

MYCENA NEWS

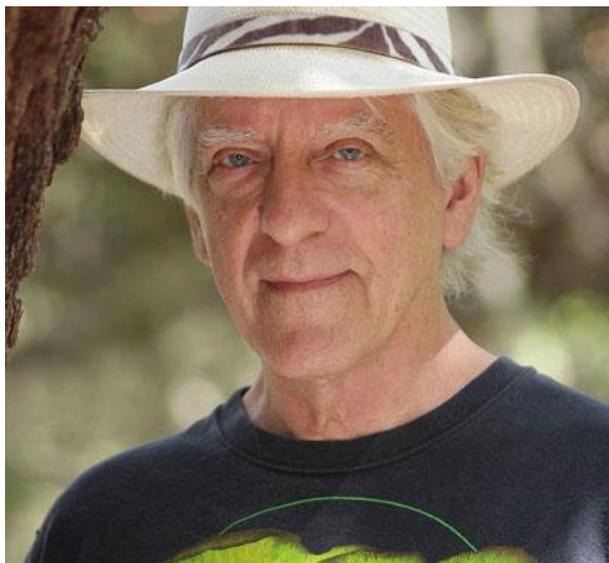
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Submissions for the December newsletter are due by November 20th

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NOTE: THIS MONTH THE GENERAL MEETING IS 2ND TUESDAY, NOT 3RD TUESDAY



NOVEMBER GENERAL MEETING:

Tuesday, November 13th, 2018

7-10pm

Buckley Room/ Randall Museum

Taylor Lockwood: Greatest Hits and Latest Clips

TAYLOR WILL DO a short recap of his 34 years (so far) of mushroom photography and world travel. And, as it's been four years since the last tour, he has lots of new things to show and tell. Most will be animated in some form or another. The show will have lots of new stories as well as many bioluminescent mushrooms, including, of course, THE STAMP! Since the last tour he has been to New Zealand (3 times), Australia, Canada, Costa Rica (twice), and Malaysia (Borneo).

Bio: Taylor grew up near Seattle in an art-aware environment and took to music at an early age.

After high school he entered the University of Washington College of Architecture, but by the time he was 21 he was playing several musical instruments and soon moved to California to start a band.

After spending several years in the San Francisco Bay Area, he moved to Los Angeles. Then after three bands and seven years of heat and smog, he set out looking for a cooler and greener place to live.

In December 1984, in the middle of the rainy season, he moved to Mendocino, California. In

his first week there, he “discovered” mushrooms, bought a camera, and started taking photos.

After a year of customizing his equipment and focusing his direction, he presented his first slide show for the Los Angeles Mycological Society annual fair. Since then, he has taken thousands of photos and done hundreds of shows in the U.S. and around the world.

In 1996, Taylor bought a computer and learned quickly how to work with graphics programs in order to “spread the word” about the beauty of this facet of nature. Praise for his work and vision

to promote the beauty of mushrooms has gained him acclaim with mycologists, mushroom enthusiasts, photography critics, and nature lovers around the world.

His work has appeared in the National Geographic Magazine, the New York Times, the Washington Post, and many other publications. His photo of a bioluminescent mushroom was the first mushroom photo ever put onto a US postage stamp. Like many other amateur and professional mycologists, Taylor is a pioneer in the discovery and appreciation of mushrooms and other fungi. •

President's Post

Tyler Taunton

HELLO MSSF MEMBERS.

Here we are in November. Time to get out in the woods and do what we do, hunt for mushrooms. November is always an exciting time for mushroom people. Its time to get the basket out, dust off the field guides, and search for our favorites. We have an excellent speaker line up this season. So be sure to check out mssf.org for pop up forays and other upcoming events. Keep your fingers crossed or do a rain dance if you got one, MendoCamp is just around the corner. A whole weekend of food, fungi and forays, what could be more fun? Here's to another mushroom season.

One bit of sadness is that we lost our regular venue this year for the Fungus Fair at the Hall of Flowers due to some communications mixups with the venue, but we have a substitute for it with the East Bay Fungus Festival. Please read that article in this issue.

Cheers. See you all in the woods and at the East Bay Fungus Festival. •

Hospitality

Eric Multhaup



THE HOSPITALITY COMMITTEE gives its October shout-out to Julia Cabral and Lorena Castano. Julia, who has captained the soup production effort for the FF for the past few years, created a mushroom medley minestrone with herbs and white beans. Lorena contributed a light and semi-sweet pumpkin dip that we have never seen before.

YOU TOO can be a guest chef. The Hospitality Committee provides a budget of \$80 for ingredients. If interested, please log on to the MSSF website, click on “contact”; click on “Hospitality questions to George Willis & Eric Multhaup”; and let us know which meeting you are interested in. •

Culinary Corner

Morgan Evans

Ask the Fungal Minded Naturalist!

