

MYCENA NEWS

SEP 2019
VOL 71:01

Submissions for the October newsletter are due by September 20th

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SEPTEMBER GENERAL MEETING:

Tuesday, September 17th, 2019

7–10pm

Buckley Room/ Randall Museum

J. R. Blair:

Mycorrhizae

J.R. BLAIR IS a lecturer in biology at San Francisco State University and the director of the SFSU Sierra Nevada Field Campus near Yuba Pass. He obtained his Masters degree in 1999 studying under the MSSF Science Advisor, Dr. Dennis Desjardin. His thesis was Fungi Associated with *Arctostaphylos* in Central California.

He has been a member of the Mycological Society of San Francisco since 1983. He was the president of the MSSF 2007–2009 and was

the Fungus Fair chairperson for five fairs at all three of the recent venues: Oakland Museum of California, Lawrence Hall of Science and San Francisco County Fair Building.

President's Post
Stephanie Wright

GREETINGS FELLOW MYCOPHILES,

I have been noticing how the angle of the sun is changing as we head into fall. This summer seemed to fly by!

The summer picnic at Point Pinole Regional Shoreline (East Bay Regional Park) had wonderful food – if you missed the picnic, you missed fabulous food, funny hats and the chance to catch up with folks outside of the general meetings.

On the other hand, you also missed a very, very windy afternoon – there is a reason there are all those wind turbines right where the delta opens out!

The cool, moist, higher pressure air flows/blows through the Golden Gate, up San Pablo Bay into Carquinez Strait to the Delta, where the hot air rises and creates lower air pressure – on a day that's hot in Sacramento, Point Pinole is right in the path of rather intense winds. But you know, mushroom folks are good sports about the weather, and people enjoyed themselves. Many told me that although they had lived in the Bay Area for many years, they had never been to Point Pinole before and were glad to have come despite the wind.

I don't think we will do another summer picnic at that location, but, I live very close to Point Pinole, and if you want to take an early-morning walk there with me sometime, give me call...

Our first meeting of the season will have JR Blair speaking about mycorrhizae - underground hyphal networks created by mycorrhizal fungi that connect individual plants together and transfer water, carbon, nitrogen, and

other nutrients and minerals.

I have been posting links to articles of interest in the "News" section of the website. After you login, look at the Communication section, click on <Current News>: in April, July and August of 2016, you will find several links to articles and a podcast about the Wood-Wide-Web.

Our club is also about connections and mutual benefits – members make the club. Volunteering with MSSF is fun. For several years, I was JR's assistant for Fungus Fair coordination. He was wonderful to work with. Many of my friendships within MSSF developed while working together as volunteers.

Speaking of which, 2019 Fungus Fair planning is underway. I'd be happy to share with any newer members who haven't been to a fair, or helped out at one, what it's all about. In fact, you can ask any of the folks who been members for while what they like about volunteering at the fair.

We've got a bit of time before the fall rains start. In the meantime, I want to hear the stories from Telluride, the Alaskan adventure some folks are about to embark on, and any places you've been to or interesting fungal finds ... there should be plenty of conversational fodder for the September 9 Culinary Group Potluck.

I hope to see you at the September General meeting on Tuesday, September 17.

—Stephanie, <President@MSSF.org>

MSSF Mendocino Woodlands Camp Foray

“Food - Forays - Fun”

November 8-10, 2019

David Gardella

DEEP IN THE Mendocino Woodlands, MSSF members, friends and family, gather once again for our annual north coast fungal rite of autumn. This weekend-long spectacular mycological event includes great mushroom themed dinners, guided forays, fun informative presentations, and plenty of mushrooms!

Seven years ago, we returned to our “3- F’s” roots, (Forays-Food-Fun). This year we will once again stay the course and continue with that theme. Some of our main features will be: A diverse selection of mushroom forays with experienced MSSF foray leaders. Saturday afternoon appetizer cooking demos with a multi-mushroom soup, grilled fresh bread, and a selection of grilled mushrooms. Deb Dawson and her Good Thyme Catering crew cooking fabulous meals to keep us all satiated. Saturday and Sunday mushroom table discussions with the Camp Mycologist. A couple of creative mushroom oriented pop ups. And, for the late nighters, the annual unofficially official late Saturday night mushroom cooking skillshare “MycoMendoMondo”. Feel free to bring your own fermented concoctions to share and add to the group fun.

