February 21 MSSF Meeting

For our February general meeting, MSSF photographers will compete in a showing of their best images. This unusual meeting format should be a delight for all, as we get to see some of the best photograhers in the Society showcase their stuff.

The best photo, as decided by a team of knowledgeable judges and audience participation, will garner the photographer a nominal prize and his or her picture will be published in the March Mycena News.

The meeting will be held as usual at the Randall Museum on Tuesday, February 21st. Doors open at 7:00; meeting starts at 8:00.

Contents

Mycena News

The Mycological Society of San Francisco February, 2006, vol 57:02

MycoDigest: Mighty Mites and Nifty Mushrooms

Else Vellinga

Those plants with seeds that stick to our cat's fur have really come up with a nice way to get their offspring to new places. It works well for all fur bearing mammals and those naked ones who wear clothes. Some mushrooms have come up with the same brilliant idea: make spores that stick to hairs, and let an animal disperse them.

Consider *Tomentella sublilacina*. This fungus forms fuzzy grey-purple crusts on the underside of pine branches lying on the forest floor. It is extremely common in the coastal Bishop pine forests of Point Reyes and Salt Point where it is one of the dominant ectomycorrhizal species. After the 1995 Mount Vision fire it immediately colonized the newly germinated Bishop pine seedlings. However, it is not restricted to coastal California. It can be found on a wide range of host trees, and has been recorded all through North America, and in Eurasia from the Atlantic Ocean to Kamchatka and from the Caucasus to the northern Ural.

There is not much breeze close to the forest floor, so relying on wind to disperse its spores wouldn't get Tomentella far. How then is it possible for such a species to be so widely distributed?

The answer depends on the little creeping, crawling, racing animals, of which forests and their soils are full. To prepare for their ride the spores of this and all other Tomentellas have developed irregular shapes with knobs and spines. For protection on the way, they are thick-walled and pigmented.

These spores adhere particularly well to the hairs of Oribatid mites (a group of mites especially species-rich in woody settings). The mites walk over the *Tomentella* and, acting like little lawn mowers, eat spores and hyphae as they go. Inside and out they become covered in spores. The mites being small do not get far; they certainly do not disperse the spores from one continent to another. However, they get eaten, and other critters like millipedes, centipedes, salamanders, and beetles acquire the spores at second hand. The nice touch is that the *Tomentella* spores are pretty good at surviving the passage through two digestive systems and a reasonable percentage remains viable. An experiment with millipede frass on young pine seedlings resulted in ectomycorhization of the growing roots, though it developed slowly. This showed that these spores are good at surviving hostile environments, like stomachs, and soils on fire.

That mites are good at transporting propagules has been shown in lichens as well. Lichens of course demand more because they consist of two organisms, a fungus, and an alga (or a blue-green alga, or both). Mites which graze on the yellow wall lichen, *Xanthoria parietina*, digest bits of the fungus and of the alga, both of which are still able

Continued on page 2

MycoDigest is a section of the Mycena News dedicated to the scientific reiew of recent Mycological Information.

MycoDigest **Continued from page 1**

to germinate after passage throughout the mite's intestinal tract. This of course is of great advantage to the lichen, as the two constituents of the organism are close when they are ready to commence a new life together.

Other studies have focused on the oribatid mites themselves and what they do. They are everywhere in the soil. So many species, with so many individuals, exist in one habitat, that there must be some kind of differentiation in food, microhabitat, or life cycle. In one German forest 120 species were encountered, with densities up to 400,000 individuals per square meter! Some mites are litter feeders, but others specialize on fungi. Do these species indiscriminately eat any kind of fungus, or do they have preferences? To figure this out, several different mites were presented with a choice of fungi served up as little disks of mycelium (the vegetative part of the mushroom, which is underground and not visible to the naked eye). Only a few species of mites were used in this experiment, but they had strikingly different tastes; *Boletus badius* was eaten more than the other species offered, but one species of mite preferred the ericoid mycorrhizal species *Hymenoscyphus ericae* while *Agrocybe* species, *Paxillus involutus* and *Amanita muscaria* were shunned completely by another of the mite species. However, problems with equalizing mite motivation and appetite for the fungal feasts, cloud these results.