FOR THIS MONTH'S article, I decided to ask a few questions of one of my all time favorite colleagues at the East Bay Regional Park District, Trent Pearce. Trent is a Naturalist Extraordinaire at the Tilden Nature Area. Not only is he exceedingly well versed on the plant & animal kingdoms, he also has what he calls a 'healthy fascination with fungi.' Trent, being a modest kind of guy, failed to mention that he is the local mushroom expert for the Regional Parks and host for its annual Tilden Funga Faire at the Environmental Education Center.



"Naturalist Trent in his usual habitat with a *Phaeolus schweinitzii*"

Here is a sampling of what came out of our recent conversation on a common subject...

Favorite Edible Mushroom?

I was truly surprised when Trent responded, "*Hypomyces lactifluorum*", commonly known as the "Lobster Mushroom". It is easy to see why it is called this as it has the color of a steaming hot crustacean just pulled out of a stock pot. Not only does it look like a cooked lobster but has a faint fishy taste as well. In actuality, it is an ascomycete

that attacks and parasitizes *Russula brevipes*, covering the entire fruit body with a brightly colored skin. According to Trent this transformation "vastly improves an otherwise disgusting edible" that tastes metallic and grainy, turning it into something where "fishy meets earthy."

The appeal of this mushroom for Trent is not just its culinary uniqueness but also in the fact that one has to try a bit harder to locate this species. According to Trent, it "doesn't grow here and you have to travel to find it. It doesn't have the abundance of Chanterelles and Porcini types". So the allure is in the mystery of finding this gem of a parasitized 'shroom. As an avid mushroom hunter, I can totally relate to his interest in finding the elusive. These mushrooms are known to be found under a variety of trees but hemlock is the best candidate. September and October seem to be the months when this mushroom is out and about. Go looking now if you are interested in finding some of your own.



"*Hypomyces lactifluorum*—Lobster Mushroom"

How do you like to prepare this unusual offering of the fungi kingdom?

First, according to Trent, you have to go and find it. It is very occasionally found in the markets but the real deal is to go out and find it yourself. Head to Nor Cal and look for a hemlock forest. Make a 50/50 corn meal pizza crust or purchase one pre-made. Caramelize some onions that you mix in with a simple tomato sauce. Add a light coating of mozzarella cheese and then some thinly sliced Lobster Mushrooms on top. Broil to cook the mushrooms through. The texture of these 'shrooms will be "firm and a bit like a Matsutake, super crunchy, Yummm!" says Trent.



"Lobster Mushroom Pizza"

Most esoteric mushroom tasted?

Candied Jelly Tooth or *Pseudohydnum gelatinosum*. "A good friend harvested and prepared them." Trent thought it was "interesting" tasting. Like "eating a sweet blob". Perhaps one for the survival skill set...

Favorite method of preservation?

"Dehydration for sure! I use an industrial grade

dehydrator and then store them in Mason jars." He is currently backlogged on nearly a decade's worth of dried mushrooms and is in the process of working thru them at the behest of his lovely partner Veronica.

Most memorable foray?

"Honestly, it was a guided foray with David Arora in Santa Cruz County. Afterwards, we hung out at a friend's house and prepared a feast from all of the species we found that day. We drank a lot of red wine and after 3 glasses I got the nerve up to ask him to sign my book!"

*Thoughts on Ordinance 38?**

"Quite frankly, it was a decision made after the East Bay Regional Parks Board of Directors sat down with the Mycological Society and deemed the park lands were being heavily impacted by the over use and making of social trails. A lot of folks don't know that the Tilden Nature Area and other regional parks are critical habitat for many species like the California Whip Snake and these species were being impacted by folks making social trails." So keep in mind this is more of a means of resource protection than prohibiting park users from harvesting things.

*Ordinance 38 lists specific rules for use and protection of District parklands. You can refer to the full text of Ordinance 38 on the District's Web site www.ebparks.org

October Culinary Dinner News

October's dinner, A Tuscan Medley, was a smashing success. The veal was perfectly cooked with a delightful sauce that thankfully made it to the party on time! Kudos to captain Carol Reed and the entire team.

November 5, 2018 MSSF Culinary Group dinner:
Theme: *A Seafood Thanksgiving*
Dinner Captains: Mike Ahern, Paul Lufkin
Main Dish: *Swordfish a la Hyland*
Vegetarian Main Dish: *Mushroom Lasagne*
Side Dish: *Roasted Vegetables of the Season*
Side Dish: *Saffron Rice*
Salad: *Arugula w/ Citrus Dressing & Garnishes*
Dessert: *Candy Cap Creme Bomboloni*
Coffee & Tea

7pm

Hall of Flowers

Lincoln Way and 9th Avenue

San Francisco, CA

Laura Parker, Lesley Stansfield, or Paul Lufkin
(phone: 415-515-1593)

Participation limited to 60 people so register now!

