

Speaker for October 17 MSSF Meeting



Dr. Joaquin Cifuentes

Joaquin is the curator of the FCME Herbarium at the School of Sciences of the National University (UNAM) of Mexico City and heads the university's Comparative Biology Department. He has been teaching botany and mycology courses for over 25 years. During that time, he has published 36 papers on taxonomy and systematics of macromycetes, put together a collection of 20,000 fungi from Central and Southern Mexico. Recently, he has been taking an inventory of the macrofungi in the Reserva de la Biosfera de la Mariposa Monarca (the Monarch Butterfly Reserve) in Michoacan, Mexico. He has also done major fungi studies in the tropical areas of Campeche and Belize. Since 2002, he has been a field leader and technical presenter for Mexican Mushroom Tours in Tlaxcala and the Copper Canyon.

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Myцена News

The Mycological Society of San Francisco October, 2006, vol 57:10

MycoDigest: Mushrooms in the Waves

Else Vellinga

For showy mushrooms, woods are the best places to go – you will find colourful fruitbodies, in all kinds of shapes and sizes on the ground, on trees and on dead wood. The underwater world compensates for its lack of mushrooms by producing beautiful fish, corals, sea slugs, squirts, jelly fish (no fungi), and more than the eye can behold.

You wouldn't look for mushrooms in a tide-pool, would you? However, even in the sea, there are fungi. They may be nothing like the showy terrestrial ones, but nevertheless, there are lots of different groups. Ascomycetes (the group to which Morels and elfin saddles belong) are the great majority, but around ten are basidiomycetes (like the terrestrial chanterelles, boletes, amanitas and conks). What do these marine basidiomycete species look like? One is a smut fungus parasitizing an underwater plant, (a short introduction to smuts appeared in the November 2004 *Myцена News*). Another, *Mycaureola dilseae* parasitizes the blades of the red alga *Dilsea carnea*. The other eight basidiomycete species grow on wood, twigs and planks, bits of mangroves, or on hair.

They're small – very small; most of them do not reach one mm in diameter. *Nia vibrissa* is the giant among them, with fruitbodies up to almost a quarter inch. Most form closed, rounded fruitbodies, with the spores inside, so they do not get washed away prematurely by the sea. The fruitbodies are often hairy, a nice way of coping with the frictions of waves and the exposure to different temperatures, and salinities in a subtidal environment.

Only *Digitispora* has its spore-bearing cells, the basidia, exposed to the waves. But, its spores are extremely well adapted to transport by water, they are thin and consist of four branches in three dimensions. Apparently, this makes it easier for the spores to adhere to a substrate where they can germinate and live their saprotrophic lives. Many aquatic fungi have similar spores. The spores of *Mycaureola* are thin, and extremely long – they range from 105 to 118 μm which makes them longer than any other species of basidiomycete (for comparison, spores of your store-bought portobellos, *Agaricus bisporus*, are 6.5-8.0 μm). They are slightly boomerang shaped, with a shallow angle between the two ends.

The spores of *Nia* species are little barrels with four long sticks protruding, but *Limnopordon* has ellipsoid spores without appendages. And it looks like the spores of *Halocypha* are still actively shot off from the basidia, though this mechanism has been lost in the other species. It is the same mechanism found on the gills of normal mushrooms (and within the pores of a bolete) that catapults the spores into free space where they can fall and be carried off in air currents. Puffballs and false truffles, where

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MycoDigest is a section of the *Myцена News* dedicated to the scientific review of recent mycological information.

Programs for Beginners Being Continued With Slide Shows and Member Presentations

Tom Sasaki

We plan to continue the NAMA Slide Programs that started last year showing the popular mushrooms classified under the different spore colorings. In addition, we hope to intersperse these with special programs presented by some of our knowledgeable members. Watch for the announcements in the schedule section of the *Mycena News*.

These programs are held on the third Tuesday of each month preceding the general meeting, at 6:30 pm. The programs will be geared towards the beginners but everyone is welcome to attend.

At the October session we will repeat the slide program "Introduction to Fall Mushrooms" shown last year. In November, we will continue the series on mushrooms by spore coloring with "Gilled Mushrooms IV: Purple Brown to Black Spored." It discusses *Agaricus*, *Stropharia*, *Psilocybe*, *Coprinus*, *Panaeolus*, *Chroogomphus* and more. There will be no beginners' meeting in December but will start again in January.

