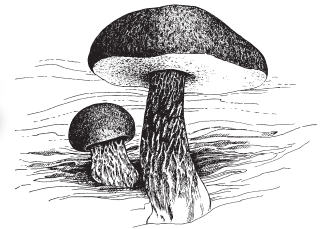


# Mycena News



The Mycological Society of San Francisco October 2009, vol. 60:07

## October 20<sup>th</sup> MSSF Meeting Speaker



Toby Garrone

### *Far West Fungi: From the Forest Floor to the Ferry Building*

Toby and John Garrone are the owners of Far West Fungi in Moss Landing, CA. For over 25 years Far West Fungi has been dedicated to the growing, distribution and marketing of organic specialty mushrooms. The Garrone family has been passionate about edible fungi - creating easy to

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## MycoDigest: Matsutake at the roof of the world

Anthony Amend

Summer monsoons in NW Yunnan province, China, mean two things-- mushrooms and landslides-- and early august is high season for both. The truck in which I've hitched a ride has prayer flags tied to the roll bars, laminated photos of two "Living Buddhas" tucked under the sun visors, and a large decal of the Mantra "Om Mani Padme Hung" on the back window. It wouldn't be entirely accurate to claim that these conspicuous religious displays are meant to protect us from the hazards of high, narrow, mountain roads with steep drops into the Mekong River a few thousand feet below, but I can't help but feel that it probably doesn't hurt. Like the dozen or so other trucks waiting for the crews to clear the landslide, we're carrying a few hundred pounds of matsutake mushrooms packed carefully into crates bound for the market in Shangri-la.

Yes, it's really called Shangri-la, and has been since the Yunnan Economy and Technology Research Center declared that this ethnically Tibetan spot on the Eastern slope of the Himalayas, dotted with snow-capped peaks, ice-blue glaciers, mountain lakes and dense forests was the subject of author James Hilton's fictional best-seller *Lost Horizon*. While this branding has helped increase tourism, the exportation of matsutake remains a vitally important part of the economy here, particularly in rural areas where they're estimated to comprise anywhere from a quarter to four-fifths of household incomes. Some of these mushrooms make their way into local restaurants, many of which are festooned with stuffed yaks, photos from the botanist Joseph Rock's expedition, *Lost Horizon* movie stills, ersatz prayer wheels and other "Tibetica." Aside from the old favorites like matsutake stir fry and matsutake soup, such delicacies as matsutake pizza, matsutake sushi and a type of matsutake tempura can be had. Late at night, charcoal grills are rolled out, and skewers of matsutake brushed with oil and *hua jiao*, a type of mouth-numbing spice, are for sale alongside sausages, vegetables, sparrows and squid.

Only a small portion of harvested matsutake are consumed in Yunnan; the vast majority are sold to Japan where matsutake is considered a prized luxury food item, served in fancy restaurants and traded in gift-wrapped boxes among business associates. Particularly charismatic and unblemished specimens can sell for hundreds of dollars a pound, ranking matsutake among the most expensive mushrooms on Earth. Matsutake is known for its unique aromatic, which lends matsutake a powerful, (some would say overpowering) scent that David Arora likens to "a provocative compromise between



Photo courtesy of Anthony Amend

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

## PRESIDENT'S POST

Hi, all. I'd like to remind everyone that we have a Yahoo Group on the internet at <http://tech.groups.yahoo.com/group/mssf>. Follow the prompts on the webpage to join. Forays and mycology are the topics and it's a good time of year for it!

I would like to tell you about some of the events and happenings we have coming up. Peter Werner has offered to lead a Foray at Pt. Reyes this month. Look for an announcement on the Yahoo Groups. Another local Foray I hope you will sign up for is our mushroom study at Land's End in November.

The Green Festival on the weekend of November 13-14-15, will have a mycological representative. Us! Ken Litchfield and David Gardella will help me flesh this thing out. Our mission as an organization is to educate the public about mushrooms. Our 59-year-old club has great resources, in a lot of directions, taxonomic, cultivation, education, culinary, a huge library and art work. I think there will be a lot of interest in our group with the Green Festival attendees. They need to know we exist.