We are excited to have two excellent speakers at camp this year, Dr. Roo Vandegrift and Dr. Christopher Hobbs, author of Medicinal Mushrooms. Both presenters will also be participating on forays.

All on-site meals and lodging (Friday night through Sunday lunch) are included in the

basic \$250 dollar per person member rate. To become a MSSF member, go to: <http://www.mssf.org/membership/join.html>

NOTE: Please leave enough time to apply for your Jackson Demonstration State Forest Mushroom Permit! Here’s the link to the mail in application form on the JDSF Cal Fire Website: [JDSF Mushroom Picking Permit](#)

NOTE: Due to liability requirements, and to also allow as many MSSF members as possible an opportunity to attend camp, all attendees must be 10 or over in age.

NOTE: A \$10 processing fee will be applied to any cancellations made prior to camp. There is a \$50.00 fee for any cancellations made after reservations have been closed and when camp is at capacity. *Full refunds cannot be guaranteed to anyone who cancels within one week of the start of camp.

Event details and sign up are on the MSSF website in the member’s only section under events. The link to register is: <https://mms.mssf.org/members/members.php>

REGISTRATION FOR CAMP WILL ONLY BE AVAILABLE ON THE MSSF WEBSITE, AND ALL PAYMENTS WILL ONLY BE ACCEPTED USING PAYPAL. The schedule of events and all required information for camp will be sent to registered

participants in October.

For registration questions, please e-mail Stephanie Wright at: lioness.chef@gmail.com or call (510)-388-5009 or contact David Gardella at: MendoDirector@mssf.org or call (602)-617-0150. The above e-mail addresses can also be used if you need help with the online reservation process.

Mendocino Camp always sells out quickly, so don't wait to sign-up for camp, you might miss out! This year; camp sign-up on the website will begin at 10:00am on Sunday, September 29th, 2019. Foray sign-up choices will be available during the registration process. Foray selection choices will be first come first served during the registration process.

IMPORTANT NOTES: We are at our usual location in Camp #1 this year. Anyone who would like to bring a camper or RV instead of utilizing a cabin is welcome to do so. (Please tell us if you would like to bring a camper or sleep in a vehicle instead of a cabin when you register for camp). Cabins have fireplaces and limited wood is available. We suggest you bring a couple of presto logs if you plan to make a fire in your cabin, (much less smoke and much easier). You can also bring fire starters which help greatly in getting fires started. As we want to limit fire usage in the cabins this year, we encourage all campers to enjoy the group fires with your camping friends in the dining halls and dance hall after dinner and until you return to your cabin at bed time. If you would like an alcoholic beverage with your dinners on Friday or Saturday night it will be BYOB. Also, please note that it is very important that every camper bring a flashlight to safely get back and forth to the cabins after dark. A complete list of what to bring, and directions to the camp will

be sent to registered attendees in October.

Additional information about the Mendocino Woodlands Camp can be found at: www.MendocinoWoodlands.org (FAQS, MAPS & DIRECTIONS).

Calendar

CULINARY GROUP DINNER

September 9, 2019

7:00 p.m.

Hall of Flowers (County Fair Building)
9th Avenue & Lincoln Way
Golden Gate Park
San Francisco, CA

SEPTEMBER GENERAL MEETING:

Tuesday, September 17th, 2019

7-10pm

Buckley Room/ Randall Museum

MENDO CAMP REGISTRATION

10:00 am

Sunday, September 29th, 2019

<https://mms.mssf.org/members/members.php>

FAR WEST FUNGI FIELD TRIP POTLUCK BBQ

Sunday November 3rd

noon to 4ish

Far West Fungi Farm in Moss Landing
<https://www.eventbrite.com/e/far-west-fungi-farm-tour-we-cook-for-you-tickets-68896341813>



Ode to the End of Summer

I DON'T KNOW about all you fungi-philes, but Summer is my least favorite season, hands down. It really has little to do with the fact that our local mushroom season is on hiatus, although that certainly doesn't help. I don't remember how I felt about it while I was a child, maybe I really relished the freedom that Summer afforded me. However, as an adult, I only have feelings of inadequacy around it. I never seem to do the things that others do that are considered 'quintessentially summery' that embody the season. Things like swimming in

Bass lake, working on my tan, and a myriad other things I never get around to!

