Speaker for May 16 MSSF Meeting

Judy Rogers

"The Oregon Chanterelle Study- 20 years and Counting..."

During the last two decades, the chanterelle mushroom harvest has become a multi-million dollar industry. In the 1980s, little was known about the effects of commercial mushroom picking on the fruiting patterns of chanterelles or their response to harvesting pressures. This controversy resulted in a cooperative study on *Cantharellus formosus,* the Pacific Golden Chanterelle, now honored as the state mushroom of Oregon. Our May meeting speaker is Judy Roger, who reports on the Oregon Chanterelle Study begun in 1986 by the Oregon Mycological Society.

Continued on page 4

CONTENTS

Mycena News

The Mycological Society of San Francisco May, 2006, vol 57:05

MycoDigest: Dead Man's Foot

Else Vellinga

When in August crumbly dog turds appear along the side walk, I know that autumn is coming, and my heart leaps up! These turds are MUSHROOMS. In a time of year when there is not much moisture around, in the midst of our rainless California summer, these mushrooms are able to grow and form these firm juicy fruit bodies. They are so firm, and are so turgid, that they can even push up the pavement and pop up in other unexpected places to shed their spores (fig. 1). I remember a foray in Denmark into a dry sandy pine plantation where these weird fungi were sticking their heads up. Their ugliness was admired by all of us, but nobody wanted to be photographed with them... In New Zealand I have seen a related species just outside the fence that kept me from the dangers of a thermal vent. Officially, the dog turd fungus is called *Pisolithus arrhizus*, one of many names for it. The name is derived from the Greek and means the 'rootless pea-stone'. Dead man's foot and Dye ball are two common names for it. You'll also find '*tinctorius*' as its species name, referring to its qualities as a dye for wool - this has been known for a long time; Micheli mentioned it already in his book from 1729. Can we assume that even in antiquity it was used as such? Older names for the genus include *Polysaccum* - the mushroom with the many bags. We can compliment all those mycologists in finding very suitable names for this species. *Pisolithus* starts out as a club-shaped dark brown object, that when cut open shows those 'peas' - little compartments in which the spores are formed. Arora described them as 'Rice Krispies in tar' - a beautiful comparison. In this stage, the mushroom is firm, and wet, and stains your hands. In the next phase the top matures, the outer wall disintegrates and a dark chocolate brown dry spore mass is visible. Those spores are well suited for air transport - they have pigmented hydrophobic walls, and are spiny, real long-distance dispersers. The fruitbodies wither slowly and can, when not kicked, remain in place for months, until only a small depression in the ground might show their former place.

There is wide variation in the shape and size of the species - from round and small ones to humongous amorphous lumps. Do these forms represent different stages of one species or many species with each their own host? Only one species is commonly recognized here in the U.S.A. Until very recently all the *Pisolithuses* found all over the world were thought to be just one species, but molecular research has shown that there are at least eleven different types, and several species beside those eleven have been described. More work is needed to show whether these are all good species. Some of these molecular types are only found with one host plant species, e.g. Cistus, a shrub in the Mediterranean basin or with Afzelia in Africa. One part of the genus is exclusively Australian, growing with Eucalyptus and Acacia, but now these species can be found far away from the place of origin, wherever Eucalyptus has been planted.

British authors speculated that their local *Pisolithus* had been introduced with the planted Eucalyptus, but the Northern Hemisphere species *P. arrhizus*, (the species

Continued on page 4

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

Freedom Song—Another View

Steven Pencall

In the January 2006 *Mycena News* Bob and Barbara Sommer wrote about the joy they feel in being able to collect openly at Salt Point State Park, and the corresponding disappointment that overtakes them when they have to resort to subterfuge to collect in other places where collecting mushrooms is officially forbidden. Like the Sommers, and many others I know, I have **two** collecting kits: a basket for the places where collecting may be conducted more or less openly, and another one—which I'd rather *not* describe—for those "other places".

I have to admit that, like some others I know, I sometimes feel a certain thrill from going to lengths to obtain chanterelles and other favored edibles. I am also quite certain that collecting in some places would probably be more widespread were it not illegal. Still, I've found that being an infiltrator behind enemy lines is a role whose appeal has worn off. Something is wrong when you fear guys in green suits more than poison oak.

