

MYCENA NEWS

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Submissions for the January newsletter are due by December 20th

TABLE OF CONTENTS

<i>Holiday Dinner</i> Eric Multhaup	1	<i>Ethnomycology Culture Cusp</i>Rivkah Khanin	10
<i>Fungus Fair</i> Madhu Kottalam	1	<i>Dyer's Niche</i> Michael Spurgeon	11
<i>President's Post</i> Tyler Taunton	3	<i>Cultivation Quadrant</i> Ken Litchfield	12
<i>Hospitality</i> Eric Multhaup	3	<i>Calendar</i>	12
<i>Culinary Corner</i> Morgan Evans	4	<i>Mushroom Sightings</i>	13
<i>Mendo Camp Species List</i> Fred Stevens	7	<i>Mycena News Submissions</i>	14

Holiday Dinner

Eric Multhaup

DECEMBER 11TH
SIGN UP NOW

You are invited to sign up NOW on the [website](#) for the December 11th Holiday Dinner, set-up at 6:00 p.m., appetizers at 7:00, dinner to follow, and seasonal jollity available at all times.

Registration ends on December 7, 2017

Ticket prices for general members are \$40, and \$45 for guests. Ticket prices for student members, or members on fixed incomes are \$20, and \$25 for guests. Please pay by PayPal if you can; otherwise send a check to Eric Multhaup at 222 Julia Avenue, Mill Valley, CA 94941.

We need volunteers for set-up, check-in, and clean-up as usual. Please e-mail Eric at mullew@comcast.net if you can volunteer.

*Location: Hall of Flowers—Golden Gate Park
1199 9th Ave. at Lincoln Way
San Francisco, CA 94122*

Fungus Fair

Madhu Kottalam



48th Annual Fungus Fair 2017

Join us Sunday, December 3rd, for the 48th Annual Fungus Fair—A celebration of fungi featuring wild mushroom displays, lectures, cooking demonstrations, activities, and vendors.

We'll have more than a dozen taxonomically arranged mushroom display tables to better learn their familial relationships, multitudes of specialty

continued p. 2

tables covering Beginning ID, Spore Printing, Microscopy, Ecology, Toxicology, Edibles, Lichens, Cultivation, Dyes, Remediation, Psychoactive, Kid's Activities, a photo opportunity Woodland Display, and loads of mushroom product vendors.

Speakers include:

Phil Ross (MycoWorks)
Sustainable Mushrooms

Craig Ennis (UC Merced Graduate Student)
Biofilms

Mo Mei Chen (UC Berkeley)
Morel Cultivation

Roberto Flores (Guatemala)
*Mayan Mushroom Stones & Indigenous Guatemalan
Uses of Mushrooms*

Our soup menu this year features 3 delicious vegetarian soups: Mushroom Tom Yum Soup, Wild Rice and Mushroom Soup, and Mushroom Minestrone.

Bring your own mushrooms to have them identified by our experts.

Bring your cameras for pix and vids.

Tickets available online (<http://mssf.org/fungus-fairs/index.html>) and at the door. You can also take a look at the wide variety of volunteer positions available and sign up at http://mssf.ivolunteer.com/ff_048. Volunteer for any 3-hour shift and receive free entrance to the fair.

We can't wait to see you there! •



This year's beautiful poster and t-shirt artwork is by Fiorella Ikeue (www.fiorellaikeue.com). With a graduate certificate in Science Illustration from CSU Monterey, Fiorella is well-versed in the overlap between science and art. Her work invites viewers of all ages to explore and learn more about our planet. She is based in Oakland, California and works at Ink Dwell, a creative studio that focuses on nature-themed public art. Fiorella's beautiful Mushrooms of California artwork will be available for purchase at the fair on t-shirts, stickers, and limited edition 11"x17" posters. You can also find her selling prints of her artwork in the vendor section of the fair. •

President's Post

Tyler Taunton

Hello MSSF Members,

Mushroom season is the most wonderful time of the year. It's that time of the year to walk out in to the woods and explore, enjoy the rain and share your newest mushroom recipe with your newest friends. This year's Mendo Camp was one to remember. We may have had to look a little harder to find mushrooms but the ones that made it to the ID tables looked great. I would like to thank Curt Haney, Mendo Camp Director, for all he has done to make Mendo Camp such a success all these years. Also thanks to all the volunteers and support from MSSF members. We've definitely got a great tradition going on in Mendo that will continue for many more years.

