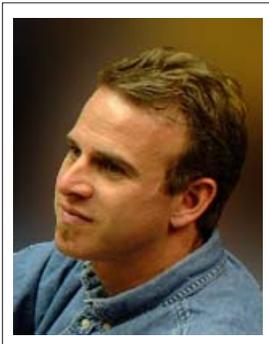


Speaker for
October 18
MSSF Meeting



Dr. Matteo Garbelotto

**The Tanoak
Mycorrhizal Community:
Predicting the Effects
of *P. ramorum***

Dr. Matteo Garbelotto returns with results of a recent study of the effects of *Phytophthora ramorum* on the mycorrhizal community in a pure tanoak forest. This is one of the first studies to experimentally show that diseases can have a significant impact on mycorrhizal associations in mature forests. Matteo was one of two researchers who identified *P. ramorum* as the cause of Sudden Oak Death (SOD). His first lecture to the MSSF took place in September 2000, shortly after the pathogen was discovered.

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Mycena News

The Mycological Society of San Francisco October, 2005, vol 56:10

Mycodigest: Big Conference on the Big Island

Peter Werner

I recently attended the annual meeting of the Mycological Society of America (MSA), this year held jointly with the Mycological Society of Japan annual meeting. (For those of you not familiar with MSA, it's the North American association of academic mycologists, in contrast to NAMA, which is a federation of the local amateur mycological societies, including MSSF. MSA are the publishers of *Mycologia*.) I admit that my motivation to attend was in no small measure influenced by their choice of meeting location – the University of Hawaii at Hilo, on the Big Island, a part of the world I'd always wanted to see.

While I had hoped to see lots of examples of unusual Hawaiian mycota while I was there, it apparently was well past the main part of the mushroom season, so the number of species of fleshy fungi that were actually fruiting during my visit was actually quite low in spite of the heavy rain and often intense humidity on the windward side of the island.

Nonetheless, Don Hemmes – the UH Hilo mycologist (and all-around great guy) who hosted the conferences – led a foray and general sightseeing tour of Hawaii Volcanoes National Park. As expected, we spent more time looking at volcanoes than mushrooms, but we did see abundant fruitings of *Rhodocollybia laulaba*, an interesting-looking fleshy (but unfortunately bad-tasting) mushroom with distinct labyrinthine lamellae. This species is only encountered in native *ohi'a* forests in the Hawaiian islands and is most likely an endemic.

Matthew Keirle, formerly of SFSU and now working on his PhD at the Field Museum of Chicago, is planning to carry out an interesting population study of this species. He will collect this species from several of the major Hawaiian Islands, isolate molecular genetic markers, and use these to see whether the population structure of this species resembles that of silverswords or other classic island biogeographic distributions, with distinct isolated populations on each island, or whether there is frequent island-to-island migration via spore dispersal. This study should go a long way toward telling us how well we can apply population models developed for animals and plants to fungi.

The meeting itself, as always, presented an almost-overwhelming wealth of information, with almost 200 symposium talks, and over 450 poster presentations. I'll present a few of the highlights here.

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Mycodigest is a section of the Mycena News dedicated to the scientific review of recent Mycological Information.

Speaker for October 18

Continued from page 1

By using a systematic underground sampling approach and molecular identification techniques the study, which Matteo undertook with co-author Sarah Bergemann, also from U.C. Berkeley, describes the mycorrhizal community in a pure tanoak forest in Humboldt County. Although tanoak was the only mycorrhizal plant host present, over 120 mycorrhizal symbionts were identified. Matteo will discuss the most interesting results, including an astonishing diversity of *Tricholoma* species detected.

Tanoak is seriously threatened by the disease known as Sudden Oak Death, yet very little is known about the indirect effects of tree diseases on mycorrhizal associations. The study focused on three groups of fungi, all significant at the study sites, and studied changes in frequency of such fungi through time both in the soil and on plant roots. By mimicking the girdling cankers that are the most dramatic symptoms in SOD-infected trees, Garbelotto and Bergemann were able to detect significant shifts in mycorrhizal association in trees that were diseased but not killed.

Dr. Garbelotto is adjunct assistant professor in the Forest Pathology and Mycology Laboratory at UC Berkeley. For more information about the lab:
<http://www.cnr.berkeley.edu/garbelotto/english/index.php>.
 To read more about SOD and find a list of host and affected plants, check the California Oak Mortality Task Force website:
<http://www.cnr.berkeley.edu/comtf/>.

