

A. novanuptas

A. velosa

A. pantherina

Artist: Debbie Viess

Mycena News

Mycological Society of San Francisco

April, 1999, vol 49:4

LORAIN BERRY AWARDED HONORARY MEMBERSHIP

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Membership and Subscription Information

To join the MSSF and receive this newsletter, send a \$20 check, payable to MSSF (\$12 for seniors 65 and over and full time students), to MSSF, c/o Wade Leschyn, 1609 Valley View Ave, Belmont CA 94002. Please include some contact information such as home and/or work phone numbers and email addresses. New and renewal memberships will be current through December of 1999. To change your mailing address, please notify Wade. MSSF members may also join or renew membership in the North American Mycological Association at a reduced rate by including with their MSSF check a separate check for \$17 payable to NAMA. Send it to Wade at the same address. For further information email Wade at leschyn@rahul.net or call at 650.591.6616.

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The MSSF Council has elected Loraine Berry to the status of Honorary Member. Joining in 1962, Loraine Berry is now the third longest active society member. This award is given to individuals who have shown unusual loyalty to the group and have contributed generously to the welfare of our organization over a period of many years.

In 1969, she conceived of having Fungus Fairs, and with the help of Dr. Orr of the Academy of Sciences, she coordinated the first few of our continuing series of Fairs held in San Francisco. She also coordinated fairs in Marin county and in Oakland.

She was the first MSSF member to join the North American Mycological Association in 1971. Vice-president for 1969, she served as President of our group in 1971. In 1986, she bravely returned for a second term after vice-presidency the previous year.

In 1973, as Program Chairman, she arranged tasty visits to the Anchor Steam Brewery and to the Kikkoman Cultural Center to introduce most of us to Matsutake. Those who attended look back on those experiences with deep pleasure. She conducted Marin field trips in 1974 as well being Bulletin Editor for the Mycena News.

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Back to Nature with MSSF's New Foraging Group

For those of you worried about ticks and Lyme disease, members of the MSSF have formed a new foraging group to cope with that threat. Founder Ozo Benton, after reading an article in the New England Journal of Medicos, realized that one group of nature lovers is at a far lower risk of ticks: nudists. Without clothing, the ticks have no place to hide and typically fall off to the forest floor without digging in.

"To protect ourselves from the scourge of ticks," says Benton, "we've formed the Blewit Club-named after our mascot, *Lepista nuda*. What better emblem for our proud band of naturist foragers than a fungus whose epithet proudly proclaims its clothing-free nature?"

The Blewits plan to promote all-nude mushroom foraging as the only sensible way to avoid

tick infestations. "Everything must go," says Benton. "Anything you wear besides your skin and hair are just tick motels inviting check-in."

Tick avoidance isn't the only benefit of nude foraging. Lavonia Putra, another founding member, likes to point out that only in the nude can you experience nature in its totality. "I just got back from a nude foray," she said, "and the experience of the mud beneath your toes, the brush of those little three-leafed plants against your thighs-heaven! I notice that my skin is even now reaching new heights of sensitivity, developing red sections whose nerve endings seem to be perpetually stimulated by the air around them. And the soles of my feet are like a natural history

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President's Greeting

As usual I have thanks to spread around. I was in the MSSF booth at the San Francisco Garden Show last weekend. It was the perfect place to have a display. The crowd was both receptive to and interested in what we do. Thanks to Paul Koski and Terri Beasejour for their many hours spent setting up a habitat and cultivation display. Thanks as well to everyone who staffed the booth for the 3 days and who helped with the setup. Lots of traffic, plenty of goodwill and considerable interest. I had at least 10 Europeans and an equal number of Midwesterners stop by during my 5 hour stint to tell me mushroom stories from their childhood. It was non-stop question and answers the whole time with interest split between cultivation and foraging. This is a great event that I'm sorry I've missed in the past. Thanks also goes to Paul Koski for managing this in years past.

We have some interesting speakers lined up. April's speaker is Ignacio Chapella from UC Berkeley, May's is Dr. Wes Colgar who studied with Jim Trappe. He'll be giving a presentation on truffles. Next year will kick off with Orson Miller in September. If you have anyone you'd especially like to hear next year please let me know as I'm starting to fill some of the slots. At the last council meeting we decided to move the fair back to the Hall of Flowers in Golden Gate Park. It will be held on December 11th and 12th with forays and setup on Friday the 10th. If you'd like to chair or head any parts of this event please contact me at 510.540.1288. We'll be having our first fair meeting in May. As the local season will probably be winding down by the time the newsletter gets out, I may bump into you next somewhere off of Evergreen Road looking for Morels. Happy hunting!

