

MYCENA NEWS

FEB 2018
VOL 69:06

Submissions for the March newsletter are due by February 20th

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FEBRUARY GENERAL MEETING:

Tuesday, February 20th, 2018

7-10pm

Hall of Flowers / County Fair Building

Dr. Dennis Desjardin: Mushrooms from the Center of the World

I WILL PRESENT new data that Dr. Brian Perry and I have generated on the mushrooms from the West African country of São Tomé and Príncipe, which sits at nearly 0 degrees latitude and 0 degrees longitude, literally, the Center of the World. I'll cover diversity, phylogeny, endemism, how such seminal biodiversity research is done, and the challenges researchers face in acquiring, interpreting and dispersing the data.

Dennis Desjardin's interest in mushrooms started at an early age as he accompanied his parents on forays

into the mushroom-rich forests of northern California. After stints as a professional musician and carpenter Dennis returned to college and studied with Harry D. Thiers at San Francisco State University (M.S. 1985) and Ronald H. Petersen at the University of Tennessee (Ph.D. 1989). He also had the privilege of being trained by the renowned mycologists Drs. Alexander H. Smith, Rolf Singer, Meinhard Moser and Egon Horak. He is currently Professor of Biology at San Francisco State University where he has taught biology, botany, mycology and evolution for over 27 years. Dr. Desjardin has published over 140 refereed scientific papers on the

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taxonomy and evolution of mushroom-forming fungi in which he described 260 new species and 7 new genera. He has active research projects in California, the Hawaiian Islands, Micronesia, Thailand, Malaysia, Indonesia, Brazil, the African islands of São Tome and Principe, and is one of the leading authorities on the diversity and evolution of bioluminescent fungi. Dennis is co-author of the new field guide *California Mushrooms* (Timber Press, 2015). •

President's Post

Tyler Taunton

HELLO MSSF MEMBERS. I sure hope everyone got out and enjoyed the recent rains. One thing is for sure—we can always use some more—keep your fingers crossed, do your rain dance, and let's continue to foray through spring. Looking forward to baskets full of morels, spring boletes, and coccoras. I would like to thank our January speaker Dr. Michael Beug for his presentation on Psychedelic Mushrooms. The room was packed full of Fungis and Fungals, including Paul Stamets.

I am pleased to announce that our all-star speaker line up continues. This month MSSF's own academic advisor Dr. Dennis Desjardan will be giving a presentation. This is not one to miss—without a doubt you will learn something new. Please join us at the County Fair Building (1199 9th Ave @ Lincoln Way) February 20th. Social hour and appetizers 7–8, speaker starts at 8. I hope to see you all there.

Be sure to check out our February Culinary Dinner. The theme will be "*Cupidity yours, mycologically speaking...*" To join in on this mushroom infused event you must first be a MSSF member and then pay a small membership fee to join the culinary group. Be sure to check out the culinary page on our website to register and find out how to get involved.

Springtime mushroom season looks to be quite promising. For all upcoming events refer to our calendar on MSSF.org. Stay Fungal. •

Hospitality

Eric Multhap

THE HOSPITALITY COMMITTEE gives a shout-out to Council Member Rivkah Khanin and Matt Gonsalves for their excellent porcini risotto at the January General meeting. The ingredients that contributed to the great flavor are Olive oil; Onions; Garlic; Carrots; Dried Porcini from Far West Fungi; Arborio Rice; White Wine; Vegetable Stock; Salt and Pepper; Fennel seed; Parsley; Meyer Lemon Zest; and a major infusion of TLC during the stirring process.



YOU TOO can be a guest chef at a General Meeting hospitality hour, with an \$80 ingredient budget, by logging on to MSSF.org, clicking on the Contact button, and sending a message with "Hospitality questions" in the "Subject:" line to George Willis & Eric Multhap" •

Gold In California!

MUSHROOMS ARE ONE of our last wild foraged land based foods. Just as some animals refuse our efforts to properly domesticate them (e.g. tigers), so chanterelles continue to frustrate scientists who would like to cash in on the mushroom market. Golden Chanterelles alone are worth \$1.25 billion annually and for every single one of them harvested, we're reliant on individual foragers. Not exactly worth their weight in gold but a precious commodity nonetheless to many a fungiphile.