However, with the Summer of 2019 drawing to a close, I have had the great fortune to experience it with a slew of camping trips (work related and with children) and a handful of backpacking trips (grateful for the ability and opportunity). Still, with September on the horizon, I see Fall emerging in small and subtle ways; in ways only those in tune with nature could appreciate. The poison oak leaves losing their chlorophyll and turning red again, the

Buckeye trees, being drought resistant, already having dropped their leaves, & apples ripening on the trees. Fall, my favorite season, holds many promises of splendor and abundance that Summer can't hold a candle to.

And of course, September brings our first Culinary Dinner of the Season! It is a celebration of the generous bounty of the merging of seasons with a potluck to be shared amongst friends and fungi-friends alike. Hope to see you there. Details can be seen below.

I'd like to share the recipe for the dish that is one of my favorite recipes to make this time of the year. It embodies the interim time between seasons combining a fresh salad with fall flavors.

Raw Mushroom, Fennel & Parmesan Salad

1/2 cup lightly toasted walnuts
1 small bulb fennel cut in thin vertical slices
1 lb. Cremini Mushrooms, sliced thinly (as fresh as possible!)
4 oz Parmesan Cheese
Small handful of flat leaved parsley leaves, roughly chopped
Salt & fresh ground pepper to taste

4 oz. Lemon Juice
8 T. Walnut oil
1 cloves garlic minced

Arrange the sliced mushrooms and fennel in a single layer on a wide platter. Make the dressing and drizzle over just before serving. Garnish with the walnuts and parsley. With a vegetable peeler, slice thin & long curls of the parmesan cheese. Bon Appetito!

SEPTEMBER CULINARY GROUP DINNER

Event Theme: pot luck dinner & planning meeting for the season

Each person attending will bring a dish to share with the group. If you are a group of 2 or more attending then bring two dishes or one large dish. Options to bring are:

Main Course items: (meat/fish/casseroles/etc.)
Please be creative and include mushrooms where possible....

Vegetarian Main Course Dishes

Side Dishes: (vegetables/rice/potatoes/etc.)

Soups

Salads

Desserts

September 9, 2019

7:00 p.m.

Hall of Flowers (County Fair Building)

9th Avenue & Lincoln Way

Golden Gate Park

San Francisco, CA

The MSSF Culinary Group, an all-volunteer committee of MSSF, is open to all MSSF members who are interested in the gastronomical aspects of mushrooming. It meets on the first Monday of each month (with a few exceptions for holidays) at 7 p.m. at the San Francisco County Fair Building (Hall of Flowers), Golden Gate Park, 9th and Lincoln, San Francisco, so that members may enjoy each other's company, learn about mushroom cookery, and have a delicious meal. Culinary Group dinners are open to current members of MSSF and the Culinary Group, and their guests—go to www.mssf.org for information, to join the Culinary Group, and to register for its dinners.

Morel Foray to the Donnell Fire

Brennan Wenck-Reilly

IN LATE MAY we had a wonderful opportunity to descend upon the area called the Donnell Fire to look for morel mushrooms. Never before have I been told by Forest Rangers to stay off the trails. In fact, walking on the trails could result in fines of up to \$5000 while tromping off trail was completely open and even encouraged. Thus off trail we went. Normally we'd be looking in the burn areas close to pines to look for our target mushrooms but this scenario was unique and not like any other morel foray I had been on. The morels were concentrated in areas where there were an abundance of springs and water, rather than scattered throughout the forest.

In the seep zones the morels were plentiful, and as we climbed the steep hillsides of the valley we had our eyes peeled for the lush undergrowth that showed us exactly where the moisture was. The brush in these areas was quite dense and required attention to foot and head as we navigated the thick brush. Once a morel was spotted there were many more nearby to be plundered. Overall most people came home with a good sampling of tasty morsels both in our baskets and in our bellies.

