

# MYCENA NEWS

JAN 2019  
VOL 70:05

Submissions for the February newsletter are due by January 20<sup>th</sup>

## TABLE OF CONTENTS

January Speaker .....	Enrique Sanchez 1	Mendo Woodlands Species List .....	8
President's Post .....	Tyler Taunton 2	Salt Point Foray .....	Pascal Pelous 10
President's Post .....	Stephanie Wright 2	East Bay Fungus Festival .....	Ken Litchfield 11
Annual Holiday Dinner .....	Curt Haney 4	Mushroom Sightings .....	Rivkah Khanin 12
Culinary Corner .....	Morgan Evans 5	Mycena News Submissions .....	14
Calendar .....	7		



### JANUARY GENERAL MEETING:

Tuesday, January 15<sup>th</sup>, 2018

7-10pm

Buckley Room/ Randall Museum

### Stephanie Jarvis: Truffle Cultivation of the Western United States

**STEPHANIE JARVIS HAS** been rehabilitating truffle orchards in California for the past 6 years and her work is beginning to pay off! She will talk about the challenges of truffle farming along the Western sea board, her failures, and her successes. Come join us for an evening of truffle cultivation and learn how to grow *Tuber melanosporum*, *Tuber borchii* and other species of truffles for the restaurant and foodie industries. The primary focus is cultivation on the Western USA, updates on the failures and the successes, and moving forward into the future

with improved farming practices.

Stephanie S. Jarvis completed her Masters of Science in Ecology, Evolution and Conservation Biology at San Francisco State University (SFSU) under the guidance of Dr. Dennis Desjardin. It was at SFSU where she created a monograph of the Lycoperdaceae (puffball fungi) of California. Her undergraduate years were spent at Sonoma State University studying Mycology and Plant Physiology with Dr. Chris Kjeldsen (founding member of SOMA) and she was a research assistant to Dr. Richard

Whitkus on the Sudden Oak Death task force. While in college Stephanie became a Certified Arborist through the National Society of Arboriculture and created a training program for arborists to study and learn to identify fungal plant pathogens for better tree risk assessment. In 2010 she began her consultation company, Pacific Truffle Growers (PTG). With PTG she manages truffle orchards throughout Northern California and more recently acquired clients

in Oregon and Washington. Her newest truffle endeavor is the Urban Truffle Grower, a program in the early development stages for property owners with under an acre of land. Stephanie plans a life-long career in the world of Mycology and Arboriculture while enjoying the hobbies of acting at ACT in San Francisco, playing tennis, cooking, and of course - foraging for fungi. •

---

*President's Post*

Tyler Taunton

**HELLO MSSF MEMBERS.** I would like to take this opportunity to welcome all of our new members. We had an outstanding number of new members join us in Mendocino for our annual mushroom themed weekend. It was great to see so many new members mingling with some people who have been members longer than I've been alive. We would not be able to hold these amazing events without the on going dedication from all of you. I am so proud to be part of this special group. That being said it's time for yet another change. I will be stepping down as president of MSSF. Stefanie Wright, my VP, will carry on as your president. I know she will do a great job in this position. Please show her as much support as you all shared with me. Again, I am so proud to be a part of MSSF and the friends I've made, old and new. It's now time to get out and hunt some mushrooms. See all you fungi's and fungal's around. Cheers to a truly special group of people. •

---

*President's Post*

Stephanie Wright

**GREETINGS MSSF MEMBERS!**

2019 is starting for me with a harvest of oyster mushrooms from discard blocks that I brought home from the Far West Fungi Farm Tour back in late October. Along with fresh peas, herbs, dried beans, garlic, butternut squash, baby bok choy, kale and other greens from my garden, I'm going to enjoy a few comforting winter meals comprised of really locally grown food.



In spite of a dry fall, the Mendocino Woodlands foray in November, found 113 [species](#). With further rains on the way, things should start popping up.

As most of you know, MSSF did not have a Fungus Fair in 2018, but planning for 2019 is already underway — mark your calendar — Sunday, December 8, 2019. What MSSF did do in 2018 was sponsor the annual collecting forays that normally occur for the fair. Thank you very much to all who led or participated in these forays.

MSSF has maintained a database of species collected the first week of December, in the SF Bay Area and farther afield, since 1972. That information is invaluable for monitoring change over time. These days, with the internet, citizen science is helping to collect information about fungal diversity and distribution as never before.