Luckily for the beginning forager, chanterelles are a relatively easy mushroom to identify. Fleshy and golden colored with a funnel-shaped body, they do stand out on the forest floor. The California species is also known for being the largest in the world, with caps growing > 30+ cm across. The real giveaway however are the gills. Chanterelles have what are called "primitive" gills that give it a distinct appearance from other types of gilled mushrooms. These primitive gills are likened to blunt folds or ridges. Imagine veins running down the underside of the pileus and stipe.



Cantharellus californicus I. Peterson

There are a few look-alikes including Scaly Vase or *Turbinellus floccosus*



Turbinellus floccosus M. Evans

and the False Chanterelle or *Hygrophoropsis aurantiaca*. It pays to learn to distinguish between these species. Although not deadly poisonous, the look-alikes can make you very sick and wish you were dead!

They have many different mycorrhizal associates including Hemlock, Firs, Doug Firs, Spruce and Aspen. The main one in our area however is with the Live Oaks.



Quercus agrifolia or California Live Oak M. Evans

These mushrooms prefer deep duff so can be hard to find for a beginner. Look for the tell tale “mush-rumps” or young fruiting bodies pushing their way skyward.

When foraging for this species, one thing to keep in mind is the fact that these are slow growing mushrooms. By the time it is mature and rises above the leaf litter, it has presumably been through a series of rains. It will even halt growth if the weather turns dry and resume growth when there is moisture present.

Another thing to keep in mind is that cleaning your mushrooms begins in the field! Always bring a mushroom brush with you when foraging for wild mushrooms. Brush away any dirt from the cap and trim the dirty base before placing in waxed bags or a basket. This will save you precious time in the kitchen. As one who is delegated the tedious task of cleaning the mushrooms, I can attest to this! These mushrooms greatly benefit from the “dry sauté” method. (Actually, any mushroom with a high water content can also undergo this treatment.) It is a very simple technique of getting a wide heavy bottom pan (cast iron is perfect for this) very hot. Add the cleaned and trimmed mushrooms directly to the hot pan without any fat. No butter, no oil. You may add a bit of salt to draw out the moisture. The mushrooms will slowly begin to give off their liquid.



Chanterelles undergoing the dry sauté method M. Evans

If it is a large amount of liquid, you can drain some off to use as stock, or let the mushrooms re-absorb it. Stir constantly until the pan is dry. Then you may turn down the heat, add oil or butter and seasoning and cook the mushrooms as desired.

Chanterelles are among the most popularly eaten species of wild mushrooms worldwide and therefore have endless culinary concoctions created for their unique flavor profile. Turns out, those flavorings are soluble in fat and a great way to prepare your chanterelles is to make Chanterelle Butter with them.

Chanterelle Butter

Adapted from “The Chanterelle Book” by Olle Persson

1 lb. clean dry chanterelles

1 cup European style butter

Melt butter on low heat. Add mushrooms, cover and simmer until mushrooms give off their liquid and are a golden color. Allow butter to cool and strain into a glass jar. Incorporate the chanterelles into other applications. Your butter can be stored and used as a condiment on bread or for simple fish and meat dishes. Add some liquid ‘gold’ to your culinary repertoire!

Culinary Group News....

January’s MSSF Culinary Group dinner was well received. Led by Dinner Captains Mike Ahern and Paul Lufkin, the menu—themed: “A Bright Spot in Winter”—consisted of a roasted winter vegetable medley, “cole slaw with a twist,” steamed rice with almonds and peas—and a perfectly cooked swordfish in white wine mushroom cream sauce (using porcini, chanterelles, oyster, and crimini mushrooms). For dessert there was a delicious candy cap flan. Yummmm! Kudos to the crew!

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Please join us for next month's dinner on Feb 5th. With Culinary Group co-Chair Lesley Stansfield at the helm, it is sure to be a success. The menu will be a beef stroganoff served with buttered noodles and additional side dishes. Please bring an appetizer to share (preferably including mushrooms), as well as your good spirits! Details concerning eligibility and registration are at mssf.org. See you there... •

Point Reyes Foray

Eric Multhaup

On Sunday, January 21st, Eric Multhaup and Kevin Sadlier co-lead a joint foray from the MSSF and the MSMC—"Mycological Society of Marin County"—to Point Reyes National Seashore, currently the only Marin County park that permits mushroom picking. The robust turn-out of 25 foragers ranged from first-timers to old-timers, and all charged up Mt. Wittenberg Trail. The collective efforts yielded a great diversity of specimens. At the same time, chanterelles were sparse, unless you happened to be Virgilio.