Our annual Foray at the Mendocino Woodlands Camp, is November 20-21-22. Look in this issue for details. Gary Lincoff will be our guest. He is the author of the National Audubon Society's Field Guide to Mushrooms. Maybe this will be the perfect week-end for finding Porcini in the Mendocino area. I hope to see you there.

Fungus Fair planning is under way. The Fair will be held the week-end of December 4-5-6, at the Lawrence Hall of Science in Berkeley. The LHS staff has been great to work with and excited to have this massive mushroom event on their premises. We always look for volunteers to help put on this event. You get free admission if you help out. You can volunteer for the things you like to do, cultivation, culinary, education, toxicology, what ever! No experience required. You can hand out name tags!

The Culinary group has decided to do away with yearly dues. They bumped up the cost of the dinners a small amount to compensate. If you want to come to one dinner, you will no longer have to pay dues for the entire year. See Culinary Corner and the Calendar for more details.

See ya, Dan

**Deadline for the November 2009 issue of *Mycena News* is October 16th.**  
Please send your articles, calendar items, and other information to:  
[mycenanews@mssf.org](mailto:mycenanews@mssf.org)

Addendum to Mycena News Sept. 2009, v. 60:06:  
*The Mushroom Report from Yunnan, China*, by Adam Wright, first appeared in the Bay Area Mycological Society newsgroup. - Ed.

## ANNOUNCEMENTS

### GREEN FESTIVAL NOVEMBER 13-15 FRI-SUN

S.F. Concourse Exhibition Center, 635 8th Street @ Brannen

For the first time, the MSSF will have an information table at the annual Green Festival event in San Francisco. The Festival will host renowned speakers and educators in the sustainability movement, including Paul Stamets of Fungi Perfecti, alongside a variety of eco-businesses, live music, and delicious vegetarian food. MSSF is attending this year to help spread awareness of the fungal kingdom and our activities to a broader public. As the time draws near, we will be looking for volunteers to help monitor our booth, sign up new members, provide wild display mushrooms and possibly bake some candy cap cookies to share with festival attendees. Check the MSSF yahoo group and the November Mycena News for more details. If you're interested in volunteering for the event or contact David Gardella at [david\\_gardella@hotmail.com](mailto:david_gardella@hotmail.com)

For more information go to [www.greenfestivals.org](http://www.greenfestivals.org)

### BEGINNING MUSHROOM ID WORKSHOP AT SFSU

Thursday, October 22, 7 pm  
San Francisco State University, Hensill Hall 401

This workshop will introduce participants to the macroscopic features and terms used in the identification of mushrooms. This is a prerequisite for future Intermediate ID Workshops. Instructor: J.R. Blair. Please sign up by contacting J.R. at [jrblair@mssf.org](mailto:jrblair@mssf.org) or by calling 650-728-9405. Limited to 15 participants.

### LIBRARY CATALOG ONLINE AT MSSF WEBSITE

Members can check items out, 7-8 pm before the General Meetings at the Randall Museum in the basement/lower level. We also accept donations of books of interest to mushroomers and others often found in the woods. Contact: Monique at [moniquecarment@yahoo.com](mailto:moniquecarment@yahoo.com).

### GUIDED FORAYS - CA AND ELSEWHERE

#### Fall Washington State Matsutake Foray Cougar, WA

October 9-11, Cougar, WA. Special guest: Taylor Lockwood.  
Information and reservations at: <http://morelmushroomhunting.com>

#### Wild About Mushrooms Fall Forays

October 18-22 Oregon Cascades Foray  
Four days and nights of hunting and feasting in one of Oregon's mushroom wonderlands.

