
Mycena News

Mycological Society of San Francisco

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Remembering Herb Saylor

(April 19, 1946 to May 19, 2000)

by Fred Stevens & Michael Wood

When Herb Saylor passed away from a heart attack this past May, the MSSF lost one of its brightest lights. At the young age of 54, his death came as quite a shock. Herb was a rarity, a California native, born and raised in the East Bay. Even more unusual he never strayed far from his East Bay roots, living in San Leandro when he died. He joined the MSSF in 1974 and was its president during the 1981-1982 and 1982-1983 mushroom seasons.

Herb was an avid outdoorsman and naturalist from an early age. He became interested in the fungi while at his family's Sierra cabin. Herb's uncle, Larry, was hosting a MSSF foray at the cabin and the diversity of fungi collected fascinated Herb. Herb became a student of the fungi and soon became an expert on two difficult groups: the coral fungi and the hypogeous fungi. To say Herb was passionate about mushrooms would be an understatement. He was an avid collector, and after a day in the field he would typically spend much of the following night, to the early hours of the morning, peering through his microscope and working up descriptions, powered by coffee and sweets. Many of Herb's 'unknown' hypogeous fungi collections went to Dr. James Trappe at Oregon State University for study and identification. The result was several new species, one of which, *Destuntzia saylorii*, bears the Saylor name.

Herb was a big man with a big heart. He hosted society forays at his family's cabin on Highway 50, near Kyburz, in the Sierras. He also loaned much of his library to the herbarium at S.F. State University. Herb regularly donated his time at the society's Fungus Fairs and was a familiar figure behind the Species ID table. His microscope and books often made it possible to identify obscure mushrooms on the spot. Ironically, though Herb did professional work, he never received a degree in mycology. Fate conspired against that, with family obligations and finances standing in the way. If Herb was disappointed, it was hidden behind a buoyant, outgoing personality.

Herb was close friends with Dr. Harry Thiers who guided his mushroom studies. You would often find Herb in Harry's lab, working up specimens or discussing the intricacies of mycological taxonomy with Harry. If you look through the specimens in the Thiers' herbarium, you will find many hundreds made by Herb, most with the good notes that make the collections especially valuable.

Herb was a dear friend and is deeply missed.

Louise Friedman

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Presidential Preamble

by Terri Beausejour

The MSSF council began the season by finalizing the budget for this year. A summary of the budget will be published in next month's newsletter. We have also completed the transition of the membership data to our new membership chairperson, David Bartolotta. This would be a great time to check your mailing label for accuracy, and if your contact information has changed recently, including your email address, notify David of the change. This is especially important since the 2000/2001 membership roster is currently in production.

The first general meeting of the year was very well attended. The lecture topic was a very timely one: Sudden Oak Death Syndrome, which is causing a dramatic die-back of Tanoak (*Lithocarpus densiflorus*), coast live oak (*Quercus agrifolia*) and black oak (*Quercus kelloggii*) trees all around the Bay area. The speaker was Dr. Matteo Garbelotto, a U.C. Berkeley mycologist who has helped to isolate an important causal Oomycete: *Phytophthora*. Certain beetles, a fungi of the genus *Hypoxylon*, and unusual weather patterns may also be contributing factors. If you are interested in further information on this topic, here are some URLs for the UC Berkeley and UC Davis sites:

<http://camfer.cnr.berkeley.edu/oaks/>

<http://cemar.in.ucdavis.edu/index2.html>

For more information on the genus *Hypoxylon* (which closely resembles *Daldinia*, with which you may be more familiar) you might visit the website from Washington State University on the Xylariaceae (the family containing *Daldinia*, *Hypoxylon*, and *Xylaria*).

<http://mycology.wsu.edu/xylariaceae/>

Our speaker for October will be Taylor F. Lockwood. As a master photographer who specializes in mushrooms and other fungi, Taylor has traveled the globe, and has captured the diverse form and function of the fungal kingdom in thousands of photographs. In his own words, "The essence of my work is the appreciation of the beauty and variety of mushrooms and other fungi." At the next general meeting Taylor will captivate us with a reflection of his latest travels highlighting the "aesthetics of mycology" along with corresponding music and dialog. If you wish to learn more about Taylor's life and work, and to

view his online photo gallery, here is the URL:
<http://www.mcn.org/2/tfl/default.html>