Mendocino Woodlands Foray

The Mendocino Woodlands foray beckons. The Woodlands camp lives up to its name with 50 small cabins, a dining hall and recreation hall in the midst of a redwood forest. Nestled in Jackson State Forest with everything from coastal pines (boletes) tan oak (chantrelles black, golden, and white) to douglas fir and hemlock (butter boletes and *boletus mirabilis*) and close to the town of Mendocino (art and shopping). Private cabins and meals provided for the weekend, a measly 100 bucks a head, \$50 for children under 12. This is a good place for new mushroomers to see some of the mushrooms they have heard of and meet fellow mushroomers, in a great habitat. Contact Norm Andresen at n.andresen@comcast.net for more information.

MycoDigest

Continued from page 1

There were a number of presentations on fungal systematics, many with a strong emphasis on biogeography, an area of increasing importance in the study of fungal systematics. Chihiro Tanaka gave a presentation on the work that he and Takashi Oda had done with the *Amanita muscaria*/*A. pantherina* group. They had found that *A. pantherina* could be divided up into at least two distinct (perhaps species-level) groups, one in North America and the other in Eurasia. *A. muscaria* could similarly be divided, but with a montane Eurasian population forming a third distinct group. They also found that the mushroom they had been calling *A. pantherina* in Japan wasn't *A. pantherina* at all, but rather a brown species that was really closer to *A. muscaria*. This was named, appropriately, *Amanita ibotengutake* after the Japanese name for this species (which translates to "goblin mushroom").

Kerry O'Donnel presented a summary of the work he has carried out in collaboration with Nancy Weber and others on the systematics and biogeography of *Morchella*. Generating phylogenies from sequences of three loci from a number of morel populations from throughout the Northern Hemisphere, he then examined where there was congruence between these phylogenies (in other words, in all three phylogenies, the population is distinct from others) and treated the resulting 28 distinct groups as distinct species (though none are so far named and described morphologically). Morels still fall out into two distinct monophyletic clades – a *Morchella elata* (black morel) and a *M. esculenta* (yellow or white morel) group – so traditional morel taxonomy isn't that far off-base. Significantly, he found that within the black morel group, there were a number of distinct species of 'fire morel' that did not appear to ever grow as 'naturals', nor do 'naturals' seem to ever grow as 'fire morels' (the fire morel species collectively did not form a distinct monophyletic group, however).

There was an entire symposium on arctic and alpine mycology. These cold regions are apparently areas of considerable fungal biodiversity, including mushroom diversity. Orson Miller, Jr gave a talk summarizing his work over the years on Alaskan tundra fungi. Apparently he has found 41 species of ectomycorrhizal mushrooms associated with shrubs and small trees such as dwarf *Salix*, *Betula*, and *Dryas*. This region is also rich in bryophilous fungi such as *Galerina* and *Phaeogalera*. Cathy Cripps found a similar pattern with alpine tundra fungi of the high Rocky Mountains, and specifically discussed a group of arctic/alpine *Amanita* species (*A. nivalis*, *A. arctica*, and *A. greonlandica*) that tower above their dwarf willow hosts.

There were a number of papers and posters describing biodiversity surveys. Jean Lodge and Tim Baroni described a

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survey of a Belize mountain known as Doyle's Delight (the setting for Conan Doyle's "The Lost World") which yielded 30 species new to science. Sara Branco presented a poster about her survey comparing fungal species in Portuguese oak woodlands at serpentine and non-serpentine sites, revealing only 17% species overlap between the two types of site. Tsutomu Hattori described the importance of amateur mycological societies in Japan (of which there are over 80) in carrying out fungal biodiversity surveys, including several clubs that survey specific sites on a monthly basis. Edgar Lickey described a similar event in Great Smokey Mountains National Park - a periodic "mycoblitiz" in which members of NAMA along with academic mycologists intensively foray in one area, and as many species as possible are described and vouchered.