New Hospitality Committee

In the not so recent past, the MSSF had a Hospitality Chair. The council has decided to resurrect this office to facilitate outreach to visitors and new members. The MSSF is an inclusive organization and wants everyone to feel welcome. Thinking this was a great idea, I volunteered to run for this Chair, and was voted on the council at the September board meeting. So if you would like to be on this committee and meet interesting people, if you are fun-loving, gregarious or just interested, please contact Liana Hain at liana.hain@ucsf.edu or (831) 227-4588 as soon as possible. We will be meeting in October to formulate a welcome strategy.

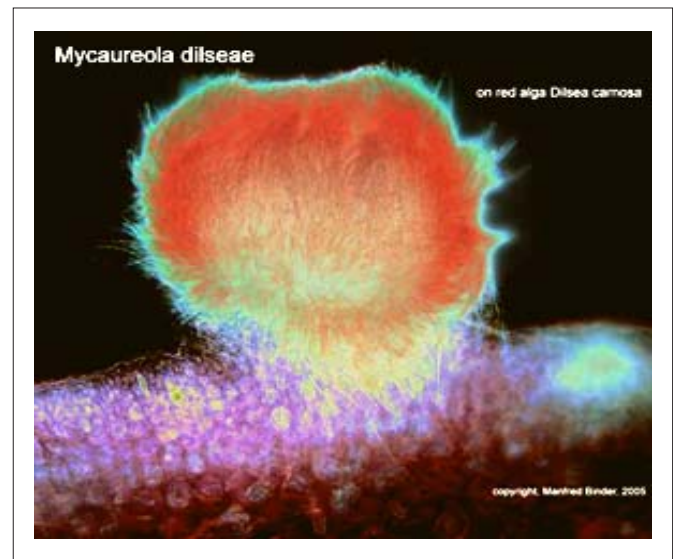
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MycoDigest: Mushrooms Continued from page 1



Mycaureola dilseae

the spores are formed inside the mushroom, have lost this mechanism and the spores either get into the air by puffing or escape by being eaten by small rodents.

Classifying the tiny fruitbodies of marine fungi posed quite a challenge to those who discovered them. For instance, *M. dilseae* was first thought to be an Ascomycete, because of its flask-shaped fruitbodies with the opening on top. *Nia*'s spores were interpreted as conidia, thought to have been formed not on basidia, but budded off. It was ten years after its original description before it was shown that it has basidia and that it is a basidiomycete. This proved to be a general pattern – many of these fungi changed placements in a major way. It was quite a different situation than the splitting up and refining we are used to in terrestrial mushroom genera, where *Boletus chrysenteron* moves back and forth from *Xerocomus* to *Boletus*. No, here the changes were between ascomycetes and basidiomycetes.

As is apparent, the shape of their fruitbodies is no indication of how these fungi relate to their terrestrial counterparts. It is the same with puffballs – all the fruitbodies look quite similar, comprising a sac filled with spores, which are adapted to air transport (with thick, brown, hydrophobic spiny walls). Yet some puffballs are boletes (*Astraeus*, *Scleroderma* and *Pisolithus*), others are *Agaricus*-relatives (*Lycoperdon*, *Bovista*, *Calvatia* etc., *Tulostoma*, *Battarraea*), while earth stars form a separate group related to *Gomphus* and to the stinkhorns. Where morphology is at a loss, molecules pick up the story. The relationships of the marine fungi are now revealed by comparing their DNA sequences with DNA from known species.

In this way, Binder and his co-workers figured out where five of these marine fungi belong (they also included one very rare fresh-water mushroom – one that not only grows under water, but likes that water to be ice cold).

Interestingly, they found that several of the species mentioned above (*viz. Nia vibrissa*, *Halocyphina villosa* and *Calathella*

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The Foragers' Report

October 2006

Patrick Hamilton

So early in the season that few postings regarding fungi found nearby have been seen anywhere on our local Internet groups list. But some mushrooms are being picked.

On Saturday, September 23, Salt Point gave up a measurable amount of fine edibles—two porcini (one 6" button and another #2 fully opened and about 5" across the cap), several Amanitas, a *Russula cyanoxantha*, and a modest basket or two of *C. cibarius* and *C. formosus*. The conditions were awfully dry (go figure) but the temperature was in the 80's and even those who found little had a very nice walk in the woods.

Mushrooms from other places are being harvested and brought to markets. Washington State and the Queen Charlotte Islands are providing chanterelles quite nicely now but Oregon's matsutake pickings are slim. New Mexico and Colorado had abundant late summer flushes for those lucky to be there at the right time. The season in Colorado can be so brief as to almost not be at all.

