

Mycena News



The Mycological Society of San Francisco November 2007, vol. 58:07

Speaker for the November
20 MSSF Meeting



Daniel Winkler

**Mushrooms, Mountains, and
Monasteries: Tibet's Globally
Unique Mushroom Economy**

Daniel Winkler, trained as a geographer and ecologist, works as researcher and NGO consultant on environmental issues of the Tibetan Plateau and Himalayas. He has published on forest ecology, forestry, land-use, and medicinal plants and fungi. Since 1998, Daniel has been tracking Yartsa

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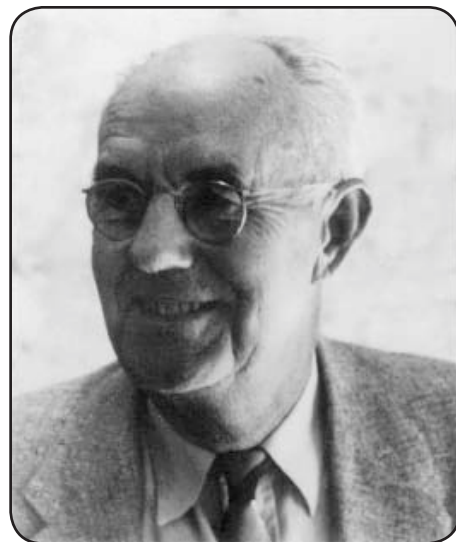
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MycoDigest: Lee Bonar, Pioneer of California Mycology

Peter G. Werner

Although a number of authors have made strides in the study of California fungi in the early decades of the twentieth century, none of the California universities up to that point had full-time mycologists on their faculty. Berkeley professor William Albert Setchell had made some important contributions and taught the subject at the university; he was, however, predominantly an algologist with only a secondary interest in fungi. The distinction of being the first full-time mycologist at a California university instead goes to another member of the Berkeley faculty, Lee Bonar.

Bonar was born on August 26, 1891 in rural West Virginia, where he grew up on a farm as the fourth in a family of nine children. When he was 18, he began his career as a teacher at the same one-room schoolhouse he had graduated from only a year earlier. Over the next several years, Bonar found work as a traveling laborer, working at such varied jobs as farm worker, in a tire factory, and as a door-to-door book salesman.



Lee Bonar (1891 - 1977)

After several years, he began his university studies, initially at Marshall College in West Virginia; and after two years, he transferred to the University of Michigan, playing on the football teams of both colleges. At Michigan, he became interested in botany and mycology, and spent the next several years as the student of mycologist C.H. Kauffman. He earned his living as a student assistant, which at that time not only included teaching assistant duties, but also living in Kauffman's home and taking care of various chores.

Bonar continued to study under Kauffman from his time as an undergraduate up

Continued on page 7

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

PRESIDENT'S POST

Ah, rain! And regularly for the past few weeks. That's nice. As I write this it looks like we are going to get a hot, dry spell. That may put a damper on things if it lasts too long, but let's hope the fungi make it through to the other side and we get another series of storms for upcoming forays and the Fungus Fair.

Speaking of forays, what better way to learn to identify mushrooms, enjoy the company of your fellow mycophiles, sample some tasty edibles, and just plain have fun? There are several great forays coming up this month: Mendocino Woodlands is a long-standing tradition for MSSF. Last year we decided to make it even better by adding workshops and speakers along with the usual going into the woods to find fungal treasures. This year we are continuing that effort on November 9–11. Check the calendar for more information. By the way, we expect the event to fill up, so act now and hope it's not too late to get in. The following weekend David Campbell, our past President and world-renowned mushroom hunter, and Norm Andresen, our Foray Chair with a well-deserved reputation for finding good edibles when no one else can, will lead a car-camping foray to Salt Point State Park. It is one of the few California parks that allow limited mushroom collecting, yet it can be a real bonanza there. You are sure to learn something from these two expert collectors if you join them on this foray, not to mention the chance to eat some delicious food at the Saturday evening potluck. Finally, David Arora, author of *Mushrooms Demystified* and *All That Rain Promises*, has his annual Mendocino Mushroom Foray on the weekend after Thanksgiving. This popular foray also has lectures and workshops and gets rave reviews every year. Information on how to register for David's foray can be found in the calendar of this newsletter.

One more foray that we'd love for you to attend is one of several that will occur on the last day of this month—the Fungus Fair forays. The day before the Fair, many volunteers are needed to go out and carefully collect good specimens that we can use for displays and demonstrations at the Fair. Not only is this a service to the Society, it is fun and you can learn something as well. For more details see the list of forays and contacts in the calendar section of this newsletter.

