



FEBRUARY 21

General Meeting Speaker: **Jackie Shay**
“*Biodiversity and Phylogeny of Marasmius from Madagascar (Published Results)*”

Jackie Shay Biography:

Jackie Shay is a budding mycologist and systems biologist currently pursuing her doctorate at the University of California at Merced. Last May she graduated from San Francisco State University with her master's degree in Ecology, Evolution, and Conservation Biology with Dr. Dennis Desjardin. She focused her thesis on the wonderful diversity and taxonomy of *Marasmius* from Madagascar. Her work has recently been accepted for publication in *Phytotaxa*, a first for Jackie in her academic career! She is excited to share her findings with you this month.

Jackie is currently exploring the role fungi and bacteria as they function in the microbiome of monkey flower plants. In particular, she is curious how the microbiome influences the host's ability to evolve and adapt rapidly in a changing climate. Jackie is dedicated to bringing awareness to plant-fungal symbiosis.

Please come enjoy the beauty of decomposing fungi in Madagascar and learn about the genus *Marasmius* in the final chapter in this journey through evolution.



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PRESIDENT'S POST

by Brennan Wenck-Reilly

Hello MSSF Members,

Boy it has been a thrilling new year in terms of mushrooms and weather. It really has been a blast to go out and see all that is fruiting around the Bay Area. Very impressive. I hope each of you are getting out there and checking your favorite spots, or even finding new spots, as there are plenty to go around this year.

On Thursday, January 12th Cal Academy held their annual fungus themed Night Life event. MSSF was there to help, as were several other local mycological societies. It was really great to see so many people who don't typically involve themselves in the mushroom world get totally immersed. I have to admit that I felt this euphoric high as I looked around at all the tables in the museum and I realized how close-knit this community of fungaphiles really is. I decided I would take this moment to introduce some of the other local mycological societies that we like to work closely with, and who have been a tremendous support to our society. Not all of these groups were present at the Night Life event, but I wanted to give each of these groups the proper introduction they deserve.

All of these groups focus on educating the public about fungus and mushrooms, typically hold monthly gatherings, and host forays and annual events that highlight the local

fungus of their area. It is not uncommon to encounter MSSF members who are also members of one or more of these other societies as well.

First off are our two mycological societies to the North; **Sonoma County Mycological Association** (SOMA) and the **Mycological Society of Marin County**. The Sonoma group meets the third Thursdays of each month in Santa Rosa, and more info on **SOMA** can be found [here](#). Make sure to check out their big annual event: SOMA Camp, it's a fun time! The Marin group meets every third Wednesday at the Mill Valley Library and info about the society can be found on their Facebook page [here](#). Looking South our favorite group is the **Fungus Federation of Santa Cruz**. They also meet on the third Wednesday of each month, and more info can be found [here](#).

For a group that meets more frequently and who like to do more hands on experimentation within the fungal world there is a newer group that has emerged in the East Bay called **Bay Area Applied Mycology (BAAM)**. This group has teamed up with [Counter Culture Labs](#) located in [Omni Commons](#) to host weekly events (Wednesday nights) where they experiment with fermentation and cultivation practices to one day apply these practices to large scale ecological bioremediation projects. More information about **BAAM** can be found [here](#).

Another great group that we like is the **California Lichen Society (CALs)**. They host monthly lichen workshops and an annual fair similar to our Fungus Fair. More information about the Lichen Society can be found [here](#).

MSSF would not survive without the support of these other groups so it seems appropriate that we also give these other groups support as much as we can. Please check all their calendars, and attend as many meetings as you can. By strengthening the ties between all of these groups we grow stronger, and educate more people.

I hope you all have a great month and find lots of mushrooms!

Brennan - president@mssf.org

MSSF SPRING FORAY PLANS

by Curt Haney

Past **MSSF** President and Mendocino Woodlands Camp Director **Curt Haney** is planning on organizing two spring forays this year.

The first foray will be held in the Stanislaus National Forest with camping at; "The Pines Campground" (fees apply) near Yosemite National Park. This foray will be held on either the last weekend of April, (28-30) or the first weekend in May, (5-7). The date of the foray will be decided in Early April. It all just depends on when the snow melts and when the ground temperature raises enough to encourage mushroom fruiting.

The second foray will be held in the Shasta-Trinity National Forest, on the back side of Mt. Shasta near the town of McCloud, with free camping at Trout Creek Campground. This foray will be held on either the weekend before Memorial Day, (19-21 May) or the weekend after Memorial Day, (2-4 June). Again, it all just depends on the weather and conditions favorable to mushroom fruiting.