Our two speakers from Mendo Camp also gave presentations at our November General Meeting. Rick Kerrigan talked about the world of Agaricus and DNA testing. We also had Robert Rogers, who gave a talk on Mushroom Essences and how medicinal mushrooms enhance our minds and bodies.

Don't forget this year's Fungus Fair December 4th 10-5 at the County Fair Building in San Francisco. You can still sign up to volunteer at this year's fair on MSSF.org. Hope to see you all there.

Our next annual MSSF Member event is our Holiday Dinner. That will also be held at the County Fair Building December 11th at 7pm. Sign up on MSSF.org. The more the merrier; please come enjoy the Mushroom season with your favorite Fungi's and Fungal's.

There will be **No General Meeting in December**. Next General Meeting will be held the third Tuesday: January 16th at the County Fair Building 7pm. Happy Hunting. •

Hospitality

Eric Multhaup

The appetizer at the November General Meeting was prepared by Hospitality co-chair, Eric Multhaup, a vegan chanterelle soup. If Eric can make an appetizer suitable for the Hospitality Hour, everyone can, and you are all invited to volunteer to be a guest chef at one of the 2018 general meetings. The Hospitality Committee provides an \$80 budget for ingredients, and all the support you might need. If interested, e-mail George Willis at gwillis2@mac.com, or Eric Multhaup at mullew@comcast.net.

The chanterelle soup ingredients are: chanterelles (from Oregon, 2 lbs.), 6 shallots, 2 lbs butternut squash: roasted, 2 cans of cannellini beans, lots of fresh thyme, dried herbs de provence, 4 cloves of garlic, lemon zest, ½ cup Madeira, and 4 qts. mushroom broth. •



Culinary Corner

Morgan Evans

Edible or Not Edible? That is the question!

As a naturalist leading a mushroom program, I am often asked “Is that edible??” While the question is totally valid, as an educator it brings up for me a myriad of other questions such as, “What is my definition of edible?” and “What are the legal implications of my encouraging the picking of wild mushrooms?” In these situations, I always tell people that there is a w-i-d-e range of edibility in the mushroom world and just because something might be considered edible does not necessarily mean you should try to eat it!

Mushrooms growing in this neck of the woods walk the gamut from “questionable” to “choice.” (Of course, one should always be aware of the relevant ordinances, as most local parks do not permit foraging of any kind.) But in places where you can legally forage, such as Salt Point State Park, Point Reyes National Seashore, and a handful of others, there are many species worth experimenting with in your favorite recipes. As a culinary professional, I am often asked what my favorite “choice edible” mushroom species is. If you spend any time around fungiphiles, you will soon learn that for most every edible species, even those not considered “choice” by the authors of guidebooks, there is someone who will wax poetic about a particular mushroom. For me, the Black Chanterelle or ‘Trumpet of Death’, is that mushroom.



Craterellus cornucopioides
M.Evans

Its wavy charcoal-colored funnel-like form, its aroma which is earthy and sweet, its rich woody taste, all add to the allure of this species. Being thin-fleshed, they dehydrate quickly and rehydrate beautifully. All in all a very versatile and delicious mushroom you frequently see on restaurant menus around Halloween for its dark coloration. December is a great month to look for my favorite mushroom. It is a challenging one for the beginner as it blends in well with its surroundings. I have heard one should go out at night with a torch and the pale stipe will reflect in the light. I have yet to try this method, I just tune my eyes to the black penurias and keep my fingers crossed. I recommend heading north to Mendocino County to search for this elusive and enchanting species. Look for them growing alongside the Madrones and Tan Bark Oaks. My relationship with this mushroom goes way back. All the way back to the beginning of my personal journey into the fascinating universe we call the “Mushroom Kingdom” And it all began in the downstairs kitchen of Chez Panisse. During my time working at the esteemed birthplace of California Cuisine, I spent most of my time cleaning and sorting giant piles of wild mushrooms. Species such as *Craterellus cornucopioides*, or Black Chanterelle;