We can look forward to maybe a nice fall Sierra bolete season (check for thunderstorms up there), our usually very good to great coastal boletes, plus all the other wonderful miscellaneous mushrooms that will surely fill our forests. Enjoy this beautiful early autumn weather and start planning your forays for later on.

To feed the hungry who came to Salt Point for the SOMA (and open to all) event last Saturday a porcini "Alfredo" with fettuccine was provided.

Porcini Alfredo

Serving Size: 4 Preparation Time: 0:30

Ingredients:

½ lb fettuccine, dry
 1 tsp olive oil
 ½ cup dried porcini mushrooms
 1 tbsp dry sherry
 hot water
 1 tbsp unsalted butter
 1 tbsp flour, all-purpose
 ¾ cup heavy cream
 1½ cup mushroom stock (or chicken, veggie, etc)
 ½ tsp olive oil
 1 bsp shallots, inced
 ¼ tsp oregano, dried
 1 pinch thyme, dried
 ½ cup Parmesan cheese, shredded

Grey sea salt
 Fresh ground black pepper

1. Cook the pasta in boiling, salted, water (should taste like the Adriatic Sea) for 7 minutes. Rinse in warm water, toss with a teaspoon of olive oil, and set aside.

2. While that is going on be re-hydrating the mushrooms in the hot water with the sherry. When soft, remove, squeeze out, and chop. Reserve the soaking liquid.

3. Make a light roux with the butter and flour and break it (correct culinary term!) with the heavy cream by adding it all at once. Cook a bit over medium and add the mushroom stock. Continue cooking until the desired consistency is achieved. A slurry of flour mixed with water can be added through a strainer if a thicker sauce is desired but be mindful that cheese will be added later.

4. Take the softened porcini and sauté it with the shallots and herbs in olive oil. Add the reserved soaking liquid until it all is evaporated. Add this mixture to the cream sauce, cook a few minutes, and add the cheese and mix everything with the pasta. Add S & P to taste.

Serve this with whatever you still have in your glass after your walk in the woods on a hot day.

Scientific Explorations in the Fungal Realm

Fungi play a much larger role in our ecosystems than merely providing edible mushrooms. New discoveries are unfolding regarding the important symbiotic relationships between fungi and their host trees, the valuable ecological role that fungi play in forest communities, the fungal link to sudden oak death syndrome and new potentials for mushroom medicinals and fungal ecorestoration. Scientists will share their recent findings on ecological relationships, environmental concerns and scientific breakthroughs in the fungal realm.

Moderator:
 Dorris Welch, Interpretive Specialist, Oakland Museum

Speakers:
 Dennis Desjardin Professor, San Francisco State University
 Tom Bruns Professor, University of California, Berkeley
 Dave Rizzo Associate Professor, University of California, Davis
 Terry Henkel Assistant Professor, Humbolt State University

Open to the public.
 Saturday, October 28, 2006; 8:30am-4pm
 Oakland Museum of California. Call 415.321.8000

THE MYCOLOGICAL SOCIETY OF SAN FRANCISCO
PRESENTS

(THE NEW AND IMPROVED)

Mendocino Woodlands Foray

FRIDAY - SUNDAY NOVEMBER 10 - 12

FORAYS!

CLASSES!

FINE DINING!



Golden Chanterelle photo © by
Michael Wood

Foray Mycologist
Dr. Dennis Desjardin

With classes on mushroom ID, dyeing, kit making, photography, paper making, cooking, and shopping for mushrooms on e-Bay!

Specimen tables and evening presentations.

Special events for kids!

Join us for this annual event at the rustic Mendocino Woodlands Camp, located in the mushroom-rich hills above the town of Mendocino. Forays, presentations, classes, and more will be led by expert mycologists. A benefit for the MSSF.

Fee: \$140 includes lodging, meals, and all forays, classes, and events.

Kids under 12 half price, under 6 free.

Registration - Send check with names, address, phone, and email to:
MSSF c/o Randall Museum 199 Museum Way San Francisco, CA 94114
Or register online at: www.MSSF.org

Further information: mendo@mssf.org / 707-829-2063

Special guest ~

Mushroom photographer extraordinaire Taylor Lockwood

Indiana-A True Story

Hugh Smith

Don't you think it's fascinating that every time a mushroom enthusiast goes on a trip, for whatever reason, they always seem to find mushrooms? Unless of course you're in a desert, where all you find is Earthstars, stalked puffballs, other assorted puffballs, *Podaxis pistillaris*, *Longula texensis*, *Sarcosphaera*. You know...nothing.