Spring camping forays for morels are in the planning stages, check the calendar and future newsletters for details. With all the fires in the past 2 years, morel hunting in April & May should be very good. But those fires were also quite devastating to people who lost their lives, homes or livelihoods - I take time to be grateful that I have a warm and comfortable home, and offer what assistance I can to those in need.

Two member-only forays were conducted in December. Both filled very quickly. The first went to Salt Point State Park on the Sonoma Coast, the second was an urban exploration right in San Francisco at the Presidio. More forays will be added to the [calendar](#) as they are organized.

Membership in MSSF is calendar year based. Depending on your membership plan, you may have received a personal renewal notice sent out via email on December 9.

The link in that email takes you to your billing record where you can change membership plans if you wish. I also encourage you to please take the time to review your membership information and, if needed, make corrections to your address, phone number, email address, etc.

If you have questions or need help renewing, send email to: <[Membership@MSSF.org](mailto:Membership@MSSF.org)>

Your membership dues help make it possible for MSSF to: provide free educational events & forays, have quality speakers at monthly meetings, award scholarships, and more...

Plus, your dues need to be current for you to participate in member-only events like the monthly Culinary Dinners and many of the forays.

January's Culinary dinner is on the 7th and celebrates the Japanese New Year. Culinary Dinners are held at the San Francisco County Fair Building, located at 9th & Lincoln. Reservations are required; for more information, see the [calendar](#).

Curt Haney organized the Holiday Dinner for 2018 – Thank You Curt!

The event was well-attended and took place at Nick's Seafood Restaurant in Pacifica. It was a beautiful night and nice to see the waves crashing nearby with just a sliver of moon in the sky.

The January [General Meeting](#), on the 15th, features Stephanie Jarvis, speaking on the subject of morel cultivation. Come early for Hospitality Hour (lower level of the Randall Museum) and to have fungal finds ID'd.

MSSF runs on volunteer power. A huge thank you to everyone who contributed in 2018.

We have an opening for an at-large council

member, plus several committees need a chairperson or additional members. All MSSF members are welcome to attend council meetings (listed on the calendar).

Please contact me, or MSSF Vice President, Theresa Halula <[VicePresident@mssf.org](mailto:VicePresident@mssf.org)>, if you are interested in becoming more involved at the council level or contributing to specific committee projects.

I hope to see many of you at the next meeting, bring your friends! •

—Stephanie Wright, <[President@mssf.org](mailto:President@mssf.org)>

— 2018 MSSF Holiday Dinner —  
A Great Success!

Curt Haney

**THIS YEAR THE** MSSF holiday dinner was held in the banquet room at Nick's Seashore Restaurant on Rockaway Beach in Pacifica, CA. A total of 70 MSSF members and guests gathered for a delicious meal and some great camaradery. It was fun to be able to meet-up with both new, and longtime members of the society. Everyone had a fabulous time in the holiday theme decorated banquet room which adjoins the main restaurant.

Members and guests enjoyed delicious meals which included either; Prime Rib, Stuffed Chicken Breast, Grilled Halibut, or a Vegetarian pasta dish, along with all the sides and trimmings.

I truly enjoyed organizing and managing this year's holiday dinner for the society. In addition, my wife Carol Reed and I made the two vegetarian mushroom sauces that were served along with the dinners. There was a Porcini and a Morel sauce that were both laden



with delicious mushrooms. In addition, I would like to thank Carol for making Candy Cap cookies to go with the ice cream for dessert.

Overall, the holiday dinner worked out nearly perfect, and was nearly a break-even event this year.

Theresa Halula, our new Vice President has volunteered to organize and manage the MSSF holiday dinner next December. Please let the President and the council know what type of holiday dinner you would like to see presented next year; restaurant again, a potluck, or something else? Contact Theresa if you would like to help her make next year's holiday dinner a success as well.

