

MYCENA NEWS

APR 2019
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Submissions for the May newsletter are due by April 20th

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APRIL GENERAL MEETING:

Tuesday, April 16th, 2018

7–10pm

Buckley Room/ Randall Museum

Dr. M. Catherine Aime: Rusts Never Sleep

IN TERMS OF species numbers and ubiquity, rust fungi are an incredibly successful lineage. Together, the more than 7000 described species form the largest known group of plant pathogens, while also having incredibly complex life cycles. This talk will explore the biology of these fascinating organisms and discuss the contributions that molecular systematics have made to our understanding of their evolution. Dr. M. Catherine Aime earned her doctorate in Biology from Virginia Polytechnic Institute

and State University in 2001 and completed her postdoctoral research at the University of Oxford in the United Kingdom. She worked for four years as a research molecular biologist with the USDA-ARS, Systematic Botany and Mycology Lab in Beltsville, MD and then four years at Louisiana State University, before moving to Purdue University in West Lafayette, IN, as Professor of Mycology and Director of the Arthur Fungarium and Kriebel Herbarium. The Aime Lab at Purdue researches the

systematics, evolution, and genomics of early diverging basidiomycetes and tropical fungi. Cathie is a Fellow of the Mycological Society of America, the Explorer's Club, and the Linnaean Society of London; a former officer of

the Mycological Society of America and Managing Editor of their journal, *Mycologia*; and a Purdue University Faculty Scholar and recipient of the Purdue Agricultural Research Award. •

Hospitality

Eric Multhaup



YOU TOO can be a Guest Chef. As a volunteer, you have an ingredient budget for \$80 from the MSSF; support from the Hospitality Committee; and the opportunity to immortalize yourself and your appetizers in the following issue of the *Mycena News*. If you are interested, email George or Eric at Hospitality@mssf.org. •

Mushroom Sighting

Rivkah Khanin

Hygrocybe singeri, Witch's Hat

THE HOSPITALITY COMMITTEE gives a super shout-out to Maria Pham and the entire Pham family who participated in preparing great mushroom appetizers for the March meeting.

Maria as executive chef created chanterelle mini-quiches and craterellus pizza. Hanna (to Maria's immediate left in the photo) as line cook executed both with great flair and earned the appreciation of all in attendance.

Ingredients: chanterelle mini-quiches—eggs, chanterelles, half and half, cheese, shallots and green onions. Craterellus pizzas—black trumpet and yellowfoot mushrooms, pizza flour, yeast, garlic, cheese, olive oil, arugula and mustard greens.



Bill and Louise Freedman – In Memoriam

J. R. Blair



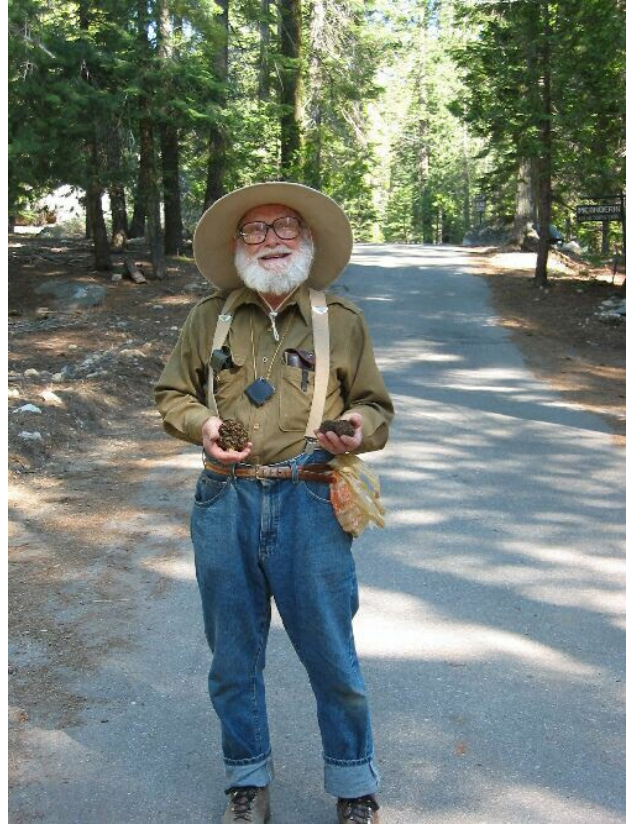
THE MYCOLOGICAL WORLD lost two shining stars this year. Louise Freedman passed on February 22 and Bill Freedman passed on March 20. Louise was 92 years old and Bill was 99. They had been a loving married couple for 63 years. In 1968 they joined the Mycological Society of San Francisco. Although Louise and Bill were active in many organizations including the Sierra Club, Friends of Mill Canyon Park, and San Bruno Mountain Watch, they professed that the MSSF was their favorite and that the mushrooming community was a very important part of their lives.