The MSSF Culinary Group, an all volunteer committee of MSSF, is open to all MSSF members who are interested in the gastronomical aspects of mushrooming. It meets on the first Monday of each month (with a few exceptions for holidays) at 7 p.m. at the San Francisco County Fair Building (Hall of Flowers), Golden Gate Park, 9th and Lincoln, San Francisco. •

MSSF Scholarship Announcement

Brennan Wenck-Reilly

The Mycological Society of San Francisco offers scholarships to full time graduate students majoring in mycology attending colleges and universities in northern California. These scholarships vary in amount from \$500 to \$2,000 and are given in the name of Esther Colton Whited and Dr. Harry Thiers.

All research proposals are welcomed, but special consideration will be given to taxonomic studies of the higher fungi of the Pacific States. Requirements include two letters of recommenda-

tion, one from a professional mycologist, a brief statement describing the research project, and agreement to present the results at a general meeting of the MSSF.

Send inquiries/materials to Brennan Wenck-Reilly at 3 Garden Way, Larkspur, CA 94939; email: brennanwenck@gmail.com; phone: 408.595.9833. Deadline for applications is November 15th. •

Becoming a Citizen Scientist

Colleen Sudokum

WHERE DO YOU look for mushrooms when there hasn't been much rain? Find a wild place along the coast where there is fog drip. Look in redwood forests where the moss is green. Check your local parks where the gardeners are watering the landscape. And if you can't find mushrooms take pictures of other life forms.

I found mushrooms growing on wet logs under Douglas Fir trees after than tiny bit of rain we had the first few days of September. Stinking Orange Oyster mushrooms, *Phyllotopsis nidulans*, were beginning to colonize one of the logs. There were also number of *Armillaria mellea* growing in the duff near the logs. I'm still not very skilled at

figuring out what mushrooms I've found so I upload the pictures into iNaturalist. The website is set up so that when you upload the picture you get a list of possible names for your mushroom. I look those names up on other websites, mykoweb.com, Google, wherever I can find it. If it seems to match visually, I use that name. And other users come along later and suggest a better identification or confirm what's there. Some of the professional mycologists occasionally identify mushrooms too.

When I photograph a mushroom for iNaturalist I take a picture of the top of the cap, with a coin for scale. I'll need a clear picture of the stipe, especially if it has a ring or something interesting



Phyllotopsis nidulans

about the base (enlarged, pointed, 'roots'). And I always take a close up of the gills. Some of the gills are serrated. I don't have an attachment for my iPhone that can give me a microscopic shot of the gill edges but even without that I've seen the diagnostic purple edge for some *Mycenas*. Pick the nicest picture for your primary upload and add up to 6 more shots for identification. You'll often see things in the photograph you didn't see in the field or that faded away (the yellow bruise on an *Agaricus*) by the time you took it home for identification.

Note what the habitat is and remember about where you found it on a trail. I give a location of about 60 meters because I don't upload the photograph out in the field. The information you upload will help you remember mushroom names because you can see what time of year you found the first one and what the surrounding plants were.

When I was photographing the gills and stipe on a nice *Armillaria* I noticed a tiny flattened snail feeding on it. After carefully taking several close up shots I laid the mushroom back next to more *Armillaria* so the snail would have something to continue feeding on or hiding under. I'm hoping someone who studies native California snails will identify it for me. •



Marin County Foray

Eric Multhaup

MARIN COUNTY FORAY SATURDAY, DECEMBER 1

Join Eric Multhaup for a foray at Point Reyes National Seashore, the only public land in Marin County where mushrooms picking is legal. This foray is open to the first 10 people who e-mail Eric at mullew@comcast.net.

Part of the purpose of this foray is to obtain specimens for display at the East Bay Fungus Festival planned for December 2. The foray will last about two hours from 10:00 to noon, followed by a display table and a potluck picnic, including chanterelle soup for all from Eric.

The specific meeting place will be circulated to the participants shortly before the event in light of rainfall between now and then and other pertinent factors. •

Annual Holiday Dinner

Curt Haney

Nick's Seashore Restaurant, Rockaway Beach,
Pacifica, CA.

Sunday December 9th, 2018 (Dinner: 7:00pm)

It's that time of year again when we all get together to tell stories about fungi pursuits and just to catch up with old and new friends. Guests of members are always welcome. No-host cocktails will be in the bar lounge area from 6:00 - 7:00 PM, Followed by dinner at 7:00 PM.

NOTE: There is ample parking in two lots, one in front of, and one behind the restaurant, plus street parking. Nick's Restaurant has an ocean front view and a motel. There are also several other motels nearby if you prefer to spend the night in Pacifica. Nick's Restaurant is located 15 minutes from San Francisco. For more information: www.nicksrestaurant.net

MENU: Choice of one of the following:

- Prime Rib of Beef au Jus, (with creamed horseradish),
- Breaded Stuffed Chicken Breast with spinach & feta cheese on a bed of rice,
- Grilled Halibut Steak,
- Vegetarian Pasta Dish.

Dinners come with a choice of morel or porcini sauce, a mixed green salad with/without shrimp, baked potato with sour cream and chives, vegetable du jour, garlic bread, candy cap desert, coffee or tea.