I hope to see you all picking Morels in the spring! •

## Matsutake Madness

**MATSUTAKE, OR** *Tricholoma magnivelare*, literally translated as ‘Pine Mushroom’ in Japanese (Take means mushroom and Matsu means pine) is the common name for a highly sought after choice edible that grows in Asia, Europe, and North America. It is prized in Japanese, Korean, and Chinese cuisine for its unique spicy-aromatic odor. In fact the taste has been described as ‘indistinct’ and the texture as ‘chewy & tough’ in various guidebooks. Not exactly the type of adjectives you expect associated with one of the most sought after mushrooms locally and around the globe. So why would a fungiphile bother with a species so mundanely described? It all goes back to that

‘unique’ aroma. The appeal of this mushroom, unlike most choice edibles, is its fragrance more so than its actual taste. Various described as ‘oddly musty, potato-like, red-hots, stinky socks, earthy, etc. You either swoon over that smell or you gag. Many of the traditional preparations for this mushroom, as you might have guessed, showcase this fragrance.

Matsutake mushrooms grow at the base of trees and are usually concealed under leaf litter on the forest floor, forming a symbiotic relationship with roots of various tree species. Obviously, they do like pine trees but in our coastal areas they also associate with Tanoak/Madrone forests, having a liking for sandy soil. When foraging for this mushroom, do not mistake this for an *Amanita* species. Let your



Perfect #1 button Matsutake M.Evans



Matsutake found on Mt. Tamalpais at the base of a Douglas-Fir tree. M. Evans



*Epic harvest of Matsutake from San Mateo County*  
M. Evans

nose be your guide but also look for distinct features such as the thick cotton-like veil and rubbery flesh. When in doubt, consult.

The texture of Matsutake might be a bit off putting for some people. My first experience with cooking this species, I pan roasted them with black cod and they were very toothsome. I was not won over by any stretch of the imagination. I later learned from my friend Keiko to sauté them low and slow, utilizing an Italian preparation mainly used with Porcini. It creates a rich and reduced sauce for pasta & the chitin in the cell walls of the mushroom eventually softens.

For those of you who have never had the opportunity to sample Matsutake, you are in for an edifying experience. I have chosen this recipe that showcases the telltale aroma through the steaming process. It does not require any fancy kitchen gadgets but feel free to use a rice cooker if you have one.

## *Matsutake Gohan – Pine Mushroom Rice*

- 4.6 ounces Matsutake mushrooms
- 11.3 ounces Japanese short grain rice
- 1.5 cups Kombu Dashi  
(found in Asian groceries)
- 1 teaspoon soy sauce
- 1 teaspoon sake
- 1/2 teaspoon salt
- 5 sprigs Mitsuba leaves  
(substitute cilantro if need be)
- 1 lime zested

Thoroughly clean the dirt and sand off of the mushrooms using a damp paper towel. Put the rice in a strainer and wash until the water runs almost clear. Drain the rice thoroughly and then put it in a heavy bottomed pot (or a rice cooker pot). Shred the Matsutake by scoring the stem and pulling the mushrooms apart into segments. Put the rice in a heavy bottomed pot with a lid and add the kombu dashi, soy sauce, sake and salt. Let the rice rest for 1 hour. Bring the rice to a boil over high heat and then cover with a lid and lower the heat to maintain a gentle simmer. Set the timer for 15 minutes. Without opening the lid, turn the heat off and let the rice steam for another 10 minutes. When the rice is done stir in the mitsuba leaves & lime zest. Serve hot, sprinkled with a little finishing salt such as fleur de sel. Serve with some broiled chicken thighs if you desire.

• • • • •

November's dinner, *A Seafood Thanksgiving* was hosted by Dinner Captains Mike Ahern & Paul Lufkin. On the menu was Swordfish 'a la Hyland, Mushroom Lasagne, Roasted Veg-

etables of the Season, Saffron Rice, Arugula w/ Citrus Dressing & Garnishes. To finish it all off was a Candy Cap Creme Bomboloni. Thanks to everyone who contributed to make this dinner a tasty success!

The Culinary Group did not have a dinner in December; instead, all were encouraged to register for the MSSF Annual Holiday Dinner which was held on Sunday, December 9, at Nick's Seashore Restaurant in Pacifica, CA (for details, see [www.mssf.org](http://www.mssf.org)). Enjoy and Happy Holidays!

## Culinary Group News

Hope you had a festive time at the holiday dinner in Pacifica. Enjoy the opportunity to get out and forage over the holidays and share your success' at the January dinner on the 7th. With Mark Baugh-Sasaki at the helm, it is sure to be a delight. The menu will be Asian inspired. Please bring an appetizer to share, a beverage of your choice and good spirits! See you then...