In the case of *Tomentella*, the fungivores serve the fungus by dispersing its spores. But in general, fungi not unreasonably put up defenses against being eaten. Fruitbodies (the mushrooms) are ephemeral. The long-lived part of a fungus which must be preserved consists of its underground hyphae, which can be covered in calcium oxalate crystals, the way walls are covered in barbed wire and broken glass. In the fruitbodies themselves, crystals on cystidia may just be a remnant or by-product of this or a similar hyphal defense mechanism. Thick cell walls, though desirable for resisting digestion, can decrease palatability as can acrid or bitter substances within cells.

So far we have taken a fungal perspective. Our examples have indicated the influence these little animals have on fungi, on fungal composition and their functioning in nature. But the opposite is also true – the composition of the soil fauna is determined by the presence of fungi. So far, only a few of the intricate mutual relationships between mushrooms and soil-dwelling creatures have been unraveled, but it is clear that we have only got a glimpse into terra firma, the black box on which we all stand.

For further reading and some nice pictures check out the following papers:

Lilleskov, E.A. & T.D. Bruns, 2005. Spore dispersal of a resupinate ectomycorrhizal fungus, *Tomentella sublilacina*, via soil food webs. Mycologia 97: 762-769.

Meier, F.A., S. Scherrer & R. Honegger, 2002. Faecal pellets of lichenivorous mites contain viable cells of the lichen-forming ascomycete *Xanthoria parietina* and its green algal photobiont, *Trebouxia arboricola*. Biol. J. linn. Soc. 76: 259-268.

Schneider, K., C. Renker, M. Maraun, 2005. Oribatid mite (Acari, Oribatida) feeding on ectomycorrhizal fungi. Mycorrhiza 16: 67-72.

San Francisco Flower and Garden Show

Ken Litchfield

The Cultivation Committee of the MSSF will again be sponsoring a Mushroom Garden display at the San Francisco Flower and Garden Show in the Cow Palace in San Francisco. Last year we had a "Beneficial Mushrooms in Your Garden" theme displayed on the main floor for the first time where we competed with professional landscapers and received a 2nd place silver medal. This year we'll try for the gold with the theme of "A Hobbit Child's Mushroomscape." It will be the sort of garden that kids could imagine themselves playing and gardening in as if they were in one of the Hobbit movies. There will be a kid sized, Hobbit sized, grass roofed Hobbit house with lots of mushrooms, wild collected and cultivated, around the winter garden.

The show will be open to the public from Wednesday March 15 through Sunday March 19. Set up begins the previous Friday, March 10th with finishing touches by Tuesday morning and judging on Tuesday afternoon. Takedown is on Sunday with finish by Tuesday morn March 21.

If you would like to participate we will need volunteers in several areas: to staff the exhibit three shifts per day during the show to talk to the public about mushrooms, cultivation, and the society, to help set up and take down on the days before and after the show, and the creative design and building work leading up to the setup time.

If you would like to participate please contact me.
Ken Litchfield
klitchfield@randallmuseum.org
415-863-7618

The Foragers' Report February 2006

Patrick Hamilton

The latest storm seems to have just passed over here in the middle of Sonoma County. Sun is shining still low in the January 18 sky but my spirits are up because I think I'll take a little drive to that place by the coast where dreams are made. Or realized, or something like that.

Wondrous Salt Point State Park—home of some of the best black chanterelles in the world. This is according to Connie Green, owner of Wine Forest Mushrooms of Napa, and an authority on edible mushrooms from all over the world. She buys them from Northern California, Oregon, Canada, Bulgaria, France and many other locales too. She sees thousands each week (she is shipping two loads of blacks, 250 kilos apiece, to Paris today) and has stated that our local blacks are the very best! Hooray for them. Hooray for us. Hooray for me—I'm on my way.

Oh wait, oh gee, another rainstorm is here, right now. Haven't even loaded my truck with plastic collecting bags and rain gear. Big one. Oh my—it's dumping. Where's all this water going to go? I don't care because picking blacks in the rain is part of the deal.

Fierce rain and sweet sunshine alternating on Highway 1 during my drive north. What vistas! Big Sur? How about here, sir?

