



## The Mycological Society of San Francisco • Sept. 2017, vol. 69:01

### SEPTEMBER 16

General Meeting Speaker: **Brian Perry**

#### *“Documenting the Fungal Diversity of Tafea Province, Vanuatu”*

**Talk abstract:** Vanuatu is a South-Pacific archipelago of more than 80 islands, situated between New Caledonia, Fiji, and the Solomon Islands, all of which are globally recognized biodiversity hotspots. Vanuatu’s biota is considered an important component of the region’s status as a global center of biodiversity, and the “Vanuatu rain forest” vegetation type is recognized as an endangered terrestrial eco-region. Despite its significance as a likely treasure trove of biodiversity, the fungi of Vanuatu remain largely undocumented. The Perry lab at CSU East Bay is documenting the fungal diversity of Tafea Province, Vanuatu, as part of a broader project that also includes documenting the plant and linguistic diversity of the province. We completed our first expedition to the islands in July-August 2017, and found a number of interesting fungi that we are excited to study and share with you in this travelogue-style presentation.



**Speaker’s Biography:** Brian Perry received a PhD in Organismic and Evolutionary Biology from Harvard University in 2006, where he worked on the systematics and evolution of the Ascomycete family Pyronemataceae. From there Brian went on to a postdoctoral position at San Francisco State University and then joined the faculty at the University of Hawaii in 2009 as an assistant professor of Biology. In 2013 Brian accepted a faculty position at California State University East Bay, finally making it back to California where he was born and raised. Brian has been studying fungal diversity, systematics and evolution since 1995. In addition to documenting the mushrooms and other fungi of Vanuatu, Dr. Perry’s research focuses on the assembly, dynamics and biogeography of island fungal communities, endophytic fungi of Hawaiian plants, California fungi, the systematics of *Mycena* and allied genera and the evolution of fungal bioluminescence. Brian teaches both introductory and advanced courses in mycology at CSU East Bay.

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### PRESIDENT’S POST

by Tyler Taunton

Hello MSSF,

I hope that you have had a bountiful summer. I know the Sierras produced a fair amount of boletes this year and we even heard a few reports of Bay Area morels and chanterelles from the North. Hopefully the dry summer did not keep you from looking. I know the irrigation in Golden Gate Park and the Botanic Gardens did bring out plenty of Princes and puercos in all my secret spots where the public doesn’t get to go.

I am happy to be addressing you as the new MSSF President, as we have an exciting year before us. With the prospect of another possible good rainy winter to followup to last season’s La/El Nina/Nino, it will certainly be interesting to see what unfolds for us.

A lot of work took place over the off season. Our library is about to be moved to its new Cal State East Bay university library location with the books soon available for checkout. Simply log into the MSSF website, browse through the library, and email the librarian. Your book could be ready for pick-up at one of the next society meetings soon. I want to thank Brennan Wenck-Reilly

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for the services he provided as the last President for the MSSF. He has facilitated the tumultuous move sometime soon from the Hall of Flowers back to the Randall Museum. Once the renovations are finished, sometime this millenium, we are planning to move back into that space. I know that Brennan had a lot on his plate this past year, and he has done an exceptional job as President. I have rather large shoes to fill, especially when I look down the list of past Presidents for the society. Please feel free to contact me over any regard at: [president@mssf.org](mailto:president@mssf.org)

I look forward to seeing all of you at the first speaker meeting on September 19, with Brian Perry.

Prez Tyler - [president@mssf.org](mailto:president@mssf.org)