#### October 24-26 Oregon Coast Foray

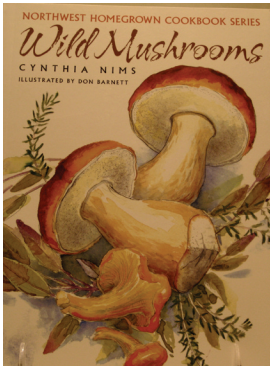
Join us for 2 days of foraying on the central Oregon coast in another mushroom wonderland. Pricing and details not yet finalized.  
Information and reservations at <http://www.wildaboutmushrooms.net>

**Breitenbush Hot Springs Mushroom Weekend. Detroit, OR, October 23-26.** Information and reservations: <http://www.mushroominc.org>

#### David Arora's Annual Thanksgiving Weekend Mendocino Mushroom Foray & Class Friday Nov. 27-Sunday Nov. 29

Guided mushroom hunts, lectures, feasts and ID workshop. Guests this year include William Rubel, noted cookbook author & culinary historian. \$250 per person including lodging. For info and reservations email: [maxfun@cruzio.com](mailto:maxfun@cruzio.com) or go to: [davidarora.com](http://davidarora.com).

## What's Bookin'?



Feast on the bounty of the Pacific Northwest, no matter where you live. Seattle-based food writer and chef Cynthia Nims continues this series with a tribute to northwest wild mushrooms, the delectable wild edibles craved by mushroom lovers throughout the world. This book is divided into four sections, including dishes for any meal, any time of day, and they're easily adaptable for cooking with your favorite mushrooms. Cynthia offers preparation details on many tasty varieties, from tips on buying and cleaning to the joys of dried mushrooms. Also included are: regional history, inspired recipes, information on mycological societies, a wild mushroom calendar, an excursions listing and wild mushroom resources. The beautiful artwork is an added bonus.

***Wild Mushrooms*** (A Northwest Homegrown Cookbook Series)  
by Cynthia Nims; illustrated by Don Barnett  
2004, West Winds Press. Softcover, 96 pages, 7×9"; \$14.95  
(MSSF members receive a 10% discount) -Curt Haney

## MSSF Mendocino Woodlands Foray November 20-22, 2009

Featuring Gary Lincoff, author of *The Audubon Society Field Guide to North American Mushrooms*.

Deep in the Mendocino woods, MSSF members, fellow mushroom enthusiasts, friends and family, gather once again for our annual north coast fungal rite of autumn. This weekend-long spectacular mycological event includes guided forays, a variety of classes, cooking demos, workshops, presentations and activities, and special programs for children - and plenty of mushrooms!



All on-site meals and lodging (Friday night through Sunday lunch) are included in the basic \$150 dollar per person member rate; \$75 for children aged 5-12 years (if accompanied by a paid adult). A reduced rate of \$90 per person (\$45 child) is available for those staying at off-site lodging. Non-MSSF members, please add \$25 per adult / \$15 for children. (You might as well become a member!)

Event schedule details and a registration form will be published in the November issue of *Mycena News*, and on the website in early October at:

[www.mssf.org/Mendo](http://www.mssf.org/Mendo)

MSSF VP Lou Prestia will handle booking for the event this year. For registration questions, email Lou at [mssf@prestia.com](mailto:mssf@prestia.com). Registration forms may be also submitted online at the website and payment can be made by credit card or PayPal.

**Important Note:** The Camp 1 kitchen and dining hall we have long used is currently under renovation, so we will be moving further down the road this year to Camp 2. The lovely Camp 2 grounds are more level with better parking facilities than Camp 1, however, the cabins are a bit more rustic, with screened windows (ambient air) and no fireplaces. Registrants will be offered the option of using our familiar cabins at Camp 1 if they prefer to drive the three miles between camps to attend activities. Please inform the registrar if you prefer this option at the time of making your reservation.

For more information about the camp, go to: [www.MendocinoWoodlands.org](http://www.MendocinoWoodlands.org)



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### Contributors:

Anthony Amend, David Campbell, Toby Garrone, Pat George, Curt Haney, Ken Litchfield, Dan Long and Larry Stickney.

### Editing and Layout:

Dave Lubertozi

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Please e-mail photos, comments, corrections, and correspondence to [mycenanews@mssf.org](mailto:mycenanews@mssf.org).