Craterellus cornucopioides
M.Evans

Cantharellus californicus, or Golden Chanterelles,



Golden Chanterelle
M. Evans

and *Craterellus tubaeformis* (formerly *Cantharellus tubaeformis*) or Yellowfoot, were the most common types. Before this episode in my life, I really had no experience with mushrooms besides the ubiquitous button mushroom. Suddenly, on my local hikes, I began to notice the mushrooms. My two months of cleaning mountains of them led me to the conclusion that, hey!, I could now identify the easy edibles from the less edible species. I began buying guidebooks, attending fungus fairs and seeking out programs to learn more. If you are a beginner who would like to boost your confidence in distinguishing the edible status of the fungus you encounter, I encourage you to join a hosted foray to learn from others in the local mushroom community.

Or join the culinary group for one of their upcoming dinners! Details below:

January 7th MSSF Culinary Group dinner, which will be held at 7 p.m. in the Hall of flowers, corner of 9th Avenue and Lincoln Way, in Golden Gate Park. To learn more, and register for the dinner, go to mssf.org.

January 2017 MSSF Culinary Group Dinner
Theme: **Bright Spot in Winter**

Dinner Captains: Mike Ahern, Paul Lufkin

Main dish: Savory oven poached swordfish

Vegetarian main dish: Root Vegetable Cobbler

Composed, Multi-Faceted Awesome Artistic
Salad

Side dish: Huitlacoche w/ Veggies

Side dish: Vegetable Medley

Dessert: Candy Cap Custard

Coffee & Tea

December Recipe adapted from the Wild Table Cookbook by Connie Green

Black Chanterelle Tapenade Recipe

4 T. extra virgin olive oil
½ pound black trumpets, cleaned
1 t. kosher salt
¼ t. freshly ground pepper
2 garlic cloves
1 small anchovy
1 t. capers
½ t. preserved lemon (can substitute lemon zest)
¼ t. lemon juice or to taste

Heat 1 T. oil in sauté pan. Add mushrooms, salt and pepper to taste. Cook over med heat until they release their juices. Cook until liquid has evaporated. Add garlic and cook a few more minutes. Remove from heat and cool to room temp. Place mushroom mixture and rest of ingredients in a food processor. Puree until consistency is smooth, drizzling in the remaining oil and scraping sides of bowl occasionally. Taste and adjust seasoning. Enjoy!

“Morgan Evans in her niche”

Morgan Evans is a graduate of the Ranger/Naturalist Program at Merritt Colleges' Environmental Education program. A naturalist with 9 years of experience working in interpretation, she has been creating interpretive programs and hikes for the East Bay Regional Park District, Sunol AG Park, & Regional Parks Botanic Garden. An avid out-of-doors person, and recreation leader, she leads hikes for the Sierra Club (when it doesn't conflict with her backpacking). She is an accomplished hiker, botanist & photographer dedicated to the environmental field. A voracious mushroomer and forager for all wild edibles, she's also a graduate of the California Culinary Academy.



Fresh Black Trumpets
M. Evans



Mendo Camp 2017 Species List

Fred Stevens

A little over a hundred species were collected, fewer than last year because of the late rains; nonetheless, the tables were full of specimens and collectors of edibles were happy with finds of chanterelles, oysters, and boletes... and atypically, the weather was relatively warm and dry.