Finally, we are beginning the season with our usual lineup of forays, which are listed in the calendar section. We hope the few early rain storms bode well for a productive season. I have already traveled to the Sierras a few times since the rain began. It still seems dry in many areas, but there are microcosms of moist habitat which are beginning to fruit with several interesting *Russulae*, including several fruit bodies of *R. mustelina*, common in the mountains this time of year and an excellent edible with a very firm texture. I finally found a collection of the most rare of the "shrimp group", *Russula grundii* – a smallish brilliant yellow *Russula* with the characteristic shrimp odor, stipe staining greenish/gray is FeSO₄ etc.). Also observed were some *Amanita muscaria*, *Sarcodon imbricatum*, a few *Suillus* and *Boletus* species, a few *Cortinarius*, and miscellaneous LBM's, LWM's, etc. For those of you that are familiar with the *Sarcodon imbricatum* that grows on the coast, as is often too bitter to be palatable, you might try tasting the variety in the Sierras – it is either only slightly bitter or not bitter at all, and has excellent flavor and texture! We have also found an abundance of wood-decomposers, typical for early in the season when it is still fairly dry. Most notable were *Laetiporus sulphureus*, *Lentinus ponderosus*, *Ganoderma oregonense*, *Pluteus cervinus* and *Pluteus petasatus*. I very much look forward to the upcoming Yuba Pass foray where we usually find a wide diversity of species and taxonomy is the focus (but of course we manage to eat well, too!) I do hope to see you there!

Terri

Current MSSF President, Terri Beausejour

A Remembrance of Herb Saylor

by Darwin DeShazer

As Herb Saylor strolled through the mushroom fair, put on by the Humboldt Bay Mycological Society in Eureka, a happy glow emanated from him. He was fascinated with fungi and craved the companionship of anyone who could point out a new species to him. As a guest of that club, he made the rounds and introduced himself to the members and checked out everyone's level of taxonomy. We became friends and over the next 20 years hunted together on many occasions. We trekked most of the northern half of the state from Patrick's Point State Park to the University of California Santa Cruz campus and east to the Sierras. He was fond of Samuel P. Taylor State Park, Yuba Pass, his uncle's cabin, Albion, S. F. Watershed and of course his favorite site, Mushroom Corners in the Mendocino Woodlands.

Herb attended the first SOMA Mushroom Fair at Sonoma State University followed by many more in later years and both of the first two SOMA Winter Camps. He was always near a microscope and willing to teach and thrill others about the microscopic features of the fungi. He was a true mycophile.

You always knew that herb was a friend because he had the ability to reduce you to a little kid. In fact, he was the epitome of the definition of a Friend. You would get excited when you knew you were about to see him again. He was a highlight of the MSSF Mushroom Fairs and after checking in at NAMA 98 the first person my wife and I headed off to see was Herb. His smiling face will be missed and remembered for many years!

Wash Your Boots – Save A Tree

By David Rust

Since the discovery of Phytophthora as the probable cause of Sudden Oak Death, much has been learned. Matteo Garbelotto, UC-Berkeley mycologist and plant pathologist who spoke at our September general meeting, is recommending that people entering affected areas clean hiking boots and bike or car tires with a 10% bleach solution to prevent spreading the disease. Additionally, he recommends two pairs of boots so you can quickly change if you drive off to a new spot, then clean the boots later. In Australia, Phytophthora has gotten so bad that they simply close the forests as soon as the rain starts.

The good news is Phytophthora, which turns out not to be a fungus after all but is more closely related to diatoms and brown algae, may not survive well in temperatures above 90 degrees. This will at least slow its spread inland, or prevent it altogether. So little is known at this point, it is hard to predict how this thing will operate, but it may have an aerial component, which will make eradication difficult. It seems definitive that bark and ambrosia beetles are probably not a vector, and that efforts to rid the tree of the bark beetle with insecticides have no impact on tree mortality.

DNA matching has identified the still un-named Phytophthora species as a "sister" or hybrid of the Port Orford Cedar infection. Officials there have taken radical steps including quarantine to prevent spreading the disease to new areas.

Let's do our part to clean up after our forays in tanoak, coastal live oak, and black oak woodlands to keep from spreading Phytophthora.

The Foragers' Report

By Patrick Hamilton

Hello and welcome to another monthly report. Once again I urge those of you who have something to say about where mushrooms are growing, have been spotted, or have information of things mushroomy anywhere around in the world, to please inform me so I might print that and your name here for all to see.

As I was starting to write this a call came from Kathy Faircloth, somewhere in the Sierra, and she reported that there are a very few gorgeous white-bellied babies (fall boletes) available for those who look really hard. She had also cell-phoned earlier in the month (Sept. 2) from the 7500' level in the Sierra to "neener-neener" me regarding a just picked 6" *B. edulis* beauty.

Columnist's note: For this article, and all the subsequent ones, I take the liberty to edit any of the reports I receive from our field reporters, without the customary redactor's language, e.g. "sic," etc., to clutter up the flow. As you know I take a lot of stuff from our mssf@egroups and those posted messages are not necessarily written in the Associated Press Stylebook requirements (duh). And because a few of our most prolific producers might not spell particularly well (they seem to sometimes have creative ways of arranging letters, punctuation, et al.) I am therefore often given the opportunity to redo the grammar and look up the correct spelling of any of the names I suspect are wrongly written. I then get to experience a good exercise in learning more mushroom names. Thank you, you who know who you are. (Unfortunately, though, I make no claim that this column is a paragon of perfect spelling nor an example of especially good grammar.)