COST OF DINNER: (per person, tax and tip included)

Roast Prime Rib of Beef Au Jus - \$46.00

Grilled Halibut Steak - \$42.00

Stuffed Chicken Breast - \$40.00

Vegetarian Pasta Dish - \$30.00

CHILDREN'S MENU: Choice of one of the following: Chicken Fingers, Fish and Chips, Hamburger and Fries. Cost: \$16.00 per child.

BYOB Option add \$13.00 corkage fee. You are also welcome to purchase alcoholic beverages at the bar before or during dinner. Pitchers of water, plus included Coffee and Tea are also available during dinner.

RESERVATION DEADLINE: Sunday December 2nd, 2018

Any Questions, Call Curt at (415)-333-8820

Payment Options: All payments required in advance, due by Dec. 2nd 2018.

Registration for the MSSF Holiday Dinner is available on the MSSF website under event registration. - www.mssf.org

Payment by Check or US Postal Money Order required. Please mail payment to: MSSF, 150 Sadowa St, San Francisco, CA 94112

(Note: This is a break-even MSSF event) •

The Radical Mycology Convergence, What's It All About?

Taylor Bright

BIRTHED FROM A deep love and reverence for our fungal allies, The 2018 Radical Mycology Convergence was a gathering unlike anything I have ever experienced, a true mycological dream. Peter McCoy, the founder of Radical Mycology, with organizers Laura Kennedy and Jason Scott, have come together in symbiosis with volunteers, coordinators, and presenters from a diverse array of backgrounds to cultivate this DIY-inspired, grassroots movement that has truly redefined what we thought we knew regarding the potential of intentional gatherings.

Since 2011, Fungi enthusiasts, researchers, mycologists, artists, activists, permaculturists, cultivators, farmers, teachers and students alike, have come together from all around North America for 3 days of spreading spores and inoculating minds with their knowledge, work, interests and passions. This was the 5th year of the Radical Mycology Convergence, and was claimed by both the prior convergers and the organizers themselves to be the best one yet. With more than 300 attendees, an incredibly diverse array of workshops, projects and ongoing events, along with the omnipresent high vibrational, ecstatic energy that permeated throughout the gathering, this was a convergence that will continue to send spores of hope and inspiration into the world for years to come.

“By providing space for the inspiring arts and sciences of mycology to intersect with a range of cultural and environmental topics, each RMC brings new layers to the evolving dialogues underlying the Radical Mycology movement.”

At the core of the Radical Mycology Convergence lies the intention to expand an ever-growing

mycelial network of like-minded individuals to illuminate the increasingly imperative and fundamental teachings of fungi, and how we can utilize them to holistically heal both the Earth and all of its beings. Never have I had the honor of being in a space where this type of integral knowledge was so readily available, accessible and plentiful. It was as if every conversation and experience I engaged in left a substantial impact on me and largely benefited my growth as both an amateur mycologist and an all-around human being. Thinking like a fungus; each anthropomorphized hyphal tip of this branching mycelial network worked to bring their unique qualities and abilities while allocating resources from many scientific branches and fields of study to contribute to the whole in this incredibly dynamic and all-encompassing event. If the community is the mycelium, The RMC is the fruiting body; providing the space and resources to reproduce and send its spores far and wide.

What makes the radical mycology Convergence so Radical?

I thought I'd start with providing the definition of radical.

rad • i • cal
/radək(ə)l/

adjective

1. *(especially of change or action) relating to or affecting the fundamental nature of something; far-reaching or thorough.*

advocating or based on thorough or complete political or social change.

noun

1. *a person who advocates thorough or complete political or social reform.*

Based on these definitions, one could hypothesize why this coined term is used in describing the mycological movement that is at hand. We mycophiles are coming together to uncover the long hidden potential of our underground allies and revealing them to the world in unimaginable ways never seen before by the scientific community. Highlighting their unique and powerful healing abilities through research, art, philosophy, spirituality, food, medicine, and community oriented human/fungal symbiosis in an all-encompassing surge of an inspired form of hope and tangible solutions for the world and the issues we currently face as a global community. We are taking the bits and pieces of knowledge from multiple disciplines and assimilating it together in an interwoven mycelial network to communicate and diffuse the knowledge of these rarely encountered topics throughout the globe.

According to the folks of the Radical Mycology Movement:

“Ideas, people, and fungi found on the fringe will always be seen as outsiders, radicals, or avant-garde by some. While we embrace the uniqueness of the RMC and our approach to discussing and working with fungi, we do so primarily to uplift this so-often overlooked branch on the Tree of Life and to show just how multi-faceted and inspiring these species are.

Underlying our approach is an emphasis on enhancing quality of life for all the world’s inhabitants, just as the fungi do so well. Likewise, our ethos is largely influenced by ideas found in radical or deep ecology, in which all beings are seen as having an inherent value and interdependence. We value the fungi not just for what we as humans can get from them, but perhaps more profoundly by what we can learn from them, so as shift as-

sumptions about the importance of the so-often misunderstood Fungal Queendom. To some, this alone is a radical notion.

