



March 17
General Meeting Speaker



Michael Beug

"For the Love of Western Ascomycetes"

Michael Beug is a Professor Emeritus of The Evergreen State College in Olympia, Washington, where he taught chemistry, mycology and organic farming for 32 years. He regularly writes about mushrooms in *McIlvainea*, *The Mycophile*, and *Mushroom: The Journal of Wild Mushrooming*, and serves as a contributing editor for *Fungi* magazine. His first book, *Ascomycete Fungi of North America*, co-authored with Alan and Arleen Bessette, was published in March 2014, and has recently been nominated for a PROSE award. Michael is actively involved with the North American Mycological Association (NAMA) and The Pacific Northwest Key Council, a group dedicated to writing macroscopic keys for the identification of fungi. His specialties are the genus *Ramaria*, all toxic and hallucinogenic mushrooms, as well as Ascomycetes. Currently, he is researching oak-associated fungi of the Columbia River Gorge, especially *Cortinarius* species. In his talk, Michael will illustrate the diverse world of Western Ascomycete fungi discussed in his book.

MSSF Honorary Membership Awarded to Ken Litchfield

David Gardella

Every mushroom season, the Mycological Society of San Francisco acknowledges a longstanding member who has dedicated exemplary volunteer service over the course of many years. This season, the MSSF Council is pleased to announce that long time member and active volunteer, Ken Litchfield, has been chosen to receive an honorary membership.

Ken has been a steadfast and unique presence in the Mycological Society for over 20 years. His creative and educational pursuits have spread far across the Society's programs. Using his background in illustration, Ken did the artwork for the Fungus Fair posters and t-shirts in 1999 and 2000. These images are still talked about, and have become some of the more sought-after historical merchandise of the Society. Ken has also applied his organizational abilities to co-chairing the Fungus Fair from 2003-2005, when the Fair was at the Oakland Museum. Attendance at the event increased each year he served as co-chair until it reached an attendance high of 3200 attendees in 2005. This is still the highest number of attendees we have recorded for a Fungus Fair, testifying to Ken's dedication to creating successful MSSF events. Ken has also



Ken Litchfield at Mendocino Camp, 2010

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PRESIDENT'S POST

Hello MSSF Members,

Once again, the warm, dry winter continued this February, making for some great coastal days but poor mushroom finds. Besides a nice patch of Shaggy Parasols, my mushroom hunts have been pretty limited this past



Shaggy parasols

month. Luckily I've heard a number of members have still had successful outings up north and elsewhere this season. More wishes for a wet spring to improve the mushroom diversity and bounty in the Bay Area.

We were fortunate to have Michael Castellano as our guest speaker during the February general meeting. He gave a wonderful and fascinating talk on truffles: what they are, and where they can be found within the forest ecosystem. I heard a lot of great feedback about the talk, and assume there will be a few more trowel purchases among our members. Next month we'll continue with the ascomycete theme and welcome Michael Beug, author of *Ascomycete Fungi of North America*, as our guest speaker. Big thanks to Enrique Sanchez, MSSF Program Chair, for putting together a great selection of speakers this season.

We recently heard news from the Randall Museum administration that they will be delaying the start of their building renovations, so the MSSF will continue to hold its meetings at the Randall through the May annual meeting. Please mark September 15th as next season's first general meeting at the Hall of Flowers. In anticipation of the move, the MSSF will be holding a merchandise sale at the March general meeting. For more information, please see the announcement about the sale in this issue of *Mycena News*. The MSSF is continuing to develop a broader social media presence thanks to the ongoing efforts of Pascal Pelous, MSSF Social Media Chair. If you've missed any past speakers' talks, Pascal has created a MSSF Youtube channel: <https://www.youtube.com/user/mycossf> that catalogs a number of presentations from the previous two seasons. I also want to remind everyone that mssf@yahoogroups.com is a great way to communicate with fellow members about foray opportunities, identification questions, and recent scholarship. I encourage you to use this ongoing resource.

