



MAY 16

General Meeting Speaker: **Miko Nadel** *“A lichenized voyage to São Tomé and Príncipe”*

An exhibition exploring two expeditions to the tropical islands of São Tomé and Príncipe off the west coast of equatorial Africa and the lichen collecting, photographs, cobra avoiding and mountain climbing accompanying them with a further consideration of the laboratory work and analysis that went into creating A Monograph of Usnea from São Tomé and Príncipe.

Speaker’s Biography: Miko Nadel attended Oregon State University where he studied Botany and Environmental Sciences and worked on the Oregon Flora Project. He was introduced to the study of fungi while taking a course from Dr. Joseph Spatafora. Following his undergraduate career, he served as a Forest Service employee working on several projects performing biological surveys on everything from lichen and fungi to fish, amphibians and macroinvertebrates. Upon relocating to the bay area, Miko eventually ended up working at the California Academy of Sciences where he met Dr. Bob Drewes. This meeting would lead to the opportunity to travel nearly 10,000 miles to the small island country of São Tomé and Príncipe in the Gulf of Guinea of tropical West Africa. Spending two field collecting trips he collected a large amount of lichenized fungi specimens for the two islands and would later focus his Master’s thesis work on one genus of lichen, Usnea. This thesis, completed in 2015 under the direction of Dr. Dennis Desjardin and with support from various organizations including the Mycological Society of San Francisco, lays out a regional monograph for the Usnea of São Tomé and Príncipe and includes three potentially new species. Additionally, during these expeditions Miko observed and photographed various fleshy fungi and other organisms of interest to the scientific community. Currently Miko is in a temporary position teaching high school biology at Sequoia High School in Redwood City but is hoping to return to research, publish the results of the São Tomé and Príncipe work and forge a career path involving fungi and lichen in some form.



Holding a very long pendulous Usnea specimen while collecting on Príncipe (04/2013)

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PRESIDENT’S POST

by Brennan Wenck-Reilly

Hello MSSF Members,

I want to start off by saying that the MSSF has its Annual Meeting of the Society coming up this month. In this issue of Mycena News, the MSSF Council is announcing the nomination of incoming officers and councilors for the 2017-2018 season. The election of incoming officers and councilors will be by majority vote of MSSF members present at the May annual meeting, provided a quorum is present as stated in the MSSF by-laws. I highly encourage as many members as possible to attend this important meeting and help with the voting process. This is also the last general meeting until September, when our monthly meeting will resume at the present location of the County Fair Building in the Golden Gate Park.

Morel season is upon us! There have been quite a few reports of morels popping up. Pascal even came back with a LARGE haul from the Valley Burn just to the North of us. It looks like it’s going to be another fantastic year. The Sierra Foray will have already passed by the time this edition of Mycena News publishes. I hope they were bountiful in their collections. There will be a second foray up to the Trinity Alps area in late May. Look further in this edition to find out more information. I want to take

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a moment to thank Curt Haney for all his efforts in organizing the event that has always been a fun weekend of camping, hiking, and of course, morels.

I want to take the time to thank all the members of the society for an outstanding year. As President, I have really enjoyed getting to know the ins and outs of the society at a deeper level. It has been a great honor to represent a group that is so full of lively characters who are responsible, motivated, and fun to engage with. It has been a great two years as President, and I look forward to serving the Society for many years to come however I may.

Thank you all for a great MSSF season.
Forage Responsibly, and have a great summer.

-Brennan - president@mssf.org

MUSHROOM SIGHTINGS IN APRIL 2017

by Pascal Pelous



Morchella
Valley fire, CA



Morchella
King fire, El Dorado NE, CA

Send photos of your findings to mycenanews@mssf.org to be published in the next newsletter.

MSSF 2017 SPRING MOREL/PORCINI FORAY #2

by Curt Haney

The first MSSF spring Morel/Porcini foray was held on April 28-30 in the Stanislaus National Forest near Yosemite National Park.

The second MSSF spring Morel/Porcini foray will be held in the Shasta-Trinity National Forest, on the back side of Mt. Shasta near the town of McCloud, with free camping at Trout Creek Campground. This foray will be held on the weekend before Memorial Day, Friday thru Sunday May 19-21. This foray is free to MSSF members. Log into the members only section of the website and go to the event registration page to register; space is limited.