I just returned from a trip to Indiana. I went to visit relatives and I had never been there before. I thought Indiana was one of those places where you could see forever, but only if you got up on a ladder to see over the corn. I thought all we would be doing would be watching corn (and Corn Smut) grow. This is the image I had of the Midwest.

Boy, was I wrong, they have Soy Beans! Probably more soybeans than corn. And Bugs! And mushrooms!

There were so many caterpillars, moths and pupae, flutterbys and chrysalis', beetles and grubs, fireflies and garden spiders I thought I was in heaven! In fact, I was in Indiana. It had rained 5 inches in 30 minutes a couple of days before we arrived. I had seen two houses with two-foot cement morels in their driveway. So I asked my relatives if there were any mushrooms around. "Nope", they said, "mushrooms only come up in May." So I walked across the street and picked some very large puffballs. There were puffballs everywhere.

The next day the puffballs I had left were pushing on each other and they were growing fast. Later I cooked some of them up and most everybody tried them. Now, I'm not a very good cook and I don't like mushrooms (do I?) but puffballs taste like puffy potato chips when done correctly (secret ingredients: butter and salt).

Later when we were in town, I quite suddenly and involuntarily yelled "Stinkhorn!" I didn't know I had yelled but I startled a couple people. There it was, one perfect Dog Stinkhorn standing alone in a flower bed. Awesome! Later on, I found a whole bed of stinkhorn eggs in chips the city had put around trees. I brought several home to Yuba City and have hatched one so far. I think more may hatch, but right now I'm in Fort Bragg (one perfect No.1 *Boletus edulis* and one excellent *Sparrasis crispa* [in September?!]). I'll probably miss the next Stinkhorn hatching.

Have you ever smelled stinkhorns? Well, I have, I love them. (Man, that smells funky! Can I smell that again?) This stinkhorn doesn't smell like the others I've sniffed. This one has kind of a minty, very pleasant odor. California flies don't seem to be attracted to them. Probably why we don't have any here, don't smell bad enough. Maybe I'll make some scratch and sniffs for you.

Anyway, the next day, much to my disbelief AND delight, the ONLY picture on the front page of the Rochester, Indiana newspaper, is a STINKHORN! I'm tellin' ya, this place knows what's important!

So, here in Indiana they have lots of wood (that's woods for the rest of us). Mostly Ash, Elm, Hickory and Maple. I said to my sister-in-law, "There's no trail in the wood," (in California language that's... well... you know). She said "Nobody goes in there." So I went in there. I followed a deer trail and found some cool things on dead wood. But...no mushrooms in Indiana.

Some of my family's friends had access to some private wood(s), so we quickly arranged a foray and away we went. In Indiana, everything is "not far" from wherever you are. If you ask how far a place is, the response you get from some people is "that's about a two beer drive."

After about a four beer drive, we arrived at the Friends' Wood. There were Amanitas, Giant Black Leg Polypores 1 foot across, a very different Suillus, Dog Doo fungus, except on LBM(s), and oh, yes, Mosquitah. Lots of Mosquitah. White Jellies, salmon pink mushroom(s) on log(s). Awesome stuff everywhere! We had three cars and so many sets of new mushroom eyes, I couldn't keep up with the discoveries. Running back and forth across the wood, trying to get pictures of everything...

And oh yes, always look around the car (that's plural)... a giant Hen of the Wood(s). In every aspect, it was a fantastic trip. I really felt I was in the heartland of America. I just hope that when I die, I go to...well...Indiana.

Books at the MSSF Library

Current members are encouraged to visit our library at the Randall Museum. We also accept donations of any mushroom related books you may not have used for a while, just bring them along to the general meetings. All books borrowed over the summer are now due. Contact Monique at moniquecarment@yahoo.com or 415-474-7220.

Officers: 2005-2006

President: David Campbell	415-457-7662 davidcampbell@mssf.org
Vice President: J. R. Blair	650-728-9405 jrblair@outrageous.net
Secretary: Carol Hellums	415-753-2144 hellums@worldnet.att.net

MycoDigest: Mushrooms Continued from page 2

mangrovei) group together with terrestrial wood-dwelling species with reduced fruitbodies, the so-called cyphelloid species. The fruitbodies of these mushrooms resemble little cups, with the basidia on the inside surface, and a hairy exterior. *Lachnella* species are examples of this group and representatives occur quite commonly on dead stems and small branches – I find them on the old stems of the ivy in our front yard in Berkeley.