Bill received his MD from Johns Hopkins University in 1950 following a stint in the Army

Medical Corps. He worked in the Internal Medicine department at Kaiser for 33 years, nearly half of which he was the department Chief of Medicine. His medical expertise was perfect for his role as MSSF Toxicology Chair, a position that he held for many years. He was very diligent about keeping up with the latest poisonings, treatments, death cap fruitings, and other related news and publications. He was instrumental in establishing a relationship between the mycological community and California Poison Control, a symbiosis that continues to this day. Of course, he was one of the go-to mushroom experts that local hospitals contacted in the event of suspected poisonings.

Bill and Louise are credited with starting and running the Mushroom Fair at the Coyote Point Museum from 1982 to 1997. While Bill took care of the set-up and operational logistics, Louise designed and built many of the displays. As an accomplished artist, with a degree from the Cleveland School of Arts, she was quite handy in creating posters and other artworks for the Fair. At the Coyote Point Fair and the San Francisco Fungus Fair she was often found working the “Children’s Room” where her MO was to send kids out to find a mushroom, bring it back and draw it under her expert tutelage. In addition, Louise’s beautiful watercolors were used for the artwork (posters and shirts) for the San Francisco Fair including *Amanita muscaria* in 1993 and *Agaricus campestris* in 2007.

A particularly important accomplishment by the Freedmans, featuring Louise’s art, was the Poison Mushroom Poster that was funded and produced by the North American Mycological Association. This life-saving poster, with watercolors of *Amanita phalloides* and *A. ocreata*, can still be seen in the display kiosks at many parks in the Bay Area and around the



country. Due to their work on this and other aspects of their service to the mycological world Bill and Louise received the Harry and Elsie Knighton Service Award from NAMA in 1996.

Louise’s greatest claim to mycological fame was her cookbook “Wild About Mushrooms:



The Cookbook of the Mycological Society of San Francisco”, published in 1987, and acclaimed by mushroomers throughout the country. Many people think that it still is the best overall mushroom cookbook out there. Her cooking skills were showcased frequently at the MSSF Culinary Club that she and Bill attended religiously during their time in the Society.

Louise’s gentle smile and kind demeanor, not to mention her chanterelle soup, and Bill’s sharp wit and deep knowledge of poisonous and edible mushrooms will be sorely missed by their family and friends. On behalf of the mycological community we offer our most sincere condolences to the Freedman family.