Dateline, Washington DC, from Norm Andresen:

"On a recent trip to the Washington DC area I was able to walk in the incredible hardwood forests there. I saw some fungi that could be recognized to species, but many only to the genus or family. One of the interesting fungi that we saw was *Tricholomopsis platyphylla*. It seems to have the same habit as a *Pluteus*; downed hardwood logs, but has white instead of pink spores and notched gills. The boletes were quite abundant, although the King was absent. *Tyloplius*, *Gyroporus*, and *Strobilomyces* were common. If this was on the West Coast it would appear that all our midwinter friends were out: *Craterellus*; *Leotia* (Chicken Lips); and *Hydnum* are coming. The habitat would not be too unusual in our area—mossy, moist areas under hard woods.

Here is a list of some fungi that we saw:

<i>Tyloplius plumbeoviolaceus</i>	<i>Marasmius androsaceus</i>
<i>Gyroporus castaneus</i>	<i>Scleroderma</i> sp.
<i>Hydnum repandum</i>	<i>Phallus</i> sp.
<i>Hydnellem</i> sp.	<i>Russula crustosa</i> (green)
<i>Sarcodon</i> sp.	<i>Russula brevipes</i>
<i>Mutinus elegans</i>	<i>Paxillus atrotomentosus</i>
<i>Collybia butyracea</i>	<i>Entoloma murrayi</i>
<i>Lactarius fallax</i>	<i>Clitopilus prunulus</i>
<i>Lactarius volemus</i>	<i>Strobilomyces floccopus</i>
<i>Cantharellus lattarius</i>	<i>Hygrophorus pudorinus</i>
<i>Cantharellus cinnabarinus</i>	<i>Lepiota procera</i>
<i>Craterellus fallax</i>	<i>Amanita virosa</i>
<i>Tricholomopsis platyphylla</i>	<i>Amanita cokeri</i>
<i>Russula albonigra</i>	<i>Amanita flavoconia</i>
<i>Thelephora</i> sp.	<i>Suillus granulatus</i>

I wrote a bit about Marina Hsieh and her foray into a public park in last month's issue. She emailed me more info.

Dateline, Washington DC, from Marina Hsieh:

"So, the report is that there are many happy mushrooms on the East coast. Even better, the MAW (Mycological Association of Washington) members are delighted to share spots and tips. After seeing me coo over a substantial *Sparassis* sample on the table at the July MAW meeting, another member said, "There are three more like that, only younger, in Greenbelt Park." He proceeded to give me exhaustive directions (as any who have hunted with me know, I have no sense of direction, so we exhausted the conversation on just how to get to the to park and nearest parking lot). Hours before leaving town, I raced over, parked and then wandered the maze of nearby trails, cursing my lack of foresight in getting better instructions. After a sweaty hour stumbling over carpets of *R. brevipes*, some bi-color boletes, and getting quite a few mosquito bites, I was quite lost. But there they (*Sparassis*) were: A healthy trio, like the three bears (big, medium, and small).

I cut them, covered over the debris, and hiked back to the sound of cars, lingered on the trail for a bit to avoid the park police (I don't know the collection policy, but didn't want to find out), and came home to clean and parboil and freeze the *Sparassis* for use at the MAW October "tasting" meeting, where everyone prepares fungal foods. Following your advice (Patrick), I'm leaning to a simple potato casserole and possibly to a classic chicken pot pie with abundant *Sparassis*.

The other fun new acquaintance is a *Cantharellus cinnabarinus*—a tiny bright orange chanterelle-like mushroom that can carpet the July-August trails out here. They're tiny (generally smaller than a candy cap!) but easy to spot and tasty. Most interestingly, they HOLD THEIR COLOR after cooking, which makes for fantastic accents in dishes like green beans. (Think orange nasturtiums; they're that bright).

Dateline, Prague, Czech Republic, from Joe Dougherty:

Actually the following is not a report but rather an inquiry from Joe who telephoned to ask if I had ever seen or had a white tomato soup, perhaps like the one he and his companion, Sharon, had enjoyed the night before at a restaurant in Vienna. I told him that both myself and Lynn Morton had grown such a fruit and asked if any signs of wild mushrooms were evident where he was. (Our Foragers' Report covers a lot of ground—especially if I have to reach for it.). He had seen a large banner with mushrooms on it outside the Intercontinental Hotel in Prague advertising a pairing of game and wild mushrooms at a dinner. He and Sharon ate a *sabr gut Steinpiltz Salat* (very good grilled King bolete salad) in Vienna.

I had a so-so grilled tofu dog in Cotati last week.