The weather was mostly cooperative; cold to be sure (especially at night) and warming in the morning. Every afternoon we were greeted with afternoon cloud cover before the rains would come. On several occasions it even hailed or lightly snowed. It was a wonderful experience to be in the mountains with such a variety of conditions.

Evenings were filled with jubilee as we sat around the campfires sharing stories the days bounty as well as the comradery of fables and truths of previous foray experiences. At the potluck many morels were donated to the pot for a wonderful morel pasta that was enjoyed by the 15 campers whose cold, waterlogged feet needed the extra nutrients.

Enrique and I are already looking forward to leading one of next years forays in hopes of duplicating and surpassing the fun, friendships and food of this years morel foray.



Brennan moving rocks around the forest



Above: Each of these was about 8 inches tall
Below: Enrique with the biggest morel I've ever seen



Above: There were several snake sightings
Below: Cold Sleeping





Snow at the Pass

The First 2019 MSSF Morel Foray Was Successful

Curt Haney

The first MSSF spring foray was conducted within the boundaries of the Stanislaus National Forest during the weekend of 3 – 5 May 2019. We focused our efforts on the 2018 Ferguson Fire burn area which was easy to hunt in once you got there. The drive in from Hwy 120 was long and dusty but the scenery was beautiful. We set up a group camp at 3500 feet elevation next to beautiful Bull Creek, and a big meadow full of wildflowers. As a bonus we discovered two large Indian grinding stones near the meadow, one with over 40 holes in it, some quite deep.

Gregg Miller and myself co-organized the foray and we arrived on Wednesday to procure the camp spot and scout the area for fruiting fungi. The conditions in the burn zone were ideal. Good moisture levels, lots of needle drop, and fruiting Morels, both blacks and natural blondes. It also seemed to be that we were just a bit early in the fruiting season for the Morels. All of the fruiting's we discovered

were at lower elevations, below 3800 feet. The conditions all the way up to 6000 feet looked ideal, but were just not fruiting yet. If showers and moisture levels remain constant future fruiting's should continue.

On Saturday evening we had a great campfire and pot-luck with many great foodie contributions, including Morels cooked up in butter and cream. In addition, a huge bounty of Springtime Amanita, (*Amanita velosa*) was collected and cooked up into a great pasta dish. Beverages and good stories were shared around the campfire well into the night and everyone slept soundly under the stars.

The weather over the weekend was ideal, with a warm sun and a slight cool breeze, and little to no dew in the mornings. Almost everyone found Morels, some more than others but everyone had a good time. I look forward to organizing more forays in the future with help from other MSSF members.





Raysheina's Morel Birthday

Raysheina de Leon-Ruhs

This is the story of how Raysheina's birthday started out with crepes and ended with more morels than you could ever imagine.

It was June, 2019. A hot summer morning in Marin. Birthday-girl Raysheina de Leon and her fabulous mom, Sarah Ruhs, both MSSF and Culinary group members and volunteers, had just enjoyed birthday crepes for breakfast. They met up with the amazing Natalie Wren, MSSF member and volunteer coordinator, to head for the hills with one plan in mind: to find morels! We packed up the truck high with camping and mushroom supplies, and considered perching Raysheina on top in a rocking chair like in *The Beverly Hillbillies*.

Onward to the Sierras we went, but endless traffic on highway 580 tested our faith. With record breaking heat and no AC, our truck turned into an oven. We thought we were going to get roasted like a bunch of plump porcinis. But we were tough. And we wanted morels. So we endured the pain and suffering and pulled through like champs.

Finally we arrived at our destination: Eureka campground. It was worth every ounce of sweat along the way because we scored a perfect spot right along the rip-roaring rapids of the Stanislaus river. So far this trip seemed like a great birthday, but who knew there was even more to come!