Thanks again to all of you who contribute to make the MSSF a great organization. Remember to share your love of the forests and mushrooms with a friend, and bring them to the next meeting if you can. We'd love to meet them!

See you in the forest,

-David

CULINARY CORNER

Patricia George

What will Spring bring to the mycophagously inclined in another weird weather mushroom year? We've had a January without rain and an early February with lots of it for a few days. Reliable sources say that the fungi are still coming up along the coast north of San Francisco. Chanterelles, black trumpets and sweet tooth hedgehogs are still being gathered, so it's not quite time to start switching your dreams to Spring boletes, friendly *Amanitas* or morels. Who knows what is going on in the woods and fields when rain is so irregular? Only one way to find out: Go foraging. You may even find delicious plants like wild mustard, nettles (watch out — they sting!), miner's lettuce, and wild onions, all of



Black trumpets

which you can make part of your meal. Of course, you won't eat anything you can't easily identify, right?

As a happy camper at SOMA Camp this January, I had the pleasure of meeting and talking with the authors of two new mushroom cookbooks, as well as observe them prepare a recipe or two from their books. Alison Gardner and Merry Winslow have published *The Wild Mushroom Cookbook: Recipes from Mendocino*. I have not yet seen a cookbook that addresses such a wide range of wild edible fungi. You will find recipes for odd but edible fungi not normally included in cookbooks, such as anise clitocybes, *Clavariadelphus truncatus*, *Boletus mirabilis* and *Trametes versicolor* as well as *Sparassis* (my favorite!) and others. The recipes are very diverse; many are popular culinary preparations made much more interesting with the addition of fungi. There are pages and pages of candy cap recipes, matsutake recipes, and even a recipe for a medieval pot roast in which the meat is cooked in a puree of roses along with berry jam and red wine vinegar. *Agaricus augustus* and vegetables are added when the meat gets tender. The book also offers detailed descriptions of the fungi, as well as helpful preservation and miscellaneous tips.

The other cookbook I bought was *Shroom* by Becky Selengut. A lovely hardcover book with lots of tempting photos, *Shroom* focuses on mushrooms we find wild on the west coast and on several varieties of cultivated mushrooms that have become members of the pantheon of fungi that has become such an important part of modern West Coast cuisine. The book has a plethora of information about the various mushrooms, methods to preserve them as well as

Continued on page 4

designed some renowned mushroom garden displays at the San Francisco Garden Show, such as the intricate and original "Hobbit Mushroom Garden" layout. (See the picture in the Cultivation Quarters of the January 2015 Mycena News to believe it.)

Since 2000, Ken has served as the Society's cultivation chair, one of the MSSF's most active branches. Before then, he had managed the mushroom demonstration gardens at the Randall Museum, and when the museum underwent outdoor remodeling and discontinued the space for the mushroom gardens, Ken used his contacts with the Native Plants Program at the Presidio National Park to establish new mushroom cultivation courses and gardens there. Unfortunately, these projects had to be halted several years later when the buildings were condemned but, being the constant educational forager, Ken quickly found a new cultivation home at Merritt College in Oakland in 2004. There, Ken established semester-length mushroom cultivation courses, where he has taught hundreds of students. These courses have spawned many active volunteers for the MSSF, who have served at the Fungus Fair, as chairs of committees, and a variety of offices in the council. Ken has also helped create and organize the biannual Far West Fungi Field Trip and Potluck every fall and spring, which provides participants hands-on experience on a fully operational mushroom farm. Last year, he began the Cultivation Mycoloquium, a weekend long seminar at Far West Fungi Farm that featured speakers, workshops, and networking opportunities, thereby helping to broaden the educational mycelial web.

Whether traipsing through the forest on a foray, designing culinary experiments at our annual Mendocino Camp, or helping design their own mushroom gardens, Ken has proven a passionate educator who has worked tirelessly to improve MSSF offerings. One could say that the symbiotic relationship between Ken and the MSSF has been one of a kind ... and will continue to thrive for years to come. Please join us in honoring Ken for his many years of energetic and selfless service the next time you see him at a MSSF event.

