to: mycenanews@mssf.org