Fungi are often the forgotten Kingdom when it comes to high school classrooms in the United States. A few teaching modules exist that slyly allow teachers to hit standards while getting to talk about fungi, but they are adopted by only a few. Some local teachers, less constrained by standards, and with the barrier to access molecular techniques getting lower every year, are running some wonderful longer teaching modules. These allow students to dive deep into mycology and generate potentially useful data for the entire mycological community in the form of DNA barcodes. A hands on experience with a lab, often run in AP Biology courses that uses mushrooms to talk about enzyme kinetics, will also be part of the evening’s activities.

Born in Klamath Falls Oregon and raised in Calaveras County of California, Damon Tighe attended Saint Mary’s college of Moraga California where he worked on local newspapers while earning a Biology/Chemistry degree. He taught
High School in Portland, Oregon and moved back to the Bay Area to work on the Human Genome Project at the National Lab’s Joint Genome Institute. He spent a bit of time pursuing a MFA in Natural History and Science Filmmaking in Montana, but returned to the Oakland to work on biofuels and single cell genomics. He currently manages an apartment complex in downtown Oakland, works for Bio-Rad laboratories designing curriculum and training educators from Colorado to the coast in biotechnology, and is well versed in local fungi, plants, and slowly but surely, critters of Lake Merritt. He also acts as a naturalist/event organizer for the California Center for Natural History.

---

**President’s Post**

Tyler Taunton

**HELLO MSSF MEMBERS,**

I’m looking forward to another fantastic September–May season of MSSF! We’ve got an amazing line-up of guest presenters, and Mendo Camp and the Fungus Fair to look forward to. We plan on holding many forays and fun events throughout this mushroom season. Be sure to join our culinary group for at least one of their mushroom themed culinary dinners on the first Monday of every month. This is one of the best ways to meet others who enjoy our fungal culture.

Our first presenter to kick things off will be Damon Tighe, speaking about mycological education in high schools. We will be meeting at the Randall Museum this September 18th @ 7pm in the Buckley Room for mushroom appetizers and social hour.

Thanks to everyone who made it to the MSSF picnic this August, and to everyone who sent in their fungal finds from their travels this summer. I’m sure this will be yet another exciting season.

Continue to check the calendar on MSSF.org for any updates on events. Stay Fungal.

---

**Hospitality**

Eric Multhaup

**THE HOSPITALITY COMMITTEE** offers an enthusiastic shout-out to Paul Lufkin for the May meeting appetizers. Paul made a platter of Porcini Deviled Eggs and a batch of “Mushroomy Meatballs”, both of which were big hits.

Virgilio generously provided an assortment of wines to accompany the appetizers.

An astute reader of the Mycena News may notice that Paul recreated the Porcini Deviled Egg magic for the summer picnic, also much appreciated.

YOU TOO can be a guest chef at an upcoming MSSF general meeting. You choose your appetizer, and the Hospitality Committee provides support and reimbursement for ingredients up to $80. If interested, please email us at hospitality@mssf.org and let us know when you would like to participate.
NOVEMBER 9-11, 2018

***Camp sign-up (for MSSF members only, on the website) will begin at 10:00am on Sunday, September 30th, 2018; Registration details below***

DEEP IN THE Mendocino Woodlands, MSSF members, friends and family, gather once again for our annual north coast fungal rite of autumn. This weekend-long spectacular mycological event includes great mushroom themed dinners, guided forays, fun informative presentations, and of course, plenty of mushrooms.

Six years ago, we returned to our roots of the “3-F’s”, (Food-Forays-Fun). This year we will continue to stay anchored to that theme. We will continue to offer a diverse selection of mushroom forays with experienced MSSF foray leaders. After the forays we’ll plan to continue the very popular Saturday afternoon appetizer cooking demonstration with a multi-mushroom soup, grilled fresh bread, and a selection of grilled mushrooms. We’re once again having Deb Dawson, the chef of Good Thyme Catering, returning to cook some more fabulous meals to keep us all satiated. This year, there will be another special door-prize raffle for all paid attendees. And, to top things off, we’ll plan to hold the annual unofficially official late Saturday night bonanza “MycMendoMondo” where we take over the after-hours lodge kitchen to cook up odd and unusual forayed wild mushrooms and other herbal preps with Ken Litchfield and crew. Feel free to bring your own fermented concoctions to share and add to the group fun.