I have been collecting mushrooms for 25 years and I too have noticed with dismay the increasingly negative attitudes toward mushroom collecting held by land managers and their inevitable detrimental effects. However, unlike the Sommers, I do not believe that this is primarily due to an increase in commercial harvesting, however real that might be. South of Santa Barbara commercial harvesting is all but non-existent. It would take a lively imagination to believe that commercial harvesting could ever be viable here. Yet, even here, local, State, and National Park units have shown an ever-increasing intolerance of mushroom hunting for any reason. Only a few city or county parks in Southern California now permit collecting for personal use.

Without the "threat" of commercial harvesting what could possibly be behind these draconian collecting policies? The answer is far more profound than a simple reflexive response to a real or perceived threat from commercial picking. Land management agencies, particularly those managing "parks", have undergone a profound and long term cultural shift in the way they perceive their role—a change which has been inculcated in virtually every individual who now makes up those agencies. Within a generation, more or less, their principal role, as seen by the agencies themselves, has gone from facilitating public enjoyment of parks and open spaces to one of defenders of the wild, "nature cops" if you will, determined to keep the public's enjoyment of "their" parks within carefully proscribed limits.

]Let us not mince words here. These agencies are not merely intolerant of "commercial" picking. They are intolerant of *any* picking. By *anyone*. For *any* reason.

I'm going to venture further into the swamp,er, wetland, of political incorrectness and say that this cultural shift has not taken place in a vacuum. A significant, if not signal driver of these changes has been the influence of major environmental organizations. Agencies know that these organizations are tireless advocates both for increasing agency budgets and the size of the territories they administer—powerful fuel for any bureaucracy. They also know that the organizations can be equally tireless in rallying opposition to any manager who does not manage to a standard they deem acceptable.

It has been apparent for some time that people in the top levels of many major environmental organizations regard mushroom collecting with hostility, or at best, deep ambivalence, although I suspect few of the dues paying members share these sentiments. I am certain that managers of the Golden Gate National Recreation Area carefully noted the opposition of the Sierra Club and the California Native Plant Society to the MSSF's unsuccessful initiative to expand the portion of the GGNRA on which the public could legally collect mushrooms. Likewise, managers of the East Bay Regional Parks District must have noted the Sierra Club's vehement opposition to the MSSF's effort (also unsuccessful) to obtain permission for limited collecting on EBRPD units. It should therefore come as no surprise to anyone that, in the years since, neither agency has deviated even slightly from the standard set forth by environmental advocates.

Although I share the frustration of Bob and Barbara with diminishing legal collecting opportunities, I do not believe that scapegoating commercial mushroom pickers for the situation is correct, or even helpful. Even if it were possible to make commercial mushroom harvesting return to the more modest levels of a generation ago, I believe that it is extremely unlikely that the slightest relaxation of park regulations would follow. The change driving these regulations is cultural, not commercial. If we mushroom collectors are to have *any* chance of stopping our inexorable slide into the oblivion of outlawry we have to understand that cultural change means more than morels on the menu at the local bistro.

The Foragers' Report May 2006

Patrick Hamilton

Each year about this time comes the final Foragers' column of our "Mycena News"-year. Each year now we go wandering our separate ways and foray forth into spring and summer, hunting apart, but continuing to stay together by trading information over the Internet via emails, photo postings, maybe instant messaging, text messaging, Blackberrying, GPS-ing, iPod-ing (can we iPod or GPS each other? Maybe we'll be able to by next year. Do we want to?)

It wasn't that many years ago that we'd call and talk about mushroom hunting and I think that our predecessors actually *wrote* to each other. Remember writing? That oh-so-retro exercise of communication involving such stuff as pen, ink, paper? Oh wait—we still have paper, even though computers were supposed to end most of that.

We are at warp speed amid this most current Technological Revolution of too much-too quick data; and that is why going slow in the woods is even more important as a soul - soother now. Take it easy. Take in the sights and smells. Take the mushrooms but take out your trash too.

Musings from wanderings in the woods. . . . Ever notice that most of the beer bottles and/or cans tossed in the woods are usually of bad and cheap beer? Why?