Virgilio

Following the foray, the group gathered for a potluck lunch and mushroom identification, plus a pot of vegan chanterelle soup, courtesy of Kevin's Salt Point chanterelles, and Eric's evolving recipe below. Please check the MSSF Calendar around February 1st for the next foray.

Vegan Chanterelle Soup for 30 People

To serve a cup of soup to 30 people, you need to make eight quarts (two cups in a pint; two pints in a quart; eight quarts yields 32 cups). This requires a soup pot of 10 qts or larger.

12 shallots

2 yellow peppers

1 lb. butternut squash cut into roasting pieces

2 cans of cannellini beans

2 lbs chanterelles

5 qts mushroom broth

6 cloves of garlic

Zest of one lemon

Leaves from 10 sprigs of fresh thyme

A liberal pinch of dried herbes de provence

Salt and pepper to taste

SAUTE THE SHALLOTS by themselves, and add the fresh thyme and herbes de provence when they are almost done.

At the same time, sautee the chanterelles with as little oil as possible; cook down until most of their liquid has been released. If the liquid pools in the frying pan, drain the excess liquid into a blender or food processor.

At the same time, roast the butternut squash and yellow peppers together at 400 degrees for about 20 minutes until done. Add the garlic halfway through.

At the same time, heat up four quarts of mushroom broth in the soup pot.

Put the shallots and chanterelles into a blender or food processor, add some liquid from the fifth

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quart of mushroom broth, and puree. Put the resulting paste into the soup pot.

Put the squash, peppers and cannellini beans into a blender or food processor, add some liquid from the fifth quart of mushroom broth, and puree. Put the resulting paste into the soup pot and stir. If the consistency is thicker than you like, add the rest of the fifth quart of mushroom broth. Add salt and pepper to taste. •

Mushroom Identification by Sequencing

Rick Kerrigan

MSSF,

After Rick Kerrigan's talk in November 2017, he put together a ten point list of items he thinks deserve some thought for people interested in entering the "mushroom-identification-by-sequencing" field. I would like to thank Rick for his time and interest in helping mushroom societies at large, better understand mushrooms. Below are his thoughts.

—Enrique Sanchez

1. OBJECTIVES!

If you skip this step, well, good luck!

What's the big picture? Are you looking for new diversity? Trying to solve old taxonomic riddles? Sorting out cryptic species or atypical specimens? Trying to capture a sequence for every taxon on your local foray lists? Trying to put pins in a map of the range of a particular species? Trying to understand complexity and population structure around the species level? Looking for relationships among species, or at deeper levels? Something else?

What are you willing to settle for? A reasonable ID? A perfect name? A fuller picture of similarity and difference among the other sequenced specimens closest to your sample? An indication of where more sampling and study would be useful and appropriate? Pointers to persons currently working on the taxonomy of a relevant group or genus?

2. THROUGH 8 (compressed for this short note).

Have you familiarized yourself with sequence data quality assurance, error correction, special coding (ambiguities), reading and coding limits

(intra-heterokaryon indel/length polymorphism) before searching on or submitting your sequence? Do you understand the potential impact of one or more sequencing errors on the search result scores you will receive? Do you understand the limitations on fidelity of sequence and taxon information in public databases such as GenBank? Do you understand the significance of the Blast-search output (see 9. below)? Do you feel qualified to place a really correct name on a sequence that you intend to permanently deposit into a public database like GenBank?

[I am a strong advocate of training workshops designed to cover all of this territory]

9. A BLAST SEARCH (that's an NCBI online tool) of GenBank records returns a ranked list of records that are most similar to your input/search sequence. The most relevant output metric for this sort of work is % identity between your sequence and any other deposited sequence. So, looking at a list of records/names and % identity values, have you already decided upon your course of action when the results of a Blast search are that...

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A. ... GenBank returns a top hit with an 100% match to a sequence deposited under the taxon name you predicted? 99%? 98%? Less?