Hall of Flowers, Lincoln Way and 9th Avenue, San Francisco, CA  
January 7th, 7pm  
For more information, contact Laura Parker (415-994-4722), Lesley Stansfield (415-641-8824), or Paul Lufkin (415-515-1593)

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. •

---

## Calendar

---

### **SATURDAY, JANUARY 5TH, 11-5**

Marin Fungus Festival  
City of Mill Valley Golf Clubhouse  
267 Buena Vista Ave, Mill Valley, CA

### **THURSDAY, JANUARY 10TH, 6-10PM**

Night Life at Cal Academy (members only)  
"Fungus Among Us" in SF

### **FRI-SUN JAN 11-13**

45th Annual Santa Cruz Fungus Fair  
Louden Nelson Community Center, Santa Cruz

### **SAT-MON JAN 19-21**

SOMACamp  
CYO Retreat Center  
2136 Bohemian Highway, Occidental, CA

### **TUESDAY, JANUARY 15TH, 7PM**

MSSF General Meeting  
Randall Museum SF

### **SATURDAY, JANUARY 19TH, 12-3PM**

CRFG—Scion Exchange  
Diablo Valley College, Horticulture Dept.  
321 Golf Club Road, Pleasant Hill

### **MONDAY, JANUARY 28TH, 7PM**

BAAM General Meeting  
Omni Commons, Oakland

### **SUNDAY, FEBRUARY 3RD, 9AM-5PM**

Tilden Fungus Fair  
Tilden Nature Area  
600 Cannon Drive, Berkeley

### **SUNDAY MAY 5TH 11-5**

East Bay Herbal Faire  
DVCHort

---

## Mendocino Woodlands Species List

---

November 10–11, 2018

1. *Agaricus deardorffensis*
2. *Agaricus diminutivus* group
3. *Agaricus subrutilescens*
4. *Alboleptonia adnatifolia* (*A. sericella*)
5. *Aleuria aurantia*
6. *Amanita augusta*
7. *Amanita calyptroderma*
8. *Amanita constricta*
9. *Amanita gemmata* group
10. *Amanita muscaria*
11. *Amanita pachycolea*
12. *Annuhulohyoxylon thouarsianum*
13. *Armillaria mellea* group
14. *Aureoboletus mirabilis*
15. *Bjerkandera adusta*
16. *Bolbitius titubans* aka *B. vitellinus*
17. *Boletus edulis*
18. *Boletus regineus*
19. *Butriboletus autumniregius*
20. *Cantharellus formosus*
21. *Caulorhiza umbonata*
22. *Chroogomphus ochraceus*
23. *Chroogomphus albidipes*
24. *Clitopilus prunulus*
25. *Coprinopsis* sp.
26. *Cortinarius alboviolaceus*
27. *Cortinarius glaucopus* group
28. *Craterellus calicornucopioides*
29. *Crepidotus mollis*
30. *Entoloma medianox*
31. *Entoloma* sp.
32. *Fistulina hepatica*
33. *Fomitopsis pinicola*
34. *Galerina vittiformis*
35. *Ganoderma applanatum*
36. *Ganoderma brownii*
37. *Ganoderma tsugae/oregonense*
38. *Gomphidius oregonensis*
39. *Gomphidius smithii*
40. *Gomphus clavatus*
41. *Gymnopilus punctifolius*
42. *Gymnopus quercophilus*
43. *Hemimycena* sp.
44. *Hydnellum aurantiacum*
45. *Hydnum umbilicatum*
46. *Hygrocybe* sp. “yellow-orange”
47. *Hypholoma capnoides*
48. *Hypholoma fasciculare*
49. *Hypomyces* sp. white, on *Gomphus clavatus*
50. *Hypomyces lactifluorum*
51. *Inocybe sororia*
52. *Inocybe* sp.
53. *Lactarius aestivus*
54. *Lactarius californiensis*
55. *Lactarius kauffmanii*
56. *Lactarius rubidus*
57. *Laetiporus conifericola*
58. *Leccinum largentii*
59. *Lepiota castaneidisca*
60. *Lepiota magnispora*
61. *Leucoagaricus erythrophaeus*
62. *Macowanites* sp.
63. *Marasmiellus candidus*
64. *Melanoleuca* sp. “Mendocino Grey”
65. *Micromphale sequoiae*
66. *Mycena capillaripes*
67. *Mycena pura*
68. *Neoalbatrellus subcaeruleoporus*
69. *Nidula candida*
70. *Phaeolus schweinitzii*
71. *Phlebia tremellosa*
72. *Phylloptopsis arenicola*