I stopped at a pullout where no mushroom picker had pulled before. Not lately anyhow. Looked like the Memphis Horns right by the forest edge. Maybe ten black trumpets tooting their stuff all in a row. Thanks little buddies. I think I'll go in here.

Fog moving in. Compass in pocket. All right, let's go, me. Gosh, forgot my reading glasses and can't see the compass. Hope I don't get turned around and walk stupidly stumbly towards where I think the truck is but is not.

Ever surfed? Ever get so wiped out that clutching your last-gasp breath in your chest you take one final agonized push to the surface and hit sand instead? Bad. Wrong direction. Keep that breath in. Become good friends with it—the alternative sucks (but once, only).

Any experienced mushroom picker has been lost. For a while, at least.

Well the fog came in, I was on a cross country bushwhack from a not so familiar direction, the sun stopped shining, ceased showing me where south was, and I was head down in huckleberries. Crawling on my belly like a reptile. (I don't think my tongue was doing that saurian slithering though.) Huckleburied. Ten-foot tendrils with jagged leaves clawing at me. Yikes!

Oh, but there were blacks. And that made it okay to be temporarily not on the prescribed route. (Sort of like a flight path but not so formal. As in, I'll go down this canyon for a ¼ mile then turn north, climb back out, spot the truck and get in.)

Okay, I was lost for a bit but my bag felt like 5#'s of Craterellus so I sauntered up and down and around and then the sun came out and south was determined and so then was the direction of the truck. Life is good.

And so are these recipes that were made up for the SOMA camp big all-mushroom-dishes dinner last Sunday. Quite a few of you were there among the 225 diners so you can tell others just how good these taste. So make them.

One more bit of info on the season: As of yesterday, January 21, up the coast—bellybutton hedgehogs are still going strong and they are big and small and pale yellow and deep orange and the rapandums are just, well, big; black babies were left behind and are somewhat plentiful and should be available to pick through March; yellow foot are where they are supposed to be and there really were not many other fungi out.

Lasagne al Funghi

Serving Size: 8 Preparation Time : 2:00

1 cup porcini mushrooms, dried
1 onion, yellow, chopped
1 bell pepper, chopped
2 cloves garlic, minced
1¼ lbs button mushrooms, chopped
2½ tbsp olive oil
1½ lb tomatoes, diced, canned
1 pt tomato juice
7 oz tomato paste
1¼ tsp oregano, dried
1 bay leaf
1 lb spinach, fresh, chopped
¾ lb ricotta
6 oz Parmesan cheese, grated
1 egg
S & P
1¼ lb mozzarella cheese, shredded
1½ lb lasagna noodles

Béchamel:
1 cup stock (vegetable, chicken or veal)
½ onion, sliced
1 tsp peppercorns
1 carrot, medium, chopped
1 bay leaf
2 tbsp butter, unsalted
2 tbsp flour, all-purpose
2/3 cup milk, hot
salt & cayenne pepper

Continued on page 8

January in the Oakland Hills: Pignics and Pussycats

Debbie Viess

In case you haven't heard, we are having a banner year for chanterelles. It started along the North Coast this past Fall, with a bountiful harvest of white and gold chanterelles. Now, golden chanterelles are fruiting everywhere in Oakland under coast live oak. But the competition for mushrooms can be fierce. Driving up to one of our favorite chanterelle spots in late December, David and I spotted three suspicious, parked vehicles. Could they be mushroomers? Sure enough, two pairs of folks sauntered out of the woods with bulging bags. But fortunately, with this years' profligate abundance, there were still plenty of chanterelles for us latecomers. And the pickers that preceded us (as did we) left the babies for the next go-round.

Entering another favorite East Bay park last week (for hiking, not collecting) I passed a young couple carrying a brazenly brimming basket of chanterelles. They were headed for the parking lot where I had just passed a ranger, apparently unaware that picking mushrooms on EBRPD land is illegal. But ignorance of the law is no excuse. I alerted them to the looming hazard, and encouraged more discretion next time. As I left them, the gal whipped off her sweatshirt to conceal their cache. By the way, it's also been a good year for candy caps (mmmmmmm, maple), so be sure to collect and dry some up for the lean times ahead. Extricating these fragrant fungi from their nests of California blackberry vines felt almost like a game of pick up sticks, except that the sticks had teeth, and weren't afraid to bite.