Additional information on this foray will be sent to members who have registered for the foray. This foray is open only to MSSF members in good standing, (dues paid up to date) and registered for the event through the event registration process on the MSSF website. Guests of members will not be allowed to register or attend these forays due to their popularity, and limited camping availability. Instead, encourage your friends to join the MSSF and reap the benefits of membership for only \$20.00 a year.

CULINARY CORNER

by Paul Lufkin

On April 3, 2017, at the Hall of Flowers in Golden Gate Park, a sold-out contingent of MSSF Culinary Group members gathered to celebrate “España!” at a full-course dinner prepared and served by Culinary Group volunteers, under the direction of Dinner Captain Alvaro Carvajal. Alvaro’s celebrated Seafood Paella (with ‘shrooms!) was the featured main dish, while vegetarians in the Group enjoyed Tony Kiely’s Mushroom Risotto Tortilla España. George and Jane Collier’s salad of spring greens and fennel tossed with pomegranate seeds and capers, together with Carol Hellums’ signature spicy gaspacho, rounded out the main meal. For dessert, Cat Ung presented a delectable flan de maracuja (passión fruit flan) in the Old World style. Between courses, special guests from the North and the East regaled the Group with tales of recent ‘shroom-hunting bounty (and disclosed, to the more attentive among the diners at least, where, within a few hours’ drive, one may encounter the newest flushes of wild edible Spring fungus). And of course there was dancing...



*Al Carvajal with pan of Seafood Paella with Shrooms
photo credit: MSSF Culinary Group member **Kristin Jensen***

The Culinary Group’s final dinner of the season will be held on May 1, 2017, also in the Hall of Flowers. On that evening, volunteer Dinner Captains David Eichorn and Jeanette Larsen, and their team of volunteer Group cooks, will present a Thai-style dinner including Green Chicken Curry with Rice (vegetarian tofu option), Green Papaya Salad, Green Beans with Ginger Sauce, and Kabocha Squash with Coconut Custard. Participation in the Culinary Group (an all-volunteer committee of MSSF, having an educational mission) is open to any dues-paid member of MSSF. \$10-per-season Group dues are payable at any first-Monday Group meeting. MSSF Group members may register themselves and their guests for the May 1 dinner at MSSF.org.

Note: the Culinary Group is looking for a donation of accessible storage space, in or near San Francisco, in which to keep its sizeable collection of cooking equipment. MSSF members with garage/shed/back-room/locker space, or suggestions about available space, may contact Culinary Group co-chair Paul Lufkin at 415-515-1593.)

This month’s recipe (with gratitude to Williams-Sonoma):

Spring Mushrooms With Garlic Butter and Pinenuts

Ingredients:

- 1 lb. mixed large fresh spring wild or cultivated mushrooms (such as morels, The Prince, portobello, shiitake, oyster, crimini or white button), brushed clean
- 4 to 6 Tbs. (1/2 to 3/4 stick) unsalted butter at room temperature
- 3 to 5 garlic cloves, chopped
- salt and freshly ground pepper, to taste
- 2 Tbs. dry white wine
- 1/3 cup pine nuts (can substitute slivered, blanched almonds)
- 1 to 2 Tbs. chopped fresh chives or flat-leaf parsley



Directions:

Preheat oven to 450°F. Remove tougher stems from mushrooms and reserve for making soup or stock. Cut larger mushrooms into pieces so that all the mushrooms, whole and cut, are about the same size. Arrange the mushrooms

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in a single layer in a large roasting pan. In a bowl, using a spoon or whisk, mix together the butter to taste, garlic to taste, salt and pepper; spread the mix on the tops of the mushrooms, or dot the tops with small dollops. Sprinkle the wine evenly over all.

Roast the mushrooms until they begin to sizzle and brown, about 15 minutes. Remove from the oven, sprinkle with the pine nuts, and continue roasting until the mushrooms are cooked through and browned in places, about 10 minutes more. The total roasting time depends on the types of mushrooms used; certain varieties will take longer than others to cook. Taste and adjust the seasonings with salt and pepper.