There were, as always, quite a few presentations and posters on mycorrhizal ecology. Kabir Peay discussed research he and several other workers from UC Berkeley are carrying out concerning the role that mycorrhizal fungi may play in alleviating drought stress through increased water use efficiency in Bishop pine. Kobayashi Hisayasu and others presented a intriguing poster on two species of *Entoloma* that have been found to be ectomycorrhizally associated with a number of species in the family Rosaceae, including apple, asian pear, and several species of *Prunus*, *Rosa*, and *Pyracantha*. Joyce Eberhardt and others from USDA Corvallis presented a poster summarizing a ten-year survey of the effects of different harvesting techniques on long-term American matsutake productivity. As one would expect, careful harvesting had no significant impact on productivity, but raking up leaf litter, at least without replacement of duff, did have a significant negative impact over time.

Of course, mycorrhizas are far from the only interesting example of fungal symbiosis and there were a number of other presentations on lichen and insect/fungal symbioses. Jolanta Miadlikowska discussed research she and a number of other workers are doing on endolichenic fungi - that is fungi that live within a lichen thallus much the same way as endophytes live between cells in plant tissue. Whether these endolichenic fungi play any role alongside the dominant fungus in the lichen symbiosis is unclear. Kenji Matsuura described an intriguing form of symbiosis in which a corticioid fungus, *Fibularhizoctonia*, produces sclerotial structures that morphologically and chemically mimic the eggs of the termite *Reticulitermes*. The termites are apparently fooled into taking care of these sclerotia as if they were their own eggs, tending to them and keeping them free of pathogens. The relationship is sometimes symbiotic, with the false eggs actually promoting termite egg survival, but in certain conditions the false eggs can act pathogenically as well.

These and hundreds of other presentations helped bring me up to date with the current state of mycological research, but also proved a bit overwhelming and provided the need for a well-deserved rest, which another week on the Big Island amply provided.

Further Reading:

Mycological Society of America & Mycological Society of Japan. 2005. Hyphal bridges over the Pacific: Advancing fungi. Proceedings of the MSA/MSJ Joint Meeting, July 30 - August 5, 2005, Hilo, Hawaii.

The MSSF Culinary Group

If you are new to the MSSF you may not be acquainted with one of its most vibrant and convivial sub-groups-The Culinary Group open to all members interested in the culinary aspects of mushrooming. Each month on the first Monday night, from September to May except for December, we meet to enjoy each other's company and have a delicious meal. We are united in our love of cooking as well as our love of mushrooms. All participants contribute to the feast either as part of the team that prepares the dinner or by bringing an appetizer to share. Members contribute ideas and suggestions for the menus and prepare food they, with help, would like to cook. Traditionally, the dinners have been designed to take advantage of the wild mushrooms available at the time as well as the best and the freshest foods of the season. Often, the menus are centered on ethnic foods, mushrooms, a particular main ingredient, or a holiday near the time of the dinner. The aim is for "chef-of-the-night" members to prepare menus they are enthusiastic about.

To be a part of the fun and food, you must be a MSSF member in good standing. There is a Culinary Group membership fee of \$12.00 (\$6.00 for seniors). Each dinner costs \$14.00. Members are required to participate **at least** once a year in the preparation of a main dinner. Members also provide appetizers for dinners-preferably made with mushrooms-when not involved in the main menu production. The Culinary Group is a **cooking** group, NOT an eating group. Members must expect to cook for dinners **and** volunteer or be solicited as a culinary resource for special MSSF fundraising events, such as the Holiday Dinner, the Mendocino Woodlands Foray and the Annual Fungus Fair. Come join us, you lovers of cooking out there! For more information, contact Pat George at (510) 204-9130 or e-mail, plgeorge33@yahoo.com.

36th Annual Fungus Fair – A Celebration of Wild Mushrooms

Ken Litchfield

This year the Mycological Society of San Francisco will have its 36th annual “Fungus Fair – A Celebration of Wild mushrooms” from 10am to 5pm on Saturday, December 3rd and noon to 5pm on Sunday, December 4th at the Oakland Museum.

This is our main event of the season; last year, we had over 3000 enthusiasts visit the fair. We'll have lots of presenters and purveyors of magical, medicinal, culinary, cultivated, and especially wild mushrooms.

To oversee this growing event and keep it running efficiently, we have a new management team in place to oversee the whole fair. It includes Dan Long and myself as operations co-chairs and David Campbell as executive manager handling what we lateral to him or he takes upon himself. Everything will get funneled through the team so there aren't any loose ends

laying around for anyone to trip over or hang themselves with. When communicating about the Fair, e-mail the three of us (e-mails below) so we all can keep track of where and what all the volunteers are working on.