My biggest (400+ pounds), competing, local myco-foragers apparently had a real pignic in a patch of pale yellow, mild tasting (I know, 'cause I tasted 'em) russula …there were fragments flung here and there, caps cleanly munched, and only one in its entirety remaining for my ID. These four-legged pigs definitely prefer the mild-tasting russulas over the peppery red ones, which they disdain. I have found the red ones tumbled uneaten onto the trail, or, at best, with a perfect porcine dental impression in their cap: bite and spit. Since I also discovered intact nests of chanterelles along the pig trails, and I have never seen half-eaten chanterelles, it leads me to believe that, for whatever reason, the pigs don't eat these, either. I guess their roto-tiller foraging under the oaks is more for the acorn mast, tubers and what have you, than for our tender morsels of California gold. Still, our landscape and its natural inhabitants are big losers when the pigs come to town, even if they leave me (and you) the chanterelles.

But sometimes, even I feel piggish. After all, how many mushrooms can I possibly eat? Thankfully, there were wet and wild waxy caps enlivening the woods. Sparing my stomach (with a little eye candy instead) were bright yellow *Hygrocybe flavescens*, red-orange pointy-headed *H. acutoconica*, and the color-shifting *Hygrocybe psittacina:* green-capped in youth (like its parrot namesake) it soon fades to brown, then tan, or sometimes, a confusing combination of soft pastels. The gills stay compellingly green, however, even when the cap color is indistinct.

Still fruiting under the manzanita and madrone was the fuzzy and edible *Agaricus subrutilescens,* and further along, at the trails edge, the dimunitive *Agaricus dimunitivus*. A robust, golden, scrobiculate-stiped *Lactarius alnicola* wept copious white latex when I injured its flesh; it returned the favor with a knock your socks off peppery taste. Attractive yet deadly, *Galerina autumnalis* was delicately fruiting here and there along moss covered limbs, and there were large patches of deceptively "pretty in green" *Amanita phalloides*, continuing their spread into our local oak woodlands. I also discovered a rare variety of bush-dwelling *Marasmius plicatilus*; you can see this photo and more by going to http://groups.yahoo.com/group/mssf/ and clicking on the "January in the East Bay Hills" folder by Amanitarita.

And lest you think that the worst that you can experience on your fungal forays are encounters with poison oak, or an infestation of (shudder) ticks, think again. Sometimes, our notions of predator (me, upon mushrooms) and prey shifts. I encountered an all too fresh mountain lion track at Huckleberry Preserve, at just about dusk, on Friday, January 6th, 2006. The cat had walked upon the tracks of a man and his dog that had passed by me earlier, while I was sitting on the ground…sanding graffiti off of a signpost… with my back to the trail… oblivious. Hello, kitty.

Cultivation Corner

Ken Litchfeld

Cultivating "Wild" Chanterelles

After a slow start with late rains this is turning out to be a banner year for chanterelles in our stomping ground in the Far East Bay hills. We had a little rain in early October before the traditional winter start on Halloween weekend. With practically no further rain by Thanksgiving weekend, and the ground parched under the litter layer we found perhaps part of a grocery bag's worth, half in pretty prime condition and half good for inoculating some deep duff under some oaks closer to home. And that's after checking all our usual patches. But then the real down pours came and since this area is in a rain dump we get a tad more than the surrounds. By solstice we were picking bushels in new territories without even getting to the usual patches.