-- Mark Thomsen

Culinary Group Monthly Dinner Monday, April 5

Come join us for another delicious Culinary Group dinner. Enjoy good food, good company, and good conversation about our favorite topic: Mushrooms!

This month's Culinary Group dinner has a crab theme. Dinner will be prepared by Tom Sasaki, with other Culinary Group members contributing: Monique Carment will prepare the punch; Kelda Rinkleib will prepare the salad; Al Carvajal will prepare asparagus & morels; Phil Brown will prepare aleoli; Bill Hellum will prepare bread; and David Bartolotta will prepare a special dessert: carlinez rhodin & coffee.

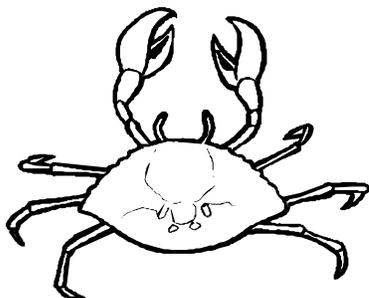
The Culinary Group is looking for new cooking volunteers!

When: 7:30 pm

Where: the Hall of Flowers, in Golden Gate Park

Price: \$12 per person

There will be dinners again in May and June, most likely on the first Monday of each month. See future Mycena News issues for details. Then there will be a break over the summer, and Culinary Group dinners will start again in September.



Fungus Fair 1999

The MSSF's final Fungus Fair of the millenium will be held December 11 and 12, 1999 at the Hall of Flowers. Everyone's pleased with the return to this venue, but there are still many more plans to be laid.

If you are interested in participating in the planning of this year's fair, please contact Mark Thomsen at 510.540.1288. We are looking for coordinators, organizers, publicity people, or anyone who wants to help create the vision for this year's fair. Thanks!

1998 Mushroom Fair-Bologna

The Gruppo Micologico Avis in Bologna, Italy presented their 21st mushroom fair this past winter. The previous year had been a disaster, saved only by forays far afield (sounds familiar to the MSSF). But this season was different. Fungi have been super abundant, so much so that the enormous quantity caused organizational trouble for the club! 532 species were exhibited, including 50 species shown for the first time. The fair served 220 pounds of polenta with 80 pounds of wild mushrooms to satisfy the crowd.

-- Bob Mackler

Back to Nature, continued from page 1

museum. They've collected an astounding variety of bramble particles and wood slivers that I can examine at my leisure. I'm planning on a microscopy session later tonight."

The Blewit Club invites your participation. Their next foray will be for chanterelles in Briones Park at 10:00 am, April 1st. Please call membership secretary **Mike Boom** at 510.555.3665 for details.

Finding Morels is Easy, Part 2: Morel Habitats

(Continued from the February, 1999 Issue of the Mycena News)

The life style of our quarry is one that involves rapid exploitation of a cellulose or sugar rich habitat. The conversion of cellulose to fungal tissue requires the formation of sclerotium (resting bodies) in the soil. When the substrate is consumed and sclerotia are formed, some combination of conditions, probably appropriate moisture, critical temperature, and sclerotia density, trigger fruiting body (ascocarp) formation.

The things that successful morel hunters look at are substrate, moisture, and temperature. Most hunters of morels develop a mental picture of the preferred habitats by comparing present location with old hunting successes. If you are a new hunter you will have to use a more systematic approach to moreling. You will have to ask yourself a number of questions about each spot you consider. Will this place provide food, water and warmth for morels?

The habitat will be a recently disturbed one (1 year ago), possibly a burnt over forest (controlled burn or forest fire) which may kill the trees and partially sterilize the soil. Salvage logging and slash areas are good habitats, as the selective cutting of beetle infested or diseased trees leaves dying roots in the soil and woody debris buried or partially buried. Slash areas are devastated looking landscapes with tractor marks, logs piled for burning, and sticks, branches, and other woody debris scattered about to control erosion. Under these conditions the roots of the dead trees, fallen logs, and debris such as bark or twigs will supply the nutrients to the assimilative structure (mycelium) of the morel. All of these situations have in common cellulose containing materials mixed into the soil in combination with disturbed (moved) soil, changed drainage and damaged vegetation.