Hope to see you on a foray or at this month's general meeting. Good hunting!

~ J.R. Blair

ANNOUNCEMENTS

FUNGUS FAIR VOLUNTEERS NEEDED

Volunteers are needed on Friday, November 30, and Saturday and Sunday, December 1 and 2. Shift obligation is three hours. If interested, please contact Monique Carment at moniquecarment@yahoo.com or George Willis at gwillis2@mac.com

SILENT AUCTION TO SUPPORT CULINARY GROUP

The Culinary Group will conduct a silent auction at the MSSF Holiday Dinner. Up for auction are sixteen 8X10 reproductions of color plates depicting eight different types of fungi. The prints are from Paris, France and were printed in Germany in the early 1960's. They include *Agaricus abruptibulbus*, *Coprinus comatus*, *Boletus luridus*, *Amanita muscaria*, *Sarcoscypha coccinea*, *Pleurotus ostreatus*, *Lepista nuda*, and *Boletus junquilleus*. The auction will include one complete set of prints and eight single prints. All prints are single matted in protective mylar.

CORRECTIONS TO THE NAMA FORAY REPORT, OCTOBER 2007

The NAMA Foray Report article that ran in the last issue of *Mycena News* contained misspellings of the following names: Isaac Forester, David Rust, and Rytas Vilgalys. Additionally, the Bay Area Mycological Society (BAMS) was incorrectly referred to as the Bay Area Mushroom Society. Tom Sasaki, the author of the article, would like to apologize for these errors.

PHOTO OF THE MONTH...



Boletus edulis spotted in the Oregon Cascades.
Photo by Curt Haney

NEW POLICY FOR REIMBURSEMENT OF PERSONAL EXPENSES

Any person seeking reimbursement from MSSF for personal expenditures must submit receipts to the Treasurer (Lisa Bacon) within 30 days of the purchase date. Late submissions cannot be reimbursed.

MSSF EVENT CANCELLATION POLICY

The cancellation deadline for all MSSF events requiring a registration fee is 10 days prior to the event. Cancellations made before this deadline will receive a full refund. Cancellations made after the deadline will *not* receive a refund.

FOUR-COURSE MUSHROOM DINNER AND MUSIC SHOW

Come enjoy a wonderful multi-course mushroom dinner at the historical Belrose Theatre and be entertained by Bay Area rock-blues band Nightsage (featuring singer/songwriter Nightsage, past MSSF President, and the 2007 Archivist) with John Neff (played with such acts as Steppenwolf, Willie Nelson, Electric Blues Band, and David Lynch).

Diane Johnson and Michael Giacomini will delight you with lovely hors d'oeuvres and several delectable seasonal wild mushroom dishes. Nightsage will perform new original material, a John Neff retrospective, and David Lynch film soundtrack tributes. Special opening act: Chaplin Lives! with John Crystal.

For reservations, please contact the Belrose Theatre at <http://www.thebelrose.com>, 1415 5th Ave., San Rafael, CA, 94901, Phone: (415) 454-6422, Fax: (707) 838-4936. For show times and reservations, please contact (415) 454-6422 / thebelrose@yahoo.com.

Membership and Membership Renewal Application

New members, please fill out as much as possible. Renewing members please check the current roster and fill out only information that has changed.

Name(s) of Members: _____

Address: _____

Home phone: _____ Cell phone _____ Work phone _____

E-mail 1 _____ E-mail 2 _____

New Membership _____ Renewal _____ (check one)

Membership Type: Regular (\$25) _____ Senior/Student (\$20) _____ Electronic (\$15) _____

Please make checks payable to "MSSF membership" and mail to:

*MSSF Membership c/o The Randall Junior Museum
199 Museum Way
San Francisco, CA 94114*

If paying by credit card, please include the following information:

Circle one: Visa Mastercard Discover American Express

Card # _____ Exp. _____



November 2007, vol. 58:07

Contributors:

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Mycena News is the member's newsletter of the Mycological Society of San Francisco, and is published monthly from September through May.

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

To subscribe, renew, or make address changes, please contact Alvaro Carvajal: alvaro.carvajal@sbcglobal.net or (415) 695-0466.

Past issues of *Mycena News* can be read on-line at www.mssf.org.