To subscribe, renew, or make address changes, please contact Alvaro Carvajal: [alvaro.carvajal@sbcglobal.net](mailto:alvaro.carvajal@sbcglobal.net) or (415) 695-0466.

Past issues of *Mycena News* can be read on-line at [www.mssf.org](http://www.mssf.org).

## MSSF Officers 2009-2010

**President:** Dan Long  
(925) 945-6477  
[danlong@mssf.org](mailto:danlong@mssf.org)

**Vice-President:** Lou Prestia  
(510) 597-0214  
[lou@prestia.com](mailto:lou@prestia.com)

**Secretary:** Phil Brown  
(510) 526-4325  
[towltek2000@msn.com](mailto:towltek2000@msn.com)

**Treasurer:** Henry Shaw  
(925) 943-3237  
[shaw4@llnl.gov](mailto:shaw4@llnl.gov)



# Alaska!

Dan Long

In August, I took a trip to Alaska with Liann Finnerty, and Tina and Thomas Keller. We stayed at Bill White's Sports Lodge in Sterling, Alaska. This was the trip that Bill has offered to the members of the Fungus Federation for the past few years. We flew into Anchorage and rented a car for our drive to the lodge. The three-hour drive was a real eye opener as the terrain was overwhelming. Sitka spruce with a mix of birch and alder trees were seen along with incredible views of the volcanoes Redoubt, Iliamna and St. Augustine. The glaciers along the Cook Inlet area were numerous. A beautiful flower called fireweed blooms along the highway just about everywhere you look. Its magenta blossoms queue the end of summer when the upper most flowers on the stem bloom.



Bill's lodge is on the Kenai Peninsula, along the Kenai River. The cabins had decks about 30 feet from the river's edge. Directly across from our cabin was a bald eagle's nest. We were able to watch the eagles as they came and went for the length of our stay. There was also a brown bear that would come most evenings to fish along the river. Brown bears? Grizzlies? We found out that they are the same species, but the coastal bears grow larger as they have a higher protein diet from all the salmon they eat. They are big!

Other people in our group that stayed at the lodge were FFSC Members Mary Lindsay and her brother Roger, Anna and her friend Jim, and Cherry and Larry Baugher, friends of Thomas and Tina, now my friends also. I'm sorry about missing some last names. We stayed together at the lodge and alerted each other about spotting the eagles and the daily bear, but for the most part we went our separate ways during the day.



After settling in to our cabin, it didn't take us long before we went out looking for mushrooms.

The dominant mushroom was the *Leccinum testaceoscabrum*. This orange capped species was everywhere. We soon learned that Alaska had its own species of *Leccinum*. It is called *L. alaskanum*. These were not as numerous and the taste was much better than the *L. testaceoscabrum* and just a little bit short of *Boletus edulis*. They don't turn black when you cut them or cook them. The caps were dark brown and that is what we keyed in on. We found a fair amount of these.



Bill took us to a spot one day on the way to Seward where he had an inkling that *Rozites caperata* or Gypsy mushrooms grew. He was right on. We stopped on a road leading to a campground and in the mossy habitat, Gypsies were everywhere. These are in the family Cortinariaceae. I usually lose interest when I see rusty-spored mushrooms and it was a surprise to be able to eat them. They tasted great. Liann spotted some *A. muscaria* on the road coming in and took a walk to check them out. *Muscaria* is a true indicator species up there to find *B. edulis*. We picked our fill of Gypsies and wanted to leave but couldn't because Liann was nowhere to be found. We found her back along the road in a high adrenaline state as she had discovered a colossal flush of *B. edulis*. She had never seen so many of them in one spot. We "helped" her because her bags were full and we didn't stop until



we picked all that we could carry.

It was difficult packing for the trip because the forecast said rain every day. It ended up raining one day for about an hour. Although the suitcases were right at the 50 pound limit, I wanted to take a dehydrator. It was good thing we did as it was on speed dry the entire trip. We spent the last 2 days in Anchorage and the purveyors of the bed and breakfast, who were mushroom-illiterate, tolerated the *edulis* smell that filled the establishment.