--The President, Officers and Council Members of the MSSF

Morel Mushrooms

*Like little black brains
Chewed pine cones, peach pits,
bark slabs
Masters of disguise.*

*Fire-eaten tree roots
Create holes in the forest
Morel mushrooms call home.*

-- Karen Rusiniak



March 2015, vol. 66:07

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Mycena News is the members' newsletter of the Mycological Society of San Francisco, published monthly from September to June.

Please e-mail photos, comments, corrections, and correspondence to mycenanews@mssf.org

To subscribe, renew, or make address changes, please contact Zach Mayes:
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Past issues of *Mycena News* can be read online at www.mssf.org

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Culinary Corner continued

ways to prepare them. Each recipe is accompanied by a suggested wine pairing. Becky is a unforgettable personality with a rich and robust sense of humor that makes her book quite fun as well as a good source for luxury preparations.

Smoky Squash Soup with Black Trumpet Mushrooms and Scotch (From *Shroom*)

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|---|--|
| <ul style="list-style-type: none"> - 1 Tbsp extra virgin olive oil - 1 tsp. smoked salt (or sea salt) - 1 medium yellow onion, diced (about 2 cups) - 1/4 tsp. cayenne pepper - 1 Tbsp. chopped fresh sage - 1 dried bay leaf | <ul style="list-style-type: none"> - 4 cups peeled and large diced butternut squash - 1/4 cup Scotch whiskey - 4 cups mushroom broth (taste before adding salt) - Freshly ground black pepper - Crème fraiche for garnish - Fresh flat-leaf parsley leaves for garnish |
|---|--|

-- Clean the black trumpets and cut into bite-sized pieces. If you are using dried ones, clean and rehydrate keeping one cup of the liquid. Cut the rehydrated mushrooms into bite sized pieces.

-- Place 1 Tbsp. oil in a soup pot over medium heat. Add the mushrooms and 1/2 tsp. of the smoked salt. Saute for 4 to 5 minutes to release water and start the browning process. Pull the mushrooms out and keep them warm.

-- Add the remaining 1 Tbsp. oil, onion and the remaining 1/2 tsp. smoked salt and saute for 8 to 10 minutes, until the onion is soft and starting to brown. Add the cayenne, sage, bay leaf and butternut squash. Saute for 2 to 3 minutes, deglaze the pan using the Scotch, making sure to scrape up any bits stuck to the pan. Add the mushroom stock/rehydration liquid. Bring to a boil, then decrease the heat to a simmer and cook, partially covered, until the squash is tender, about 20 minutes. Remove the bay leaf.

-- Using a masher or immersion blender mash/blend half of the soup to give it some body (or, alternatively, you can puree the whole thing). Season to taste with black pepper and more smoked salt.

-- Divide between 4 bowls and top each with 1/4 of the black trumpet mushrooms. Garnish with a dollop of crème fraiche and some parsley leaves. Serve immediately.

NEW & USED MERCHANDISE SALE RANDALL MUSEUM: MARCH 17

The MSSF monthly general meeting location is moving to the Hall of Flowers starting in September 2015 due to the renovation of the Randall Museum. In preparation for the move, the MSSF will be holding a huge sale of new and used merchandise in order to reduce our moving and storage costs during the closure of the Randall Museum.

Prices on all merchandise will be drastically reduced in order to clear the shelves and save money on having to store excess merchandise for an extended period of time. We will be selling sweatshirts, tee-shirts, an assortment of mushroom books, as well as over 50 used books recently donated to the MSSF. The first 20 people to purchase an item will receive a free MSSF waterbottle!

The sale will start at 6:30PM and is open to all MSSF members in good standing. Members of the general public who attend will be allowed to purchase merchandise beginning at 7:00PM.