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Far West Fungi and MSSF

Ken Litchfield

Ferry Building Fungus Festival

On Saturday and Sunday, November 24 and 25, 10am-4pm, the weekend after Thanksgiving Day, the Mycological Society of San Francisco, members John and Toby Garrone's Far West Fungi, San Francisco Ferry Building, and the Ferry Plaza Farmer's Market are sponsoring the Ferry Building Fungus Festival to celebrate the culinary aspects of mushrooms and to promote the MSSF's Fungus Fair at the Oakland Museum (the following weekend).

There will be mushroom displays, cooking and cultivation demos, and children's crafts table. All of the merchants in the Ferry Building are preparing mushroom related fare, taste testings, and demonstrations.

If you need to get out of the house after a Thanksgiving holiday of hanging with relatives and getting stuffed with turkey, the Ferry building would be a great place to whet your appetite for the Fungus Fair the following weekend.

Updates about the Festival can be found at:
<http://www.ferrybuildingmarketplace.com/events.php>

If you would like to volunteer or bring in collected mushrooms for display for this event, please contact me at 415-863-7618 or litchfield.ken@gmail.com

Field Trip to the Fungi Farm

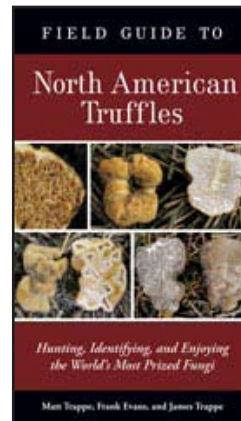
On Sunday, October 7 over 50 people from the MSSF and the Merritt Mushroom Cultivation class took a field trip to John and Toby Garrone's Far West Fungi farm in Moss Landing near Watsonville. We toured warehouses full of white, brown, grey/blue, pink, golden, and trumpet oysters, shiitake, maitake, and lion's mane, all growing and flowering from sawdust kits on misted racks. We saw the process of substrate preparation, sterilization, inoculation, growing, fruiting, harvesting, and recycling from beginning to end.

After the tour, we had a big potluck and grilled fresh-picked mushrooms and other potluck items. We even had some huitlacoche taste testing. Afterwards folks went home with as much spent mushroom compost and spent blocks as they could carry for their gardens and further fruiting and inoculation.

Thanks very *mush* to John and Toby for their hospitality and everyone who participated and potlucked. ☘

What's Bookin'?

Curt Haney



This is the first report in a series on new and existing fungi related books available to MSSF members at a 10% discount. I will be highlighting a different book, or series of books, in each issue of the *Mycena News*. The first book in this series is:

A Field Guide to North American Truffles: Hunting, Identifying, and Enjoying the World's Most Prized Fungi

By Matt Trappe, Frank Evans, and James Trappe

This book has just been released and will be available for sale at the November MSSF general meeting at a 10% discount to members in good standing.

The second most expensive food in the world after saffron, truffles are treasured, coveted, and savored for their mysterious and exotic flavor. This complete field guide shows chefs and fungi aficionados how to forage for and identify the wide variety of truffles that grow in temperate forests throughout North America. Written by three expert mycologists who have studied, classified, and enjoyed truffles for decades, the *Field Guide to North American Truffles* makes these celebrated underground jewels accessible to all.

Highlights include:

- The first full-color illustrated guide to identifying North American truffles by their key features, including profiles of more than 80 species of truffles
- Includes more than 80 photographs of rare and hard-to-find truffle species
- Features flavor profiles, delectability index, and culinary tips for each species
- Perfect size for carrying in a pocket or daypack
144 pages, 4 x 7 inches
- Published in September, 2007
- Price for MSSF members: \$16.95

Deadline for the December 2007

***Mycena News* is November 15.**

Please send your articles, calendar items, and other information to: mycenanews@mssf.org

November's Culinary Group Dinner

Pat George & Liana Hain

After a lavish gourmet potluck in September, the MSSF Culinary Group had its first regular meeting the first Monday in October. Appetizers of a great variety brought by members started the night's feast, as did a refreshing punch. On came a pumpkin soup with shiitake, and then a delicious mélange of grains and fresh, herbed string beans served with the luxurious main course: duck prepared in two styles and served with homemade plum sauce. For our dessert, we enjoyed a light but rich lemon ice cream and coffee. Thank you to our volunteer cooks: Carol, Sue, David, Jeanette, Zoe, George, Russ, Roy, Norm, and Remo. And thanks, of course, to our members who brought those tantalizing appetizers.