Bill also took the group one day to hunt for razor clams. Thomas, in his usual fashion, mastered the art and we were able to enjoy clam chowder

made in Jerry White's large kitchen. We pushed the making of the chowder on Roger as he was from the East Coast. He hemmed and hawed but didn't back away from the challenge. He did a marvelous job and we all sat around the kitchen eating chowder and sampling the mushrooms we found. We had a great time. Bill's friend, Dominique Collet, came by and I went with him back to his house to get a few watercolor prints he had made. Dominique is starting a mushroom group in the area and they have about 40 members. He is also a true renaissance man as he has published a few books about Alaskan mushrooms, plants and insects. <http://www.alaskanaturalist.com> His e-mail is [collet@alaska.net](mailto:collet@alaska.net). If you google him, you can see some of his handiwork. I bought one of his posters titled *Alaskan Boletes*; a beautiful memento of a great time.



Jim took advantage of the great fishing the area has to offer and impressed everybody with his catch. Jim fished while we picked mushrooms. Our small group "fished" at Fred Meyer Super Market and bought fresh silver salmon at 5 bucks a pound. You would think that it would be a rural area, but they had many stores to purchase about anything you might want. Trustworthy Hardware was a store that was very Alaskan. It was like a general store in the Wild West only bigger. It was fun just to walk through and look at everything, including guns, ammo, fatigues, and all the animal heads on the walls.

We put 1,300 miles on our rental car exploring the Kenai Area. We saw eagles, bears, moose and gorgeous flowers. We saw a lot. Everything is vast. You might say we just saw the tip of the iceberg.

This time of year in Alaska, it gets dark about 10:30 pm. It was hard to get used to. We found ourselves eating dinner at about 10:00. Happy Hour lasted about five hours and we were very happy by the time we ate dinner every night.

I'd like to publicly thank Bill and his wife Jerry for being great hosts and allowing us to sample what they have been experiencing for a few years. I'll never forget it, and I hope to be on next year's list of attendees if Bill chooses to open up his Lodge again.

**Bill White's Sports Lodge**  
 PO Box 1201 Sterling, Alaska, 99672  
 907-260-8454 (May - Sep)  
[www.alaskasportslodge.com](http://www.alaskasportslodge.com)



## Cultivation Corner

The Mushroom Cultivation Class on Sundays 11-3 at Merritt Community College started August 23rd with a full enrollment. With the state budgetary cutbacks it was touch and go for a while for many full enrollment classes. Though we normally have offered it in the spring semester, also, that time slot will be filled with Beneficial Beasts in the Garden which I also teach at Merritt. It primarily covers the animal kingdom in the garden and landscape from snail ranching to beekeeping and pond making to chickens and goats. We do cover mushrooms in this class as their ecological relationships to the animal kingdom. During the summer I'll be teaching a Sunday Herbs class that will incorporate herbal mushrooms as a component. Because of the state budget we'll be having this schedule - Mushroom Cultivation Fall, Beneficial Beasts Spring, and Herbs Summer - for at least the next couple years or until the budgetary situation improves.

For the spring semester we are planning to offer several short one day seminars or classes through Merritt on various aspects of mushrooms and mushroom cultivation such as laboratory technique, log plugging, foraging, ID, cooking, dyeing, mushroom art and other fungal lore. The price will be in the range of \$39 per class. I'll keep you posted as we get them prepared. If there is a topic of fungal interest you would like to see offered please email me with your ideas.

Once again we are inviting the MSSF members to join the cultivation class for a pot luck field trip to Far West Fungi Farm in Moss Landing. It will be on Sunday October 18 complementing nicely Toby Garrone's talk at the society's October general meeting. For full details on the field trip go to the MSSF yahoo group closer to the field trip date.