We did visit two very reliable patches a couple hundred yards apart, separated by a ridge. The first was near the bottom of a temporary creek finally flowing well and that patch was in full bloom with big primos tight and clean. After filling two grocery bags -plus the two we already had from new territories- we hauled up to the top of the low ridge. There we could see a patch in full bloom. But we had to pick our way to get there all along the ridge and slopes of the bowl, at the drip line of the oaks, in the poison ivy and at the trunks, just everywhere. By the time we reached the vicinity of the other patch we just set down all the bags at the bottom of the bowl and ran around making a bunch of big golden piles scattered in convenient locations. The other "patch" was a little bigger than its usual size (about the same size as the Randall auditorium) but about three times as productive as its previous best and it's frontier boundaries now merged with a total patch bigger than a football field. We topped off all six of our grocery bags and then filled two more burlap gunney sacks with all the piles. By then we had more than we could carry and went back to the creek to follow it home. But the weight was so much we had to leave the gunney sacks in the creek bed to be picked up the next day. Going back by a different route to pick up the sacks took us through new terrain where we loaded up so much again that we had to make a third trip back up the creek to get the sacks. They weighed over 45 lbs and the complete haul of all those trips and a couple more the following weekend totaled in the range of 80 to 100 lbs. It is hard to make a good weight estimate of chanterelles because they vary so much due to water content but, in volume, we're talking several bushel baskets.

That is a lot of cleaning and slicing and drying and they dry down to about 1/12 of their wet weight, which is almost disheartening until you get a whiff of a container of dry chanterelles. The most reminiscent fragrance would be fresh-from-the-oven cinnamon pecan rolls made from dough rising with yeast instead of baking powder. Yes, we precooked a bunch by dry sautéing them and freezing, but drying mass amounts is more efficient. And we now have plenty of dry biomass for some interesting culinary experiments.

In cleaning we did get a few pounds of inoculation pulp, dirt, and detritus to put under a few local groves with deep duff from oak leaves and supplemental woodchips. I know of folks who have had success with inoculating their own non-productive oaks by scattering their chanterelle cleanings in the duff of their groves for several seasons until the groves began to produce every year. Spreading extra organic matter like wood chips or oak leaves collected from other areas to deepen and enhance the groves' duff would enhance the root environment of the trees. Besides convenience for yourself the ideal grove has good crown cover for wind protection, shade, and humidity. A range of age in the trees is good also with young seedlings and youthful 3-6 inch diameters as well as some old folks. The younger ones would probably be more likely to strike up a mycorrhizal conversation with a chanterelle hypha, develop a relationship, and then introduce the significant other around to the older folks. If you happen to have poison oak growing out around the drip line of the grove as is common in the wild, then you have a better wind break and humidity cover, and perhaps even another mycorrhizal host.

It is common to find candy caps on the same oaks roots as the chanterelles and blewits growing sporadically in the oak leaves. As they all fruit at the same time in different niches of the same oak habitat they are good indicator species for each other's presence. If you keep a good refreshment layer of oak or maple leaves and wood chips or straw or other organic matter under your groves you can easily have plenty of blewits coming up each season while you are waiting for the chanterelles to get established. Once you have a good layer of duff built up you can inoculate it with the blewit collections you make. Save the youngest purplest blewits for the pan but the caps and stems of older tanned specimens should be collected to mush up in a slurry to pour in the duff layer. The slurry can be made in a 5 gallon bucket with carrying handle, half full of water with the crushed mushrooms and a dollop of molasses added. Let it sit for a few hours in a warm place to germinate. The slurry will contain spores and mycelia fragments from the caps and stems that can both grow out. The spores will be genetically different but similar to the parent mushroom and the mycelia will be clones. The bases of the young purple blewits and of the older tan ones can be cut off separately and planted like bulbs in the duff.. When collecting the blewit in the wild it is also possible to bring back some of the mycelial matter and duff in a separate bag to use for inoculation. Just gently smooth back out the duff and fill in any holes so that the duff and the mycelial mat in that location will grow back together.

Radioactive tracer research in the laboratory has been performed on three organisms *in vitro*, a tree, an associated mycorrhizal fungus, and a saprobic fungus. It was found that when the saprobic fungus is given a radioactive nutrient it passes from that fungus into the mycorrhizal fungus and then into the host seedling. When the tracer is given to the seedling it passes into the mycorrizal fungus but not on to the saprobic

Continued on page 7

Tom Sasaki Made Honorary Member After 33 Years of Service

Bill Freedman

Tom Sasaki, always a soft-spoken man, quietly joined the MSSF in 1973. At that time, I believe he was the Chairman of the Mountain Climbing section of the SF Sierra Club Chapter. He almost immediately began to climb into MSSF leadership roles, volunteering to be the Membership Chairman in 1974. By 1975, he was elected Vice President and President-elect. That year he introduced the role of Foray Coordinator with the following *Mycena News* announcement:

