



May 19
General Meeting Speaker



Christopher Grace

“The Marasmius of São Tomé and Príncipe”

Christopher Grace is a Masters candidate at San Francisco State University under the mentorship of Dr. Dennis Desjardin. His current research centers on thirty collections of *Marasmius* species from the African islands of São Tomé and Príncipe—21 different species in all—and the first documented specimens from these locations. They were collected by Dr. Desjardin and Dr. Brian Perry in 2009 as part of a California Academy of Sciences research expedition. Chris’s talk will the role of *Marasmius* within the fungal and total biodiversity of these islands. A disproportionate amount of the world’s mushroom-producing fungal diversity is believed to be located in tropical environments. These intrinsic diversity factors, coupled with the high propensity for environmental destruction common in many developing nations, make this kind of work especially time-sensitive.

April 2015 Morel Foray Report

Curt Haney

The first MSSF morel foray of the season was a success, not to mention a lot of fun. 63 members took over the Pines Campground in the Stanislaus National Forest. The weather was great, the camping was free, the morels cooperated, and the Saturday night potluck dinner was delicious (and included lots of morels).

In the Rim Fire burn zone from last year, we discovered smaller quantities of natural morels in forested areas that were spared by the fire. But the majority came from areas of the forest that were logged or disturbed after last year’s Rim fire. Most everyone in our group collected between one and five pounds of very fresh medium to quite large morels, what we call “stuffers.” A few more experienced and dedicated foragers were able to collect as much as twenty pounds on both Friday and Saturday. One forager was a particularly productive picker, hunting each day from sunrise to sunset. Our “morel whisperer” was also a very generous forager, donating many pounds of morels to the potluck dinner for all to enjoy.



Morel Bounty in Morel Country

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PRESIDENT'S POST

Hello MSSF Members,

I want to start off by announcing that the MSSF has its Annual Meeting coming up this month. In this issue of *Mycena News*, the MSSF's Council announced the nomination of incoming officers and councilors for the 2015-2016 season. The election of incoming officers and councilors will be by majority vote of the MSSF members present at the May annual meeting, provided that a quorum. I highly encourage as many members as possible to attend and vote at this important meeting. This is also the last general meeting until September and our last meeting at the Randall Museum before they undergo renovations. Be sure to mark the new meeting location as the Hall of Flowers starting in September 2015.

In spite of the dry weather conditions, we've had some optimistic reports from the Sierras about the current morel season. Foray co-chairs Curt Haney and Norm Andresen have done a great job scouting the terrain for our annual Spring Forays, keeping many members' bags at least half full. Remember, plans can change quickly with forays, so be sure to read and share any updated announcements on the MSSF yahoo group: mssf@yahogroups.com. With a little luck, the morel season will extend well into the MSSF's summer hiatus.

The MSSF Council is currently seeking a volunteer for is the position of *Mycena News* editor. I want to thank India Mandelkern for doing a tremendous job with the editing and content this past season. Please see the announcement in the call for volunteers section, and if you or someone you know is interested in being considered for this important position, please contact President@mssf.org. We are also have some exciting new developments with the MSSF's library. We are still working on finalizing some logistics, but the current librarian Danny Newman and I will provide more information at the May meeting and in the September issue of *Mycena News*. Please email Danny at library@mssf.org with additional library questions.

Finally, this will be my last President's Post as the current MSSF President. I want to thank the current MSSF Council and all the volunteers who have donated their time this past year to make my job as President much easier. I am a strong believer in the MSSF's mission and I am proud that it has continued to thrive for several decades as a 100% volunteer run organization. It has been an honor to be part of this society ever since I joined the MSSF Council in 2009, and I look forward to contributing as Past President next year, and in other positions into the distant future.

Thank you all for a great MSSF season. And as always, remember to share your love of the forests and mushrooms with a friend, and bring them to the next meeting if you can. We'd love to meet them!

See you in the forest,

- David

CULINARY CORNER

Patricia George

This odd mushroom season is slowing. Some have had glorious finds of boletes, and a few of chanterelles and other edibles, but this has not been a stellar season thanks to the drought. As I write, no one quite knows what kind of morel foraging success we can expect in May. Just what will happen is hard to predict. Some are finding morels, some are not.