## MUSHROOM SIGHTINGS IN AUGUST 2017

by Pascal Pelous



*Laetiporus gilbertsonii*  
**Chicken of the Woods**  
Oakland, CA



*Boletus rubriceps*  
**King Bolete**  
Telluride, CO



*Amanita muscaria*  
**Fly Agaric**  
Flagstaff, AZ



*Sarcodon imbricatus*  
**Hawk Wings**  
Telluride, CO



*Cantharellus cibarius*  
**Golden Chanterelle**  
Telluride, CO



*Amanita cochiseana*  
Flagstaff, AZ

## **WANTED: DRIED SPECIMENS, WITH DOCUMENTATION, OF WEST COAST *PORPHYRELLUS***

*by Dennis Dejardin*

**WE NEED YOUR HELP!** We are currently conducting a research project to determine the correct names for our west coast species of the bolete genus *Porphyrellus*. The entities we are looking for have been described as follows: Cap velvety or felted, dark brown, blackish brown or dark olive-brown; Pores light brown, vinaceous brown, dark brown or olive-brown, bruising blue, purplish brown or not bruising; Stem apex brown or dark brown, longitudinally streaked, ridged or reticulate (net-like), bruising like pores or not bruising; cap and stem context (flesh) when exposed slowly turning pink, grey or blue, or a combination of these colors; KOH (3% potassium hydroxide, a strong base) red or brown on cap surface and context; Habitat associated with pine, spruce or Douglas fir. Here is a photo.



Note the variability reported for each of these features. In various mushroom field guides, the taxa have gone under the names *Porphyrellusporphyrosporus* (= *Tylopilusporphyrosporus*), *Porphyrelluspseudoscaber* (= *Tylopiluspseudoscaber*), *Porphyrellusolivaceobrunneus* (= *Boletus olivaceobrunneus*), *Porphyrellusatrofuscus* and *Porphyrelluspacificus* (= *Tylopiluspacificus*). Many authors recognize all of these names as synonyms, and use *P. porphyrosporus* as the oldest valid name. Other authors recognize several distinct species. Of these names, *P. porphyrosporus* and *P. pseudoscaber* (considered synonyms by most authors) were described from Europe, while the other three species were described from the west coast.

Our questions are: “Do we have one or several species on the west coast of the US?”; “Does the European *P. porphyrosporus* occur here?”; “What is(are) the correct name(s) for west coast *Porphyrellus*?”

You can help us solve this taxonomic riddle. We would like to obtain recently collected specimens from WA, OR and CA to compare with material from eastern US and Europe. What we need is dried material with notes on the macromorphological features reported above (color, surface features and staining reactions of cap, pores and stem; type of conifer associate), and if possible, good photographs of all parts of the mushroom. After collecting and taking notes, cut the material lengthwise into several pieces, and dry on a vegetable drier, then package into a ziplock bag, place in a cardboard box and ship to us at the address below. We will use your material to determine all micromorphological features, and we will sequence several genes for phylogenetic analyses. Your material will be deposited into the H.D. Thiers Herbarium (SFSU) at San Francisco State University where it will be available for future study by other researchers around the world. When we publish the results, you will be acknowledged for your contribution to the project. We cannot be everywhere on the west coast during the mushroom season, and with more eyes looking for *Porphyrellus*, more material can be discovered to study, thereby allowing for better taxonomic decisions and a better understanding of the biology and evolution of this/these beautiful species.

We are particularly interested in material from the following areas: 1) under conifers from the Lower Tahoma area of Mt. Rainier Nat. Park, Pierce County, WA, type locality of *T. pacificus*; 2) under spruce near Siletz, Lincoln County, OR, type locality of *B. olivaceobrunneus*; and 3) under pines, Inverness, Marin County, CA, type locality of *P. atrofuscus*.

If you can help us by providing dried specimens of west coast *Porphyrellus*, please ship the material to the address below. Thank you for helping us advance science.

Catherine Callaway  
c/o Dr. Dennis E. Desjardin  
Dept. of Biology  
San Francisco State University  
1600 Holloway Ave.  
San Francisco, CA 94132

**For further info contact:**

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## CULINARY CORNER

*by Paul Lufkin*

Greetings MSSF Members. The 2017/2018 mushroom hunting season is quickly approaching. One of the many opportunities of MSSF membership is participation in the MSSF Culinary Group — an all-volunteer committee of MSSF which meets on the first Monday of the month, September through May (with adjustments for holidays), at 7:00pm in the San Francisco County Fair Building, (Hall of Flowers) in San Francisco's Golden Gate Park. The Culinary Group is open to all MSSF members who are interested in the gastronomical aspects of mushrooming. If you are an MSSF member, you are eligible to join the Culinary Group by paying the \$10.00 annual group dues, and by committing to participate occasionally as a volunteer cook at the Group's dinners.