Day one consisted of nothing but fruitless tromping through the burn. The morels were out there, we knew it. We just didn't know where. Suddenly, nature called. We stopped at a random toilet at a trailhead. Just as we climbed out of our car, some crazy old guy in

a red truck pulled up and started hollering at us. It was MSSF legend and former president Curt Haney! And pulling in behind him was another amazing MSSF hunter, Pascal Pelous, grinning from ear to ear. They showed us their massive, monster haul of the biggest, freshest morels we've ever seen in our lives. The bags of beautiful morels practically filled up their cars. Our first thought was to tie them up and take their morels and beer. (It must have been the heat). Then, after failing to convince them to take my first born in exchange for their hoard, we succeeded in convincing Curt to camp with us and take us to his special morel spot the next day. That night, we had an amazing potluck dinner with Curt's fire-roasted morels as an appetizer. The taste of those juicy morels encouraged us to prepare for the next day. We were determined to find some of our own mushrooms!

The next morning, we began our trek into the great unknown. After about two hours of grueling hiking uphill, our guide took us off trail and we started our search for the true Sierra gold. It didn't take long before someone cried out, "I found one!" It can take some time to get your morel-vision working, but once you do, gotta git outta my way baby, them morels are mine! Curt has some strange super morel-vision, or maybe he's part alien (like Raysheina), because he was able to see them everywhere. We forced ourselves to pause from our harvest to take a lunch break. While munching away on our sammies, Curt started playing "Who Can Spot A Morel". "There's one!" He pointed at one many feet away.

“There’s another!” He pointed in another spot. “There’s 4 more!” They were everywhere. Everywhere! It brought tears to my eyes. (Or maybe it was just the sunscreen mixing with my sweat).

It was never-ending. Hundreds, possibly thousands of morels scattered across the forest floor of this magical, hidden meadow. We had to be careful where we stepped, in case there were morels in our path. As soon as you crouch down to pick one up, you look up and there’s at least twenty more. These weren’t dinky, baby sized morels either; these were the fat ones you only dream about. A perfectly untouched environment where these mushrooms thrived, and our savior Curt Haney had led us straight to it.

The trek back was even more difficult, with the sun beating down on us and our bags heavy with morels weighing down our exhausted bodies. Oh, what a sweet burden to bear. We ran out of water halfway down, but good ole Curt had a magical straw that turned dirty river water into beer! Oh, sorry, I mean, water! Again, he saved our lives. First from non-morel insanity and now from thirst. We could have been bear meat without him.

Back at camp, Curt showed us his morel sorting skills. His hands moved so fast we couldn’t even see them move. It was like camping with Wyatt Earp. He sorted into three categories: garbage, eat nows, and bring home for Carol. It took forever to sort through our hoard, but it was well worth it. That night we had a feast of all feasts with more morels than you could ever fathom devouring. They tasted like sweet victory. This successful hunt reminded us of why we loved mushrooms and the MSSF community. Raysheina and the rest of us agreed: best birthday ever!

— MSSF Summer Picnic —
Sally Taylor and Gayle Still

Almost 30 people signed up for the July 14 picnic at Pinole Point, and while not invited, a strong southwesterly breeze arrived early and stayed late, reminding us why the fungi retreat this time of year.

A location new to many of us, the great view across the water to Marin compensated for the wind and the red, white and blue table cloths stayed in place, thanks to a super abundance of delicious dishes.

We didn’t get all the names of all the chefs, but among the favorites: a whole round of “stinky” French cheese with batons of French bread, mushroom stuffed pastry pies warm from the grill, shrimp and peppers by Don & Luyu Hughes, fresh slaw and Far West roasted shiitake mushrooms by Andy Still, fresh fruit salad by Stephanie Wright. Wild venison and short ribs with daikon were among the other features on the grill, along with haute dogs. farro salad and potato Nicoise. Cathy and Douglas brought frozen lemonade in little glass jars, which melted appropriately. And a lovely array of more potent drinks and great camaraderie.

There was an early search for any straggler mushrooms, but no reports of success, and a late walk along the beach below the picnic area. We never did get around to singing the *Marsaillaise*, but participants in the hat contest had their photo taken by Andy. And everyone won a prize of one sort or another. Karen Rusiniak won first place. Thanks again to Far West for the shiitakes!



the hat contestants, with overall winner Karen Rusiniak on the far right)

Andy Still at the barbecue

Telluride Mushroom Festival 2019 and beyond

Eric Multhaup

THIS ARTICLE IS written both as a report on what happened at the 2019 Festival and as a guide for readers who have not yet attended the Festival as to the most important features of the Festival experience.