Why do some folks who live in the mountains use those mountains as trash bins? I used to live in Truckee and I don't ever recall taking an old couch or refrigerator and dumping them alongside a forest road. (In the Sierras the other day sizeable piles of household junk were seen just off the roads, same as can been seen in Jackson State Forest.) Streamside we see discarded packages of hooks and baits. We make messes sometimes of mushroom patches. Garbage laden woods. Yuck.

That's all of the grumblings.

Hey, it's not raining (April 19) and hasn't been for two days. Don't flush your toilets nor wash your vehicles.

In Sonoma county morels are being picked in landscape spots and these are probably nice and clean sites to pick. The way machine chippers take just-chopped wood and transform it into, well, chips, makes for a pristine, unsprayed, substrate for morels. Lots of *H. lacunosa* are still fruiting (and most of us culinary types are still waiting to be impressed).

Twenty-five pounds, or so, of size extra large golden chanterelles were found last week in Napa, off Diamond Mountain Road (see this month's recipe). Larger hauls have been taken in other Mayacamas Mountain areas, recently and regularly.

Stinkhorns are incubating along Sir Francis Drake near Woodacre. *Agrocybe praecox* are fruiting and telling us that our local season is almost over. Two to three feet of the white is still covering lower level Sierra morel spots but there are other fungi fruiting in some snow-less patches.

Thinking about that cold stuff makes me want to cook something hot and yummy. Remember those butter poached chanterelles in that recipe for crab cakes from March? You don't because you never read this? Pretend, because herein is presented the very last recipe until (if we do this again next season) the September issue.

Butter Poached Chanterelles, Fennel, and Leeks with Linguine

Serving Size: 4 Preparation Time: 0:30

Ingredients:
1 lb golden chanterelles, stripped
½ cube unsalted butter
1 bulb fennel, medium sized, cut julienne
1 leek, large, green part only, cut julienne
2 tbsp dry white wine (S. blanc is good here)
grey salt and freshly ground black pepper

1. Make sure chanterelles are well scrubbed and air-dried if wet. (You can actually squeeze them out if very wet from washing.) Pull them into strips and place into a saucepan that has the butter already hot and bubbling. Poach over medium high heat with a little salt until the pan is full of a liquid mixture of water and butter. Pour a 1/2 cup of this off into a large sauté pan and set aside. Continue to poach the mushrooms until all the water has come out of them and has evaporated. You may press on them with a potato masher to expedite this process. Cook in the butter that will be in the pan bottom now until the chanterelles are golden and a bit crisped. Take off the heat and reserve in the same pan.

2. Put the 1/2 cup of poaching liquid into a sauté pan over medium high heat into until boiling and then add the fennel and cook for 3 minutes. Add the leeks and cook until both are tender—about 5 minutes more. Put into the saucepan with the chanterelles (and with any poaching liquid left and reserve). Set aside the sauté pan.

3. Meanwhile cook the pasta in salted water until al dente (about 11 minutes.) Drain and reserve.

4. Heat the sauté pan (washing it is unnecessary) until hot and then place the fennel, leek and chanterelle mixture into it. Add the wine and cook au sec (until dry).

5. Put everything (pasta too) into the saucepan over medium and heat through. Season with S & P. Serve immediately.

Continued on page 4

Foragers' Report **Continued from page 3**

Note: A salad of sweet onions, blood oranges, spring greens and a citrusy, vinaigrette with Dijon works well with this. An unoaked Sauvignon Blanc works too.

That's all for this season folks!

New Phone Number for MSSF

The new phone number for the MSSF is 866-807-7148. For general information or to leave a message for a society officer, use this number. For up to date information about meetings, forays, etc., visit our website at www.mssf.org.

The Culinary Group Hibernates for the Summer

Though mainly a scientific and educational group, the MSSF also has a lively and very active group of people who love to cook and share their talents with fellow mushroomers. After our summer hiatus the Culinary Group will again meet each month during the mushrooming season (except December) for social and gastronomical good times. The dinners are consistently exceptional. Volunteer cooks outdo themselves month after month with creative menus and abundant, also creative, hors d'oeuvres. All for a mere $14.00 per person. To participate, MSSF members join the Culinary Group, paying a dues fee of $12.00 ($6.00 for seniors) and volunteer to prepare part of the meal or bring an appetizer. Cooks doing courses for the dinner are reimbused for the cost of their ingredients. Menus are planned at meetings and have focused on the best of the season, on mushrooms, on ethnic specialties, on holiday favorites-whatever the group decides it wants. We've had an incredible year with an East Indian themed dinner, Spring lamb, cracked crab with seafood chowder, roast suckling pig, an Octoberfest menu, smoked turkey, 2 kinds of chicken mole, etc. etc. All main courses were accompanied by the best in salads, vegetables, dessert, coffee and even punch to have with the splendid appetizers that we can't resist sampling. Lots of mushrooms, lots of new and delightful ways to fix them. We work together to create our grand dinners. So don't miss out or be shy; join us and be part of the conviviality and great food. We'll be back with the best in September.