The Culinary Group gathers monthly to enjoy each other's company, exchange information about edible mushrooms, and share a meal. We are united in our love of cooking, as well as in our love of mushrooms, and all members actively participate in the Group's cooking activities. Every Culinary Group member is expected to participate by volunteering as a cook or assistant on at least one of the season's dinner-cooking teams. (Members who are not part of a given monthly dinner team are expected to provide an appetizer, or contribute in other ways.)

Traditionally, each Culinary Group dinner is designed to take advantage of the wild and cultivated mushrooms currently available in our area. Menus are centered on a "mushroom of the month," ethnic foods, a specific main ingredient, or a holiday falling near the time of the dinner. Each dinner is led by a "captain" who announces a theme in advance, sets the menu, and organizes a team of volunteer Culinary Group members to do the cooking (and to handle set up and clean up). In sum, the MSSF Culinary Group is a participatory cooking group. It provides an opportunity to practice your cooking skills, and to learn new skills from more experienced members.

Fees for Culinary Group dinners are \$17.00 per person (\$16.00 for students and seniors over 65), and are assessed to cover the cost of renting the facility and buying dinner ingredients. For an additional \$5 fee, a Culinary Group member may register and bring to any dinner a guest who is interested in learning about MSSF and the Culinary Group. (A guest who decides to attend a second dinner is expected to join both MSSF and the Group.)

Reservations are required for all Culinary Group dinners — except for the September Potluck — and must be made no later than the Wednesday before each dinner. To reserve online, log in as a member onto the MSSF website ([www.mssf.org](http://www.mssf.org)), then click on "event registration." For registration assistance, email [culinary@mssf.org](mailto:culinary@mssf.org) or contact Culinary Group co-chairs Laura Parker, Lesley Stansfield, or Paul Lufkin. (Reservations are limited to a maximum of 60 persons per dinner.) When you come to a dinner, you must bring your own beverage, dishes, tableware, and table covering (as these are not provided by the Group).

The MSSF Culinary Group's first dinner of the coming season will be a potluck at which experienced Group members will welcome other MSSF members who wish to learn more about Culinary Group membership. No registration is required — simply show up at the Hall of Flowers (at the intersection of 9th Avenue and Lincoln Way in San Francisco) on September 11, 2017, at 7pm. Bring a dish to share, and get to know the Group. A \$5 fee will be collected that night to cover the cost of the facility.

***If you think you may be interested in joining the MSSF Culinary Group, you should plan to be at the September 11 potluck — where all your questions will be answered!***

# MSSF MENDOCINO WOODLANDS CAMP FORAY “FOOD - FORAYS - FUN”

## NOVEMBER 10-12, 2017

*by Curt Haney*

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 of course plenty of mushrooms.

Five years ago, we returned to our roots of the “3- F’s”, (Food-Forays-Fun). This year we will continue to improve upon that theme. We will continue to offer a diverse selection of eight or more different forays. We also plan to continue the very popular Saturday afternoon appetizer cooking demonstration with a multi-mushroom soup, grilled fresh bread, and a selection of grilled mushrooms. We have arranged to have “Deb Dawson” the chef who cooked the fabulous meals for us the last few years, return to repeat the experience for us. Last but not least, Curt will conduct his legendary raffle again, and it will be his last raffle at Mendo Camp! This year, there will also be a special door- prize raffle for all paid attendees.

We will have two speakers at camp this year. Author and Agaricus mushroom expert Richard Kerrigan will be the presenter on Friday evening. The Saturday evening presenter will be author and medicinal mushroom expert Robert Rogers. Both presenters will also be participating on forays.