This month's theme is a Tuscan winter polenta dinner featuring a vine ripened tomato reduction, wild mushroom, chicken, and olive stew over creamy polenta over creamy strachino cheese. We will also serve a vegetarian version of the stew. Strachino cheese is the Italian equivalent of cream cheese and can be had readily at Lucca's Ravioli Factory Deli on Valencia and 22nd Street, San Francisco. Norm will make his "special" secret punch (we love Norm's punch because it really punches). Lisa Bacon will provide the Italian salad and special wild mushroom dressing; George Willis the green beans; Roy Coto, Curt Haney, and Connie Wellen will make the polenta. Liana Hain will bring stew. Artisan Gelateria's Mauro Pisor is contributing lots of homemade pumpkin gelato to accompany the biscotti made by Curt Haney and Carol Reed for dessert. And don't forget the appetizers! In case you miss the food fun, we have included the recipes for your cooking and eating pleasure:

Liana's Tuscan Winter Wild Mushroom Stew

Saute:

1 large or 2 medium yellow onion
5 cloves fresh minced garlic
1 bunch fine chopped flat leaf Italian Parsley
Olive oil—generous amount
Salt and pepper

Add:

1 jar bitter or dark Kalamata olives
3 cups of your favorite wild mushroom
2 quarts of tomato sauce
1 pint water
2 lbs chicken, lamb, or rabbit (optional)

Simmer on stove until adequately reduced. Serve over creamy polenta

Creamy Polenta

Combine in large pot 4 cups water for every 1 cup polenta
Add butter (about ½ stick) and salt to taste
1 cup grated parmesan cheese (optional)
Bring to a boil over medium heat and stir constantly for 45 minutes

Serve hot over 2 ounces/plate strachino or teleme cheese.

Liana's Candy Cap Biscotti

Cream together:

1 cube butter (not Clover butter—makes cookies too wet, must use unsalted butter)
1 Tbs shortening
1 ¼ cup sugar
1 tsp vanilla
¼–½ cup dried, powdered candy caps

Beat in 3 eggs

In a separate bowl sift together:

3 cups flour
2 tsp baking powder
1 pinch salt

Add flour mixture a little at a time to wet mixture

Add 1 Tbs anise seeds

Add ½ cup chopped walnuts

Roll into logs and place on ungreased cookie sheet

Bake at 350 degrees for about 20 minutes

Cool, slice diagonally, and put back on cookie sheet for second baking. Bake at 200 degrees for another hour.



If you haven't joined the Culinary Group, what's keeping you? We have great food and great camaraderie. And we welcome newcomers. Our dinner meetings are usually held on the first Monday of each month with some exceptions. Join us!

HOLIDAY DINNER NEWS FLASH

... *Huge Porcini Flush in Oakland Hills Riles Elephants* ...

... *Stampeding Herd Escapes from Zoo, Kitchen Facility Trampled at Snow Building* ...

Annual MSSF Holiday Feast Relocated to Hall of Flowers in Golden Gate Park!

Other than that, things will be as they always were. Come one, come all to celebrate the holiday season, to relish the successful completion of yet another amazing Fungus Fair, to mix and mingle in the fine company of fellow MSSFers, to indulge in all the best mushroom dishes the Autumn harvest has to offer.

The menu will be modeled after recent past menus according to chef's current whim, with a probable entrée of beef tenderloin (or vegetarian strudel option) with wild mushroom sauce; a "starch," perhaps some kind of au gratin or escallop of potato with wild mushrooms; maybe a soup, certainly a salad and a little vegetable to keep mummy happy; all rendered with some kind of wild mushroom component, AQ. Oh yeah, and a dessert, most likely featuring candy caps. Mushroom ingredients typically include all the usual suspects: *Boletus edulis*, chanterelles of various colorations, morels...anyone willing and able to donate to our fungal repertoire, please contact David Campbell (yogidog@comcast.net / 415-457-7662) in a timely fashion with your offering.

As good as featured menus of the MSSF Holiday Feast have always been, they've often been trumped by the brilliance of appetizers provided by attendees. Here's your big chance, all you would-be Escoffiers, you wannabe Emerils, you someday Bobby Flays, to wow the adoring crowd of epicurean fungivores, to express the warmth of your holiday spirit by

preparing your favorite festive appetizer dish to proudly share. Initiating a new tradition this year, a drawing will be held from names of all appetizer contributors, for several groovy prizes of particular interest to mycophiles. Contact Culinary Group chair Pat George (plgeorge33@yahoo.com / 510-204-9130) for further information and to let her know what you plan to bring, so she can coordinate the appetizer table accordingly.