A very good culinary mushroom that doesn't get as much press and isn't available commercially is the shaggy mane, *Coprinus comatus*. This lovely, ephemeral fungus is stately and easy to identify. It will fruit most any time if there is sufficient moisture. Its flavor is



The shaggy mane

delicate and its texture pleasing. It likes disturbed ground and can be found along trails and roads and in lawns and fields. It fruits in clumps: scattered or solitary. I once found a trail of uprooted specimens along the road in the village where I used to live in England, and followed it to a house in the village. I knocked at the door and told the bemused woman who answered it that I was a lover of fungi from California and was curious from whence they had come. She showed me to her back garden and there amongst a plethora of lovely specimens were her children picking them and tossing them at each other. The English, by the way, are rather mycophobic in general, at least at that time. She knew nothing about the culinary uses of fungi except for the fried and grilled white store bought *Agaricus* ubiquitous in pub grub. I asked if I could take some and she said okay, thinking I was peculiar but not dangerous. I took lots and cooked them up right away for our dinner.

Shaggy manes quickly deliquesce, meaning that they dissolve into a rather unpleasant looking mass with lots of black liquid, so avoid picking any more than you can eat a bit later the same day unless you will be freezing them, and do that right away. Even putting them in the fridge will not deter the deliquescing. Always pick the young specimens with no blackening at the bottom of the cap or, if there is slight blackening, cut it off before cooking.

Beware of eating the inky cap, *Coprinus atramentarius*. Widespread and common, this can cause symptoms like rapid heartbeat, flushing, numbness or puffiness in the hands or feet, if consumed with alcohol or even after consumption of alcohol. The symptoms do wear off but why take the risk? Avoid this mushroom.

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April Morel Foray continued

After the Saturday night dinner, we were all treated to a musical evening organized by our very own MSSF secretary, Eric Multhaup. It was a very special time for many of us who sang around the campfire after a successful day of foraging, and a delicious dinner stuffed with morels.

Our group included several new MSSF members who had joined to be able to attend their first ever morel foray, and yet they all found morels with just a little shared information. Still, everyone had to work hard for the morels they found. If you found one morel in a pile of logs, you might have to move more logs and branches to find more mushrooms. Or if you found one in a big patch of miners lettuce, you would need to start checking the other patches, which oftentimes were hiding single morels of their own.

There is another morel foray scheduled for the first weekend of May (May 1-3) and with a little luck and some additional moisture, we hope to be successful again. There will be a write-up in the September issue of Mycena News, but if you can't wait that long, sign-up to be a member of the MSSF Yahoo Group, where updates are posted more regularly.

I want to thank all the new and veteran MSSF members who attended the foray, and especially the various MSSF council members who attended and assisted with making it a great time for all.

ATTENTION MSSF MEMBERS WHO MIGHT ALSO SKI

My wife Carol Reed and I have been active members of the San Francisco Viking Ski Club. Founded in 1938, it is a much smaller club than the MSSF, but it owns a cabin in Tahoe that sleeps a total of 37 people. The cabin is located at an elevation of 7200 feet on old highway 40 next to the Judah entrance to Sugar Bowl, and across the road from Donner Ski Ranch.

Carol and I enjoy the Sierras all year round by being members of this club. It's also a great base camp for mushrooming in the Tahoe National Forest. A couple of years ago, the MSSF Council arranged to utilize the Vikings Ski Club cabin during a summer weekend for its semi-annual retreat. The cabin could also possibly be utilized as a base camp for future retreats, and MSSF spring and fall forays.

The club is currently accepting applications for new membership, and my wife and I are happy to sponsor MSSF members who are interested. There is a one-time initiation fee of \$125.00 and dues of \$75.00 each year. Members have access to the cabin all year (with your own key) but reservations must be made in advance for winter weekends. Rates are \$8.00 weeknights and \$12.00 on weekends and holidays. To learn more, go to: www.sfvikingskiclub.org or call Maureen at: (925)-819-6153. You can contact me (Curt Haney) if you have any questions at (415)-640-6233.

Job Announcement: Executive Director: Mendocino Woodlands Camp Association

The Mendocino Woodlands Camp Association, which has been involved with the MSSF for over thirty years, is seeking an enthusiastic and visionary person to serve as the new Executive Director. This position will primarily focus on fundraising, grant writing and general promotion of the Mendocino Woodlands. For more information, please visit:

www.mendocinowoodlands.org.



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

To subscribe, renew, or make address changes, please contact Zach Mayes:
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Past issues of *Mycena News* can be read online at www.mssf.org

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Culinary Corner continued

The most favored way of preparing shaggy manes seems to be to slice them in half, dip them in beaten eggs and then dredge them in bread crumbs and sauté them briefly in butter. Serve them right away for a real treat. I recently had a superb cream soup made by a friend with shaggy manes that had been frozen. Shaggy manes are also delicious in quiches, frittatas, and in crepe fillings.