Much of the RMC focuses on directly reducing ecological disturbance and human mismanagement of the world’s finite resources by emphasizing community building, sustainable lifestyle practices, and personal empowerment via the skills and the insights that mycology uniquely offers. This is a distinct and radical shift from the more traditional approach of working with macro fungi – which has long-focused on the identification, toxicology, and consumption of foraged species – toward an emphasis on applying the science and art of mycology to improve the health of our lives and landscapes.”

These are the people and this is the community that is rapidly, and radically shifting the scientifically and politically stagnant paradigms of thought when it comes to how we can work in symbiosis with the natural world to heal the planet and all beings who inhabit it. If that’s not radical, I don’t know what is.

THE JOURNEY AND VENUE

Tucked away in the expansive, rolling hills of Mulino, Oregon, lies Brown Bottle Farm. A small, family owned and fully-functional permaculture farm on a gorgeous 20 acre plot of land just 25 miles outside of Portland. What wasn’t turned into productive perennial and annual beds of flowers, herbs, and vegetables was kept forested and protected as natural land with plans to initiate restoration and rehabilitation projects. The space is also home to chickens, ducks, a couple of friendly farm pups who loved a good belly rub, and lots of our fungal friends thriving in the shadows of the foliage.

Coming from Sebastopol, CA, it took me a total of 10 hours on the road to reach my destination. Moving to the West coast from Florida only

last year and never having explored Oregon, I decided to make an adventure out of the experience. I spent 3 days traveling before the convergence, camping for a night in Mt. Shasta, a night in Crater Lake and a night in Umpqua National Forest. A beautiful, ever shifting and dynamic landscape guiding me on my journey from expansive orchards and agricultural land, to rocky, frosty alpine ecosystems, to dense coniferous forests and cascading waterfalls as you drive up I-5 into Oregon. With the accessibility of natural gems and hot springs that frame the route into Mulino, it was surely worth taking the extra time.

Going into this experience with no expectation but merely the desire to learn and grow, I was utterly blown away by the amenities and provisions of the convergence. On site camping was included in the registration donation. There was a large open field for car camping as well as tent camping, fitting everyone comfortably with plenty of space and adequate privacy. There was also the option of staying in lodging or Airbnb's in a surrounding town if that better suited ones needs. Couldn't have lucked out more with the weather.. 4 days of beautiful, clear blue skies during the day which transitioned into crisp, chilly October nights. I could see how the luxury of an indoor, warm bed would be enticing. However, I car camped and felt very safe and comfortable throughout the duration of the event. There was also an option to camp Sunday night for those who wanted to stay Monday and help with breakdown of the event.

Warm, delicious, nutritious, and wholesome food was provided to all who attended. The kitchen, led and run by the warm, giving hearts of willing volunteers, served up breakfast lunch and dinner each day. For a plant based eater as myself, I was delighted to find that vegan friendly options were present at each of the meals. Each

attendee was required to provide their own dishes and utensils, adding an additional level of environmental awareness and waste consciousness. There were fully functional composting toilets on site as well as multiple hand and dish washing stations sourced from a local well. Potable water taps were plentiful, keeping everyone hydrated and in good hygiene for the duration of the gathering. This was a non-negotiable pack in pack out event, which kept attendees very conscious of their consumption of packaged foods and materials, also keeping the grounds immaculately clean. The overall intentionality in the day to day living was extremely inspiring and affirming that humans can truly live both comfortably and luxuriously while being environmentally conscious in a zero-waste lifestyle.

RMC EVENTS AND WORKSHOPS

In my opinion, the diversity and spread of offerings at the convergence was beautifully representative of the diverse array of the teachings and lessons fungi themselves can provide for humanity. Every aspect and branch of fungal study was touched on to some degree, which is a difficult task to achieve for any fungi-lover who knows how complexly intricate and dynamic these organisms can be.

The Radical Mycology Convergence itself ran through the weekend of October 12th, 13th and 14th. For eager mycophiles who wanted a more intensive experience and additional hands on work and learning, there was the option of going to the Fertile Substrate: Enhancing Land for the RMC Event. This was a pre convergence gathering held from the 5th to the 7th, a week before the convergence for a small donation of \$10-\$100. For an additional \$10 a day, breakfast lunch and dinner were provided. Attendees were invited to stay on the site as well in exchange for their work.

This event called to community members wanting to contribute their services and grow in skill sets to prepare the land for all of the activities, installations and remediation work that was to take place at the RMC. These tasks included but weren't limited to:

- Preparing substrates for mushroom cultivation
- Preparing sites for remediation installations
- Installing greywater processing infrastructure
- Setting up indoor and outdoor classroom and workshop spaces
- Building composting toilets
- Designing and implementing a thermophilic compost and humanure processing site
- Gathering and splitting firewood
- Building benches
- Painting signage

Throughout the convergence, there were a multitude of ongoing events.