For more information, contact Patricia George at (510) 204-9130 or e-mail plgeorge33@yahoo.com

Far West Fungi Farm Field Trip – Sunday May 21st

Many of you may be familiar with Far West Fungi, cultivators and distributors of fresh gourmet mushrooms located in the Ferry Building at the Embarcadero in San Francisco. You may also have seen them selling fresh mushrooms at some of the farmer's markets around the bay area now and in the past before their Ferry Building days. For many years they have had a booth at the Fungus Fair and provided mushrooms for display and spawn for kids to make their own mushroom newspaper kits. For years they have provided mushrooms for the MSSF's displays at the SF Flower and Garden Show. Owners John and Toby Garrone are long time MSSF members and now they are inviting the MSSF down to their mushroom growing farm in Moss Landing for a field trip to see first hand how they grow some of the more unusual gourmet mushrooms on the market: Shiitake, Maitake, Lion's Mane, and Trumpet, Pink, and Golden oysters. You can probably learn some interesting information on many other unusual fresh and dried mushrooms that they distribute on the West Coast.

The field trip is scheduled for **Sunday, May 21st, 2006 from 11 to 2ish** followed by a potluck where they will be grilling many of their fresh mushrooms for sampling. All MSSF members are welcome to attend. Members of other mushroom societies in the area reading this are also welcome to attend. Please bring a potluck item, preferably a mushroom dish, or something that goes well with them - but duh, what doesn't.

We need to know a pretty good estimate of how many are coming so please aressveepeeme and I'll put you on the list and send you directions. Please email me with **"FAR WEST FIELD TRIP"** as the subject title to simplify things and get it to me by the end of the day on **Wednesday May 17th**.

We hope to have a fun social get together to round out the end of the season. For more info contact Ken Litchfield: klitchfield@randallmuseum.org

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MycoDigest **Continued from page 1**

found in the Bay Area), does not associate with Eucalyptus. Most fungi mycorrhizal with Eucalyptus do not grow with other tree species at all. On the other hand, *P. arrhizus* can be found in the southern Hemisphere, growing with introduced pine species. To the surprise of Australian researchers, Eucalyptus planted in China picked up a local species which formed partial ectomycorrhizae with the tree roots, but was detrimental to the growth of the trees. The whole point of planting the Eucalyptus there was to get a good crop of wood fast, so the newly planted trees would in future be inoculated with a different *Pisolithus* species to accomplish that. Earthstars and puffballs in the genera *Geastrum*, *Lycoperdon* and *Bovista* are saprotrophes, decomposing dead plant material, but *Pisolithus* is an ectomycorrhizal associate. Here in central coastal California it grows with coastal live oak, planted birch, cedars, Monterey

Fig. 1. *Pisolithus arrhizus* breaking through asphalt in Berkeley. Photo by John Lennie.

pine and other pine species. Just last autumn it popped up beside the European beech in our neighbor's yard, a truly surprising host (fig. 2). As already hinted at above, *Pisolithus* is widely used in initial inoculation of tree seedlings especially for forestry purposes. Here also different species are probably used, but the name given to the fungus is in most cases *P. tinctorius*. Paul Stamets' Fungi Perfecti sells a mycorrhizal mix containing *Pisolithus tinctorius* (with four species of *Rhizopogon*). *Pisolithus* is ideal as it is so well adapted to drought. Mine tailings, dry sandy areas, restoration projects - *Pisolithus* will grow and help establish the young tree seedlings. Judging from the abundance of the species with full-grown trees here in California, it is also a good competitor that is not rapidly displaced by other fungal mutualists when the tree grows up.