Dateline, Wall Road, Napa, CA, from Connie Green:

"The Chanterelle season is HUGE in Washington state and along the Oregon coast. Pickers are getting 75 cents a pound!!! The mushrooms are made so cheap not only because of their abundance up there but also because Russia's crop is HUGE too. For those of you out of the international Chanterelle loop—most of our Chanterelles are shipped to other environs, especially Western Europe, and when Russia is loaded, well American mushrooms are almost valueless." (Do you think

Forager's Report, continued from page 4

that this will show up in our stores' prices. . .?). Connie continues, "Bad Matsie season in British Columbia and in Crescent Junction, Oregon, so far."

Connie also has a pet Sulfur Shelf that she feeds in her driveway vis a vis an old almond tree. It is a stay at home pet, an easy keeper she says that does not wander off like her two Dobermans.

Dateline, Refugio Valley, Hercules, from Bob Mackler:

"The most common species where I live has begun to fruit. It should be on the official city seal: *Pisolithus tinctorus*."

Hmm, Dead Mans' Foot, official city seal, what's it all mean?

Dateline, East Bay Hills, from Mike Boom:

Boomer reports that while riding his road bike today, Sept. 1, *A. augustus* was seen sprouting. Some were good and some were old. Kinda like some of us, but we are old *and* good.

I was thinking about those two "matriarchetypes" of our mssf@egroups.com, those vigilant watchers of things there posted, Mike Boom and Mike Wood. The confusion their names cause is well known so they should just combine them to form something mommy-like, as in "Mikes' Womb."

This is not a knock on Boom, nor on Wood.

Dateline, City of San Mateo, from Bill Freedman:

"For all: *Leccinum scabrum* has a symbiotic relationship with birch trees. I have never found them beyond the drip line of these trees. They are common around the Benjamin Franklin Hotel, on 3d and 4th Streets. Look at the very base of the stem. You should find a daub of green coloration. Then you will be absolutely sure of your identification. After the rains come, check out any white birch tree. Predict to your friends what you will find there. You won't be disappointed. Good hunting."

Dateline, My Urban Birches, from Ron Pastorino:

"Did check out my urban birches yesterday where I found *L. scabrum* last year. However, instead of *Leccinum* found approx. 7 *Boletus chrysenteron* (Red Cracked Bolete). They were in good shape with the typical characteristics—cap (margins) quite aerolate with pink showing through, yellow pores staining bluish and with very reddish lower stem, etc. One had an almost brick red cap. Seems very odd to find this species in this environment and under birches???"

Dateline, Somewhere Near Lake Alamanor, from Herman Brown:

"We have had a small bit of rain here for the last few days, and I had found a solitary, all-white *Lepiota naucina* (Woman on Horseback) in my daughter's grass on Saturday. Arora says the presence of this mushroom marks the beginning of the fall mushroom season, so I was encouraged a bit.

"Sunday we took a walk in town, found a few patches of *Marasmius oreades* (Fairy Ring Mushrooms) in a couple of the yards in town, and decided to continue our walk to the local cemetery. There I was happy to find a few more specimens: *Lactarius deliciosus*; *Tricholoma saponacium* (Soapy Tricholoma); two different types of puffballs; an earthball, probably a *Sceroderma cepa*; a few all-white and other *Russula*.

"One group of puffballs were about 1" diameter, all white with small, thin, fragile spines, with a small sterile base, what looked like a columella (internal stalk) going about halfway through the spore mass and separating the spore mass, unbranched capillitium, very thin peridium (skin), and very small, round spores. The spore mass in one was just turning yellow to olive-yellow. The other was a bit larger, had a grayish-tan, minutely fuzzy cap, a very short sterile base, branched capillitium, large pores that shaped like light bulbs, spore mass at the base that was starting to turn yellow, and with a thicker peridium than in the other puffballs. Both types were very soft, even the smallest ones."

Dateline, His Cupboard and Thailand, from Pongsak Rattanawong:

"School has started and I've found no mushrooms on my usual spots on campus. However, I just found a can of mushrooms in the cupboard that I bought earlier this year. They are earthstar mushrooms (*Astraeus hygrometricus*). It's a product of Thailand. I just took a picture of it and it can be viewed at

<http://home.talkcity.com/OceanBlvd/calhiker/earthstar.jpg>.

I remember hunting for earthstars once with my gardener in the woods when I was very young. It was quite interesting since you don't really know where they are. The tasty young ones are hidden in the ground most of the time. I unfortunately didn't have a chance to learn the secret how to look for them. Earthstar mushrooms are considered a delicacy by people in northern Thailand. They are used in several dishes—either stir fry or curries. They are tasty and crunchy when they are young and white inside. Don't ignore earthstar next time!"