B. ... the top hit returned by Genbank, with a match score of 100%-95%, has a name different from the one you predicted?

C. ... GenBank returns multiple top hits, 100% or somewhat less, with identical or nearly identical match scores, but having two or more different names?

D. ... the name you predicted is not included within the top 100-500 hits returned by GenBank?

E. ... the top hit, whether you predicted that name or not, appears with multiple different match scores within the top 100-500 hits returned by GenBank?

F. ... there is no plausible match in GenBank, or matching segments comprise only one or more short portions of the sequence you submitted?

G. ... one end of your sequence matches one named GenBank record and the other end matches a different named GenBank record?

H. ... your mushroom sequence comes back with a match to Barley?

[All of the above are real scenarios. Surely I have missed some...]

10. IF YOUR OBJECTIVE is technically demanding, are you prepared to create multiple sequence alignments and use direct inspection and tree-building or clustering protocols to reveal patterns of similarity or phylogenetic structure among the

most similar sequences in GenBank or elsewhere, and to evaluate the distribution of assigned names over the relationship structure that emerges? Are you willing to review the relevant literature published by the persons depositing the sequences in GenBank, and develop a view towards which information sources might be the most authoritative and trustworthy?

[Again - workshop material]

Sequencing can be exciting, and incredibly valuable; however there is a substantial learning curve to travel, and it is really easy to get too far ahead of your feet, until the subtleties and challenges become more familiar to you. Accepting a little bit (or more) of solid mentorship from experienced practitioners can make a huge difference in getting you up to speed and able to achieve your objectives more fully and successfully.

Good wishes,

Rick Kerrigan •

Mushroom Cultivation—Responsible and Sustainable Wildlands Stewardship for Foraging and Harvesting

LAST MONTH WE had been discussing the classification of fungi by their utilitarian uses for a reason.

As herbalists, food foragers, dyers and other artists of traditional means and media, inner-realm-questers, and wildlands users in general, we seek to learn the fauna, flora, and funga by their practical, utilitarian features. As opposed to the purely phylogenetic taxonomic classifications—temporally and fluctuatingly unstable supersillyous categories based upon the “latest” technology and originative “thinking”—pursuant to their rarified and unpractical, but overglorified, Academic Uses. Trying to keep up with the publish-or-perish binomial “innovators” does have its self-serving place in too-big-to-fail academic institutions, but in the practical world it is better to place all those breathless “Did-you-hear-the-latest-new-name-for-an-obscure-but-common-mulch-eating Stropharia?” in little jars on the rear mental apothecary shelf labeled “Um, Interesting - But Practically Useless.” Besides, many of these “new” species are now being PCR’d and described by open source citizen scientists and hobbyists hearkening back to the goodol’days of self- or patron-financed “gentleman’s pastimes” in past centuries, rather than today’s semi-tax payer-funded-but-wageslaved student-in-debtor grad students.

So, whether you are an Academic pursuing mushrooms for “purely scientific” Academic Uses, or a regular person hunting mushrooms for applied science uses, “our” wildlands are often under some

overuse pressures. It isn’t at all unusual to encounter “herbalists” out “wildcrafting” their latest commercial concoction exploited from the communally “owned” wildlands, yet it’s rare to find these mercenary types actually growing their own sourcing materials in any sort of responsible fashion, much less growing out stock or seed or spawn to return to the wild. Most of the time they are so busy claiming to diagnose and prescribe for an elitist clientele that they don’t realize what a liability their practicing medicine without a license - or a comprehensive education in the herbs and the relevant human physiology—is to the folks they dupe and the wilds they exploit—something beyond their admission unless confronted about their sleazy behavior. They often hide their slacker exploitations behind claims of being a “pure wildcrafter” when they should carry their own weight by growing their own materials. They regularly talk the talk of political correctness by criticizing corporate lumber companies that clear cut old growth forests they never invested in planting or caring for, but they don’t walk the walk of growing their own goods on a personally sustainable scale, much less return any of the reproduced plants or fungi to the wilds they have willingly taken them from.