Additional information on these forays will be announced in the April edition of the Mycena News, on the MSSf website calendar, event registration section, and via e-mail announcements to all MSSf members. These forays will be open only to MSSf members in good standing, (dues paid up to date) and registered for the event through the event registration process on the MSSf website. Guests of members will not be allowed to register or attend these forays due to their popularity, and limited camping availability. Instead, encourage your friends to join the MSSf and reap the benefits of membership for on \$20.00 a year.

Look for final foray announcements from Curt again in Early April.

CULINARY CORNER

by Carol Hellums & Paul Lufkin

January Culinary Group Dinner

On January 9, forty-plus of the more fortunate members of the **MSSF Culinary Group** (an all-volunteer committee of the MSSF) enjoyed a marvelous array of volunteer-supplied appetizers, followed by a most memorable meal (flavors! colors! textures!) as a fungal-friendly San Francisco drizzle drifted down upon the happy crowd that gathered that evening in Golden Gate Park's Hall of Flowers. Dinner Captains **Laura Parker** and **Lesley Stansfield** — ably assisted by dinner team members Dave Manuel, Greg Adams, and Mike Ahern, whose efforts were supplemented by those of Kevin Hyland and Curt Haney — launched the Culinary Group's New Year with a gourmet vegetarian feast (Theme: "A Healthy New Year Dinner") that will be long remembered. (Menu: Mushrooms and Chard in Wine Sauce over Pasta with Pecorino Cheese; Mushroom Matar Masala over Pasta; Caesar Salad; Carrots and Peas with Truffle Oil and Dill; Green Beans with Peppers; Bread; Cookies.)

Cooking with Black Trumpets

Continued winter rains in our area have brought on black trumpets (*Craterellus cornucopioides*) in profusion — as Culinary Group members who participated in MSSF forays to Salt Point and elsewhere this past month discovered.

Black trumpets also are available commercially from several sources in the Bay Area. Black trumpets — also known variously as the horn of plenty, the black chanterelle, or trumpets of the dead (Fr.: trompette de la mort) — are named, scientifically, after the Cornucopia, which in Greek mythology, refers to the magnificent horn of the nymph Amalthea's goat (or of herself in goat form), that filled itself with whatever meat or drink its owner requested. The Cornucopia has become the symbol of plenty. Wikipedia suggests that a possible origin for the common name "trumpet of the dead" is that the growing mushrooms were seen as being trumpets played by dead people from under the ground.

Black trumpets have a delicious nutty flavor and are highly sought after. According to one Portuguese study, 100 grams of dried *C. cornucopioides* contain 69.45g of protein, 13.44g of carbohydrates (mostly mannitol, a sugar alcohol) and 4.88g of fat, amounting to 378 calories. They also contain fatty acids, as well as phenols, flavonoids and vitamin C.



February Culinary Group Dinner

On Monday, February 6 at the Hall of Flowers, dinner captains **Curt Haney** and **Paul Lufkin** will be serving "**A Very Fungal Vegetarian Dinner**". The menu includes Pumpkin Curry Shiitake Soup, Eggplant Parmesan, a salad of winter greens with mushrooms, blood oranges and scallions, and candy cap cheesecake for dessert. New MSSF members with an interest in mycophagy are especially encouraged to attend the dinner. To register, log into the MSSF website as a member and go to Members Area Features-> Events-> [Event Registration](#). Cost of the dinner is \$18 (\$17 for seniors). Registration ends February 1 at 10 p.m. MSSF members may attend a Culinary Dinner the first time without joining the Culinary Group. If you plan to attend again, you must join the Culinary Group by paying annual dues of \$10 per year (Sept.-May) and volunteer to assist as a team member for a future dinner.

Black trumpets can add a special flavor to pizza or spaghetti sauce and most fish and chicken dishes. Powdered trumpets work well sprinkled on broiled trout or fish filets. They can simply be dried and powdered in a blender or food processor; or for a more elaborate preparation, see Louise Freedman's wonderful cookbook, *Wild About Mushrooms, The MSSF Cookbook*. It's available on the society's website in the "[Culinary](#)" section.

This month's recipe:**MAMA'S CHICKEN AND ROLLED DUMPLINGS**

(With Black Trumpets – Sorry, Mama!)