Heck, by the time I usually find these earthstars they look more like large star anise but don't have nearly the same flavor. . . . They are, though, the ones that you can play with, even bet money on. Amaze (and take) your friends by soaking the dried up ones for a few minutes in water, declare yourself "Dr. Undeath" and bet that they will come "back to life."

Dateline, The White Mountains of New Hampshire, from Dulcie Heyman:

"I'm home in NH, and my familiar forests are festooned with fungi! Had a big dinner of Chanterelles and asparagus last night Chez moi, and the fridge still holds some *Dentinum repandum*, *Hypomyces lactifluorum*, *Leccinum sp.?*, *Hericium coralloides*, or, is it *erinaceus*? There are tons of fungi out around these parts."

Well, there are certainly not tons of mushrooms around here, not yet. But there will be and please do your part in telling all of our members by way of this column what and where and other interesting things fungal.

Email me at mycochef@aol.com or phone at 707.795.7353. You can call early any morning, even at 5:30 a.m., but do not call me late, after 8:30 p.m., unless you are dead or dying.

That's all for now folks!

Cultivation Corner

by Ken Litchfield

Hello everyone. I'm the new chair of the Cultivation Committee. Unfortunately the previous one has moved on to presidential duties but will hopefully still be around to share her expertise in growing fungus cultures. She also provided a good foundation of equipment for the society to do its own sterile lab isolations and autoclaving. (You'll just have to come to our cultivation committee activities if you don't know what I'm talking about.) I have a great deal of catching up to do to be able to obtain her apparently effortless ability to grow fungus. It must be her infectious personality.

We have several goals, activities, and events planned for the upcoming MSSF fall/spring season. One of my goals for the Cultivation Committee is to develop a do-it-yourself easy method for you, the at-home gardener, to be able to take "cuttings" of any mushroom from the wild or the grocery store and with a minimum of effort and specialized equipment have plantings and fruitings in your own garden. Streamlining of the lab techniques will be a priority along with substitution of at home techniques and paraphernalia. I expect this to be an ongoing project where we take the best info out there, try it ourselves, and explore and experiment with it to come up with the "cutting" edge in easy home grown mushroom cultivation. We will have the committee's filter and autoclaves and the museum's facilities and garden to do this work. We want you to be our students, not just in the sense of absorbing information, but in the sense of being a researcher and experimenter in the development of a whole new field of gardening.

To this end we have made a cabinet with rollers for the society's filtered air chamber so it will be portable and can be wheeled out at each class and general meeting to take sterile samples for agar test tubes from the collected fungi that folks bring in for ID. By the time you read this we will have had a trial run at the first meeting in September. With ease and frequency this should become a regular pastime at MSSF functions greatly increasing the species and genetic strains we capture for domestication. It will also give us greater experience with a diversity of cultural needs for species that perhaps nobody has tried to cultivate yet. Those members without personal equipment for this initial step will also be able to participate in the thrill of capturing a wild species themselves and domesticating it.

The following activities and events are what we are planning to be involved with in the Cultivation Committee for this upcoming fall/spring season:

There will be regular workdays during the season for landscaping and care of the fungi in the Mushroom Garden at the Randall Museum. Certain dates and times during the season will be announced in this newsletter and on the MSSF egroup but you can probably expect most Saturday afternoons to be devoted to gardening at the Randall. Call me for confirmation and to let me know you're coming. If everything goes as planned (unh huh) the outdoor remodeling at the museum should begin in April or May at which time there will be a flurry of activity to move the mushroom garden to its temporary location. If every-

thing goes smoothly (unh huh), six months later it will get moved back to the same place, expanded twice as big, landscaped, with fog misters in place.

We are currently organizing people and classes for mushroom cultivation for the coming MSSF season. We would like these classes to be free with only a fee for copying of handouts if you want them. We can make the handout info available electronically but there's nothing like hands-on experience in the garden classroom. I won't be teaching all the classes myself, just coordinating their happening. Class topics can range from a general all encompassing weekend seminar covering the whole shebang to any of the individual lab steps of sterile isolation, autoclaving agar tubes, pasteurizing media, transferring cultures, growing conditions, making plugs, plugging logs, specifics of individual species, mushrooms in the garden... oh yeah, and harvesting. If you would like to teach a class in any or all of the steps in mushroom cultivation I am setting dates now. Call me with any dates and topics you would like to teach for fall, spring, or summer.