Pisolithus arrhizus is a very common sight here, both in the city, and in more natural habitats under oak. Many people who come to the fungus fair comment that it grows in their yard. It was the first species we saw when we stopped at a campground in the Yuba river area in the Sierra Nevada foothills last fall. In the northern Sierras and Lassen area it is common, especially in disturbed areas (like that campground), in foothill woodland and open oak woods. But it is not easy to get a good picture of its occurrence in the rest of North America. As the species fruits in those times of year that are too dry for others, they can easily be missed by 'normal' mushroom forays. So there is only one record in the NAMA voucher data base, from the 2000 foray in Newton, Texas. The species is common in the northeast of the U.S.A., especially in the dry sandy and pine-forested areas along the coast, such as the New Jersey Pine Barrens, and Cape Cod (Gene Yetter, personal communication). It is also found in Florida (again Gene Yetter), and Alabama and South Carolina. It is said to be common in the Pacific Northwest, but for the rest ??? This species (group/complex) would be a great candidate for a national recording project! We should also look under Eucalypts for other species than *P. arrhizus*. *Pisolithus albus* for instance has been found in Spain and Morocco, and *P. microcarpus* in Portugal. From its appearance it is not easy to guess the closest relative of our dog turd fungus, but the presence of pulvinic acids and their derivates point in the direction of the boletes. These are the pigments that stain the wool. Molecular comparisons have confirmed that bolete connection (Binder & Bresinsky 2002). In their study *Astraeus hygrometricus*, another drought adapted 'bolete', is a sister group to *Pisolithus*. A bit further removed in the family tree are *Scleroderma* and real boletes like *Gyroporus* and *Boletinellus merulioides*. Enjoy the presence of this species - autumn is on its way, and your tree has a useful partner on its roots!

Further reading:

Binder, M. & A. Bresinsky, 2002. Derivation of a polymorphic lineage of Gasteromycetes from boletoid ancestors. *Mycologia* 94: 85-96.

Martin, F., J. D'ez, B. Dell & C. Delaruelle, 2002. Phylogeography of the ectomycorrhizal Pisolithus species as inferred from nuclear ribosomal DNA ITS sequences. *New Phytologist* 153: 345-357.

Fig. 2. *Pisolithus arrhizus* under European beech. Photo by John Lennie.

"The Hobbit Child's Mushroom Garden" at the San Francisco Flower and Garden Show

Ken Litchfield

The Mycological Society's exhibit in the San Francisco Flower and Garden Show at the Cow Palace was a resounding success. While earning a bronze medal, "The Hobbit Child's Mushroomscape" was one of the most talked about displays among many fine exhibits on the main floor of the arena this year and a photo opportunity magnet. Comments ranged from "ooohs" and "aaahs" to "amazing," "whimsical," "mushroomy," "fantastic", and "downright cool". It was a lot of fun work and an excellent accomplishment for the society.

Since a Hobbit house is the perfect scale for a child's use and the Hobbits are known to like mushrooms, the exhibit represented what an avid gardener could create for their children in their own backyard, giving kids a fantasy play area in a Hobbit place to learn about gardening in general and with mushrooms in particular. It was a winter garden with leftover harvests of squash, gourds, and corn from the sunny summer and fresh mushrooms popping up and out everywhere with the cool wet season. Backing up the whole exhibit was a fantasy Hobbit house with sod roof and rustic veneer and a round door with very popular portal windows. The house was bordered by a madrone fence decorated with dried dinosaur gourds, a raised bed mushroom garden bordered by plugged logs and surfaced by sprouting mushroom mulch. The whole garden was decorated with reishis and other dried polypores, turkey tail logs, fairy rings of button mushrooms on the sod roof and lawn, and loads of blooming blocks of shiitake, maitake, lion's mane, and grey, pink, and trumpet oysters planted around the exhibit provided by John and Toby Garrone. The garden display served many educational purposes. All the mushrooms in the exhibit were edible and aesthetically beautiful. The exhibit provided examples of general mushroom cultivation, log plugging, composting and compost mushrooms, fairy ring lore and the benefits of fungal mycelium in lawn thatch, and recycling.