Mycareola dilseae, a parasite of a red alga, is related to a different group of white spored species, formerly classified with the *Tricholomataceae*, that includes honey fungi, velvet shanks and the cone-inhabiting *Strobilurus trullisatus*. *Mycareola* forms an independent lineage of reduced, cyphelloid fruitbodies. Once again nature has re-invented the same thing, but always slightly different, as befits the different origins. Like a painter painting the same scene first with water colours, then with oils.

In general these fungi are widespread – distribution patterns running along coasts of both the Atlantic Ocean and the Pacific Ocean are quite common. Some like it a bit hotter than others. And of course, *Mycareola* is restricted to the area where its host grows – that red alga is restricted to the area from the Baltic to Portugal.

Most species grow on submerged wood but you go fishing for one with horse hair for bait! In other words, the marine world, though much poorer in species, still offers a wide variety of fungal ecological adaptations to marvel at!

Further reading:

Binder, M., D.S. Hibbett, Z. Wang & W.F. Farnham, 2006. Evolutionary relationships of *Mycareola dilseae* (Agaricales), a basidiomycete pathogen of a subtidal rhodophyte. *American Journal of Botany* 93: 547-556.

Hyde, K.D. & S.B. Pointing (eds), 2000. *Marine mycology: a practical approach*. Fungal diversity series 1. Fungal Diversity Press, Hong Kong, China.

Kohlmeyer, J. & E. Kohlmeyer, 1979. *Marine mycology: the higher fungi*. Academic Press, New York.



Nia vibrissa

Calendar

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and special events. Under 12 1/2 price (w/ adult), under 5 free. Register online at www.mssf.org/mendo, or mail check with contact info to MSSF c/o Randall Museum 199 Museum Way SF, CA 94114. Info: 415-457-7662 or 707-829-2063.

Tuesday, November 21. Beginners Program: NAMA Slide Program. 6:30-7:30 p.m., on “Gilled Mushrooms IV: Purple-Brown to Black Spored” prepared by Dr. Michael Beug. The program discusses *Agaricus*, *Stropharia*, *Psilocybe*, *Coprinus*, *Panaeolus*, *Chroogomphus* and more.

Friday-Sunday, November 24-26, (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 maxfun@cruzio.net or 707-884-3457.

Saturday-Sunday, December 2-3. MSSF Annual Fungus Fair. Oakland Museum. Stay tuned for more details.

Upcoming Forays

Yuba Pass Foray:

On October 21-22 Hugh Smith and Norm Andresen will be co-leading the Annual Yuba Pass Foray. We will meet at Chapman creek campground, at 9:00 am and drive to several locations to find a wide range of mushrooms. Depending on the weather, we have found: russulas, albatrellus, suillus, matsutakes, white chanterelles, the giant ganaderma oregonensis, some types of boletes, gomphus, and many others. There will be a potluck on Saturday night, camping at Chapmen Creek campground or Wild Plum further west on Highway 49. Contact Norm at n.andresen@comcast.net for information.

Mendocino Foray:

This year’s new and improved MSSF Mendocino Woodlands Foray will take place on the weekend of November 10-12, at the Mendocino Woodlands camp, in the mushroom-rich hills above the town of Mendocino (northern Calif.). Dr. Dennis Desjardin will be the foray mycologist, and will do a presentation Saturday night. He will be assisted at the specimen tables by Norm Andresen and Mykweb’s Mike Wood. Taylor Lockwood will present a special selection of mushroom visuals. Planned classes include mushroom dye, paper-making, identification, photography, a mushroom kit making session, and shopping for mushrooms on E-bay! Also planned are a kid’s foray and art class. Fee of \$140 includes lodging, meals, and all forays, classes, and events. Special rate of \$90 with offsite lodging. Kids under 13 half price (w/ adult), under 5 free. Register online at www.mssf.org/mendo, or send check with names and contact info to: MSSF c/o Randall Museum 199 Museum Way SF, CA 94114. Questions? E-mail to mendo@mssf.org, or call 415-457-7662 / 707-829-2063.

Time to Renew Your Membership?

It's never too early to renew... Fill out the required information on the reverse side. Mail a check for the appropriate amount (made out to "MSSF Membership") to MSSF c/o the Randall Museum, 199 Museum Way, San Francisco, CA 94114. Or, to save postage, you can give the envelope with the filled out form and check to Polly Shaw at the monthly meeting, culinary dinner, or the December Oakland Fungus Fair.