We will have two Mushrooms in the Garden displays this season, one at the Fungus Fair at Strybing Arboretum in December and one at the SF Garden Show at the Cow Palace in March. The Cultivation Committee will need volunteers to set up, take down, and monitor both a cultivation booth and a "Mushrooms in the Garden" display at the Fair. Monitoring will include caring for the displays, maintaining plenty of info handouts, and talking to the public. The displays at the Fungus Fair will be a trial run for the Garden Show the following March. The "Mushrooms in the Garden" display at the Garden Show should be twice the size of last year's 8x8' space. We will need the same kind of volunteer work as at the Fair, along with someone with carpentry skills, and help with painting a small mushroom mural. Don't worry if you can't paint realistically; I'll teach you what you need to know. We will also have an educational booth at the Garden Show representing MSSF and all of its activities, with displays, handouts, membership drive, etc. Helping with the prep and doing a monitoring shift at the show exhibit and booth will get you in to the Show as a perk. I'll be the coordinator between the Garden Show and MSSF and I want both displays to be well prepared and impressive, so if you want to participate in either or both see me early.

Yes, we are still working on the mushroom garden. It has been redone some and in the past month there have been many big clumps of yellow, white, brown, and gray (blue) oysters in full bloom. *Hericium* has been erupting and will probably send some more out. The King *Stropharia* which were gushing repeatedly everywhere all spring are actually still bubbling up and have now spread to the mulch in another garden across the courtyard on their own. We are still accepting infested logs, stumps, hardwood, mosses, ferns, lichens and other paraphernalia from your forays.

If you are interested in participating in any or all of these projects please contact me early and often at:

Ken Litchfield
199 Museum Way
SF, CA 94114
415-863-7618 (preferred)
klitchfield@randall.mus.ca.us

Thanks,
Ken

Culinary Corner

by *Bennie Cottone*

The first Culinary Group dinner of the season was the potluck held on Monday September 11th. Turnout was roughly half of capacity, but the luck from the pots was considerable. Appetizers included: bruschetta by Sue Scarlett & Terry Brandborg, prosciutto-wrapped fennel from Pat George, lavash roll-ups from Dulcie, smut & black bean spread with tortillas by Bill Hellums, pesto-mushroom baguette slices from Phil Brown, a Transylvanian goulash from Paul Menyharth, and a perfectly oozing-ripe wheel of brie from Lowell Agrried. From there we continued with several variations on green salads from Sue & Terry, Laura Charyn, Mary Ann Hill, and [for salt-vampires like me], an original sardine-anchovy salad from George Repinec. It was getting difficult to keep track of, but I know that Dulcie brought the ratatouille, Sue Witt brought the penne with mushroom-sausage cream sauce, the perfectly-cooked juicy pork roast was done by who else, David Bartolotta.

Then there was coffee [well, what coffee there was, was good—I'll try to be more on top of it next time], and dessert. Walnut-poppy rolls were rolled in by Ann Arancio, MaryAnn Swazo bundted in the banana cake, Sherry & Al made a carrot cake, and Cindy Valentine celebrated not doing the envelopes anymore by bringing a colorful fruit salad—which was long gone before I could try it. If I left out anyone or their contribution, or misspelled your name, sorry, didn't mean to. And I forgot to announce that a black jacket was left at the June dinner.

The next dinner is Monday October 2nd and will be a Halloween-themed meal. Scary, ugly foods. And at the time of this writing I have no one to do a scary &/or ugly vegetable — somebody call me and volunteer! Culinary dues will continue to be collected at the October & November dinners, and Sherrie will be happy to collect your annual MSSF dues at that time if you feel so inclined. We would PREFER if you paid dues BEFORE the December Christmas dinner, so that we can focus on the dinner, and not bookkeeping at that time.

Also we welcome new members Imok Cha, Koohan Paik, and Soyoung Scanlan to the culinary group.

And finally, a report came to me [second-hand] of a complaint about our "noise", from the Fuchsia club down the hall. In the records that I have inherited from the last culinary chair, I see letters of complaint from 1997 & 1998. In the time I've attended these dinners [since 1996] there have been a few times where we were running at or even beyond capacity and our sounds probably traveled a bit. At this potluck we had about 35 in attendance, and I made a point of standing outside their door and listening [to us]. With the kitchen and dining hall doors closed we could not have been a bother to them. If one of you is approached again, try offering them a big glass of wine, a decadent appetizer, and a nice juicy amanita.

BC out...

FORGOTTEN ITEM

About a year ago, someone borrowed my 8qt Calphalon stock pot. For the life of me, I can't remember who that person is. If you read this and it jogs your memory, would you be so kind as to give me a call? I'm in need of the pot for some projects coming up.

Thanks,

David Bartolotta
415-621-3166

Ten Things I Hate About Mushrooming

1. Taking a deep whiff of a mushroom to determine its fragrance and snorting springtail flies up my nose.
2. Driving to the mountains for *Boletus edulis*, searching unsuccessfully all day, finally finding one enormous bolete...and it's rotten.
3. Greedily diving in after a lovely patch of chanterelles and then realizing that those innocuous bare branches that surround them are really poison oak.
4. Washing my rain gear after a good "oaking", and stripping out all the waterproofing, which I only discover two miles into the woods during a soaking rain.
5. Reaching for a really interesting-looking frosted white agaric and having my hand sink in and get coated with unspeakable slime.
6. Hunting morels, but finding only telltale morel rings at ground level.
7. Back-picking Norm Andresen (see above).
8. Asking where somebody found a particular edible mushroom and hearing, "In the woods, under a tree."
9. All the wonderful high-fat mushroom dishes (this is more of a love/hate relationship).
10. Summer.