Many thanks go to all the folks who worked on the set up, take down, and staffing of the exhibit. Particular notice goes to the outstanding job Sherry Carvajal did as project manager and to Carol Hellums for organizing the volunteer crew. Special appreciation goes to Alvaro Caravajal, Sherry Carvajal, and Big Hobbit Norm Andresen for their design and construction of the house, prefabricating it with Enrique Sanchez, and building it on site with George Collier. Al should be particularly recognized for his idea of the portal windows, which were the topic of considerable discussion at the show, especially the philosophical "outlook" of the house's occupants and of potential "peeping Tom's."

Installation of the raised ground, raised log bed, madrone fence, and water feature was enacted with Alice Sunshine and Vanwoerkom Naya. The sod roof and lawn, stepping stone pathway, ferns and mossy ground cover, and the fruiting mushroom blocks were installed by Mandy Jobbins, Debbie Collins, and Jane Collier. Finishing touches were provided by Sherry Carvajal and the Merritt Mushroom Cultivation class.

The exhibit staffers did a wonderful job of talking to the public about the exhibit and the society and its various events and programs. These included, along with those mentioned above: Paul Ferguson, Ceil Matty, Tom Sasaki, Jean-Pierre Nunez, Mary Gerber, Bill Hellums, Sara "Mitch" Genlot, Mandy Jobbins, Sabine Freudiger, Rikki Edelman, Michael Hoff, Betty Wharton, Bill and Louise Freedman, Monique Carment, Theresa Halula, Pat George, Tom Whiteside, Mike and Carol McMillan, Polly Shaw, Lina Huang, JR Blair, Amy Griffin, Jo Ann Ponce, and Myra Dizgalvis.

Particular thanks goes to everyone who participated in the take down of the exhibit at the end of the show.

Here are some url's to see pictures of the garden exhibit; we should be having some more pictures available on the MSSF yahoogroup soon if not by publishing time:

http://www.gregorycase.com/2006sffgs/index.htm
http://tinyurl.com/nhjn6
http://www.sfgate.com/cgi-bin/object/article?f=/c/a/2006/03/16/BAG5VHP1TP1.DTL&o=4
http://www.sfgate.com/cgi-bin/object/article?o=7&f=/c/a/2006/03/15/HOGRRHM4LH1.DTL

March Speaker

Continued from page 1

Judy Roger began studying fungi in 1969 and became a mycology undergraduate in 1972 at the University of Washington with Dr. Daniel Stuntz. She has taught mushroom identification at four different community colleges. She is the mushroom toxicology coordinator for Poison Control for Portland and the State of Oregon. Judy also teaches microscopic techniques of mushroom identification for both the Oregon Mycological Society and the Puget Sound Mycological Society. Judy is a charter member of the Pacific Northwest Key Council. She has made contributions to the compilation of data on unique and rare fungi for the Federal Environmental Management Assessment Team, i.e., the Clinton Forest Plan, mostly on Galerina, but some other species as well. She has also gathered information on *Bridgeoporous nobilissimus*, the "noble polypore," a very rare and unique polypore associated with old growth higher elevation habitat.

Judy is the Executive Secretary for the North American Mycological Association, and a liaison officer between NAMA and the Mycological Society of America. Her other interests include gardening using native wild plants, and sled dog racing.

Cultivation Corner: Mushroom Cultivation Class

Ken Litchfield

Starting this August we will be offering a 2 credit Mushroom Cultivation class on Sundays similar to when we had our mushroom cultivation seminars back at the Presidio National Park. For the past three semesters we have considerably upgraded our situation at the Merritt Community College Landscape Horticulture department in the Oakland hills. Please read on as the class does concentrate on cultivation but is designed to cover all the reasons to cultivate fungi, basically all the interests of the MSSF membership.

We have two wooded ridges loaded with saprobic and mycorrhizal mushrooms to collect, domesticate, dry, dye, cook and otherwise experiment with for class. We have been developing mushroom trails and species lists of these territories and experimental "wild" gardens. We have been collaborating with the propagation, permaculture and natural building programs. With natural building we built a human sized straw bale igloo inoculated with oyster mushroom spawn. With the permaculture classes we have incorporated many mulch and compost and plugged log cultures growing among the vegetable and flower plants in a normal organic gardening situation. We plant corn in the spring class to inoculate with parasitic huitlacoche in the fall class. We have plans with the propagation program for a developed lab space for sterile culture of mushrooms and meristem culture of plants. We have department greenhouses for propagating mycorrhizal trees and other plants for the gardens to grow in association with mushrooms. We have sterile transfer lab equipment and pressure cookers and have been developing methods for home kitchen capture, domestication, and propagation of local wild and grocery foraged mushrooms. We have been growing with agar, grain, hydrogen peroxide, and many non sterile techniques. We have many storage and work areas around the department and with the current remodeling of the department we are developing and utilizing new facilities and equipment. We have made mushroom teas and tinctures, dried specimens, dyed specimens, spore print art, and lots of mushroom meals.