For the chicken:

Use a 4 – 5 lb. bird and follow any recipe for poached chicken, adding a handful of fresh black trumpets (or dried and reconstituted) to the broth at the beginning.

When cooked, debone the chicken and set aside.

For the dumplings:

- 2 c. flour (I use white whole wheat flour)
- ¼ t. salt
- ¼ t. sugar
- 1 t. baking powder
- 3 T. black trumpet powder
- 5 T. butter

Pulse in food processor, or cut in butter by hand, until butter pieces are about the size of a small pea.

Add liquid and pulse until dough barely holds together.

Turn out on a floured surface and roll out until very thin.

Allow to dry for 1 – 4 hours.

Cut into diamonds about 1 x 1-1/2 in. (I use a pizza cutter.)

Bring the broth from the poached chicken to a boil, being sure there's enough liquid for all the dumplings.

Drop dumplings one by one into boiling liquid.

When they all float back to the surface, they're done.

Add the boned chicken.

Serves 6 – 8.

MUSHROOM SIGHTINGS IN JANUARY 2017

Honey Mushroom
Armillaria mellea
Boulder Creek, CA



Leotia lubrica
Salt Point SP, CA



Trichoglossum hirsutum
Salt Point SP, CA



Clavariadelphus occidentalis
Boulder Creek, CA



Craterellus cornucopioides ->
Salt Point SP, CA

Photos by Pascal PelousSend photos of your findings to mycenanews@mssf.org to be published in the next newsletter.

CULTIVATION QUARTERS

by *Ken Litchfield*

SOMACamp is the midwinter mushroom camp conducted by the **SONoma Mycological Association** during MLK weekend packed with presentations, forays, cooking demos, and hands on learning opportunities. If you are careful with your selections of events you can design your own educational tracks for learning about the latest in mushroom identification, taxonomic advances, wildland foraging, mushroom dyeing and art, and cultivation.

Here's a review of some of the presentations at the event from the point of view of mushroom cultivation.

On Saturday introductory mushroom cultivation presentations were made by **Justin Reyes** of Gourmet Mushrooms on "The History and Future of Mushroom Cultivation" and **Ken Litchfield** and **David Gardella**, first with a cultivation oriented mushroom foray in the morning on the camp grounds covering habitats and lifestyles of wild mushrooms and how to duplicate those needs and conditions in the home garden and kitchen lab, and then an afternoon hands on seminar on simple and easy techniques to capture and domesticate for the home garden or propagate and return to the wild various types of mushrooms.

On Sunday there were more specialized topics on mushroom cultivation.

Michael Castellano is a research forester with PNW Research Station in Corvallis, Oregon who studies truffles of all kinds both taxonomically and for applied purposes. He gave a lecture, "What are truffles and how do we find them?", covering the different forms and taxa of various truffles from different parts of the world, particularly locally and in the Pacific Northwest, and their potentials for commercial production.

Stephanie Jarvis, a truffle consultant with Napa Valley Fungi and Pacific Truffle Growers, manages several truffieres in Northern California and gave a talk on "Truffle Cultivation" discussing all the various aspects of how to manage truffle orchards, including how to plant, water, fertilize, prune, and care for the trees and find and harvest the truffles. After their lectures Michael and Stephanie co-led a truffle foray on the grounds of the camp showing the proper methods of collecting truffles, where we found specimens representing several genera.

Philip Ross of Mycoworks presented "Mycelium Products - How Industry Uses Fungi as a Contemporary Material" delineating many of the products from leather and other fabrics and paperlike materials to building blocks for furniture and construction, which he and others are currently researching.

Kat Harrison, an ethnobotanist and ethnomycologist who's Ethnobotanical Library is located a few minutes away from SOMACamp in Occidental, spoke on "History of Psilocybe Cultivation in California" from a first hand point of view a someone who was closely involved with Terrence and Dennis McKenna in the early days of Psilocybe cultivation in California before it became illegal. She described the early discoveries of different species of magic mushrooms in Mexico with Gordon Wasson, Richard Schultes, and Albert Hoffman and later on the pacific coast with other species that adapted to human landscaping. She described how the methods of cultivation of these mushrooms developed over time and under more strenuous and secretive conditions after they became illegal and how these methods influenced the development of other edible and medicinal mushroom cultivation techniques.

In addition there were three hands on seminars on Log Plugging with Shiitakes by **Nicholas Jansen**, Oyster Kit making with **John Grant**, and Lion's Mane Kit Making with **Glen Walker** of Gourmet Mushrooms. And finally, on Monday morn **Justin Reyes** led a field trip to Gourmet Mushrooms farm in Sebastopol.