Transfer the mushrooms to a warm serving dish and sprinkle with the chives. Serve immediately. Serves 4.

“An Ode to the Spring Edible”

(submitted anonymously by a member of the MSSF Culinary Group)

The season’s finally here
for fruiting and foray.

Rosy beacons glinting in the uphill twilight;
Time to collect, identify, slice and saute.

Months of Costco imports (four giants under plastic)
and Civic Produce shippers (molders on the bottom),
making do with dried and frozen—or worse, manufactured:
oyster, portobello, and made-up “crimini”

Are over! I can hear the rain
That raises the porcini, the morel, and the chanterelle.
So this morning, I’ll be in the forest before the sun
... and so will they (believe it).

Against mist and muck
I’ll bundle my cap and collar
For hunting theirs, as up from the mycelium
They rise, symbiotic with the molds of memory.

At the field’s edge I remember Grandma
Showing me meadow mushrooms among the cowpies.
“Only the pink ones, honey.”
Now she’s in the soup.

ACADEMIC QUADRANT SURVEY

by Jackie Shay

Please email your thoughts to jshay@ucmerced.edu with subject line “Academic Quadrant Survey” or click on the following link.

1. The Academic Quadrant is a new corner of the Mycena News designed to bring the academic world of fungi right to you. How do you feel about the articles so far?
2. Is there anything you would like the Academic Quadrant to cover in its breadth of topics?
3. Do you have any suggestions for the author to improve the Academic Quadrant?

WHY YOUR EMAIL IS IMPORTANT TO US - AND TO YOU!

by Brennan Wenck-Reilly

Most MSSF announcements are distributed to our members via email. With over 1000 members, we can't afford either the time or money to send much through the Post Office. And because we have gone green we send out our electronic Mycena News and all member announcements by way of email.

This means that if you don't give us your email, you will miss out on many interesting, beautiful, or useful emailings and activities. And, even if you do give us your email, it's not really helpful unless it's accurate. If you change your email address, you need to log into the members-only area of the MSSF website and update your profile and keep your contact information up-to-date. (And, of course, this also goes for your telephone number and mailing address as well). Quite a few emember newsletters and announcements bounce back to us each month due to bad email addresses.

Among the exclusive MSSF member events that we announce to you as an MSSF member, by way of your email, are the upcoming spring forays, Mendocino Woodlands in the fall, the Fungus Fair special volunteering, the Volunteer Appreciation Dinner in spring, and others.

In exchange for keeping your email and other personal info up to date, we promise to keep you supplied with the latest in society activity announcements and items of general mycological interest. And, of course, we promise never, never, ever to sell or give your information to anyone outside the society. Ever!

Every member's information is in the club roster, which is updated at least annually. You can access the roster on the MSSF website, members only area, in the archives section. The roster is also a valuable resource to use in making car-pooling easier.

Please send your updated email and contact info to: membership@mssf.org

MSSF President ~ Brennan Wenck

CULTIVATION QUARTERS

by Ken Litchfield

We'll be having regular fermentation and mushroom cultivation and related events during May and the summer months which may include forays around the state for morels or porcinis. Generally we meet each Wednesday for Herbal Meadmaking, and 2nd and 4th Thursdays of the month for BAAMlab night and alternate Sundays.

For the latest info please check meetups.com for Counter Culture Labs and Bay Area Applied Mycology here:

<http://bayareaappliedmycology.com>

<https://www.facebook.com/bayareaappliedmycologygroup/>

Please join Bay Area Applied Mycology on May 20th 5-9pm in the Omni Commons Ballroom at 4799 Shattuck Avenue in the Temescal District of Oakland for a talk on Mushrooms, Shamanism, & Lore Among Indigenous Mazatecs by Kathleen Harrison. Here's the link:

<https://www.eventbrite.com/e/kathleen-harrison-mushrooms-shamanism-lore-among-indigenous-mazatecs-tickets-33339651796>

Also please join us for mushroom related activites at the BAAM Booth at 48th and Telegraph on Sunday June 11th at the Temescal Telegraph Street Fair

HOSPITALITY

by Eric Multhaup

The Hospitality Committee gives two shout-outs in one issue of the Mycena News for the March and April appetizers.