73. *Pleurotus ostreatus*  
74. *Pluteus cervinus*  
75. *Polyporus badius*  
76. *Postia caesia*  
77. *Postia ptychogaster*  
78. *Ramaria acrisiccescens*  
79. *Ramaria araiospora*  
80. *Rhizopogon occidentalis*  
81. *Rhizopogon* sp.  
82. *Rubroboletus pulcherrimus*  
83. *Russula albonigra*  
84. *Russula brevipes*  
85. *Russula cyanoxantha*  
86. *Russula fragrantissima* group  
87. *Russula murrillii*  
88. *Russula nigricans* group  
89. *Russula olivacea*  
90. *Russula xerampelina*  
91. *Sarcodon imbricatum*  
92. *Sarcodon laevigatus*  
93. *Schizophyllum commune*  
94. *Stereum hirsutum*  
95. *Strobiluris trullisatus*  
96. *Stropharia ambigua*  
97. *Suillus brevipes*  
98. *Suillus caeruleus*  
99. *Suillus lakei*  
100. *Suillus ponderosus*  
101. *Suillus tomentosus*  
102. *Suillus umbonatus*  
103. *Tapinella atrotomentosa*  
104. *Trametes versicolor*  
105. *Trichaptum abietinum*  
106. *Tricholoma equestre* group  
107. *Tricholoma magnivelare* (*T. murrillianum*)  
108. *Truncocolumella citrina*  
109. *Turbinellus floccosus*  
110. *Xerocomellus zelleri* group  
111. *Xerocomus subtomentosus* group  
112. *Xeromphalina campanella*  
113. *Xylaria hypoxylon*

---

## MSSF Salt Point Foray

December 15<sup>th</sup>, 2018, Pascal Pelous

---

Over 30 members were able to join this foray at Salt Point SP on Saturday December 15<sup>th</sup>. The light rain did not disturb this outdoor event as everyone was well-equipped and motivated. The group quickly spread through the forest on each side of the trail and covered various habitats at elevations up to 800 ft.

Council member Enrique Sanchez and long time mycophile, Don Hughes (AKA Dony Hia) both supported this foray and were happy to share their knowledge.

We gathered back to the parking lot to display, discuss, and try to identify all the findings.



After the long drought and recent rains, the group ended up finding a good variety of fungi but only a few prized edibles such as chateaux, hedgehogs & oysters.

The near future is promising and I hope everyone will have a chance to look around for mushrooms over the next few weeks.

More pics from this foray: <https://photos.app.goo.gl/PEwfsUKKPU6abcAug>

I am planning on leading more forays in Salt Point State Park in 2019 and looking forward to seeing you there! •

---

## *East Bay Fungus Festival*

Ken Litchfield

---

The East Bay Fungus Festival, also known as the East Bay FunGal Gathering, was held on Sunday December 2<sup>nd</sup> from 11-4 at the Diablo Valley College Horticulture Department. That was the same weekend Sunday as the usual MSSF Fungus Fair at the SF Botanic Gardens Hall of Flowers County Fair Building is usually held. However this year the MSSF lost the venue due to scheduling mishaps.

Though the MSSF lost the Hall of Flowers venue for the fair, there was concern about not losing the long time ability to forage for future Fungus Fairs at various parks that don't regularly allow mushroom picking, but make an exception for the species list of the Fungus Fair. We had cultivated relationships with these parks for many years that might be more difficult to maintain if we didn't continue the fair, or at least the species list which required the central location for the intensive ID process and then the display and educational aspects of the collected specimens.

We sought out a venue to identify and display the mushrooms and Bethalyn Black and Michelle Eyestone of the Horticulture Department of Diablo Valley College offered to host not just the ID and display of the foraged mushrooms, but the rest of the usual fair as well. They did great work organizing and coordinating the space with help from the students in the Hort Club. Once we had the venue for the mushrooms we had the basis for a regular fair so we recruited Bay Area Applied Mycology who regularly staffs a sizeable number of booths and activities at the regular fair to participate and anchor this new fair.

And we recruited Far West Fungi to anchor the vendors and folks that regularly staff various of the specialty displays. Once we had the core of the Fungus Festival, other folks were attracted to participate.