"For your enjoyment, education and fellowship several forays have been scheduled during this and the coming months. Specific details regarding meeting places, etc. will be announced later. In order to make your hunt more enjoyable, the following (fine suggestions, well worth repeating), are offered:

1. Bring lunch and water and clothes suitable for the weather.

2. Bring paper or wax(ed) bags (NOT PLASTIC) or a basket of breathable material in which to carry your find.

3. Gather only the amount of mushroom needed for your purpose.

4. Restore natural habitats to their normal states.

5. Dispose of the rejects so as not to leave an unsightly deposit or mess visible to other people who may also be using the area for hiking, bird watching, etc.

6. Practice & communicate principles of mushroom conservation.

7. Support ecological programs designated to preserve the environment". (This list well describes the sort of person that Tom is).

He served as President for 1976-77. 1978 saw him as Foray Committee Chairman. For the next 8 years he was solely in charge of the San Francisco Fungus Fair. In 1986 he was the Fair Co-chairman. He was continuously active preparing dishes for the culinary group and in 1981 he coordinated the *hors d'ouerves*. In 1982 we read that he was leading forays on Land's End.

Personal matters intervened and he wasn't heard from until 1993 writing the *Mycena News* obituary for Dr. Kurz. In 1996, he co-chaired the Membership committee. That year he volunteered to serve as Vice President and coordinated the Fair Volunteers. In Land's End he was again leading forays in 1999. He began to take charge of Morel Forays in 2000 and continued until 2005. Still active in the Culinary group without getting overweight, he continued to take part in the enjoyable excesses of that group. In general, every year he volunteers to help wherever needed at the Fungus Fairs, and has written many articles for the *Mycena News*. Of course, many of our members know him as one of our popular foray leaders. When he became the Trustee of this area for NAMA, he initiated the pre-speaker beginner educational sessions now in session at our general meetings with the NAMA slides shows, enjoyed by many in our group.

To be eligible for Honorary Membership in our society, one needs to have demonstrated the continued willingness over a period of years to contribute significantly to the welfare of the MSSF. I think that Tom is an excellent example of such a member, and I congratulate him on his honorary membership.

MSSF Discussion Group on Yahoo Groups

The MSSF email discussion group facilitated through Yahoo Groups is a great way to keep in contact with other members and is one of the primary ways in which members keep up on news about the Society. The list features often-intriguing discussion of fungal-related topics, tips about current fungal activity, and up-to-the-minute news about MSSF functions.

The list is available in both individual-message and digest formats. Additionally, you can also subscribe to the group in "Special Notices" mode. That means that if you wish to receive only official announcements from the society and not email traffic from other members, you can subscribe using this method. (Subscribers to the list in regular and digest formats also, of course, receive official announcements in addition to posts from other members.)
To sign up, go to:

http://groups.yahoo.com/group/mssf/

Follow the link that says "Join This Group". (You will need to sign up for a free Yahoo Groups membership if you do not have one already.)

January Slide Program for Beginners Rescheduled for February

Tom Sasaki

Apologies to all those who showed up for the January program on mushroom slides for beginners. As the program did not arrive in time for the January showing, we have rescheduled it to be shown at 6:45 pm on Tuesday, February 21 prior to the program of the general meeting at the Randall Museum.

This program features first showing of gilled mushrooms with white spores and includes the following genera: Amanita, Lepiota, Hygrophorous and the Russula. The program that was originally scheduled for February will now be shown in March. It will be a continuation of the discussion on white spored mushrooms and will include the genera on Armillaria, Mycena, Flammulina, Collyubia, Marasmius, Clitocybe, Laccaria and Pleurotus among others.

The program originally scheduled for March will now be dropped and may be shown next fall. Instead, in April, with the beginning of the Morel season and with interest in Morel forays, we will be showing the program "Morels, Truffles, and Other Spring Fungi".