- | | | |
|--|--|--|
| 1. <i>Agaricus arorae</i> | 36. <i>Geastrum saccatum</i> | 71. <i>Pholiota</i> sp. |
| 2. <i>Agaricus buckmacakdooi</i> | 37. <i>Gomphidius oregonensis</i> | 72. <i>Pholiota spumosa</i> |
| 3. <i>Agaricus diminutivus</i> | 38. <i>Gomphidius smithii</i> | 73. <i>Pleurotus ostreatus</i> |
| 4. <i>Agaricus subbrutilescentis</i> | 39. <i>Gomphidius subroseus</i> | 74. <i>Pluteus cervinus</i> group |
| 5. <i>Aleuria aurantia</i> | 40. <i>Gomphus clavatus</i> | 75. <i>Polyporus badius</i> |
| 6. <i>Amanita augusta</i> | 41. <i>Gymnopilus junjonius</i> | 76. <i>Pseudohydnum gelatinosum</i> |
| 7. <i>Amanita breckonii</i> | 42. <i>Gymnopus androsaceus</i> | 77. <i>Pulveroboletus ravenelii</i> |
| 8. <i>Amanita gemmata</i> group | 43. <i>Gymnopus confluens</i> | 78. <i>Ramaria acrisiccescens</i> |
| 9. <i>Amanita muscaria</i> | 44. <i>Gymnopus quercophilus</i> | 79. <i>Ramaria araiospora</i> var.
<i>rubella</i> |
| 10. <i>Amanita pachycolea</i> | 45. <i>Hemimycena</i> spp. (2) | 80. <i>Ramaria botrytis</i> |
| 11. <i>Annulohyphoxylon thouarsianum</i> | 46. <i>Hydnellum aurantaicum</i> | 81. <i>Ramaria formosa</i> |
| 12. <i>Armillaria mellea</i> group | 47. <i>Hydnum repandum</i> | 82. <i>Ramaria maculatipes</i> |
| 13. <i>Astraeus hygrometricus</i> | 48. <i>Hygrophoropsis aurantiaca</i> | 83. <i>Rhizogogon</i> spp. (2) |
| 14. <i>Boletus edulis</i> | 49. <i>Hypholoma capnoides</i> | 84. <i>Russula aeruginea</i> |
| 15. <i>Cantharellus formosus</i> | 50. <i>Hypholoma fasciculare</i> | 85. <i>Russula brevipes</i> |
| 16. <i>Cantharellus subalbidus</i> | 51. <i>Hypomyces lactifluorum</i> | 86. <i>Russula fragrantissima</i> |
| 17. <i>Cantharellus tubaeformis</i> | 52. <i>Jahnoporus hirtus</i> | 87. <i>Russula</i> spp. (2) |
| 18. <i>Caulorhiza umbonata</i> | 53. <i>Leccinum</i> sp. | 88. <i>Sparassis radicata</i> |
| 19. <i>Chalciporus piperatus</i> | 54. <i>Lepiota castaneidisca</i> | 89. <i>Stereum hirsutum</i> |
| 20. <i>Chlorociboria aeruginascens</i> | 55. <i>Lepiota rubrotinctoides</i> group | 90. <i>Stereum sanguinolentum</i> |
| 21. <i>Chroogomphus ochraceus</i> | 56. <i>Lepiota</i> spp. (3) | 91. <i>Strobiluris truillisatus</i> |
| 22. <i>Chroogomphus tomentosus</i> | 57. <i>Leratiomyces ceres</i> | 92. <i>Stropharia ambigua</i> |
| 23. <i>Clavaria fragilis</i> | 58. <i>Leucoagaricus erythrophaeus</i> | 93. <i>Suillus caerulescens</i> |
| 24. <i>Clitopilus prunulus</i> | 59. <i>Lycoperdon perlatum</i> | 94. <i>Suillus lakei</i> |
| 25. <i>Conocybe</i> sp. | 60. <i>Marasmius candidus</i> | 95. <i>Suillus ponderosus</i> |
| 26. <i>Conocybe tenera</i> group | 61. <i>Melanoleuca melaleuca</i> | 96. <i>Tapinella panuoides</i> |
| 27. <i>Coprinus comatus</i> | 62. <i>Micromphale sequoiae</i> | 97. <i>Trametes betulina</i> |
| 28. <i>Cortinarius ponderosus</i> | 63. <i>Mycena leptcephala</i> group | 98. <i>Trametes versicolor</i> |
| 29. <i>Cortinarius</i> spp. (2) | 64. <i>Mycena pura</i> | 99. <i>Trichaptum abietinum</i> |
| 30. <i>Crepidotus mollis</i> | 65. <i>Mycena purpureofusca</i> | 100. <i>Turbinellus floccosus</i> |
| 31. <i>Fistulina hepatica</i> | 66. <i>Nidula candida</i> | 101. <i>Xercomellus zelleri</i> group |
| 32. <i>Fomitopsis pinicola</i> | 67. <i>Nolanea</i> sp. | 102. <i>Xeromphalina campanella</i> |
| 33. <i>Galerina</i> sp. | 68. <i>Phaeocollybia redheadii</i> | 103. <i>Xeromphalina fulvipes</i> |
| 34. <i>Ganoderma oregonense</i> | 69. <i>Phaeolus schweinitzii</i> | 104. <i>Xylaria hypoxylon</i> • |
| 35. <i>Ganoderma applanatum</i> | 70. <i>Pholiota aff. squarrosa</i> | |