(Cash, checks, & credit cards will be accepted)

Culinary Corner continued

Bacon and Chanterelle Soufflé (From *The Wild Mushroom Cookbook*)

- 2 slices thick-cut bacon
- Butter
- 1 cup chanterelles
- 1 clove garlic, minced
- 4 Tbsp. flour

- 1 cup stock or milk
- ½ cup cheddar cheese
- 3 eggs, separated
- ¼ tsp. cream of tarter
- ¼ tsp. paprika
- 1 tsp minced parsley

- Sauté the bacon until crisp. Drain, and then chop or crumble. Measure the bacon grease by tablespoons into a sauce pan. Add enough butter to make 4 tablespoons total. Set aside.

- Chop the chanterelles finely and sauté in the same frying pan used to cook the bacon. When the chanterelles have exuded their excess water and it has evaporated, add the garlic and saute one minute longer. Set aside.

- In a small bowl, beat the egg yolks. In the sauce pan, over medium heat, add 4 tablespoons flour to the fat. Cook and stir until it becomes bubbly, stirring constantly. Add the milk or stock. Bring to a boil, stirring constantly, then reduce heat to a simmer. Stir in the chanterelles, bacon and cheese. Add the egg yolks to the sauce, stirring constantly for 1 to 2 minutes, until they thicken the sauce. Do not let it boil. Remove from the heat. Stir in the paprika and parsley. Cool completely.

- Preheat the oven to 325 degrees. Beat the egg whites, adding the cream of tartar when the eggs get bubbly. Beat until stiff. Fold 1/3 of them into the mushroom mixture, then gently fold in the other 2/3. Pour the soufflé into an ungreased 7-inch soufflé pan and put it in the oven. After 10 minutes, turn the heat up to 350 degrees and bake another 20 minutes or until it is golden, puffed, and set in the center. Serve immediately.

Hospitality Committee Thanks Jackie Shay and Sally Taylor: February Guest Chefs

The Hospitality Committee sends a shout-out to Jackie Shay and Sally Taylor for their excellent appetizers for the February meeting. They treated us to an enjoyable contrast: Jackie's luscious crimini mushrooms stuffed with garlic, cream cheese, and parmesan, and Sally's lion's mane mushrooms (*Hereticium erinaceus*) sautéed in butter and served on crackers. The mushroom were from Trader Joe's and Far West Fungi, respectively.

YOU TOO can be a guest chef at a hospitality function at some point of your choosing in the future. Just email one of your Hospitality co-chairs:

Eric: mullew@comcast.net

George: gwillis2@mac.com

to let us know of your interest.



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



"A World of Wonder at Your Feet"

March 2015, vol. 66:07

MSSF Calendar March 2015

Monday, March 2, 7:00 p.m. - Culinary Group Dinner
Hall of Flowers, Golden Gate Pk., 9th & Lincoln, S.F.
Pre-registration required for attendance.

Tuesday, March 10, 7:30 p.m. - Council Meeting
Randall Museum, 199 Museum Way, San Francisco.

Tuesday, March 17, 7:00 p.m. - MSSF General Meeting
Randall Museum, 199 Museum Way, San Francisco.
6:30 p.m. - MSSF merchandise sale
7 p.m. - Mushroom identification and refreshments.
8 p.m. - Speaker: Michael Beug

Monday, April 6, 7:00 p.m. - Culinary Group Dinner
Hall of Flowers, Golden Gate Pk., 9th & Lincoln, S.F.
Pre-registration required for attendance.

MSSF Volunteers Needed

Mycena News Layout Designer: The MSSF is seeking a volunteer that has familiarity with Adobe InDesign to assist the Mycena News editor with the Mycena News layout. Current editor is happy to coach and will work with layout person to create the newsletter each month during the MSSF season from September through May. If interested, email mycenanews@mssf.org

MSSF Videographer: The MSSF is seeking to build its web presence and is currently looking for a videographer that can film events like meeting lectures, Fungus Fair, and MSSF forays. The videographer will work with the MSSF Social Media Chair to create and document interesting MSSF video content. If interested, please contact Pascal Pelous socialmedia@mssf.org or David Gardella president@mssf.org

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

Submit to *Mycena News*! The submission deadline
for the April 2015 issue is March 15th.
Send all articles, calendar items and other information
to: mycenanews@mssf.org