So often, lazy, but totally ambulatory, mushroomers will abscond with the most easily available specimens right next to the designated trail where the average person would like to learn something of the natural history of the area and may not be so capable of going off trail into the more remote but more lucrative back country areas that the indolent mushroomers should have availed themselves. These more distant backwoods areas, of course, require more effort than the laggard types

are willing to exert, and instead they flip every trail mushroom to check for the most superficial beginner characters like gills or pores and won't even put out a little extra effort and consideration to slip the mushroom back into its niche to at least drop some more spores, if not provide some beauty and wonder to their fellow humans with accessibility issues. They are most often recognized online showing off their lucrative hauls and gourmet preparations, much of which didn't come from their own efforts, but are flaunted with the flair of a supposed expert. They will actually drop the names of more renowned mycological minicelbrities that they claim to collaborate with or befriend, all with an air of jaded knowing nonchalance. Most of the time they have no clue how creepy and doofy they come across.

Often it is the plain old regular forager who is just out to collect their regular haul of porcinis or chanterelles for their own dinner or to share with friends, yet rarely does it occur to them that they could easily at least carry out some trash from the woodlands that they use, or even better, join or organize a cleanup day at their favorite local park or wildlands making joint efforts far more effective—and fun—than going solitary.

It isn't like there aren't actual resources for folks to make use of when it comes to cultivating plants and mushrooms and returning them to the wilds. With Bay Area Applied Mycology's BAAMlab we have a real mushroom lab at Omni Commons in Oakland where we provide the equipment and facilities to grow your own fungi and plants that you collect from the wild and propagate and ramp up and use from the lab, rather than further collecting from the wilds....and even returning them to the wilds.

Probably the most common purpose for growing mushrooms in the lab is for producing food mushrooms, and much of this information

is all figured out for quite a few species. And the information for those species can be extrapolated for other un-figured-out related species. It isn't even necessary to grow the mushrooms to fruiting stage; they can be grown in a jar on edible substrates like brown rice or pecans or garbanzo beans that will be flavored with the mycelium of the fungi you desire—like morels, or maitake, or Cordyceps. They can be prepared like a meat substitute but much more tasty and textured than the stuff commercially available. You can literally make a jar of living food that can be sliced out and put directly into the pan to saute, about the freshest live food you can get. There is no need to continue raiding the wilds for mushroom fruiting bodies when you can actually grow a better food in your kitchen lab by home canning technology skills.

Much of the information for growing mushrooms in the kitchen lab setting was figured out, at least in the West, by the clandestine operations of *Psilocybe cubensis* growers trying to keep their operations secreted from law enforcement authorities. To this day there remains a large contingent of the mushroom cultivation community who learned and honed their skills with this dung feeding mushroom or some of the other wood chip feeding *Psilocybe* species. All those skills can be applied to numerous other related and unrelated mushrooms that have similar lifestyles. Yet, for all their pioneering ways, this group of folks is probably the least likely to return any of their mushroom spawn back into the wild.

Extrapolating from these edible and psychoactive mushroom techniques and applying them to dye mushrooms, as a dyer wouldn't it be nice if you could provide yourself with your own dye mushrooms just by growing them in a jar? Or even just a jar of mycelium for the dye without fruiting any mushrooms. And even nicer if you could go

back into the woods with spawn to inoculate stumps or downed logs with your favorite dye mushrooms. Right now we have a project in the works to see if we can grow dye lichens in jars of substrate under lights by plant tissue culture or capture the fungus separate from the algae from some of the most in demand dye lichens that make the most beautiful blue dyes *Umbilicaria mamulata* and *Flavopunctelia flavantior*. Some lichens are extraordinarily susceptible to harvesting from the wild and it would be way better to figure out how to grow them in jars. And even figure out how to return them to the wild.

Bay Area Applied Mycology was founded by several MSSF members, primarily Mino de Angelis, and I have looked upon it as our fraternal organization that explores the uses of mushrooms —“applied mycology”—through the responsible collecting and cultivating of fungi from the wild. Mushroom cultivation is at its core mission and so is responsible stewardship of the wildlands. BAAM has been in existence for over six years now and we have our own 501c3 nonprofit status. We maintain a mushroom cultivation BAAMlab as part of our cohort organization Counter Culture Labs in the Omni Commons building at the corner of 48th and Shattuck in Oakland’s Temescal neighborhood. BAAM general meetings are every last Monday of the month at the Omni Commons basement hall. We have regular forays, seminars, and events to train the public and members on all manner of fungal topics and on how to use the lab for responsible wildlands stewardship. Please do join us.