Moments and Sightings from
Mendo Camp 2017



Above: *Gymnopilus ventricosus*
Bottom Left: *Gymnopus quercophilus*
Bottom Right: *Cantharellus subalbidus*
Photos by: Rivkah Khanin

Natalie Wren with a *Boletus edulis*





Top Left: Joe with Ganoderma
Photo: Rivkah Khanin

Top Center: Ganoderma demonstrating vehicle safety
Photo: Joe Lampe

Top Right: Slugaricus
Photo: Rivkah Khanin

Left: Seth with Ganoderma
Photo: Ken Litchfield

Bottom: Ken doing his thing with a King
Photo: Joe Lampe



Left: Maria inspecting a *Russula fragrantissima*

Right: Mendo-goers delicately harvesting *Pleurotus ostreatus*

Photos by: Rivkah Khanin

Ethnomyco Culture Cusp
Rivkah Khanin



Futurama Season 8 Episode 13

Dyer's Corner
Michael Spurgeon

After years working on organic and sustainable methods for the creation of dyes, I have found my new experiences working with fungi to be very exciting. I have been able to produce new colors and in turn yarn, scarves and socks with beautiful properties. I have recently been experimenting with natural mordants and finding great results.

I am also looking for mushrooms and lichens found in the Bay Area and beyond that can produce more natural dyes.



Currently seeking:

- Omphalotus olivascens*—Western Jack O’Lantern
- Phaeolus schweinitzii*—Dyer’s Polypore
- Gymnopilus junonius*—Jumbo Gyms
- Hydnellum peckii*
- Cortinarius neosanguineus*
- Cortinarius smithii*
- Even old *Boletus edulis*—using the spores.
- Staghorn Lichen
- Wolf Lichen

Many other mushrooms and lichens are good for dyeing. Please feel free to contact me at michael-wd@earthlink.net to discuss your experiences and ask questions.

I am open to barter, buy outright or do some custom dyeing for you. I hope to see you all at this year’s Fungus Fair.

All the best,
Michael



Cultivation Quadrant

Ken Litchfield

Please join the Mushroom Cultivation aspect of the Mycological Society of San Francisco this weekend for our 48th annual Fungus Fair at San Francisco Botanic Garden's Hall of Flowers in Golden Gate Park 9th and Lincoln in Sunday December 3rd from 10 to 5.

We'll have several booths in the Auditorium organized under a general category of "Applied Mycology".

Applied Mycology covers all the things that might benefit from or be related to mushroom cultivation. Besides our "Cultivation" table you can find:

- Our fraternal organization Bay Area Applied Mycology who operates the BAAMlab with Counter Culture Labs in the OmniCommons building at 4799 Shattuck Avenue in the Temescal neighborhood of Oakland. They also have several mycoremediation projects in collaboration with East Bay Parks and the East Bay Municipal Utility District (EBMUD). In the lab we maintain a culture of useful mushroom species, grow out spawn for various remediation and homesteading projects, raise live edible cultures on edible substrates for "laboratory edibles" like "cordyceps" the saprobic stage of Cordyceps mushroom on brown rice, instead of mold on soybeans.

At the lab we also grow out cultures for the purpose of experimenting with Edible Mushrooms which has a number of areas at the fair that explore the edible aspect of mushrooms. Other experimental areas of Applied Mycology include mycorrhizal mushrooms, parasitic mushrooms like huitlacoche and Cordyceps, dye mushrooms, medicinal mushrooms, and psychoactive mushrooms.

- At the Mushroom Dyeing table you can learn about how to dye various types of fibers and natural

animal artifacts like bones and feathers with various mushroom dyes using various mordants to isolate various colors and try it yourself.

- At the Medicinal Mushrooms table you can see interesting specimens of medicinal mushrooms used for herbal purposes especially in traditional Chinese medicine and learn how to grow these.

- At the Psychoactive Mushrooms table you can learn about psychoactive mushrooms - and the history of home cultivators figuring out home kitchen laboratory techniques under rigorous conditions that have greatly influenced the techniques used by mushroom cultivators for other utilitarian mushrooms.