Brian Perry organized the usual crew of MSSF ID folks, Dennis Dejardin, Tom Bruns, Mike Wood, Jane Wardinska, Fred Stevens, for the Saturday ID process and the taxonomic display construction. The weather this season didn't bring the usual rain for a month before the fair but only 10 days, so while we had fewer numbers of mushrooms and fewer numbers of species, we still had substantial displays to form the core of the Sunday show.

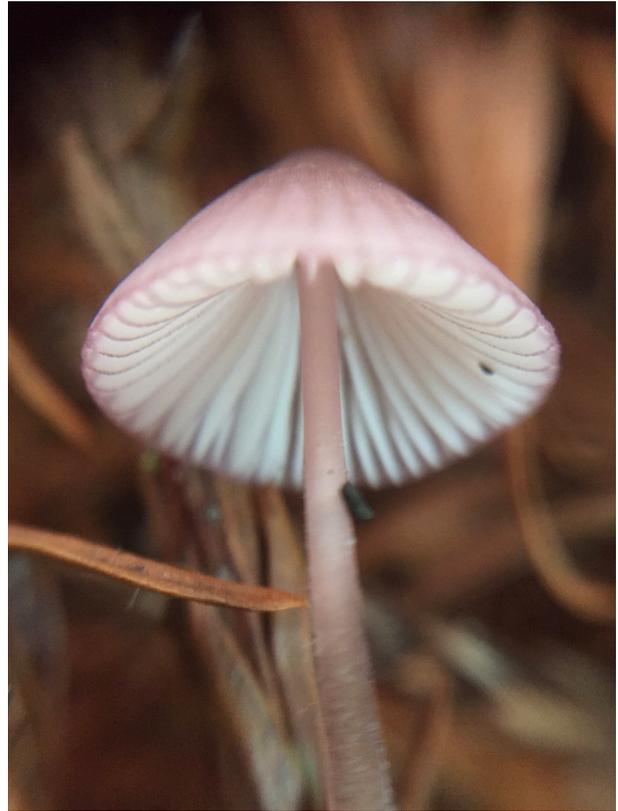
BAAM had their usual straw mushroom kits staffed by Mino De Angelis, Sean Parnell, and Mike Slama, log plugging staffed by Zach Orford, mushroom art and dyes staffed by Taylor Bright and Kristin Lucas, medicinal mushrooms staffed by Cindy McKee and Vadim Rozengurt, numbers of speakers on mushroom topics, and lots of public attendees in a steady stream all day.

All in all the East Bay Fungus Festival was a fun and successful event and we'll be doing it again next year, probably a little later in the season to take advantage of the greater likelihood of more rain to bring out the mushrooms. We are already looking forward to next year. In the meantime we'll be having an East Bay Herbal Faire with herbal fungi components coming up Sunday May 5th, 2019 11-5 at DVCHort again. •

---

Mushroom Sightings  
Rivkah Khanin, Santa Cruz County

---



*Mycena purpureofusca*



*Agaricus deardorffensis*, *Gymnopus dryophilus*, *Mycena oregonensis*

Next page: *Leucoagaricus flammeotinctus*, *Mycena californiensis*



---

## *Mycena News Submissions*

---

Please do send in your submissions for the May Mycena News pronto. The new monthly official deadline is now midnight the 20<sup>th</sup> of each month. (Any month that the 20<sup>th</sup> 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 20<sup>th</sup> 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](mailto: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

JAN 2019 VOL 70:05

(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](mailto:mycenanews@mssf.org)

To subscribe, renew, or make address changes, please contact Stephanie Wright: [membership@mssf.org](mailto: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  
Stephanie Wright  
Morgan Evans  
Pascal Pelous  
Curt Haney  
Ken Litchfield  
Rivkah Khanin

### **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](http://www.mssf.org) members-only area, file archives, council member position descriptions. Or email [president@mssf.org](mailto:president@mssf.org).

### **Editing and Layout**

Ken Litchfield  
Rivkah Khanin

### **MSSF OFFICERS 2018–2019**

President: Stephanie Wright  
[President@mssf.org](mailto:President@mssf.org)

Secretary: Eric Multhaup  
[Secretary@mssf.org](mailto:Secretary@mssf.org)

Vice-President: Theresa Halula  
[VicePresident@mssf.org](mailto:VicePresident@mssf.org)

Treasurer: Pascal Pelous  
[Treasurer@mssf.org](mailto:Treasurer@mssf.org)