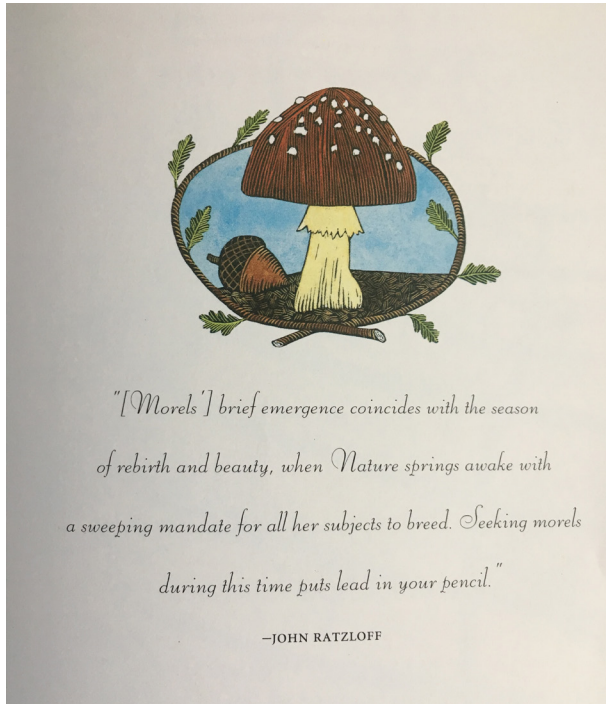
Thanks to Toby Freedman, Todd Spanier and Pat George for their valuable input.

Respectfully submitted by J.R. Blair •



An Ounce of Prevention....

BEING AN ENTHUSIASTIC mushroom forager and culinary professional, I often find myself in conversations about identifying wild edibles. Neophytes invariably respond that they would never trust themselves to properly identify mushrooms to bring home to the dinner table. While trying to be encouraging about their inherent capabilities, one must also stress that exercising caution and proper research are key to safe foraging practices. There is a learning curve for sure that can be overcome with repeated exposure and lots of reference. However, there can also be pitfalls in misinformation and perpetuated folklore. Case in point is this illustration from a mushroom themed cookbook;



"Mistaken Identity!"

While the authors did try to make right on their mistake, it was post publication & some people might actually think this is a morel and not an amanita with serious consequences. Dispelling common myths about edibility such as "if it stains a silver spoon...." & acknowledging there should be no generalizations about mushrooms is instrumental to safe practices around consuming wild mushrooms.

In reading about peoples differing experiences with adverse reactions to eating wild mushrooms, there are many accounts of some people being able to eat a certain species that others find upsetting; or of an 'accomplished' fungiphile poisoning themselves over a species they have eaten safely in the past. I am not immune to this type of scenario. My firsthand account involves the innocuous and sometimes ubiquitous oyster mushroom, *Pleurotus ostreatus*.



"*Pleurotus ostreatus* – Oyster Mushrooms"

I previously thought that this entire genera of mushrooms was edible and harmless to the beginner. Little did I know at the time that there are in fact potentially poisonous look-alikes. For instance, *Pleurocybella porrigens* or ‘Angels Wings’ is a very similar looking mushroom replete with decurrent gills; however, the key features to look for are its white color and that it grows on dead wood.



“*Pleurocybella porrigens*— Angels Wings”

The mushrooms I consumed had been foraged by someone else who might not have known about the importance of the substrate and that there were questionable look a-likes out there. While I experienced mild gastrointestinal distress, others have not been so lucky. Take for instance the recent fatal poisoning involving a Michelin Star restaurant and purportedly Morel mushrooms. Morellas, also known as ‘true morels’, can’t be consumed raw because they contain hydrazine toxins, which are destroyed through cooking. Authorities are now investigating whether the mushrooms served were improperly prepared or if they were actually false morels, which do resemble morella. These false morels contain gyromitrin, a toxin that can damage the liver. In either circumstance, proper caution should have been exercised when preparing mushrooms, and should have been thoroughly cooked before being served to the public or anyone, including

yourself! So please bear these things in mind and follow this month’s recipe for a long and prosperous fungiphile life!

A Recipe for Safe Foraging Practices

DON'T: Rely on just one characteristic of the fungus in question. Familiarize yourself with the habitat as well.

DON'T: Eat anything you aren’t 100% sure of!

DON'T: Eat any bulbous based gilled mushroom growing from a sac or cup. Those are likely to be amanitas which contain deadly species.