- Debbie Viess

MSSF LIBRARY

Want to expand your mycological know-how? Do you need the perfect recipe for your next harvest of luscious mushrooms? Our library has over 300 titles of books, newsletters and pamphlets. A sampling will be on display for one hour prior to every meeting. Members can borrow a book for a month either from the display or catalogue.

Beryl Durnell is this year's librarian. She welcomes input on new publications of interest to those who appreciate all aspects of mushrooms, so that we can expand our already impressive catalogue.

October General Meeting

The October meeting of the MSSF will take place on Tuesday, October 17 at the Randall Museum. This month's speaker will be Taylor F. Lockwood. Taylor Lockwood is a self described "mushroom portraitist" who has traveled the globe to capture on film the beauty and diversity of mushrooms and other fungi. See this month's President's Corner for more information and for his web site address (it's a great web site; check it out!). Lecture begins at 8PM, but the doors open at 7PM for conversation, book sales, mushroom identification and more!

Longtime Members of MSSF!

Loraine Berry is organizing a millennium party for longtime members of the MSSF. The party will take place sometime in January. If you have been a member since 1975, watch future issues of Mycena News for the official announcement. If you would like more information please contact Loraine Berry at (415) 454-0914

David Arora's Mendocino Mushroom Foray

Thanksgiving Weekend, Nov. 24-26

David Arora, author of *Mushrooms Demystified*, is once again offering his Thanksgiving weekend mushroom foray at Albion on the Mendocino coast. The foray begins Friday afternoon, November 24, with a mushroom hunt, and runs through noon Sunday with an optional evening restaurant dinner in Point Arena. As usual, there will be a number of experienced mushroom hunters and talented chefs on hand to contribute their help and expertise to what is always a fun- and fungus-filled weekend. Beginners are welcome. Scheduled activities include mushroom hunts, beginning and intermediate identification workshops on local mushrooms, cooking demonstrations, a potluck fungus feast, and glimpses of Arora's experiences in distant lands. Unscheduled activities include – well, if we knew what they were then they wouldn't be unscheduled, would they?

The cost is \$150 per person including lodging (in cabins) and most meals. To register, or for more information, please contact Hilary Somers at (650) 813-9149 or email to: hilary@hearme.com, or 4148 Briarwood Way, Palo Alto,

Systematics and Ecology of California Mushrooms

with Teresa Sholars

December 8 - 10, 2000 Location: Albion Biological Field Station, Albion. The north coast of California is considered to be one of the best places in North America to find both large numbers and diversity of fungi. We will be dealing primarily with the fleshy reproductive structures that most of us recognize as "mushrooms". Mendocino and Fort Bragg, in the heart of mushroom territory, are ideal locations for this introductory class to the systematics and ecology of California mushrooms. Through lectures, slides, and keying, using David Arora's *Mushrooms Demystified*, we will emphasize the family and generic characteristics needed for identification. Both in the laboratory and in the field, students will learn some of the common, edible, and toxic mushrooms found in the area. For more information please call Staci Markos or Betsy Ringrose at (510) 643-7008 or e-mail smarkos@socrates.berkeley.edu

Mz. Myco-Manners

Nobody Owns a Patch of This Great Earth

DEAR MZ. MYCO-MANNERS: I am just learning about mushrooms and have no "patches" to call my own. While walking through a lovely oak woodland last winter I spied the golden hues of chanterelles and eagerly dashed up the hill after them. Alas, once I got up close I saw that they were really just the leavings of a prior picker. Would it be "kosher" to look for chanterelles there again, even though it is obviously someone else's patch? I do not wish to offend. Please hurry your response; mushroom season is upon us.

GENTLE READER: You paint a lovely picture. I can hear the forest wind howling through that great void you call your head. Mz. Myco-Manners does not subscribe to the idea that anyone "owns" a patch of this great Earth. In the unfortunate event that another mycophile sees you enjoying the benefits of what he/she calls his/her "patch", and chastises you, just look him/her in the face and politely, but firmly, say "Bite Me". We are all critters out there foraging for scrumptious morsels for our tables. It is indeed, first come, first served.

Mz. Myco-Manners

DEAR MZ. MYCO-MANNERS: My husband insists on going out every weekend to collect mushrooms. While I like to reap the rewards, I am really sick of spending countless hours cleaning mushrooms that should have he doesn't bother trimming in the field. What can I do?