One in particular, RMC Mycoflora, was an ongoing, on-site, citizen science research project to describe, document, and preserve the variety of mushrooms found during the Radical Mycology Convergence. Taking part in the North American Mycoflora Project (NAMP), a 501©3 non-profit organization working to identify and map the distribution of macrofungi throughout North America.

Attendees of the RMC were encouraged to go explore through the surrounding forested lands and collect any fungal friends found, bring them back to the Mycoflora booth to then be properly identified, photographed, documented, sampled for DNA sequencing, dried and sent to a herbarium for preservation, and later pair the sequence and herbarium record on Myco Map, all to help mycologists and citizen scientists alike better understand fungal distribution, concentration of a given species, and whether these species

are threatened or endangered.

I highly recommend either visiting the RMC website, or looking up the NAMP for further information and how to get involved in such an imperative myco-mission.

Other ongoing events included enjoyable activities such as a Silent Auction to bid on some of the breathtaking, fungal inspired art pieces in the Mush Love RMC Art Gallery which was held in an old barn on the property, cleaned and refurbished into a multi-sectional art gallery full of fantastical fungal magic.

A Marketplace was set up throughout the duration of the Convergence, which held space for artists, medicine makers, herbalists, environmental educators, cultivators and activist alike to display and sell their creations.

There was also a Scavenger Hunt, Mushroom Games, MyCommuniTea Station, a Talent Show, Ethical Foraging, The MycoOlympics, Film Screenings, nightly music and community bonfires.

A DAY AT THE RMC

Each morning starting at 7 am sharp, in the crisp autumn morning air, there was a different intentional movement practice to help ground down deep into the soil and energetically tap into the vast wood wide web beneath us. On Saturday, one could engage in Healing Yoga with Tea, on Sunday, Sacred Mycological Movement, and on Monday, for those who stayed to help break down, a special Mushroom Movement and Mediation..

Following movement, a hardy, warm breakfast with tea and coffee was served. A beautiful time for socializing and cultivating new friendships and objectives for the day with a fresh mind. We would then break into a morning circle, where any announcements for the day were made and where we would all come together as a community to set intentions, give gratitude, and bless the new day!

Workshops, lectures and panels would then commence. Being the main attraction, these spanned throughout the day, each lasting up to two hours in duration. We would take a lunch break at 1 to integrate all the incredible information, paired with fun activities such as the MycoOlympics and an On-site regenerative Installation. Then hop back into the intensive learning until 2, until dinner at 6.

This scheduling allotted for 8 workshop sessions throughout the convergence. Each time slot allowed one to attend up to 4 different workshops occurring at different stages throughout the site. Altogether, equating to 32 workshops, lectures and panels to choose from! The hardest part... how to choose which ones to attend?! From mycoremediation, fungal inspired art, life cycles studies, fungal anatomy, mushroom farming, cultivation techniques, plant and fungal dying, tempeh making, fungi in permaculture, spiritual fungi, folk lore, and medicine making, the potential for learning spanned as far and wide as mycelium itself.

The days ended with a hardy, satiating dinner and awe-inspiring events such as a talent show, spores and strains culture swap, line dancing to folk music, live music/DJ sets and a fire pit that would take us well into the night with storytelling and reflection of all the day held.

As much as I wished I could somehow clone myself and attend each and every one of these amazing workshops, I will briefly describe the workshops that I personally attended:

Fungal Life Cycles with Andi Bruce

Andi is a graduate researcher at the University of Wisconsin-La Crosse studying the spread of non-native golden oyster mushrooms in the U.S. With a brilliant mind and a expansive knowledge about the interworking's and genetics of fungi, she gave a deeply informative and extraor-

dinarily interesting on just how wacky and wild the life of fungi can really be.

Medicinal Mushrooms of the PNW with Anna Stikoff

This workshop was a multifaceted exploration of the ethnomycology, biochemistry, and pharmacognosy of medicinal mushrooms found in the Pacific Northwest with a focus in polypore mushrooms. Anna elaborated on how to use these specific mushrooms as medicine and food as well as gave an in depth look at their specific medicinal constituents. Anna is a student of Naturopathic medicine at Bastyr University and does research utilizing specific medicinal mushroom compounds and their effects on cancer cell lines. She also makes mushroom medicine and beauty products as well as writes a blog all about medicinal mushrooms.

Making Mushroom Medicines with Anna Stikoff and Jason Scott

The knowledge of medicinal mushrooms unique chemical constituents and how they work in the human body gained from Anna's previous workshop, is now directly applied in this thorough workshop on Jason and Anna's unique step by step descriptions and approaches to making mushroom medicine. As an amateur wild crafter, herbalist, and mushroom medicine maker, this was an incredibly insightful and helpful in refining and building confidence in the proper extraction processes fit for the specific mushroom that's being worked with. We discussed water extractions, ethanol extractions, double-extractions, spagyric tinctures, mushroom powders, infusions, syrups, beauty products and more!