Telluride is a one-street town tucked up in a box canyon surrounded by the spectacular San Juan mountains. It is crazy crowded with skiers in the winter, and pleasantly sprinkled

with an array of festivals in the summer, including the Telluride Mushroom Festival (always on the middle weekend of August).

Next year will be the 40th TMF, and the whole program is on an upward trajectory thanks to Britt Bunyard as Executive Director, whom many of you will recognize as the publisher of FUNGI magazine.



Eric with banner

THE MUSHROOM FESTIVAL ACTIVITIES

The Festival program has four main components:

1. Educational – presentations and panels by international experts in the fields of medicinal and therapeutic uses of mushrooms; myco-remediations; and mushroom biology. Among numerous highlights, David Nichols, Professor of Medicinal Chemistry at the University of North Carolina, described new research about how psilocybin and other psychedelic substances provide therapeutic effects through brain mechanisms that are different from (and more effective than) most psychoactive drugs currently favored in the psychiatric repertoire.

2. Culinary – First, there are cooking demonstrations accompanied by audience tastings. My favorite was the demonstration by the Bay Area's own Chad Hyatt, who went way outside the box and made four unusual concoctions for all of the attendees to taste: muscaria ceviche (don't try this at home without reading Chad's detoxification instructions at p 64 of his new cookbook *The Mushroom Hunter's Kitchen*); huitlacoche spread on corn chips (the most intense rendition of huitlacoche that I have ever tasted); black trumpet jam; and porcini-blueberry ice cream.

Second, there is a Wild Foods Dinner prepared by Katrina Blair, the found and director of the Turtle Lake Refuge in Durango, Colorado. Each year, Katrina hikes the 100 miles from Durango to Telluride gathering wild foods along the way. In Telluride she and her helpers prepare a four course all-foraged dinner. Here is a photo of the main course.



I personally could not identify any of the individual ingredient involved, even after Katrina announced what they were, but Katrina assured us that they were all hecka healthy. On the beverage front, the Telluride Brewing Company serves mushroom beer, this year Lion's Mane Lager and Cordyceps Amber Ale. The official TMF sommelier serves a well selected array of wines.

Finally, the Saturday mushroom tapas grazing lunch involved four local chefs each serving up a mushroom appetizer in a pleasant outdoor setting, also accompanied by mushroom beer and appropriate wine. The four chefs had very different approaches, including a light and airy porcini spread (molecular gastronomy – excellent flavor and consistency, but too rarified to try at home); a warm porcini bread pudding with chanterelle sauce (a great idea to try at home); and a bruschetta comprised of porcini pieces, prosciutto, porcini mascar-

pone and microgreens (a little arty but a crowd favorite), all included in the price of the Festival pass.

3. Guided Forays – Telluride sits in the middle of the vast Uncompahgre National Forest (pronounced like it’s spelled) at an elevation of 8750 feet. The great majority of the *Boletus rubriceps* (the red-capped Rocky Mountain porcini) don’t even think about fruiting below 10,000 feet. So the Festival hosts half-day and all-day guided forays up into the spectacular scenery in car pools with experienced guides on the Thursday, Friday and Saturday of the Festival. This year, everybody came back with something good.

4. The Parade – On Saturday afternoon, the Festival drummers start up mid-afternoon in Elks Park adjacent to Main Street and the Sheridan Opera House as a prelude to the “come-as-a-mushroom” parade. A Grand Prize is awarded for the best costume, this year going to a trio of *Xylaria polymorpha* (Dead Man’s Finger).



Other staples of the parade include the people-powered VW Muscaria. Spectators mix and mingle with the costumed paraders down Main Street and back, a very inclusive event.



THE AMENITIES OF TELLURIDE AND ITS ENVIRONS

1. Free Range Foraging – The DIY types who prefer forage on their own have only to head west out of Telluride, go south on Route 145 for 20 minutes into the Lizard Head Wilderness, turn into any National Forest side road, look for blue-tipped spruce, and then start bagging the porcini. The chanterelles are in mossy glades, and the distinctive Hawk’s Wings (*Sarcodon imbricatus*) are sprinkled around the hillsides.