Many of you are familiar with the fair and we would expect to have you back in the same position as last year. Please contact us to discuss any changes. We have talked to many of you about your interest and will be approaching you to work on various areas again. If you are new and don't know how you could help and there is an area of particular interest to you, let us know what you would like to be doing for the fair and we'll hook you up.

Friday is fair setup and Sunday after 5 is the take down. If you don't think you know enough about mushrooms we still need folks especially at those times for logistical help. We will have a volunteer food setup to serve our fair volunteers. During the fair a shift of at least 4 hours will gain you free admittance and fed for your work.

More to come next issue.

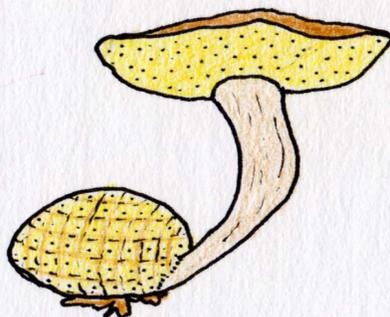
Ken Litchfield <klitchfield@randallmuseum.org>

Dan Long <danlong@astound.net>

David Campbell <davidcampbell@mssf.org>

MYCOPARASITES at NEMF: AUGUST 2005

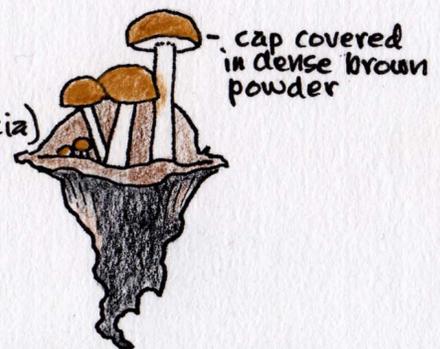
All illustrations are life-sized.



Boletus parasiticus
on
Scleroderma citrinum



Cordyceps militaris
on
insect pupae



Asterophora lycoperdoides
on
blackened Lactarius sp.
or Russula nigraus group

Collected in South Central Pennsylvania

Debbie Viess October 2005

The Foragers' Report

October 2005

Patrick Hamilton

October's column can be the most difficult of the year to write because few folks have gone mushroom hunting and information is scarce. So, why not make stuff up?

Late in August a 122-pound *B. edulis* was found near Crawford, Texas and immediately helicoptered to be used to help plug the broken levees on Lake Ponchartrain. No word on if this event was staged by President Bush to help shore up his sagging support from charitable mushroomers everywhere.

Vice President Dick Cheney was said to be very fond of both disgraced FEMA chief Brown and brown crimini. He suggested a medal for the seemingly sauced (to us) Brown and a medallion of veal with Brown sauce for the mushrooms.

Or we can tell the truth: over 100 pounds of porcini were picked in mid-September near Bass Lake (NE of Fresno). Boletes were also found in early September near Bolinas. Sulfur shelves are showing on the usual eucalypt and the less common live oak. Four types of chanterelles were picked at our local National Treasure—Salt Point State Park—during a SOMA foray on September 17. Found were *C. cibarius* var. *cibarius*, *C. formosus*, *C. subalbidus*, and the very pretty *C. roseocanus* (the “rainbow” chanterelle).

SPSP also gave up a baby *boletus edulis* hiding under a suspicious looking shrump. Amongst the other 27 fungi species found were: *Amanita breckonii*, *A. constricta*, *A. franchetii*, *A. pachycolea*, the slimy *Fuligo septica*, *Ganoderma applanatum* (which are getting harder to find partly because ill-advised folks think the “artist’s conk” has medicinal properties and it’s picked to sadly sell tinctures of it to ill, ill-informed, people—info courtesy of Darwin DeShazer), *Laetiporus conifericola* (sulfur shelf found on conifers), and a slew of fine-tasting *Russulas*—*brunneola*, *elaodes*, and *xerampelina*.

Two members of SOMA and at least one MSSF member will donate their time, knowledge, and cooking skills for the Taste Of Marin auction that was held early in September. This event supports organic farming in Marin and the Marin Agricultural Land Trust. The volunteers will be taking up to eight people to Pt. Reyes NS for a mushroom foray and an al fresco lunch afterwards. The donation amount the auction’s highest bidder gave for this event? One thousand dollars! Whoa. I hope they get their money’s worth. (Is that possible?)