Aside from wonderful food and ribald camaraderie, this event also serves as a modest fundraiser for the MSSF. So, come on down and actively support our beloved Society, revel with fellow members in

holiday celebration, and join in as we explore the mycophagal heights from the peak of mushroom harvest season.

7pm, Monday, December 10, at the County Fair Building Hall of Flowers, Golden Gate Park, adjacent to corner of Lincoln and 9th Avenue in San Francisco. Cost \$35 dollars members/\$40 non-members. Reservations required. Send reservation information and checks in advance to MSSF Treasurer Lisa Bacon (see below). Don't forget to bring your own table settings and beverage of choice to the meal. -DC

2007 Annual MSSF Holiday Dinner Registration Form

Monday, December 10, 2007, 7 pm Hall of Flowers GG Park (RSVP by Dec. 6)

Mail to: MSSF Holiday Dinner c/o Lisa M. Bacon
140 Vista View Pl. Petaluma, CA 94952-4728
(707) 765-9085 lisa.bacon@comcast.net

Member(s): _____ (\$35/person)

Non-Member Guests(s): _____ (\$40/person)

Address: _____ City: _____ State: _____ Zip Code: _____

Preferred Phone: (_____) _____ E-mail: _____

Members @ \$35.00 _____ # Non-members @ \$40.00 _____ There are # _____ vegetarians in our party.

\$ _____ Total included

Please make checks payable to MSSF (note payment is for MSSF Holiday Dinner).

Credit Card: _____ Expiration date: _____

Billing name and address (if different from above): _____

Signature: _____

MycoDigest continued

to his PhD dissertation. (This was briefly interrupted by army service during the First World War, which he managed to serve out as a hospital lab technician at a Virginia army hospital.) While Kauffmann's work was primarily with fleshy fungi, Bonar became more interested in plant pathogenic fungi, and wrote his dissertation on *Curvularia trifolii*, an anamorphic hyphomycete causing a wilt of white clover.

While still a graduate student, Bonar made his first trip to California as a field assistant in forest pathology for the USDA. In this capacity, he studied various timber rots in Sierra Nevada trees, a study that sparked his lifelong interest in wood-rot fungi. (Bonar also related that during a sightseeing tour of San Francisco that summer, he arrived in clothes more suited to a muggy summer day in Michigan than a cold, foggy day in San Francisco. Evidentially, Mark Twain's old saw about San Francisco summers didn't have as wide a circulation at the time.) After graduating from Michigan in 1922, he was hired to the teaching faculty of UC Berkeley. Bonar arrived just in time for the 1923 Berkeley Fire, and one of his early experiences in Berkeley was helping to protect the home of Professor Richard Holman, where he was living at the time.

Bonar's studies of California fungi began with his initial trips to the Sierra Nevada and continued through the rest of his life. He made some of the first investigations of pathogens and epiphytes of California native species, as well as continuing studies of the extensive collections of fungi that H.W. Harkness had deposited at the California Academy of Sciences. Bonar also continued Harkness' studies of California hypogeous fungi. In this endeavor, he was aided by Harold E. Parks, an early California truffle enthusiast with a particularly developed talent for finding underground fungi. Bonar noted that his sense of smell wasn't nearly as good as Parks'; hence, his talent for truffling was never as developed.

Bonar also did a considerable amount of work on fungi sent by various colleagues. William Bridge Cooke, who carried out extensive surveys of the fungi of Mt. Shasta over several decades, passed along a number of pathogenic ascomycetes to Bonar for more detailed study. Bonar, in turn, would often send Cooke difficult-to-identify polypores for the same purpose. California Academy botanist John Thomas Howell made collections of fungal specimens for study by Bonar while part of the 1932 Templeton Crocker Expedition, which collected on the Galápagos, as well as other coastal Pacific islands, including Guadalupe Island. Some 80 fungal species were identified from this expedition, of which seven were considered new to science. Another colleague with whom Bonar collaborated was the University physician, Dr. Robert T. Legge, who sent Bonar samples of ringworm-inducing dermatophytes, which were in abundant supply among the students at the University

gymnasium. Legge and Bonar published several articles on this group.

Bonar's PhD students included plant and fungal physiologist David R. Goddard, forest pathologist Harold E. Bailey, and food microbiologist Emil M. Mrak. He also had several female graduate students, who, as was typical of the time, studied for MA degrees. These students included Elizabeth E. Morse and Vera Mentzer Miller, both of whom made significant contributions to California mycology in their own right.