We will have two speakers at camp this year. Co-author of Mushrooms of the Redwood Coast, Christian Schwarz will be the presenter on Friday evening. The Saturday evening presenter will be author and mushroom photography expert, Taylor Lockwood. Both presenters will also be participating on forays.

All on-site meals and lodging (Friday night through Sunday lunch) are included in the basic $250 dollar per person member rate. To become a MSSF member, go to: http://www.mssf.org/membership/join.html

NOTE: Due to liability requirements, and to also allow as many MSSF members as possible an opportunity to attend camp, all attendees must be 13 or over in age.
NOTE: There will be a $50.00 fee for any cancellations made after reservations have been closed and the camp is full.

Event details and sign up are on the MSSF website in the member’s only section under events. The link to register is: https://mms.mssf.org/members/members.php

REGISTRATION FOR CAMP WILL ONLY BE AVAILABLE ON THE MSSF WEBSITE, AND ALL PAYMENTS WILL ONLY BE ACCEPTED USING PAYPAL. The schedule of events and all required information for camp will be sent to registered participants in October.

For registration questions, please e-mail Stephanie Wright at: lioness.chef@gmail.com or call (510)-388-5009 or contact David Gardella at: MensoDirector@mssf.org or call (602)-617-0150. The above e-mail addresses can also be used if you need help with the online reservation process.

Mendocino Camp always sells out quickly, so don’t wait to sign-up for camp, you might miss out! This year; camp sign-up on the website will begin at 10:00am on Sunday, September 30th, 2018. Foray sign-up choices will be available during the registration process. Foray selection choices will be first come first served.

IMPORTANT NOTES: We are at our usual location in Camp #1 this year. Anyone who would like to bring a camper or RV instead of utilizing a cabin is welcome to do so. (Please tell us if you would like to bring a camper or sleep in a vehicle instead of a cabin when you register for camp).

Cabins have fireplaces and wood is available, but we suggest you bring a couple of presto logs if you plan to make a fire in your cabin, (much less smoke and much easier). You can also bring fire starters which help greatly in getting fires started. Another option is to enjoy the nice big fires we will have available in the dining rooms after dinner and then return to your cabin at bedtime.

If you would like an alcoholic beverage with your dinners on Friday or Saturday night it will be BYOB. Also, please note that it is very important that every camper bring a flashlight or headlamp to safely get back and forth to the cabins after dark. A complete list of what to bring, and directions to the camp will be sent to registered attendees in October. Additional information about the Mendocino Woodlands Camp can be found at: www.MendocinoWoodlands.org (FAQS, MAPS & DIRECTIONS). •

Baby Porcini photo by Rivkah Khanin
MSSF Culinary Group’s First Monthly Dinner of the 2018–2019 Season

THE FIRST DINNER of the season for the MSSF Culinary Group starts at 7:00 PM on Monday, 10 September 2018, and will be held at the Hall of Flowers (County Fair Building), corner of 9th Avenue and Lincoln Way in Golden Gate Park.

It is open to all active MSSF members, and there is a small $5.00 fee to cover the cost of renting the building. If you plan to attend, you will need to log onto the MSSF website (event registration section) and register for the dinner (attendance at which is limited to the first 60 who register). Details concerning the dinner are provided on the website (again, in the event registration section as you register). The meal will be proceeded by a brief planning meeting for the season. Hope to see you there!

MSSF Summer Picnic

THE MSSF HELD its summer picnic at Paradise Beach Park on the east shore of Tiburon. The park has great views across the bay to Richmond and beyond. There was much animated conversation about the prospects for morel picking in April/May 2019.
At the April 2018 MSSF council meeting, two long time members of the society received the honor of being awarded honorary membership in the MSSF for their many years of dedication and contributions to the society.