I also love ramen and I love smoked food. I've combined the two in this unusual recipe from Cuesa I found online. This would be good with the noodles and some vegetables in a nicely flavored broth.

Tea Smoked Mushrooms

- ½ pound assorted mushrooms washed and dried:
(shitake, chanterelles, Agaricus in its various iterations, cultivated varieties such as *Pleurotus eryngii*)
- 4 large garlic cloves, minced
- Olive oil to coat mushrooms
- 1 teaspoon soy sauce
- Fresh ground pepper
- 3 to 5 chives or scallion greens, chopped
- Ramen or udon noodles

Tea-Smoking Mixture

- ½ cup dry rice
- ½ cup brown sugar
- ½ cup black tea leaves or your choice.
- 2 tablespoons whole black peppercorns, cracked
- 1 teaspoon whole coriander seeds
- 4 slices (about an ounce) fresh ginger root
- 4 cinnamon sticks
- 1 bay leaf
- 1 teaspoon whole cloves

Quarter and or halve the mushrooms into bite-sized pieces and place in a bowl. Toss lightly with the garlic, olive oil, and soy sauce. Grind pepper over them and mix lightly. Mix together all of the smoking mixture ingredients. Line a wok with foil and place the mixture in a mound in the center of the foil. Set a wire rack in the wok and place a tight-fitting lid on top of the wok. Heat the wok until wisps of smoke appear when you briefly lift the lid. Reduce the heat under the wok and quickly place the mushrooms on the rack in the wok. Replace the cover and smoke for about 5 minutes. Remove the mushrooms and place in a bowl at room temperature. Adjust seasoning as needed with salt and pepper to taste. Top cooked noodles or pasta with the mushrooms and sprinkle with chives or scallion greens. Serve.

Mushrooming isn't over yet, of course. The mountains may still have them. Some of my best finds have been on late-season back-packing trips and hikes. Good luck, and have an adventurous, rich summer. - Pat

Hospitality Committee Thanks Carol Reed: April Guest Chef

Carol Reed was firing on all burners for the April Hospitality Hour. On the savory side, she made a pumpkin and shitake curry soup with two side dishes of roasted shitakes. On the sweet side, she made candy cap scones, including a batch with a black cherry yogurt component. As an added bonus, she also made candy cap icing for cookies left over from our recent culinary dinner, all of which went well with a chilled Italian Moscato wine.

YOU TOO can be a guest chef at a hospitality function at some point of your choosing in the future. Just email one of your Hospitality co-chairs: Eric: mullew@comcast.net and George: gwillis2@mac.com to let us know of your interest.



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



"A World of Wonder at Your Feet"

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MSSF Calendar May 2015

Fri-Sun, May 1-3 - Spring Morel Foray
The Pines Campground, Groveland, CA
24545 Highway 120 Groveland, CA 95321

Monday, May 4, 7:00 p.m. - Culinary Group Dinner
Hall of Flowers, Golden Gate Pk., 9th & Lincoln, S.F.
Pre-registration required for attendance.

Tuesday, May 12, 7:30 p.m. - Council Meeting
Randall Museum, 199 Museum Way, San Francisco.

Tuesday, May 19, 7:00 p.m. - MSSF General Meeting
Randall Museum, 199 Museum Way, San Francisco.
6:30 p.m. - MSSF merchandise sale
7 p.m. - Mushroom identification and refreshments.
8 p.m. - Speaker: Christopher Grace

MSSF Volunteers Needed

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

Mycena News Editor: The MSSF is seeking a volunteer for this important council position. We publish original content nine times a year. Become part of this great MSSF tradition and assist with the planning the newsletter's future. Familiarity with Adobe InDesign a plus but not necessary. Current editor is happy to coach. If interested email: president@mssf.org.

The MSSF council has nominated the following MSSF members as the incoming society officers for the 2015-2016 term:

President: Brennan Wenck
Vice President: Jackie Shay
Treasurer: Henry Shaw
Secretary: Eric Multhaup
Councilors: Julia Cabral (1 year term), Tyler Taunton and Liz Sandiford (2 year term)

The elections of officers will take place at the general meeting scheduled on May 19, 2015 at 8 p.m.

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

Submit to *Mycena News*! The submission deadline
for the September 2015 issue is August 15th.
Send all articles, calendar items and other information
to: mycenanews@mssf.org