It's that time of the year for huitlacoche so if you have a regular farmer's market that has sweet corn the farmer may be convinced to bring in ears infected with corn smut for you. They are usually the same price as regular sweet corn as the transport is the same. If you are looking for it to eat, it should be fresh, plump, and unbroken outside and "glowing" black showing through the silvery white skin. The uninfected corn kernels should have the plump milky sweet taste when you puncture it with a thumbnail. Any huitlacoche that is past prime for eating is great for inoculating your garden to infect your own sweet corn patches. If you know of a farmer that is offering huitlacoche for eating or inoculating contact me for further details on how to prepare it for either.

It is also that time of year for Sulfur Shelf or Chicken of the Woods growing on Eucalyptus stumps in the Bay area. Be sure to simmer it for 15 minutes for 1/4 inch slices so the heat will destroy the puke principle inherent in the flesh of this mushroom. For eating, the best condition is called the "egg yolk" stage when it looks like a chunk of yellow cauliflower. As it differentiates into shelves it gets more tough and fibrous,

## Culinary Corner

The MSSF Culinary Group started its new season September 14th with the annual Grand Potluck. We enjoyed delicious and unique dishes featuring wild and cultivated mushrooms in appetizers, soups, entrees and vegetable side dishes, followed by desserts, of course. Some favorites included ham and beans with candy caps, meatballs with boletus sauce, king oyster curry, mushroom pate, and several fresh home-baked breads. Our raffle winners went home with such items as books and fresh wild mushrooms provided by our indomitable forager member and rafflemeister, Curt Haney. We planned our October dinner at the meeting. It will feature goat roasted in the *caja china*. For more information about the Culinary Group visit the MSSF website. You can also contact Pat George at (510)204-9130 or [plgeorge33@yahoo.com](mailto:plgeorge33@yahoo.com) or Stephanie Wright at [lioness@ByteWright.com](mailto:lioness@ByteWright.com).

### Recipe of the Month

As we do not have a plethora of wild mushrooms available as yet, here is a recipe using shiitake (*Lentinus edodes*).

#### Roasted Shiitake Soup (Serves 4)

- 1 lb. shiitake mushrooms
- 1 tablespoon dark (Asian) sesame oil
- salt and pepper to taste (some truffle salt is good here)
- 2 Tablespoons olive oil
- 3 finely chopped garlic cloves
- 1 small onion, chopped
- 4 to 6 cups chicken or vegetable stock

Heat oven to 375°F. Toss the mushrooms with the oil and put them in a shallow baking pan. Season with salt and pepper. Roast for about 20 to 25 minutes until tender and slightly browned. Heat oil in a big saucepan and add onion and garlic. Saute until softened but not browned, about 5 minutes. Add roasted mushrooms and 4 cups of stock. Cover and simmer for 30 minutes. Puree in a blender or food processor and strain. Check seasoning and thin with additional stock if desired. Garnish with parsley and sprinkle with a few drops of truffle oil, if not using truffle salt.

Send your favorite recipe to the editor ([mycenanews@mssf.org](mailto:mycenanews@mssf.org)) or prepare it for the next Culinary Group dinner!

### Cultivation continued

which condition makes it good to cultivate by capturing in a damp paper sack inside of a plastic bag and keep in the fridge until the cold and rains begin at the beginning of November. By then it is likely that the flesh will have dedifferentiated and leapt off to start devouring the paper sack. It can be stuffed into a crack or hollow in a Eucalyptus tree or wood chips to start growing.

Ken Litchfield  
[litchfield.ken@gmail.com](mailto:litchfield.ken@gmail.com)



**MycoDigest continued**

“red-hots” and dirty socks”<sup>1</sup>. Because the aroma is water soluble, the mushroom is best enjoyed in clear soups and in rice, not in cream or butter sauces like chanterelles.