Close to the home of MSSFer’s and SOMA types are the fog drip areas so well known to those living in our The Bay

Area. Blessed are we who get to have our fungi and eat them too—throughout the year. “One of the longest mushroom seasons in the world,” is a phrase oft repeated in the dark, dank, spore-filled hangouts of the mushroom people. Morels were being plucked from the flanks of the Sierra’s burns in July; porcini were taken just off Highway 50 in August; chanterelles and other cool stuff are found this month at SPSP. In October there will be more *edulis* in the mountains and more of more elsewhere. No end to the season, no end to the fun.

Because we have such varied topography available so close to us we do truly enjoy a mushroom haven. From the flat ocean to the high Sierras the habitats vary greatly and we are lucky to have some of the finest edibles in the world (our black chanterelles are the very best, anywhere—knowledge from Connie Green). And for those into fungi, any fungi, we do have enough to study for a lifetime.

Hey, study this: I had these pounds of chanterelles sitting in the fridge and an upcoming business event in Sonoma at which I was to bring appetizers. Only cold food.. Hmmm. Using my best resources I talked to chef Todd Humphries and asked for suggestions. He proffered a mushroom butter and this is what I came up with. Very good served on baguette rounds and the leftovers very nice to put on almost any vegetable or chicken dish.

Chanterelle Butter

makes about a pound

2 pounds mixture of fresh chanterelles, chopped coarsely
 4 tbsp unsalted butter
 1 medium leek, white part only, sliced into ¼” rings
 2 shallots, chopped
 2 tbsp dry white wine
 2 tbsp fruit nectar (such as apricot, mango, etc)
 1 tbsp French tarragon, chopped
 sea salt and freshly ground black pepper
 2 cubes unsalted butter, softened

1. Sauté the mushrooms (dry sauté if wet) in 2 tbsp of the butter until mostly cooked (about 20 minutes). Meanwhile, caramelize the leeks and shallots in the other 2 tbsp of butter, add the wine and reduce au sec (until almost all the liquid is gone).

2. Combine the chanterelles with the leek mixture, add the fruit juice and tarragon, season with the S & P and cook until the mixture is dry (about 5 minutes). Set aside.

3. Put the cool-to-the-touch mushroom mix into a food processor, add the butter cubes, and process until well mixed. Adjust the seasonings.

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The Foragers' Report

Continued from page 5

You can now either place this into any good refrigerator storage container or make logs out of it. Try pan-roasting some salted walnut pieces and put the cooled nuts onto some plastic wrap in the form of a rectangle the length of how long you want your logs. Glob (a culinary term) $\frac{1}{2}$ the butter mixture on top of the nuts and roll this up like sushi and then store in the fridge.

That's all for now folks!

Due to an editorial brain cramp, the ingredients for the Foragers' recipe were omitted from the September issue. If anyone would like an electronic copy of the entire September Foragers' Report, please send a request to mycenanews@mssf.org.

MSSF Scholarship

The **Mycological Society of San Francisco** offers scholarships to full time graduate students in mycology attending colleges and universities in northern California. Scholarships vary in amount from \$500 to \$1,500 and are given in the name of Esther Colton Whited and Dr. Harry Thiers. All research proposals are welcomed but special consideration is given to taxonomic studies of higher fungi of the Pacific States.

Requirements include two letters of recommendation, one from a professional mycologist, a brief statement describing the research project, and agreement to present the results at a general meeting of the MSSF.

Send inquiries and letters to:

Robert Mackler

157 Mesa Ct.

Hercules, CA 94547

email: rdmackler@aol.com.

Application deadline is December 31, 2005.

Note: students reapplying, or modifying previous proposals, need not resubmit letters of recommendation.

Mycena News is the newsletter of the Mycological Society of San Francisco and is published monthly from September through May. Please email newsletter submissions to: mycenanews@mssf.org.

Editor: William Karpowicz

Layout: Ruth Erznosnik

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Cultivation Corner

Ken Litchfield

We have started our planning for our mushroom garden display at the San Francisco Flower and Garden Show at the Cow Palace March 15 through 19, 2006. Last March the MSSF won a Silver medal on our first invitation to display on the main arena floor after several years on the lower level vignette hall. We have been invited back to the main arena this year where we will have an easier spot to talk to the multitudes that pack the halls. This season our theme will be a child's Hobbit mushroom garden ...or a Hobbit child's mushroom garden... depending upon your imagination.