Dirt, Sticks, and Mud

P.S., he also throws his socks on the floor and I get poison oak really bad from touching his clothes. her future.

GENTLE READER: For starters you might want to invest in a writing course. Your sentence structure needs some serious work. However, being an educated woman, I can understand the gist of your gibberish. As to the unclean fungi that come home to you; just let them rot. There is no need to say anything about them. Not a word. To you, they don't exist unless they are clean. Now to the poison-oak infused sock problem; with a set of long tongs, pick them up and rub them around in the drawer where his briefs are kept, being careful not to touch the socks with your hands. I'm quite sure you won't need to repeat this exercise. This is a good learning experience for husbands. If you have a daughter, it is wise to let her in on this procedure for her future.

Mz. Myco-Manners is an exciting new feature of Mycena News!

Have Mz. Myco-Manners address your pressing myco-etiquette questions too! Get ready for that next big foray with the courteous yet competitive advice only Mz. Myco-Manners can give. She shuns publicity and therefore cannot let her real identity be known, but you can write to Mz. Myco-Manners c/o your friendly newsletter editor. Your questions will be dutifully passed along.

Please send your questions to:

Mz. Myco-Manners, c/o Beth Sampson
1227 Masonic St. apt#8
San Francisco, CA 94117

Or email questions to Mz. Myco-Manners:

y49@slip.net

Calendar, continued from page 10.

Friday-Sunday December 8-10: Systematics and Ecology of California Mushrooms. Albion Field Station. For more information please call Staci Markos or Betsy Ringrose at (510) 643-7008 or e-mail smarkos@socrates.berkeley.edu See page 8 for details.

Saturday and Sunday, December 9-10: 31st Annual MSSF Fungus Fair. Hall of Flowers, Golden Gate Park. If you have some great ideas, a little time, and want to help out with this year's fair, please call David Rust at (510) 430-9353 or Tom Chester at (415) 665-7520.

December 10: Application Deadline MSSF Scholarship

The Mycological Society of San Francisco offers scholarships to full time graduate students majoring in mycology, who are attending colleges and universities in northern California. Send inquiries/materials to Robert Mackler, 157 Mesa Ct., Hercules CA, 94547.

For the most current Calendar information, call the MSSF hotline at 415.759.0495 or check the MSSF web site at: <http://www.mssf.org>

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Calendar

Saturday and Sunday, October 7-8 : MSSF Yuba Pass Foray.

Chapman Creek Campground on hwy 49 near Bassetts . Best way: take hwy 80 to Truckee , take hwy 89 north , turn west on hwy 49 , follow to campground. Bring car camping gear, usually nice weather but be prepared for possible cold nights. Meet at 9:00 am Saturday in campground.

October 8-13 2nd annual W.A.M. Oregon Caravan Foray. David Campbell and Charmoon Richardson lead this privately organized event. We'll be hunting and dining on a broad spectrum of fungal delights as we cruise the exotic heart of the Central Oregon Cascades, camping at the outset, finishing up at lodging in the McKenzie River area. Contact Charmoon for further details at (707) 887-1888, charmooon@trr.metro.net

Tuesday, October 17: MSSF General Meeting. This month's speaker is Taylor Lockwood. Doors open at 7PM. See inside for details.

October 26 - 29 Wild Mushrooms 2000. The 17th Annual Breitenbush Mushroom Gathering. Cost:: \$295 (includes cabin, meals, 24 hour use of hot tubs, and workshop fees.
INFO & REG: 503-854-3314 <http://www.breitenbush.com>

Saturday, November 11, 10 A.M: MSSF annual Salt Point Foray: Meet at Woodside Campground. This is a "just show up" event. Participants are responsible for own campsite/lodging. Note that Woodside's campsites are first come first served. Day's edible pick feast at Saturday night potluck. General ID session Sunday morning. For more info contact Jim Miller at (510) 347-4707.

Thursday, November 16th, 7PM: Agaricus Workshop at the Randall Museum. If you have trouble identifying Agaricus species, you'll want to attend the Agaricus workshop. With slides and fresh material, Fred Stevens will point out what features are used to identify the approximately 25 Agaricus species that occur in the S.F. Bay Area. There is no charge for the workshop but sign-ups are required as seating is limited. To attend, call Mark Thomsen at 510-540-1288.

Friday-Sunday, November 17-19: MSSF annual Mendicino Woodlands Foray. Cost is \$90 per person and well worth it! Cabin requests honored, wonderful, catered menu. For details and/or to sign up contact Jim Miller at (510) 347-4707 or 2340 Pelham Place, Oakland, CA 94611.

Thaksgiving weekend, November 24-26: David Arora's Mendocino Mushroom foray. See page 8 for details. Cost is \$150 per person. To register contact Hilary Somers at (650) 813-9149 or email hilary@hearne.com or 4148 Briarwood way, Palo Alto