Jason, a mycologist, ethnobotanist and spagyricist who has studied traditional Hermetic Alchemy for the past 5 years, brings a more alchemic, spiritual and eastern holistic approach to medicine making with his double extraction, spa-

gyric tinctures. This blends beautifully with Anna's more scientific and research oriented approach to give a synergistic, best of both worlds outlook to all the different realms that mushroom medicine can exist in and its vast healing modalities of the body, mind and spirit.

This was my personal favorite workshop of the Convergence. The dense material was presented in an easily digestible fashion Anna and Jason had lots of patience in their thorough explanations of medicine making, providing a platform for aspiring medicine makers to work off. Incredibly inspiring.

Fungi As Natural Heroes with Jason Schroeder

This was an entertaining and thought-provoking folklore and philosophical take on the world of fungi and how to view our fungal allies as natural heroes, or the giver of a culture to its people. Jason is a fungi forager and enthusiast that holds a PhD in Scandinavian Studies and Folklore Studies from the University of Wisconsin-Madison.

Agaricus Production with William Goss

This workshop gave insight to *Agaricus* growing techniques from a large-scale farm to backyard approaches from making compost, spawning, casting layers, flushing all the way to fruiting and harvesting. William works as a grower for Monterey Mushrooms Inc. with a background in Plant Genetics, Biology and Ecology from UC Davis as well as pathology lab research and experience. He is also a naturalist, gardener and activist.

Wild Dyes & Earth Medicine with Mattie Morton

In this engaging and hands on workshop, we learned about approaches to ethical wild-harvesting practices, and the creation of natural biodegradable mycological dyes and mordants. We sat in meditation with the turkey tail mushrooms we used to dye cellulosic fiber cloth scarfs that we

were able to take home after the dyeing process. Mattie holds a BFA in Fine Art and has a diverse array of Botanical and Herbal teachings from a multitude of schools and institutions.

Growing Tempeh at Home with Margaret Naleski

Margaret and her business partner Sam own a small business in Eugene, Oregon growing and locally distributing intentionally made tempeh with all sorts of unique mixtures of soy, butts and grains. This workshop was incredibly enlightening when it comes to highlighting the tempeh making process, what goes into it, what's really going on from a fungal perspective and debunking any tempeh myths. After this workshop, I feel absolutely confident in growing my very own tempeh at home!

Mushroom Bioaccumulation: Current Perspectives as Future Research Needs with Leif Olson

Mycoremediation is an increasingly important, widely misunderstood and under researched topic in mycology. That is what Leif is currently tackling. This lecture discussed what's actually occurring, on a chemical and biological level when it comes to mycelium's ability to uptake of nutrients and pollutants in their surrounding environment and concentrate it in their fruiting bodies. A process known as bioaccumulation. He subsequently discusses current knowledge we have of this topic, and what areas of research are needed to weave the web of understanding in furthering mycoremediation efforts on a large ecological scale.

Leif is a scientist and mycologist specializing in mycoremediation efforts who explores interrelations between ecological health, human health, food production, environmental contamination and the restoration of degraded landscapes. From the micro to the macro, his studies range from quantitative analytical study to designing and implementing larger scale mycoremediation proj-

ects and research.

If you are interested in learning more about these workshops and what they had to offer, or the brilliant, beautiful minds behind the lectures, you can go to the RMC Website(link below) and view the full schedule, where they give thorough descriptions of the each of the workshops and talk about the teachers.

<https://www.radicalmycologyconvergence.com/schedule/>

REVERENCE FOR FUNGI

The more I reflect on my experience at the Radical Mycology Convergence, the greater the potency of all that occurred in that sacred space becomes. The connections and friendships cultivated, the omnipresent sense of community, the knowledge and skills shared, the mutual feelings of optimism and purpose, the individual and collective growth. When like-minded individuals come together with intent and integrity, all in the name of shared reverence for fungi, its incredible what can happen. The Mycoverse has so much to say, and for what seems like the first time, we are listening! Here they are right beneath our feet selflessly providing with continuous teachings and endless wisdom.

This is just the beginning, and with the unfolding of each passing day we become more and more intertwined in the vast, infinitely expanding mycelial network of knowledge and healing. May we continue to deepen our connection and keep our hearts and minds open to the unknown. May we continue to curate intentional gatherings like the Radical Mycology Convergence to show how disciplines of various fields of study and diverse belief systems can co-exist, intersect and work in synergistic harmony to illuminate the tangible solutions to our current day dilemmas and bridge the gaps between the illusion of separation. There is hope, and it's found right here in our soils. The future

is fungi.

With a humble and grateful heart, I want to say thank you to the Radical Mycology community for all of the planning, hard work, and dedication put in to pull off such an awe-inspiring event, and thank you to the Mycological Society of San Francisco for providing me the opportunity to speak on the Convergence and write about my experience.