For further information regarding the above programs, contact Tom Sasaki by email at sasakitom@sbcglobal.net or by phone at 415-776-0791

Have you ever wanted to try your blue pencil at editing the Mycena News? Now's your chance. We're looking for a guest editor for the March issue. No pay, plenty of gratitude, minimal grief. If interested, please send an email to Bill at sfborowik@yahoo.com.

Cultivation Corner **Continued from page 5**

fungus. This would indicate that the mycorrhizal fungus is symbiotic with the tree but parasitic on the saprobic mushroom and sharing those nutrients with the tree. However, the same relationship transferred to the wild would indicate that the tree shares nutrients back with the saprobic mushroom every time it drops its leaves and the birds nesting or roosting in it drop food or dribble their poop below. In the relationship of the oak and chanterelle the blewit and other saprobes may perform this nutrient transfer function. Regardless, having a thick layer of duff also provides good habitat for the germination and growth of the chanterelle remnants that you scatter in the duff.

Of course, "your" groves may not be on "your" property but in various convenient locations. They could also be out in 'your" collecting patches on unproductive trees. So when you are collecting you don't have to, and really wouldn't want to, bring back every chanterelle you find. Many will be past prime but you should pick them anyway and scatter them in good duff under non-producing trees. It has been observed many times that cutting or picking chanterelles actually increases the patches' productivity over time, whether you pull them or cut them. A discussion of this picking and productivity can be found at the mssf@yahoogroups.com members-only internet discussion group, messages 8433 – 8438 (If you are a member and you haven't partaken of our yahoo group it is very worthwhile to activate a yahoo ID and check out the group for events, info, what's popping up and where, philosophical – um - discussions, and more.). When you pick all of the chanterelles in an area and take only the prime ones for yourself and scatter around all the rest to inoculate new areas you are occupying the niche you were designed to fill. The spores will be distributed and wild chanterellivores will still be able to partake also. Think of it like you are deadheading flowers so the plant will come back with more blooming instead of dying off because it has reproduced. The chanterelle/oak community will "know" that, hey, there is an efficient and determined spore distributor out there and we need to take advantage of this opportunity to make more fruiting bodies.

As a responsible forest steward and human chanterellivore in symbiotic relationship with one of your favorite wild hosts, not only should you partake of the opportunity to partake in the wild bounty offered to you, it is your duty to pargive back to the forest community with your responsible behavior.

Foragers' Report

Continued from page 3

1. Re-hydrate the porcini. Reserve water (use to replace tomato juice as needed). Sauté the porcini with the next 4 ingredients, in the oil.

2. Add the tomato stuff and the herbs to the above. Simmer about 30 minutes. Remove the bay.

3. Cook the spinach quickly, and drain. Add the spinach to the ricotta, Parmesan, egg (beaten), S & P.

4. Make the Béchamel: Cook the onions, carrots, peppercorns, and bay leaf in the stock for 30 minutes. Strain. Make a roux and break it with the hot milk, stock, etc.

5. Layer the lasagne (4-6 layers is good).

6. Bake at 350 degrees for 1–1 1/2 hrs until 140 degrees at center. If you have the time cool and then reheat the lasagne—it will be better.

Note: I made an additional sauce, a strong Mornay with good cheese, and added quite a bit of dried porcini powder to nap the individual pieces at service.

Candy Cap Shortbread Cookies

Serving Size: 2 Preparation Time: 2:00 (including chilling the dough)

2/3 lb butter, salted
¾ lb light brown sugar
3 cups flour, all-purpose
½ cup dried candy caps, rehydrated, sautéed in butter, chopped small

Oven at 300 degrees
1. Cream butter and sugar. Incorporate cooled candy caps and flour slowly until thoroughly mixed.

2. Roll the dough, using wax paper, into equal –sized logs. Chill at least 1 hr.

3. Slice into 1/4" rounds. Bake 15 minutes on an un-greased sheet pan in a 300-degree oven. You may need to rotate the sheet pans after 7 or 8 minutes to brown the cookies evenly. Cool.

That's all for now folks!