<http://bayareaappliedmycology.com/>
<https://www.facebook.com/groups/BayAreaAppliedMycology/>
<https://plus.google.com/communities/110691843607706875960> •

Calendar

Monday, February 5th, 7pm

CULINARY GROUP DINNER

County Fair Bldg—Hall of Flowers 9th and
Lincoln Golden Gate Park SF, CA

Theme: “Cupidity yours, Mycologically speaking...”
Remember to bring your own plates, cutlery, napkins, etc. and beverage of choice (as the Culinary Group does not supply these). If you are not on the dinner team, please bring an appetizer to share—ideally including mushrooms!

Sunday, February 11, 2018 1–4

MUSHROOM CULTIVATION AT HOME & BEYOND WITH KEN LITCHFIELD AND DAVID GARDELLA

JCCSF 3200 California St. SF, CA

<https://www.jccsf.org/adult/adult-classes/urban-gardening>

Tuesday, February 20th, 2018

MSSF GENERAL MEETING DR. DENNIS DESJARDIN ON “MUSHROOMS FROM THE CENTER OF THE WORLD”

County Fair Bldg—Hall of Flowers 9th and
Lincoln Golden Gate Park SF, CA

7pm—Meet and Greet Social Hour, Mushroom
ID, and Drinks and Appetizers
8pm—Meeting and Speaker

Monday, February 26, 2018 7pm–10pm

BAY AREA APPLIED MYCOLOGY GENERAL MEETING

Upstairs Den, OmniCommons
4799 Shattuck Oakland, CA •

Mushroom Sightings
Rivkah Khanin, East Bay



Lactarius rubidus



Amanita pachycolea



Clavaria fragilis



Trametes versicolor



Russula sanguinaria?



Helvella dryophila



Cantharellus californicus



Laccaria amethysteo-occidentalis

Mycena News Submissions

Please do send in your submissions for the December Mycena News pronto. The new monthly official deadline is now midnight the 20th of each month. (Any month that the 20th falls before or on the general meeting the deadline will be the Wednesday after the general meeting, ie Nov 22 2017, Feb 21 and Mar 21 2018)

This does not mean to wait until the 20th of each month to turn in your stuff; it means that is the deadline and you should shoot for getting it in starting by the first of the month.

If you have something that is dependent on the general meeting like photos of the mushroom ID table or the hospitality preparations, etc. you now can get that in before the deadline.

Please email your submissions to:

mycenanews@mssf.org

Please use this MN email address as, if you send it to newsletter individuals, it can get lost when we try to search down all the submissions if they aren't submitted to the official email address.

Best format is to "save as" a Microsoft Word Document, 97-2003, with a minimum of formatting in the doc. You may also use a "notepad" style document with only "plain text."

We ask that you please follow these conditions:

- Please DON'T use any ALL CAPS.
- Please DON'T use any indents, tabs, or bullets.
- Please DON'T use any bolding, underlining, or any other italics besides:
- Please DO include italics for scientific names or foreign words.
- Please DO use single spaces between words and ends of sentences.
- Please DO use ONLY left justification for all paragraphs, titles, signoffs, etc.
- Please DO use 11pt New Times Roman font if you have it, but NOT multiple fonts or unusual fonts or multiple sizes.

For bibliographies that often have special formatting included in your submitted doc, if you have lifted them from other docs, you may just leave all the original formatting, and we can see better what was intended and make modifications for the masterdoc, if needed.

Please follow these above conditions for your official submissions, however if you would like for us to see how you envision the formatting of your submission, you can also submit a second version formatted in that manner and we may be able to make use of that.

As we get submissions they are each incorporated into a MN masterdoc with certain in-house MN master formatting for the final design layout. The design layout software removes all previous formatting from the masterdoc, so any extra formatting you insert, beyond the above parameters, only complicates the prepping of the masterdoc, so please DON'T do that, and DO follow the above submission conditions. •



**Mycological Society of San Francisco
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MYCENA NEWS

FEB 2018 VOL 69:06

(click me!)

Mycena News is the members' newsletter of the Mycological Society of San Francisco, published monthly September–May.

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

To subscribe, renew, or make address changes, please contact Stephanie Wright:
membership@mssf.org

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

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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 members-only area, file archives, council member position descriptions. Or email president@mssf.org.

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