SALT POINT SP FORAY (1/22/17) REPORT

by Pascal Pelous

The weather forecast was not looking good, but it didn't stop 20 motivated members from joining this foray. Unfortunately some couldn't reach the meeting point because of flooding and road closures. Participants came with mixed levels of mushroom-hunting experience and it was the first time for several. After we met at 10am, the weather stayed relatively nice and we did not see any serious rain until 2pm. We started as one group but quickly spread out into smaller ones.

The first black trumpet was found soon after we started, so everyone was very motivated!

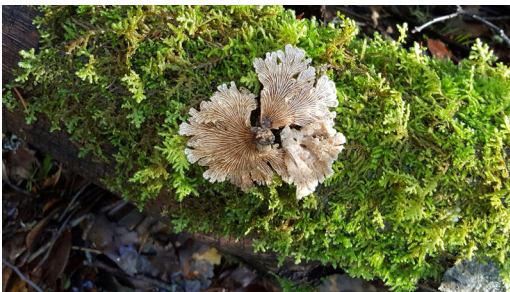
Fungal activity was not exceptional (no *Amanitas*, *Boletus*, *Russulas* or *Lactarius*) but nice *Hygrocybes* (waxcaps), Hedgehogs (*Hydnum umbilicatum* & *repandum*), Yellowfoots (*Craterellus tubaeformis*) & Black Trumpets (*Craterellus calicornucopioides* & *atrocinereus*) were found.

Just as we started displaying all findings on table to discuss and cook, heavy rain started and promptly ended the event.

Alan D'Souza was an incredible source of support, leading most along this foray, sharing his knowledge with beginners. Paul Lufkin was also a great help, keeping the dispersed groups in touch using radios.

Everyone left with some good edibles, increased knowledge about fungi and good memories of this beautiful day in the woods.

Looking forward to more forays @ Salt Point SP in the future!



Schizophyllum commune



Pseudohydnum gelatinosum



Craterellus atrocinereus



Stereum hirsutum



Turbinellus floccosus



C. cornucopioides



Phyllotopsis nidulans

Photos by Elaine Lau, Laura Juszczak & Alan D'Souza

MSSF Calendar February 2017

Monday, February 6, 7:00 p.m. - 10:00 pm

MSSF Culinary Dinner

Theme: A VERY FUNGAL VEGETARIAN DINNER

Hall of Flowers, County Fair Building
Golden Gate Pk., 9th & Lincoln, S.F.

Tuesday, February 21, 7:00pm - 10:00 pm

MSSF General Meeting

Speaker: Jackie Shay

Hall of Flowers, County Fair Building
Golden Gate Pk., 9th & Lincoln, S.F.

MSSF VOLUNTEER OPPORTUNITIES

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

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

Photo Credit: on page 1, *Craterellus cornucopioides* AKA Black Trumpet photographed in SPSP by **Pascal Pelous**

ANNOUNCEMENTS / EVENTS

Herbal Mead Making

7pm-10:30ish Every Wednesday Night
at Omni Commons Lab
[4799 Shattuck Ave, Oakland](http://4799%20Shattuck%20Ave%2C%20Oakland)

Contact Ken Kitchfield
(litchfield.ken@gmail.com) for more info

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

Mushroom Cultivation with Ken Litchfield

Sunday, February 12

1-4pm

@ JCCSF, 3200 California St., SF

<https://www.jccsf.org/adult/adult-classes/urban-gardening/mushroom-cultivation-for-the-home-beyond-cultivation/>



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

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Stephanie Wright:
membership@mssf.org

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Mycological Society of San Francisco
The Randall Museum - 199 Museum Way, SF, CA 94114

Submit to *Mycena News*! The submission deadline for the March 2017 issue is February 15th. Send all articles, calendar items and other information to: mycenanews@mssf.org

MSSF Officers 2016-2017

President: Brennan Wenck-Reilly
President@mssf.org

Vice-President: Tyler Taunton
VicePresident@mssf.org

Secretary: Eric Multhaupt
Secretary@mssf.org

Treasurer: Henry Shaw
Treasurer@mssf.org

Contributors:

Ken Litchfield
Brennan Wenck-Reilly
Enrique Sanchez
Carol Hellums
Paul Lufkin
Curt Haney

Editing and Layout:

Ken Litchfield
Pascal Pelous