**Two Members of the MSSF Awarded Honorary Membership**

Curt Haney

**STEPHANIE WRIGHT** has been an MSSF member in good standing since 2003, a total of 15 years. Almost since the time she joined the society she has been active in volunteering or holding a position on the council. Some of the tasks she has accomplished for the society include:

- Two years as co-chair of the Culinary Group with (Pat George). Pat was the face of the group during this time and Stephanie did all the managing and paper work.
- Lead member on the committee to re-design the MSSF web page. She created the specs for the back-end stuff we have now, including the calendar, event registration, etc.
- Ongoing web support volunteer. She assists the webmaster in performing at least two thirds, (or more) of the updates on our website since the webmaster does not have enough time to complete them. This includes the main pages, everything related to the fungus fair, members pages, and broken links.
- Performed the duties of membership chair for many years, stepped down for a few, and has recently stepped back into the position when no one else was willing or qualified to do so.
- She has been a volunteer, and the Fungus Fair volunteer coordinator for 7 of the last 9 fungus fairs. (This is a tough job with lots of work and responsibility assigned to it).
- She has been the registrar for the Mendocino Woodlands Camp for the past 8 years. (which includes assigning all the cabins, making up all the name tags, and hours of chopping up mushrooms for meals while other members are out on forays where she would like to be).
- She is also the current Vice President of the society.

**JR BLAIR** has been an MSSF member in good standing since 1984, a total of 34 years. JR has been a leader in the society from nearly the time he first joined. I truly believe JR loves being involved in the society. He has, and will do anything asked of him when it has to do with helping the society achieve its goals. Some of the tasks he has accomplished for the society during his many years of service include:

- President (two years)
- Vice President (two years)
- Scholarship Chair, (ongoing since conception)
- Foray Leader and educator at Mendocino Woodlands Camp for over 8 years
- Councillor (2 years)
- Education Chair (4 years)
- Scientific advisor liaison (Ongoing)
- Fungus Fair Coordinator (3 years)
- Convinced hundreds of his students to volunteer to help collect and assist with setting up the fungus fair mushroom displays.
- Taught numerous free introduction and advanced mushroom classes to members.
- Always there to assist in setting up the audio visual equipment for speakers at the general meetings and at the Mendocino Woodlands Camp.
**Cultivation Quarters**  
Ken Litchfield

**WELCOME TO A** new season of mushroom activities. Cultivation will be having our biannual Far West Fungi Farm Field Trip Potluck BBQ in October so look for those details in next month’s Mycena News.

For those of you interested in mushroom cultivation incorporated into your regular gardening and farming activities please check out the Heirloom Festival this month at the Sonoma County Fairgrounds in Santa Rosa, CA Tuesday thru Thursday September 11–13: [https://theheirloom-expo.com/](https://theheirloom-expo.com/)

And here’s a note about cultivated mushrooms going native—from the New Jersey Mycological Society’s newsletter reprint from Mainely Mushrooms, newsletter of the Maine Mycological Society, October–December 2017:

“Andrea Bruce, a master’s student in mycology at the University of Wisconsin-La Crosse, is studying the spread of the oyster, *Pleurotus citrinopileatus*, in the wild in North America. The mushroom appeared on the American market about 17 years ago, and reports of wild fruitings came in about five years ago. Since then, it has spread rapidly throughout the midwest, and now up into the northeast. If you come across this striking golden oyster, Andi would greatly appreciate your reporting it to her: [www.andibruce.com](http://www.andibruce.com). On a related note, Chris Kucsma posted photos of shiitake (*Lentinula edodes*) that were found in May (2017) on Cape Elizabeth on forest logs that had not been inoculated.”