- Mushroom Cultivation Speakers: While you're at the fair be sure to check out the speakers, and their mushroom cultivation topics, which include Craig Ennis on Biofilms, Mo Mei Chen on Morel Cultivation, and Phil Ross on mycelial products for fabrics, leather, and construction materials. Not to mention Roberto Flores speaking on Mushroom Stones of Guatemala and Mayan Uses of Mushrooms which is likely to be popular. •



Please see Jasmine at the Fungus Fair Cultivation table with any portion of young viable *Boletus edulis* and related boletes for samples to capture for the Porcini Cultivation Project. You can keep the edible porcini; she just needs a piece to make the tissue sample along with source data.

November Mushroom Sightings



Cantharellus californicus
Oakland Hills
Pascal Pelous

Clockwise from left:
Amanita constricta
Pholiota squarrosa
Boletus edulis
Tremella mesenterica
Salt Point State Park
Rivkah Khanin



Calendar

DECEMBER 3RD—Fungus Fair at the County Fair
Building 10am–3pm

DECEMBER 10TH—Salt Point State Park Foray with
Pascal Pelous and Alan D’Souza
More information and registration [here](#)

DECEMBER 11TH— Holiday Dinner at the Hall of
Flowers in the County Fair Building
More information and registration [here](#)

Mycena News Submissions

Please do send in your submissions for the December Mycena News pronto. The new monthly official deadline is now midnight the 20th of each month. (Any month that the 20th falls before or on the general meeting the deadline will be the Wednesday after the general meeting, ie Nov 22 2017, Feb 21 and Mar 21 2018)

This does not mean to wait until the 20th of each month to turn in your stuff; it means that is the deadline and you should shoot for getting it in starting by the first of the month.

If you have something that is dependent on the general meeting like photos of the mushroom ID table or the hospitality preparations, etc. you now can get that in before the deadline.

Please email your submissions to:

mycenanews@mssf.org

Please use this MN email address as, if you send it to newsletter individuals, it can get lost when we try to search down all the submissions if they aren't submitted to the official email address.

Best format is to "save as" a Microsoft Word Document, 97-2003, with a minimum of formatting in the doc. You may also use a "notepad" style document with only "plain text."

We ask that you please follow these conditions:

- Please DON'T use any ALL CAPS.
- Please DON'T use any indents, tabs, or bullets.
- Please DON'T use any bolding, underlining, or any other italics besides:
- Please DO include italics for scientific names or foreign words.
- Please DO use single spaces between words and ends of sentences.
- Please DO use ONLY left justification for all paragraphs, titles, signoffs, etc.
- Please DO use 11pt New Times Roman font if you have it, but NOT multiple fonts or unusual fonts or multiple sizes.

For bibliographies that often have special formatting included in your submitted doc, if you have lifted them from other docs, you may just leave all the original formatting, and we can see better what was intended and make modifications for the masterdoc, if needed.

Please follow these above conditions for your official submissions, however if you would like for us to see how you envision the formatting of your submission, you can also submit a second version formatted in that manner and we may be able to make use of that.

As we get submissions they are each incorporated into a MN masterdoc with certain in-house MN master formatting for the final design layout. The design layout software removes all previous formatting from the masterdoc, so any extra formatting you insert, beyond the above parameters, only complicates the prepping of the masterdoc, so please DON'T do that, and DO follow the above submission conditions. •



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

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MYCENA NEWS

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(click me!)

Mycena News is the members' newsletter of the Mycological Society of San Francisco, published monthly September–May.

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

To subscribe, renew, or make address changes, please contact Stephanie Wright:
membership@mssf.org

Past issues of Mycena News can be read online at <http://mssf.org/mycena-news/issues.html>

Contributors

Tyler Taunton
Michael Spurgeon
Morgan Evans
Fred Stevens
Rivkah Khanin
Madhu Kottalam
Eric Multhaup
Ken Litchfield

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.

Editing and Layout

Ken Litchfield
Rivkah Khanin

MSSF OFFICERS 2017–2018

President: Tyler Taunton
President@mssf.org

Secretary: Eric Multhaup
Secretary@mssf.org

Vice-President: Stephanie Wright
VicePresident@mssf.org

Treasurer: Pascal Pelous
Treasurer@mssf.org