Matsutake grew abundantly in Japan until the introduction of pathogens on pine trees, and changes in forestry practices following WWII dramatically decreased the number of Matsutake growing in Japan, and today closely-related mushrooms from far-flung corners of the globe - China, Morocco, Bhutan, Mexico and the Pacific Northwest of the US among others - regularly send shipments of matsutake to Japan. Because a heavy economic premium is placed on mushroom freshness, efforts to get mushrooms quickly to Japanese markets from remote places like rural Yunnan follow intricate trade networks and labors that can only be described as heroic. It's not unusual for a mushroom to change hands seven times between a collector's basket and a diner's plate. In villages with productive forests, collectors wake before dawn to hike into the forest and start picking. At a pre-determined time in the afternoon, mushroom collectors converge at a meeting point to sell their mushrooms to low-level brokers. The price is predetermined based on a complicated set of factors such as supply and demand, Japanese economic and weather patterns, seasonality and local road conditions. While I was doing fieldwork here from 2004-2006, the average price per pound was around \$1.25, although this could fluctuate wildly throughout the season.

Brokers buy the mushrooms from villages, and drive, sometimes through the night, to the mushroom market in Shangri-la. Here, mushrooms are further consolidated by mid-level brokers and sold to one of several exporters for. In the processing centers the mushrooms are washed, sorted, inspected and prepared for air shipment to Eastern China, where they are finally put on planes bound for wholesale markets in Japan. Amazingly, this whole process from forest to plate occurs within 48 hours.

Although commercial matsutake harvesting only began in China in the 1980s, locals in this area are no strangers to harvesting wild resources. Strategically located between the Tibetan Plateau and Central China, Shangri-la has been an important stop along the “Horse and Tea Route” between those two civilizations for millennia, and has long been recognized for its contributions, many endemic to the region, to both Chinese and Tibetan *materia medica*. One of the defining features of this region is the towering peak of Mt. Kawagebo, which at 6,740 meters (22,110 ft), is the highest point in the Meili Mountain range. Some say that the Chinese name, “Meili” is actually derived from the Tibetan word “*Menri*” which means medicine. One particularly colorful account of a medicinal fungus, the caterpillar mushroom *Cordyceps sinensis* is offered by Thomas Cooper, an explorer to NW Yunnan in the 1860s.

The pharmacist:

... informed me that the insect grows in the ground an inch or two below the surface, its whereabouts being easily discovered from the grass blade which springs from it; and with all the gravity imaginable solemnly assured me, that from the blade there buds in spring a tiny white flower, which in due course ripens and drops a seed, and this falling into the ground produces another caterpillar.<sup>2</sup>

In some villages in NW Yunnan, where there is good access to productive forests, the matsutake harvest seems to involve nearly

everyone: small children, students raising money for college, men and women. One village I visited has even set aside part of the forest near the village for the elderly. In rural areas where there are few opportunities to earn cash incomes, the matsutake harvest feels something like a gold-rush. There is evidence that people are spending less time with traditional livelihood strategies like farming and herding yaks for dairy, so as to be able to devote additional hours to picking mushrooms. Not bad work if you can find it, but maybe not sustainable in the long run. Some have raised concerns that local economies have become too linked to matsutake and may not prove resilient should wild mushroom populations ever dramatically decline, should the Japanese economy hit a recession, or should efforts to cultivate matsutake on a commercial scale prove fruitful.

Back on the road, the landslides have finally been cleared, and we are, once again, bouncing our way towards town. The end of a long day for me is the beginning of an even longer journey for the matsutake we're carrying.

Note: See the excellent article by Adam Wright in issue 60:06 of *Mycena News*, or David Arora's photo essay in the November 2008 issue of *Economic Botany* for more on edible fungal diversity in Yunnan.

1. Arora D. 1986. *Mushrooms Demystified*. Second Edition. Ten Speed Press, Berkeley, California.

2. T.T. Cooper. 1871. *Travels of a Pioneer of Commerce in Pigtailed and Petticoats: or, an Overland Journey from China Towards India*. John Murray, London. 471 p. (reprint: Arno Press, New York. 1967).



**Anthony Amend, Ph.D.**, completed his doctoral dissertation at the University of Hawaii studying Chinese matsutake in NW Yunnan, China. These days he can be found at UC Berkeley, working as a post-doctoral researcher in the Bruns lab and staring longingly out his window at the forests of the East Bay hills.

**Speaker continued**

grow mushroom kits and growing supplies, making it simple for everyone to grow them at home.