DON'T: Forage where there is a potential for contamination like near a road or in an orchard.

DO: Avoid mushrooms with white gills, instead start off with mushrooms with pores, teeth and ridges rather than gills.

DO: Learn how to spore print and do this with all ‘new-to-you’ species.

DO: Thoroughly cook fresh specimens only and chew them well.

DO: Carry a local mushroom guidebook & consult with an expert.

DO: Be able to tell a mushroom species from its close relatives and unrelated look-a-likes.

DO: Be able to distinguish deadly species and their symptoms of poisoning.

DO: Join a mushroom club like the MSSF & go on hosted forays to learn from those with firsthand knowledge!

Culinary Group News

March's dinner, "BBQ & Blues," was a great culinary success — kudos to Dinner Captain Dominic Butler-Parker and his skilled team of volunteer cooks. How could you go wrong with candy-cap barbecue sauce?!?! April's dinner — held on April 1, and not surprisingly themed "April Fool's" — was a sell-out success as well. See details below:

April 1, 2019
MSSF Culinary Group Dinner

Theme: "April Fools!"

Dinner Captains: *Mimi Zhang, Trish Ang*

Main Dish: *Jap-Chae-mpignon*: "The Morel of the story is, I Yam full of Shiitake!" (Spicy Korean yam noodles with beef, shitake and morels)

Vegetarian Main Dish: *Veggie Jap-Chae-mpignon* (Spicy Korean yam noodles with shitake and morels)

Salad: *Foray for salad!* (Wild mushrooms, foraged greens, orange slices, shiokoji dressing, nut medley [on the side])

Soup: *Hot Potato Soup*

Side dish: *TBA*

Dessert: *Match-a Made in Heaven* (Matcha Green Tea Ice Cream with Candy Cap Syrup)

Coffee & Tea

Only dues-paid MSSF members are eligible to join the MSSF Culinary Group and register for Culinary Group dinners. Culinary Group members may register themselves and a guest for any dinner by following the instructions at mssf.org, or call one of the contact persons for help getting registered. Guests who wish to attend more than once must join MSSF and the Culinary Group. Culinary Group membership fees, and dinner fees, are payable at each dinner. Thank you.

(Contact persons: Paul Lufkin 415-515-1593, Laura Parker 415-994-4722, or Lesley Stansfield 415-641-8824.) •

— Mushroom Sighting —

Rivkah Khanin

Amanita velosa, Springtime Amanita



Mushroom Sightings

Pascal Pelous and Rivkah Khanin



Auriscalpium vulgare, Ear Pick Fungus



Pleurotus ostreatus, Oyster Mushroom

Scutigera pes-caprae





Craterellus calicornucopioides, Black Trumpet
Helvella crispa?



Trichoglossum hirsutum, Black Earth Tongue
Helvella dryophila, Elfin Saddle



National Forest Fire Closures

Greg Miller

As of March 18, 2018

- Carr Fire, **Whiskeytown National Recreation Area**—closed indefinitely
- Donnell Fire, **Stanislaus National Forest** — closed until May 31, 2019
- Ferguson Fire, **Stanislaus National Forest**—Closed until May 31, 2020. This Closure Order covers approximately four Sections: T2S, R19E, S35, and T3S, R19E, Sections 2, 3, and 10. This leaves a substantial area within the burn perimeter and outside the closure area that is open.
- Ferguson Fire, **Sierra National Forest**—Now Open! The Ferguson Fire was closed until it was declared out. The Ferguson Fire was declared out on November 29, 2018. The Closure Area had covered the burn area within the Sierra NF. There are also 12 campgrounds that are closed until July 18, 2019 due to storm damage.
- Ferguson Fire, **Sierra National Forest**—Three trails (Hites Cove, Hites Cove OHV and Savage Lundy) closed until December 19, 2020.
- Natchez Fire, **Klamath National Forest**—There is a Closure Map, which covers the burn area. No Closure Order seems to be available.
- Railroad Fire, **Sierra National Forest**—Closure Order states that burn area is closed until fire is declared out. No official declaration found that Railroad Fire is out. Fire burned in August 2017.
- Ranch Fire, **Mendocino National Forest**—

closed until July 1, 2019.