All on-site meals and lodging (Friday night through Sunday lunch) are included in the basic \$240 dollar per person member rate. To become a MSSF member, go to: <http://www.mssf.org/membership/join.html>

**NOTE:** Due to liability requirements, and to also allow as many MSSF members as possible an opportunity to attend camp, all attendees must be 13 or over in age.

**NOTE:** There will be a \$40.00 fee for any cancellations made after reservations have been closed and the camp is full.

Event details and sign up are on the MSSF website in the member’s only section under events. The link to register is: <http://mms.mssf.org/members/evregview.php> REGISTRATION FOR CAMP WILL ONLY BE AVAILABLE ON THE MSSF WEBSTE, 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](mailto:lioness.chef@gmail.com) or call (510)-388-5009 or contact Curt Haney at: [MendoDirector@mssf.org](mailto:MendoDirector@mssf.org) or call (415)-640-6233.

The above e-mail addresses can also be used if you need help with the online reservation process.

Last year, Mendocino Camp sold out in less than 48 hours after I announced it, 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, October 1st, 2017. 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 wood is available, but 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. Another option is to enjoy the nice big fires we will have available in the dining rooms after dinner and then 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](http://www.MendocinoWoodlands.org) (FAQS, MAPS & DIRECTIONS).

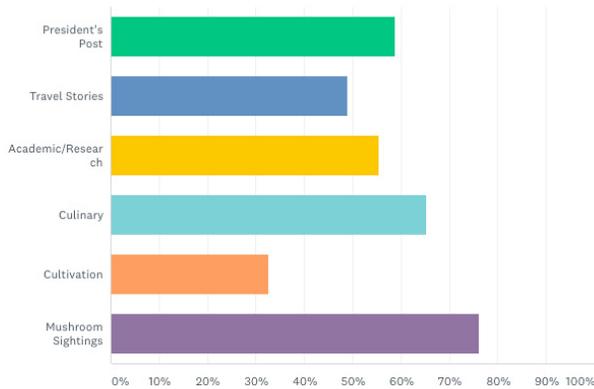
# MYCENA NEWS SURVEY RESULTS - THE MYCOPHILES HAVE SPOKEN

by Brennan Wenck-Reilly

Based on the survey sent out last May, there is overwhelming support to keep the Mycena News! We had over 100 responses to the survey, with 96 of them leaving written responses in addition to the survey questions. Below are the results of the survey questions:

What type of articles interest you most in the Mycena News? (check all that apply)

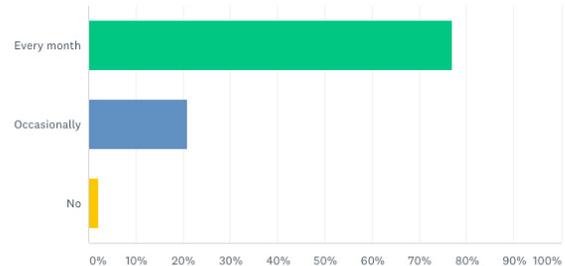
Answered: 92 Skipped: 8



ANSWER CHOICES	RESPONSES
President's Post	58.70% 54
Travel Stories	48.91% 45
Academic/Research	55.43% 51
Culinary	65.22% 60
Cultivation	32.61% 30
Mushroom Sightings	76.09% 70
Total Respondents: 92	

In the past year, how much did you read the Mycena News?

Answered: 100 Skipped: 0



ANSWER CHOICES	RESPONSES
Every month	77.00% 77
Occasionally	21.00% 21
No	2.00% 2
TOTAL	100

The third question was: “We are considering dropping the monthly mailing of the Mycena News, and simply posting articles to the website as they come up/occur. What are your thoughts on this idea?”

We received 96 responses. Of those 56 preferred to keep the Newsletter in its current state, either monthly or even moving towards an every other month email- many of the respondents in this category felt it would be detrimental to drop the monthly emailing's. 29 respondents were willing to move to the blog-style format, 5 of whom were really excited about the change. There were 13 respondents who were indifferent either way, and 2 responses were not legible.

We appreciate all those who took the time to give us feedback. It is very valuable to learn that the hard work that is put into the monthly newsletters is respected.