If you would like to participate in the design and creation of this event please contact me. Later there will be opportunities to staff the exhibit during the show.

We had our first cultivation seminar at the Merritt Community College's Landscape Horticulture Department in the Oakland hills in August. We made agar tubes and inoculated huitlacoche on corn planted by our Merritt Mushroom Cultivation class in the spring session. We are still getting established with their facility undergoing remodeling. This is the second semester for the Mushroom Cultivation class and we hope to have our lab fully set up soon as the remodeling progresses. In the meantime we have organic permaculture gardens and campus woodlands to practice with.

Calendar

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November 25-27, Friday-Sunday (Thanksgiving Weekend): David Arora's annual Mendocino Mushroom Foray. Three days of mushroom hunts, ID, cooking demos, and lectures by Arora and special guests. \$160 per person, includes lodging in heated cabins and most meals. All experience levels welcome. For more info or to register, contact Debbie Viess at: amanitarita@yahoo.com, or 510.430.9353 (days or eves 7-9 pm) or 328 Marlow Dr., Oakland, CA, 94605.

December 3-4, Saturday-Sunday: Annual Fungus Fair. Oakland Museum. More details inside on page 4 and in upcoming issues.

December 12, 2005, Monday: Annual Holiday Dinner. Open to all MSSF members. Reservations required. 7 pm in the Snow Building, located at the Oakland Zoo, 9777 Golf Links Road, Oakland. Reservation details will be in an upcoming issue of the *Mycena News*. For information contact Pat George at (510) 204-9130 or e-mail, plgeorge33@yahoo.com.

Annual NAMA Foray at La Crosse, Wisconsin

Tom Sasaki

NAMA held its 2005 Foray at the La Crosse Campus of the University of Wisconsin from Thursday through Sunday, July 21-24, 2005 upon the invitation of Dr. Tom Volk, an active member of the organization. La Crosse is located near the Mississippi River and the unique features left by river eroding the land provided interesting venues to hunt mushroom. We hunted in both the low river lands and the high bluffs. Individual forays were also held in nearby and not so nearby parks and forest. These sites were located not only on public but also on private property (with permission, of course) One interesting foray trip involved hunting in old growth chestnuts tree forest on private property. Unfortunately, these trees are dying out because of chestnut tree blight.

About 175 NAMA members attended. People were housed in campus dormitories and attended lectures and workshops in campus classrooms. Members came from all areas of the United States, some of whom have been attending these annual forays for several years. For them, it was reunion. For new members, it was an opportunity to meet people from other areas having similar interest. But the big benefit that I find in attending these forays is not only meeting people but the joy you feel in seeing or finding mushrooms that are not in our area. Otherwise, we only get to see them in guidebooks. The Foray also provided the opportunity to listen to or meet the many attending mycologists.

Dr. Tom Volk, Professor of Biology was the Host Mycologist for the 2005 Foray. Many of you may know him from using his popular website (TomVolkFungi.net). Also thanks to him, some of his fellow professors were on the program to enhance our knowledge of the fungi world and some of his students were a great help in leading forays, in identifying mushrooms and in providing general program help. The Chief Mycologist was Dr. Andrew Methven, Professor and Chair of the Biological Sciences at Eastern Illinois University. Dr. Methven was a student of Dr. Harry Thiers at San Francisco State University and a schoolmate of our MSSF scientific advisor, Dr. Dennis Desjardin. Dr. Walter Sundberg, Professor Emeritus of Plant Biology at Southern Illinois University and Dr. Michael Beug, Professor Emeritus at the Evergreen State College and developer of many of NAMA's educational slide tape programs also attended. The mycologist coming from most distant place was Dr. Bart Buyck, Curator of the Mycology Herbarium and faculty of the Laboratoire de Cryptogamie of the Natural History Museum in Paris and developer of software for worldwide identification of Russulas.