Up to now the class has been on Tuesdays making it inconvenient for MSSF members to participate. Due to some administrative changes we can now offer the class on Sundays for the fall session beginning August 27. The class is $52 plus a $2 campus fee or $54 for the whole semester - less than $3.50 a Sunday. You must register for the class to utilize the facilities of the Landhort department but you may elect to take the class for credit (CR), no credit (NC) or a grade for 2 credit hours. We will have some field trips and activities like the Fungus Fair incorporated into the course.

Though there is a structure to present and learn mushroom cultivation, it is open enough that if you would like to share your knowledge and make presentations as either slide shows, videos, demonstrations of dying, ID, cooking, or any other aspects of fungi this is a good opportunity for experience at public speaking and education in relaxed educational atmosphere. We have three classrooms and lots of outdoor territory for hands on work and we have been practicing with having several activities going on concurrently. Please contact me if you would like to participate in making presentations to incorporate your interests and expertise into the course. The opportunity exists for the development of other mushroom classes from various specialties explored in this class - with certain bureaucratic and enrollment criteria that must be met.

To register you will need the following information:

Mushroom Cultivation Class – Fall 2006
Course Number - LH 048OL – Class Code M1030 Beginning class
Course Number - LH 048OM – Class Code M1031 Intermediate class
Course Number - LH 048ON – Class Code M1032 Advanced class

To enroll you can go to the www.peralta.edu website and click on "Enroll Now!" under the Quick Links and follow the directions. You can also enroll directly online at:
https://clientbuilder2.peralta.edu/menu.htm

Under Quick Links you can also get the fall catalog. You can also register in person at Merritt College main campus. For any further information please contact me. I hope to see lots of you this fall.

Ken Litchfield
klitchfield@randallmuseum.org

Upcoming Morel Season Forays

Friday-Sunday, May 5-7, Annual San Jose Family Camp Morel Foray.

Saturday-Sunday May 13-14. **Open foray**. We will decide the week before the event where it will be held, to insure good collecting. To get on the e-mail list, contact Norm at n.andresen@comcast.net for info.

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San Francisco, CA 94114

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MSSF Calendar, May, 2006

Monday, May 1: Culinary Group monthly dinner. 7 p.m., Hall of Flowers, Golden Gate Park, 9th and Lincoln, SF. **Reservations required.** To make a reservation, contact Pat George at (510) 204-9130 or e-mail plgeorge33@yahoo.com no later than Friday, April 28th. Remember to bring you own tableware and beverage. This will be our last dinner until September.

Friday-Sunday, May 5-7, Annual San Jose Family Camp Morel Foray. Register early as this announcement is being made late. Registration will close April 28. Registration fee includes all meals, lodging, programs and the foray groups and is $110 for a member, $65 for a child and $130 for a nonmember.

Tuesday, May 16: MSSF General Meeting. Randall Museum. Mushroom identification at 7:00 pm. Judy Rogers will speak at 8:00 pm.

Sunday, May 21: Far West Fungi Field Trip. 11am to 2pmish. Moss Landing. For information check the article page 4. To sign up and for directions email Ken Litchfield: klitchfield@randallmuseum.org

Saturday, August 5: San Francisco Botanical Gardens Fair. Strybing Arboretum. We will have a small booth, lead a mushroom walk through the gardens and talk about mushroom ecology. For more info contact Ken Litchfield: klitchfield@randallmuseum.org

Sunday, August 27: Cultivation Class at Merritt College. Landscape Horticulture Department, Merritt Community College, Oakland. Registration required. See article on page 7 for details. For more info contact Ken Litchfield: klitchfield@randallmuseum.org

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Look for the next issue of *Mycena News* in September.
Have a good summer!