## HOSPITALITY by Eric Multhaup

Hospitality would like to give a shout-out to MSSF President **Tyler Taunton** for his appetizers at the May meeting. Tyler made flavorful mix of sauteed maitake and crimini mushrooms with shallots and numerous herbs, served over baguette slices.

**YOU TOO** can be a guest chef at a monthly meeting. Just e-mail George at [george\\_willis@sb-global.net](mailto:george_willis@sb-global.net), or Eric at [mullew@comcast.net](mailto:mullew@comcast.net). You will have an \$80 food budget from the MSSF, and Hospitality Committee members available for advice and support.



## CULTIVATION QUARTERS

*by Ken Litchfield*

We are looking forward to the new mushroom season with more events and seminars.

On Saturday 11-5 September 2nd we'll have a booth with Bay Area Applied Mycology and Counter Culture Labs at the Fermentation Festival at the Sonoma County Fairgrounds in Petaluma, Ca to show off brews and raw osmotic syrups.

<http://www.fermentfestival.com/>

The Heirloom Festival is Tuesday thru Thursday September 5-7 at the Sonoma County Fairgrounds in Santa Rosa, Ca.

<http://theheirloomexpo.com/>

Check [meetup.com](http://meetup.com) for events with Counter Culture Labs or Bay Area Applied Mycology at the labs in Omni Commons building at 4799 Shattuck Ave. in the Temescal of Oakland, CA.

## ECLIPSE MUSHROOMS

*by Henry Shaw*



## MSSF Calendar September 2017

**Tuesday to Thursday, September 5-7, 5:00pm - 9:00pm**  
[Heirloom Festival](#)

Sonoma County Fairgrounds  
 1350 Bennett Valley Rd, Santa Rosa, CA 95404

**Monday, September 11, 7:00 p.m. - 10:00 pm**  
[MSSF Culinary Dinner](#)

**Theme: Beginning-of-season Potluck**  
 Hall of Flowers, County Fair Building  
 Golden Gate Pk., 9th & Lincoln, S.F.

**Tuesday, September 19, 7:00pm - 10:00 pm**  
[MSSF General Meeting](#)

**Speaker: Brian Perry**  
 Hall of Flowers, County Fair Building  
 Golden Gate Pk., 9th & Lincoln, S.F.

Check the MSSF online calendar at:  
<http://www.mssf.org/calendar/index.php>  
 for full details, latest updates  
 and schedule changes.

## ANNOUNCEMENTS / EVENTS

### [Counter Culture: Fermentation](#)

7pm-11pm Every Wednesday Night  
 at Omni Commons Lab  
[4799 Shattuck Ave, Oakland](#)

Contact Ken Litchfield ([litchfield.ken@gmail.com](mailto:litchfield.ken@gmail.com))  
 for more info

## MSSF VOLUNTEER OPPORTUNITIES

Join the Council leadership, learn the inner workings of the MSSF and help make decisions that shape the future of the society. Do your part by contributing your time to this 100% volunteer organization!

To learn more about all council and committee positions, go to: [www.mssf.org](http://www.mssf.org) members-only area, file archives, council member position descriptions. Or email [president@mssf.org](mailto:president@mssf.org).

### In Memoriam:

Longtime MSSF member Chris Thayer passed away in July. A memorial service for him was held in the Sequoia grove of Tilden Regional Parks Botanic Garden on Saturday afternoon August 12th. Chris regularly assisted with the Fungus Fair displays and his favorite mushroom hunting grounds were in the Oakland Hills.



## Mycena News

September 2017, vol. 69:1

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Please e-mail photos, comments, corrections, and correspondence to [mycenanews@mssf.org](mailto:mycenanews@mssf.org)

To subscribe, renew, or make address changes, please contact

**Stephanie Wright:**  
[membership@mssf.org](mailto:membership@mssf.org)

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

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

Submit to *Mycena News*! The submission deadline for the October 2017 issue is September 15th. Send all articles, calendar items and other information to: [mycenanews@mssf.org](mailto:mycenanews@mssf.org)

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