2. Local Dining – The geographic and spiritual anchor of downtown Telluride is the Fir Street food emporium “Baked in Telluride”, whose name tells you a lot about both its product line and the prevailing state of mind of a large swath of its customers. I personally make a pit stop there every morning for the always entertaining adventure of selecting one specific pastry from among the near paralyzing array of possibilities. And then often back for lunch. And then back for the mid-afternoon caffeine and sugar infusion.

There are a number of restaurants that go all in for the TMF with mushroom-themed menus. In the budget range is Brown Dog Pizza on Main Street. Next, in the mid-range, Rustico is an Italian restaurant staffed almost entirely by young Italian guys who pick by day and serve by night. There are usually four or five porcini dishes on the menu, including on our visit a fresh porcini and thinly sliced cabbage salad with lemon and olive oil dressing, simple but scrumptious.

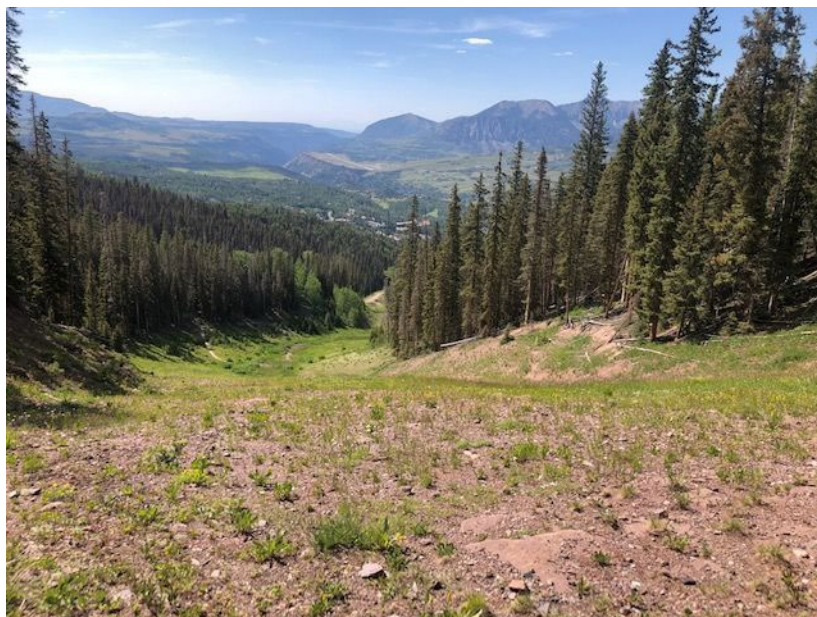
At the high end is La Marmotte, a Frenchish restaurant with a similar mushroom intensive menu during the Festival. One outstand-

ing dish was the fork-tender Colorado lamb chops on a bed of Colorado burn morel risotto, with a little pistou on the side.

3. The Gondola – The town of Telluride keeps its main ski gondola running in the summer from 7:00 a.m. to midnight at no charge, up to the San Sofia drop spot at 10,500 feet, and then on to the Mountain Village Ski complex. From San Sofia, there is spectacular hiking and mountain biking with 50 to 80 miles views.

There are rumors that people ingest psychedelic substances in and around Telluride during the TMF. I can’t confirm or deny those rumors in this article. I can report that as I was performing some of our MSSF mushroom songs at the Open Mic, I asked the audience generally to make a discrete knuckle rap on their wooden chair if they were currently “dosing” (the technical term for psilocybin ingestion). The response sounded like a thousand woodpeckers in a feeding frenzy. And a good time was had by all.

The next TMF is scheduled for August 12 – 16, 2020. It will be the 40th anniversary so expect great things.



August Mushroom Sightings

Rivkah Khanin



Yellow Coral
Ramaria rasilispora



Porcini
Boletus rex-veris

Carson Pass, CA

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.)

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 12pt 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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September 2019 VOL 71:01

Mycological Society of San Francisco
The Randall Museum
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