---

**Mushroom Sightings**  
Matthew Gonsalves, Arcata CA

[Photos of mushrooms]  
[Pristine Lobster *Hypomyces lactifluorum*]  
[Rainbow Chanterelles *Cantharellus roseocanus*]
Mushroom Sightings
Rivkah Khanin, Vancouver Island B.C. Canada

Top Row L-R: Cantharellus formosus, Hydnum repandum, Laetiporus pinicola
Bottom Row L-R: Fomitopsis pinicola, Ganoderma oregonense, Fuligo septica (the grossest thing I’ve ever touched)
Mushroom Sightings
Rivkah Khanin, Baltimore, MD

Velvetfoot Pax Paxillus atrotomentosus

Thelephora vialis

Craterellus signicolor

Cantharellus cinnabarinus

Craterellus fallax
Mushroom Sightings
Brennan Wenck-Reilly, Skyline Blvd

_Amanita muscaria_ and spore print
_Agaricus augustus_ and spore print
Fungal Personalities Seen at Telluride Mushroom Festival 2018
Paul Lufkin
Mycena News Submissions

Please do send in your submissions for the May Mycena News pronto. The new monthly official deadline is now midnight the 20th of each month. (Any month that the 20th falls before or on the general meeting the deadline will be the Wednesday after the general meeting, ie Nov 22 2017, Feb 21 and Mar 21 2018)

This does not mean to wait until the 20th of each month to turn in your stuff; it means that is the deadline and you should shoot for getting it in starting by the first of the month.

If you have something that is dependent on the general meeting like photos of the mushroom ID table or the hospitality preparations, etc. you now can get that in before the deadline.

Please email your submissions to:
mycenanews@mssf.org

Please use this MN email address as, if you send it to newsletter individuals, it can get lost when we try to search down all the submissions if they aren’t submitted to the official email address.

Best format is to “save as” a Microsoft Word Document, 97-2003, with a minimum of formatting in the doc. You may also use a “notepad” style document with only “plain text.”

We ask that you please follow these conditions:
-Please DON’T use any ALL CAPS.
-Please DON’T use any indents, tabs, or bullets.
-Please DON’T use any bolding, underlining, or any other italics besides:
-Please DO include italics for scientific names or foreign words.
-Please DO use single spaces between words and ends of sentences.
-Please DO use ONLY left justification for all paragraphs, titles, signoffs, etc.
-Please DO use 11pt New Times Roman font if you have it, but NOT multiple fonts or unusual fonts or multiple sizes.

For bibliographies that often have special formatting included in your submitted doc, if you have lifted them from other docs, you may just leave all the original formatting, and we can see better what was intended and make modifications for the masterdoc, if needed.

Please follow these above conditions for your official submissions, however if you would like for us to see how you envision the formatting of your submission, you can also submit a second version formatted in that manner and we may be able to make use of that.

As we get submissions they are each incorporated into a MN masterdoc with certain in-house MN master formatting for the final design layout. The design layout software removes all previous formatting from the masterdoc, so any extra formatting you insert, beyond the above parameters, only complicates the prepping of the masterdoc, so please DON’T do that, and DO follow the above submission conditions. •
Mycena News is the members’ newsletter of the Mycological Society of San Francisco, published monthly September–May.

Please e-mail photos, comments, corrections, and correspondence to mycenanews@mssf.org

To subscribe, renew, or make address changes, please contact Stephanie Wright:

membership@mssf.org

Past issues of Mycena News can be read online at http://mssf.org/mycena-news/issues.html

**MSSF VOLUNTEER OPPORTUNITIES**

Join the Council leadership, learn the inner workings of the MSSF and help make decisions that shape the future of the society. Do your part by contributing your time to this 100% volunteer organization!

To learn more about all council and committee positions, go to: www.mssf.org members-only area, file archives, council member position descriptions. Or email president@mssf.org.

**MSSF OFFICERS 2018–2019**

President: Tyler Taunton  
President@mssf.org

Secretary: Eric Multhaup  
Secretary@mssf.org

Vice-President: Stephanie Wright  
VicePresident@mssf.org

Treasurer: Pascal Pelous  
Treasurer@mssf.org