Mush love, Taylor Bright •

<https://radicalmycology.com/2018/11/01/2018-radical-mycology-convergence-reportback/>



East Bay Fungus Festival

Ken Litchfield

IF YOU HAVEN'T heard, the MSSF's annual Fungus Fair for 2018 had to be canceled due to not getting the Hall of Flowers venue reserved properly with SF Rec and Parks.

So there is no MSSF Fungus Fair for 2018.

However, while trying to maintain our usual foray locations in certain parks where we didn't want to lose the ability to collect there for future fairs, and in seeking a venue to display the mushrooms from the forays, we received an offer to host the whole fair at the Diablo Valley College Horticulture Department. The folks there have been involved with MSSF's Fungus Fair for many years, and know the ropes on how it is put on, and they have mushroom cultivation integrated into their educational curriculum so have a substantial clientele of mycologically oriented students.

There is plenty of free parking right there.

With this venue we can pretty much offer everything we normally do with our usual Fungus Fair except that we can't sell food or have any appearance of promoting felonious fungi on campus. We can still have taste samplings from culinary demos and free food giveaways, but no food sales. But there are eateries close by. The usual "Psychoactive Mushrooms" presentation can be incorporated into a more general "Mushroom Lore" presentation or in with "Mushroom Toxicology."

There will be no admission charge but we and vendors can sell stuff.

DVCHort has a nice AV classroom for speakers and an adjunct room for microscopes which they have on site. Mushroom Microscopy, Spore Printing and related presentations can happen in

that room.

There is a large greenhouse covered area protected from rain and wind but unheated and perfect for better preserved mushroom displays in the open cool air.

There are plenty of tables for mushroom taxonomy and specialty displays.

There are popup tent areas and there's greenery, woodchips, and other materials available for mushroom displays.

We can have volunteer food, culinary demos, kids activities area, woodland exhibit, any of the usual specialty tables, guest organizations like SOMA, Lichen Society, etc

We have lined up a number of "anchor presentations" to form a core magnet for other folks to build upon if any of the regular MSSF FF displays or vendors wish to participate.

**Far West Fungi has agreed to be a vendor.

**Bay Area Applied Mycology, which has a substantial FF footprint each year, has agreed to do their usual presence at the fair which means we'll have their tabling and mushroom kit making, log plugging, and Far West mushroom block garden making demos and displays.

**We have several of the forays that will be going on, with Brain Perry committed to mushroom ID for the forays and public identifying of mushrooms, likely with more of his ID cohorts.

The East Bay Fungus Festival will be December 2nd, same weekend as the original FF, 11-4pmish. Setup is on Saturday, starting at 2pm instead of 4.

WE would like to encourage all regular MSSF Fungus Fair participants to participate, almost like usual, in this substitute event.

Calendar

We have a team of folks to coordinate everything and are working to make the best low overhead/high return event we can with this amount of notice.

The East Bay Fungus Festival is not a replacement for the historic MSSF Fungus Fair. We hope it will return in 2019 ! Our aim is to celebrate an increasingly important subject that so many have come to expect in the first weekend of December.

If you wish to participate, please contact me with this email address:

litchfield.ken@gmail.com

[litchfield dot ken at gmail.com](mailto:litchfield_dot_ken_at_gmail.com)

and we'll get you hooked in with the team of folks coordinating the East Bay Fungus Festival.

We will be announcing latest updates before the East Bay Fungus Festival to the MSSF membership and on Bay Area Applied Mycology website and FB.

Hope to see yall there. •

• Mendocino Woodlands Mushroom Camp
November 9, 10, 11, 2018

• East Bay Fungus Fair
Sunday December 2nd, 2018

• Fungus Ferderation of Santa Cruz Albion I Foray
Fri, Sat, Sun December 7, 8, 9 2018

• MycoMarin Fungus Festival
Saturday Jan 5th, 2019

• FFSC Fungus Fair
Fri, Sat, Sun January 11, 12, 13 2019

• SOMACamp
Sat, Sun, Mon, January 19, 20, 21 2019

• FFSC Albion II Foray
Fri, Sat, Sun January 25, 26, 27 2019

• Tilden Fungal Fair
Sunday, February 3rd 2019

Mycena News Submissions

Please do send in your submissions for the May 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
The Randall Museum
199 Museum Way, SF, CA 94114

Find us on social media

MYCENA NEWS

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(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>

Contributors

Tyler Taunton
Enrique Sanchez
Eric Multhaup
Morgan Evans
Brennan Wenck-Reilly
Colleen Sudokum
Taylor Bright
Ken Litchfield

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.

Editing and Layout

Ken Litchfield
Rivkah Khanin

MSSF OFFICERS 2018–2019

President: Tyler Taunton
President@mssf.org

Secretary: Eric Multhaup
Secretary@mssf.org

Vice-President: Stephanie Wright
VicePresident@mssf.org

Treasurer: Pascal Pelous
Treasurer@mssf.org