Bonar served as UC Berkeley Botany Department Chair from 1942–1954. After his retirement from the teaching faculty in 1958, he took on the role of Curator of Fungi at the University Herbarium. The herbarium had already accumulated a large collection of specimens from Bonar and his students, as well as W.C. Blasdale's collection of rust fungi. Later, the herbarium gained the personal herbaria of Harold E. Parks and Joseph P. Tracy. Bonar himself added collections through the rest of his life, mainly of pathogenic and endophytic fungi, but added the occasional fleshy fungi, as well. His collecting trips were typically short day trips to various spots throughout the Bay Area, but he would occasionally make longer journeys to the Sierra Nevada and the Mojave Desert. Bonar continued his work almost daily at the University Herbarium, literally up until the day of his death on March 1, 1977. He left behind a great unfinished work: a host index for the fungi of California, which sits to this day in an extensive series of ring binders at the University Herbarium.

In 1939, Bonar pointed out that a comparison of our knowledge of the mycota of California with that of that of its flora emphasized the overwhelming need for the systematic collection and study of fungi. Some 70 years later, this remains just as true. ☼

Further Reading:

Emerson R., Constance L., Gardner M., Taveres II. (1978). Lee Bonar, Botany: Berkeley. *University of California: In Memoriam*. Available from: <http://tinyurl.com/226z4h>.

Tavares II. (1979). Lee Bonar (1891–1977). *Mycologia*. 71(4):681–687.

Speaker continued

Gunbu and researching Tibet's mushroom industry and its importance for rural people. Daniel also leads "MushRoaming" tours to Tibet. He lives in Kirkland, WA and has been a member of the Puget Sound Mycological Society since 1996. Check out www.danielwinkler.com and www.mushroaming.com for more information.

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MSSF Calendar, November 2007

Monday, November 5, 2007, 7pm. Culinary Group Dinner. Hall of Flowers, Golden Gate Park, SF. \$14. Reservations must be made no later than Friday, November 2. Contact Pat George at (510) 204-9130 or plgeorge33@yahoo.com. Bring your own tableware, beverage, and an appetizer to share. Regularly scheduled dinners will resume in January.

Tuesday, November 20, 2007. MSSF General Meeting. Randall Museum. 7pm, mushroom identification and refreshments provided by the Hospitality Committee. 8pm, Daniel Winkler will present **Mushrooms, Mountains, and Monasteries: Tibet's Globally Unique Mushroom Economy.**

November 9–11, 2007. Mendocino Woodlands Foray. Near Mendocino town. \$140 includes lodging, meals, forays, classes, and special events. Under 12, half price (w/ adult); under 5, free. \$90 with off site lodging. Register online at www.MSSF.org/mendo or mail check with contact info to Liana Hain - MSSF 49 Hancock St., San Francisco, CA 94114. Info: mendo@MSSF.org, (707) 829-2063, (650) 728-9405.

November 17–18, 2007. Salt Point Foray. Salt Point State Park. Join David Campbell and Norm Andresen for an afternoon of foraging followed by a pot-luck dinner and campout. Foray starts at 10am.

November 17, 2007, 7pm. Four-Course Mushroom Dinner Theatre and Music Show. Belrose Theatre 1415 5th Ave., San Rafael. Please see event details on page 2.

November 23–25, 2007. David Arora's Annual Mendocino Mushroom Foray. With special guest speakers from Thailand, Russia, and Oregon. A weekend of mushroom hunting, feasting, and lecture-workshops. \$190 per person includes lodging and most meals. Contact maxfun@cruzio.com to register.

November 30, 2007. Pre-Fungus Fair Forays. Various locations. Contact Norm Andresen for details at n.andresen@comcast.net or (510) 278-8998.

December 10, 2007, 7pm. MSSF Holiday Dinner. Hall of Flowers, Golden Gate Park, SF. Reservations required. Please see page 6 for full details.

January 19–21, 2008. 11th Annual SOMA Wild Mushroom Camp. Held in Western Sonoma County in the town of Occidental. \$275 for the full weekend, \$215 with off site lodging, and \$125 for Sunday only. Included are shared cabins, all meals, and great mushroom camaraderie. Speakers include Tom Volk and others TBA! Forays, classes, workshops, and feasting all weekend. Register online at www.SOMAmushrooms.org, e-mail SOMAcampinfo@SOMAmushrooms.org, or call (707) 773-1011.