On both Friday and Saturday, we were given the opportunity either to go on forays or to attend the lectures and workshops. These events were scheduled through out the day. To give you some ideas of what were available, following is a list of some of the programs offered: History of Amatoxins; Shiitake Cultivation in China; Collecting Fungi From a Lost World in Belize; Beginners Workshop; Russula In Eastern US; Classification of Jelly and Jelly-like Fungi; Mushroom Anatomy Hand Lens Workshop; Oregon Chanterelle Study; Will Digital Revolution Spoil Mushroom Photography? These are only a sample of the subjects covered. Mycophagy was a popular session. Even though there was a scarcity of fresh local wild edible mushroom, the Mycophagy group was able to provide a variety of dishes to sample, including those prepared with fresh chanterelles and morels. These were provided by members coming from other areas. Even stinkhorns were on the menu although they were canned in China.

On each of the two evenings, members were treated to a banquet dinner and an educational program. Thursday evening featured Mushroom Evolution at the Molecular Level by Dr. Andrew Methven. It was followed by the presentation of the photos which won in the NAMA Photo Contest. That was followed by photos produced digitally. Prizes were awarded in each group. On Friday evening, Dr. Bart Buyck spoke on No Fungi Without Rain.

Even with the lack of rain in the area and warm weather prevailing, a surprising number of species of fungi-between 300 and 400-were found. Although it did rain while we were there, it was too late in coming. As would be expected, many were wood growing varieties or were growing on other organic material.. The fleshy terrestrial types were much fewer in number. Some species representing the latter types were identified as *Russula mariae*, *Lactarius glaucescens* (?), *Amanita bisporigera*, *Boletus pulverulentus*, *Boletus subgraveolens* (?), *Coprinus variegates*. Other terrestrial fungi included *Cantharellus cibarius* and *Mycenastrum corium*. Growing on wood or other organic material were *Scleroderma citrinum*, *Auricularia auricular*, *Schizophyllum commune*, *Ganoderma applanatum*, *Ganoderma tsugae*, *Ganoderma lucidum*, *Fistulina hepatica*, and *Polyporus alveolaris* (?). *Grifola frondosa* and *Laetiporus cincinnatus* were two large specimens which I had not seen in our area. *Piptoporus betulinus* is another one not seen in our area. One of the pretty common sights in the forest was seeing the red capped *Sarcoscypha occidentalis*. Others found on wood were *Phaeolus schweinitzii*, *Stereum ostrea*, *Trametes pubescens*, *Trichaptum bififormis*, *Polyporus picipes* and *Polyporus elegans*.

The 2006 NAMA Foray is scheduled for Alberta, Canada. Anyone who is a member of NAMA can attend and anyone can become a member.

Mycological Society of San Francisco
c/o The Randall Museum
199 Museum Way
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MSSF Calendar, October, 2005

October 3, Monday: The Culinary Group's monthly dinner. Reservations required. 7 pm at the Hall of Flowers, Golden Gate Park, San Francisco. To make a reservation, call Pat George at (510) 204-9130 or e-mail, plgeorge33@yahoo.com. The Culinary group meets the first Monday of each month through May.

October 18, Tuesday: MSSF General Meeting. Randall Museum. Mushroom identification at 7 pm. Dr. Matteo Garbelotto will discuss the Tanoak Mycorrhiza Community at 8 pm.

October 8-9, Saturday-Sunday: S.F. State's mycology class forays to Chapman Creek CG, near Yuba Pass on Hwy 49. MSSF members are welcome. Nights can be chilly. Bring warm clothing and food. For more information, contact Fred Stevens at fstev@sonic.net

October 9-13, Sunday-Thursday: Oregon Cascades Foray with The Wild About Mushrooms Company. This is not a

Society sponsored event. Contact Charmoon Richardson or David Campbell for details and reservations. 707-887-1888 / 415-457-7662, or email to charmoon@sonic.net.

November 5-6, Saturday-Sunday: Salt Point State Park Foray. Meet at 10 am November 5 at Gerstle Cove Campground, in Salt Point State Park. Attendees responsible for their own campsites and adherence to park regulations. Potluck cookout Saturday night featuring what you bring and mushrooms you will find. Mushroom ID will be an important part of this Event. No pre-registration required. SPSP web site has maps and regulations. Contact Norm Andresen at n.andresen@comcast.net for more details.

November 12-13, Saturday-Sunday: Mendocino Foray. Jackson State Forest. \$100 per person, \$50 for children under 12. Contact Norm Andresen at n.andresen@comcast.net for more details.

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**Note: Deadline for the November 2005 issue of Mycena News is October 21.
Please send your articles, calendar items and other information to:
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