Toby Logan Garrone taught for ten years in San Mateo County as a middle school teacher before she and her husband John Garrone started working with Miracle Mushrooms, a start-up mushroom farm in San Francisco's Hunters Point Shipyard. Twenty-five years later John and Toby, with the help of their four boys, grow certified organic exotic mushrooms on an eight-acre site in Monterey County. The family sells their mushrooms at 19 farmers' markets in the bay area and at Rainbow Grocery and local Whole Foods Markets.

As if they weren't busy enough, five years ago they opened a mushroom shop in San Francisco's Ferry Building specializing in wild mushrooms and truffles. Hoping to expand their knowledge, the Garrone's have adventured to China, Europe, and New Zealand for mushroom and truffle workshops. This presentation will include a bit of everything.

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

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Oakland, CA  
Permit No. 1451



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## MSSF Calendar October 2009

### Monday, October 5<sup>th</sup>, 7 pm - Culinary Group Dinner

We meet at the San Francisco County Fair Building (officially the Hall of Flowers), Golden Gate Park, 9th and Lincoln, SF. Our menu will be Mediterranean, featuring goat roasted in the *caja china*. Reservations are required by Friday, October 2nd. Contact Pat George at (510) 204-9130 or [plgeorge33@yahoo.com](mailto:plgeorge33@yahoo.com). Please bring your own tableware as the venue does not provide dishes, etc., and beverage and an appetizer to share. Our next meeting will be November 2nd.

### October (Date TBA) - Pt. Reyes Foray with Peter Werner

Check the Yahoo Groups list and website for the announcement.

### Tuesday, October 20<sup>th</sup>, 7 pm - MSSF General Meeting

Randall Museum. 7 pm: mushroom identification and refreshments provided by the Hospitality Committee. 8 pm: Toby Garrone will discuss building a business cultivating exotics and a market for them.

### Ongoing: November-March - Land's End study collections

We need volunteers to make early morning sweeps of assigned sectors of the Land's End area between 7:00 and 8:30 am, following the rains in November through March. Contact Eric Multhaupt, Committee on Public Land Regulation Chair, at [mullew@comcast.net](mailto:mullew@comcast.net).

### Saturday, November 14<sup>th</sup>, 7 pm - Annual David Campbell gourmet pot luck foray, Salt Point State Park

Meet at Gerstle Cove campground at 9:30 am for a walk and talk. Return to the campsite about 2:00, commence preparing a potluck. I will bring a stove, lamps and a tarp. Be prepared to cook the mushrooms we find or not if the collecting is poor. This can often be the beginning of the bolete season, with many toothsome companion fungi.

## IN MEMORIAM: DAVID BARTOLOTTA



A full house at the church on Eureka Street near David's condo on Market Street in San Francisco greeted his family, all from St. Petersburg, Florida, Saturday morning under grey skies, but the mood was bright and sunny inside as a dozen or so friends rose to relate fond and funny moments with him. I counted 17 MSSF friends in the audience of slightly over 100. The Pastor served well as David's life in pictures was shown on a screen next to his ashes. The public service closed with a short musical excerpt from *The Nutcracker* featuring and Oboe selection and a thoughtful prayer.

Afterwards, the family and I took David's ashes to Lands End, walked to a quiet dell under one of the few remaining dense stands of Monterrey Cypress and deposited them over the very deep undisturbed duff where soon *Lepiota rhacodes* should be standing as the Fall rains come in over the ocean. It's not easy seeing the pale remains of a loved one spread out before you, but it has to be recognized as a final and helpful duty of the survivors, just as pall bearers, in once more common burials, perform their last service for the departed one.

Prayers and accolades have all been solemnized many times and places beforehand. These last moments need only to be carried out with love and respect, generally in silence. It was so done. Vicki asked me to return for them and talk with David now and then. I shall return to watch for mushrooms like *L. rhacodes* in summer and Blewits every winter, and to remember him. Sad to say, the time for talking is over, but maybe I'll bring some Tchaikovsky for him to hear again.