You can also renew online by using the PayPal option on the MSSF website. If you do, please send Polly Shaw a personal email (at sfwaterbug@yahoo.com or 415-665-3293) with the information on the reverse of this column. Paypal provides only the name, mailing address, and email of those who enroll or renew. It does not give secondary members, telephone numbers, an alternate email address, or interests.

Please note that 2006s memberships expire in December. You need to renew before the end of December in order to receive 2007s publications and to continue your access to the MSSF website. (Check the mailing label on your *Mycena News* to find out when your membership expires.)

The regular, adult/family membership fee is \$25.00. Seniors over 65 and full-time students pay \$20.00. E-members pay \$15 to download the *Mycena News* and other publications from the website.

The MSSF treats membership information as private, but it does VERY occasionally release its membership list for mailings by mycological businesses. If you do not want your name included in such a mailing list, either contact the membership chair or indicate on your renewal that you do not want to receive commercial mailings.

**Deadline for the November 2006 issue
of *Mycena News* is October 24.
Please send your articles, calendar items
and other information to:
mycenanews@mssf.org**

MYCOLOGICAL SOCIETY OF SAN FRANCISCO - Membership and Membership Renewal Application

New Members please fill out as much information as you can. Members who are renewing need to fill out only the blanks for which information has changed within the last year. Please check the current *Roster* to see if any of your address, phone, and email need updating!

Name 1: _____ Home Phone: _____
 Name 2: _____ Business Phone: _____
 Street/Apt#/PO: _____ Cell Phone: _____
 City: _____ Email 1: _____
 State: _____ Email 2: _____
 Zip Code: _____ Interests: _____

New Membership? _____ Renewal? _____
 Membership type: _____ Adult/Family (\$25) _____ Senior/Students (\$20) _____ Electronic (\$15)

If sending a check, please make it out to "MSSF membership" and mail it, with this form to: MSSF Membership, c/o The Randall Junior Museum, 199 Museum Way, San Francisco, CA 94114

If paying by Credit Card, please provide the following information:

Circle Type of Credit Card: MasterCard, Visa, Discovery, or American Express
 Credit Card Number: _____ Expiration Date: _____

Mycological Society of San Francisco
c/o The Randall Museum
199 Museum Way
San Francisco, CA 94114

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MSSF Calendar, October, 2006

Monday, October 2. Culinary Group dinner. 7 pm, Hall of Flowers, Golden Gate Park, 9th and Lincoln, SF. Reservations are required for Culinary Group dinners. For reservations contact Pat George at (510) 204-9130 or e-mail plgeorge33@yahoo.com. Don't forget your tableware, beverage and an appetizer to share. Our next meeting will be November 6th.

October 15 through January 10. Oakland Airport. "Fabulous Fungi, the bad, the beautiful and the bizarre". Hosted by the Oakland Museum. The exhibit is in the Southwest Airlines Terminal. You must be a ticketed passenger to view it. Featuring photography by Taylor F. Lockwood and Mike Wood; curated by OMCA interpretive specialist Dorris Welch and OMCA docent/MSSF member Bob Mackler. It features panels on habitat, ecology, edibles, medicinals, poisonous and dyeing mushrooms.

Tuesday, October 17. Beginners Program: NAMA Slide Program. 6:30-7:30 p.m., on "Introduction to Fall Mushrooms" prepared and audio recorded by Dr. Michael Beug which was shown last year will be repeated. Focuses on the common basidiomycetes found during the fall season with comments about habitat and ease of identification. The mush-

rooms represented are from throughout North America with a slight bias towards the species found in the Pacific Northwest.

Tuesday, October 17. MSSF General Meeting. Randall Museum. Mushroom Identification at 7:00 p.m. Dr. Joaquin Cifuentes will speak at 8:00 p.m.

Tuesday, October 24. MSSF 101: How to make the most of the upcoming mushroom season. 7:30 p.m. Randall Museum. This workshop by our vice president, J.R. Blair, is designed for new members who would like to learn more about how to take advantage of the many educational, culinary, cultivation and other opportunities that the Society offer. Please RSVP to J.R. Blair, jrbclair@outrageous.net or 650-728-9405. Exact location to be determined.

Saturday, October 28. BioForum. Forum on recent scientific breakthroughs in mycology. Oakland Museum of California. \$25-30. Call 415-321-8000 to register.

Friday-Sunday, November 10-12. Mendocino Woodlands Foray. Near Mendocino town (N. Cal.) Dr. Dennis Desjardin, foray mycologist. \$140 includes lodging, meals, forays, classes,

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