- Slate Creek (Hirz Delta Fire), **Shasta-Trinity National Forest**—closed until October 31, 2019
- Whaleback Fire, **Lassen National Forest**—closed until September 15, 2018. Now Open!
- Camp Fire, multiple agencies and jurisdictions—due to the human devastation, I have no desire to forage in this area.

Decriminalize Psychedelic Mushrooms

Ryan Munevar

A group of us are going to try and Decriminalize Psychedelic Mushrooms in the State of California by submitting a citizens initiative to be placed on the November 3, 2020 ballot.

Currently, we are seeking input from various communities and would like to share the current language with them, and in particular, the local mycology groups in California.

If you or any of your people would like to view the language please check out the attached google document and if you would like to comment then click on the document and request for comment privileges.

2020 California Psilocybin Decriminalization & Research Initiative Process.

Our next private strategy meeting is in Monterrey on Monday, April 1st from 7-9 PM.

If you have any other comments or questions please feel free to contact me.

Peace, Ryan Munevar

949.702.1637

Cultivation Quarters

Ken Litchfield

This 2018/19 winter season has been a strange one mycologically. The rains didn't begin locally until about a month later than usual and then most places have had record precipitation for the season. Many of the usual early season November/December mushrooms didn't come out until mid winter or even now in March. It is weird to be finding Sulfur Tuft, Jack O' Lantern, and Oysters now in March when they usually come out in November.



Above: Oyster log on last day of March instead of November

Right: ridgetop fire road with pig rototilling in the adjacent chaparral

While the Sonoma County area has been more lucrative this year, we went to some very reliable and productive chanterelle patches in the far east bay several times this winter and found not any chanterelles this whole season until this last weekend of March when we found our very first single chanterelle, and a young one at that. But that young one inspired us to want to keep checking since we still have more rain in the forecast.



One interesting thing we did notice is an extraordinary amount of wild pig "cultivation" in the woods. Earlier in the season they had just been churning up the area adjacent to the well foot trafficked trails, but this last weekend huge swaths of the forest had been uniformly pulverized as if all winter paid park rangers

had gone thru the underbrush and tilled up the soil with minirototillers, even under the coyote bush and poison oak chaparral. There must be some very vibrant porcine populations in some of the far east bay woodlands. Some of our best chanterelle patches were pulverized over the majority of their surface while others were rather still pristine, providing the potential for some future observations on whether wild pigs' rooting and grubbing activities have any influence on mushroom productivity positively or negatively or neutrally.



Above: under the chaparral

Right: 5 oak grove of reliable chanterelle and candy caps patch rototilled by pigs



The Far West Fungi Farm Field Trip Pot Luck BBQ at the Far West Fungi farm in Moss Landing on Sunday March 24th went well for our 30th anniversary of this biannual event. Usually the attendance at the last several had been in the range of 325, but this time it noticeably jumped to 502 by official clicker count at the main gate, with probably even more coming in later. Even with all the carpooling that folks had arranged, parking did become an issue. However, even with the considerably larger crowd, everything went off smoothly and all was handled well by hosts and attendees. This event will continue; this was not it's last happening if you have heard rumors to that effect. However there will be some logistical adjustments made for the future that will likely limit the numbers at each event but may increase the number of times it is offered per year. Probably adding some more features like guest speakers and modify the food serving methodologies. There are also going to be some semi dramatic remodelings going on at the farm for the future. We look forward to seeing you again at the next ones. •

Mycena News Submissions

Please do send in your submissions for the 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 `rrpt` 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. •



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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>

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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.

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