In March, Hospitality Co-Chair Eric Multhaup made a Morel and Herbed Goat Cheese Spread, consisting of dried morels (1 1/2 oz.), crimini (1 1/2 lbs.), shallots (8), thyme (lots), marjoram (plenty), rosemary (small amount), goat cheese (8 oz.), and garlic (8 cloves). This recipe is so straightforward that even Eric can make it consistently:

- (1) Rinse and clean the dried morels.
- (2) Start sauteing the morels in a sauce pan with minimal olive oil for a total of 15 minutes, stirring frequently.
- (3) Peel and slice the shallots.
- (4) Start sauteing the shallots for a total of 20 minutes, stirring frequently.
- (5) After five minutes of sauteing the shallots add the crimini and continue.
- (6) Peel and crush the garlic and put in with the shallots and crimini.
- (7) Strip off the leaves from the fresh herbs and put them in with the shallots and crimini.
- (8) Add salt and pepper to the mixture.
- (9) Put both the morels and the shallot/crimini mixture into a food processor or blender, add the goat cheese, a drizzle of olive oil, and fire it up for a good two or three minutes. You can't over-blend the concoction. The texture gets creamier the more it blends.
- (10) Serve with sliced baguettes, crackers, etc.

In April, two of the veteran Culinary Group members, Pat George and Karen Rusiniak kicked it up to a new level with an array of four appetizers. Karen made from scratch mushroom pierogis and accompanying fresh greens and mushroom salad. Pat made mushroom crostini and asian-sauteed maitake with cilantro garnish. All were way beyond delicious, and reflected a very generous expenditure of time and effort for these labor intensive dishes. Much appreciated. Plus, Karen decorated her mushroom salad with amanita muscaria replicas derived from seasonal radishes, see illustration below.

1. Maitake Mushrooms with Red Chiles and Cilantro

dried chiles de arbol, star anise, maitake mushrooms, ginger, garlic, soy sauce, stock, brown sugar, cilantro, scallions.

2. Mushroom Crostini with Goat Cheese

olive oil, shallots, garlic, chanterelles, maitake, oyster mushrooms, white wine, parsley, thyme, chevre cheese.

3. Mushroom Pierogis

agaricus, shitake, parsley, onion, olive oil

4. Mushroom Salad

butter lettuce, arugula, mixed spring greens, cucumber, marinated agaricus, olive oil, lemon juice, lemon zest, white vinegar

The Hospitality Committee needs a Guest Chef for the May 16 General Meeting. If you can step up, please e-mail Eric at mullew@comcast.net.



Karen and Pat



**close-up photo of Karen's dish
with the radish muscaria**

MSSF Calendar May 2017

Monday, May 1st, 7:00 p.m. - 10:00 pm
[MSSF Culinary Dinner](#)

Theme: Thai-style dinner
 Hall of Flowers, County Fair Building
 Golden Gate Pk., 9th & Lincoln, S.F.

Tuesday, May 16, 7:00pm - 10:00 pm
[MSSF General Meeting](#)

Speaker: Miko Nadel
 Hall of Flowers, County Fair Building
 Golden Gate Pk., 9th & Lincoln, S.F.

Saturday, May 20, 5:00pm - 9:00pm
 Omni Commons Ballroom, 4799 Shattuck Ave
 in the Temescal District of Oakland

Speaker: Kathleen Harrison - a BAAM event

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



ANNOUNCEMENTS / EVENTS

Fungus Fair Planning Meeting

The first Fungus Fair planning meeting will be on Tuesday, May 30th, 7pm in the Garden Club Room at the County Fair building

Contact [Mahdu Kottalam](#)
 for more info

Herbal Mead Making

7pm-10:30ish Every Wednesday Night
 at Omni Commons Lab
[4799 Shattuck Ave, Oakland](#)

Contact Ken Litchfield (litchfield.ken@gmail.com)
 for more info

MSSF VOLUNTEER OPPORTUNITIES

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

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



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

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

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

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

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