Calendar

Continued from page 10

Tuesday, March 21, Mushroom Program for Beginners. Slide photos will be shown in the auditorium of the Randall Museum starting at 6:45 p.m. preceding the General Meeting and will run about 45 minutes. The March program will be the Gilled Mushrooms II: White Spored and will discuss Armillaria, Mycena, Flammulina, Collybia, Marasmius, Clitocybe, Laccaria, and Pleurotus among others.

Tuesday, April 18, Mushroom Program for Beginners. Slide photos will be shown in the auditorium of the Randall Museum starting at 6:45 p.m., preceding the General Meeting and will run about 45 minutes. In April, we will feature "Morels, Truffles, and Other Spring Fungi".

Mycena News is the newsletter of the Mycological Society of San Francisco and is published monthly from September through May. Please email newsletter submissions to: mycenanews@mssf.org.
Editor: William Karpowicz
Layout: Ruth Erznoznik
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Membership Corner

Polly Shaw

Hi folks:

We need your help. Emails change frequently these days and sometimes members forget to update us. If we have the wrong email for you, we can't:

- Send your payment confirmation
- Contact you easily with questions
- Notify you of password changes; and
- Allow you into the Yahoo member listserv

It also means that we spend substantial time later, replying to dozens of requests for missing passwords, and the volunteer listserv administrator investigating the identity of the new email address.

So, before we change the password this month, would you please check your email in the roster and email me if it has changed (at sfwaterbug@yahoo.com)?

Many, many thanks for this help! — Polly

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Please renew memberships now to receive 2006 publications and to continue your access to the MSSF website. (Check the mailing label on your *Mycena News* to find out when your membership expires.) Please complete the enclosed application and a check made out to "MSSF Membership," and speed it to "MSSF c/o the Randall Museum," 199 Museum Way, San Francisco, CA 94114. You can also renew online by using the PayPal option on the MSSF website. If you do, please send Polly Shaw your full contact information in the application (at sfwaterbug@yahoo.com or 415-665-3293).

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. 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, let us know on the application.

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:_____ **Home Phone:** _____

Name 2:_____ **Business Phone:** _____

Street/Apt#/PO:_____ **Cell Phone:**_____

City:_____ **Email 1:**_____

State:_____ **Email 2:**_____

Zip Code:_____

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

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

First Class Mail
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February, 2006, vol 57:02

MSSF Calendar, February, 2006

Saturday February 4 Salt Point Foray: Meet at the Woodside parking lot at 10:00 am There will be a $4.00 parking fee. We will go looking for Yellow-foot Chanterelles, Black Trumpets, Hedgehogs, and others. We will share a potluck lunch at 1:00 near the parking area. Some of us will be spending the night at the park. For information contact one of the leaders: Darren Murphey bugsbunny@sbcglobal.net or Mark Lockaby marklockaby@sbcglobal.net 510-387-5957

Monday, February 6: Culinary Group monthly dinner. ***Reservations required...please make them on time; our cooks need to know in advance how many will be in attendance.*** 7 pm at the Hall of Flowers, Golden Gate Park, 9th and Lincoln, San Francisco. For reservations, call Pat George, (510) 204-9130 or e-mail plgeorge33@yahoo.com **no later** than Friday, February 3rd. Upcoming Culinary Group dinner dates in 2006 (all Mondays): March 6, April 3, May 1, September 11, October 2, November 6. Mark you calendars!

Tuesday, February 21: MSSF General Meeting. Randall Museum. Mushroom Identification at 7:00 pm. Photography contest at 8:00 pm.

Tuesday, February 21, Mushroom Program for Beginners.
Slide photos will be shown in the auditorium of the Randall Museum starting at 6:45 p.m. preceding the General Meeting and will run about 45 minutes. The February program will be Gilled Mushrooms I: White Spored and will include the Amanita, Lepiota, Hygrophorous and the Russula genera.

Tuesday. February 28: Wild Mushroom Dinner at Martini House restaurant, in St. Helena, chef Todd Humphries will create a wild mushroom dinner to accompany winemakers' selections with the winemakers, and mushroom folks Connie Green and Patrick Hamilton, discussing the pairings.

Continued on page 8

Note: Deadline for the March 2006 issue of Mycena News is February 20. Please send your articles, calendar items and other information to: mycenanews@mssf.org