Moisture is a crucial element in ascocarp development. Both humidity (airborne water) and moist substrate (soil bound water) are necessary for fruiting. The humidity can derive from soil moisture if there is a dense enough covering over the substrate i.e., pine needles, leaves or brush to impede dissipation of humidity. Along riparian areas the streams can provide the required humidity and can replenish soil moisture. I can not emphasize enough the importance of ground cover including trees, bushes, logs, and leaf for maintaining humidity in a microclimate. Rain, fog and other precipitation are the best

sources of moisture. They cover large areas with similar amounts of water and humidity, and thus can cause fruiting across many substrates including exposed areas with little ground cover.

OK fine, you have found the perfect location: water, wood a plenty and disturbance, last year. When do I go to my spot? At sea level Jan.-Feb./ 4000ft mid April / 6000ft mid May / 7000ft and above, as late as July. This is the time that soil temperature starts to come into the picture. Fruiting starts at between 50°F and 55°F. This does not mean the soil is this temperature all day; this is peak temperature. The soil temperature rarely rises evenly over an entire location, and the mycelium can grow under very cold conditions, but above 55°F other soil organisms start to out compete with the morels. The choice for the morel is to retreat to its resting body (sclerotium) and wait for better times, or reproduce (make a fruitbody). You will find soil temperature will reach the right level first on exposed efs ("east facing slopes") and ridge tops. This works because the sun rises in the east and so warms efs first in the day, so the soil is warm the longest and fruiting can occur first. Generally the areas that have more solar exposure will fruit first, followed by the more forested areas. The largest fruitings usually occur on north facing slopes as the sun rarely reaches these areas, allowing for good moisture retention and a slow gentle temperature rise, allowing the mycelium to maximize the exploitation of the substrate.

The importance of slope orientations to you is that this information will allow you to predict fruiting locations and timing. If you find morels on an e.f.s. and they look old start checking out north facing slopes or move up in elevation. Fruiting moves up slope approximately 1000 vertical feet. a week. During a normal season morels fruit in any one location for about 3 weeks and for one season only. Almost everyone sooner or later finds a bonanza of morels. The temptation is to go back the next spring to the exactly the same spot. **Don't bother!** Unless there is additional disturbance your bonanza will not reappear! You really do have to find new locations every season, and that is part of the fun of discovery.

—Norm Andresen

Fungi of the Sierra Nevada – Weeklong Course

The MSSF's scientific advisor, **Dr. Dennis Desjardin**, will be teaching a weeklong course in the Sierra Nevada mountains this year. Sponsored by San Francisco State University, this is a great opportunity to increase your knowledge about mushrooms and at the same time enjoy a peaceful and beautiful Sierra environment.

The course will be held at SFSU's Sierra Nevada Field Campus, from June 6 to June 11. The cost is (a very reasonable) \$175, plus a nominal cost for food and tent space (roughly, \$19/day).

The course provides a "survey of the spring fungus flora of the northern Sierra Nevada. Emphasis will be placed on fleshy fungi. Other kinds including lichens and wood rotting fungi will also be examined." Contact Jim Steele at jsteele@sfsu.edu or call 415.738.1814 evenings before 9pm. Web site: <http://thecity.sfsu.edu/snfc/mushcl.htm>

Calendar, continued from page 10

Saturday -- Monday, May 29-31: Wild About Mushrooms Foray in Sierras, See inside this newsletter for details, or see <http://www.wildmushrooms.qpg.com>. *NOTE: this for-profit event is not sponsored by the MSSF.*

Thursday – Sunday, June 3 – 6: 3rd Annual Oregon Mycological Society Spring Study Foray, Oregon. Contact the Spring Study Foray, 1943 SE Locust Ave. Portland, OR 97214, 503.239.4321, or email rogersmm@aol.com

Sunday – Friday, June 6 - 11: Higher Fungi of the Sierra Nevada, A week-long field study course taught by Prof. Dennis Desjardin on SFSU. Contact Jim Steele at jsteele@sfsu.edu or call 415-738-1814 evenings before 9pm. Web site: <http://thecity.sfsu.edu/snfc/mushcl.htm>

Monday, June 7: Culinary Group Monthly Dinner. See inside this newsletter for details.

Friday Wednesday, June 25 - 30: Workshop on the Mushrooms of the Sleeping Bear Dunes, Glen Harbon, MI. Contact Dr. Andrew Methven, Dept. of Biol. Sciences, E. Illinois Univ., Charleston, IL 61920. Te l: 217.581.6241. e-mail: casm@ciu.edu.

Sunday – Saturday, August 1- 7: XVI International Botanical Congress, St. Louis, MO. Meeting of the International Assoc. of Botanical and Mycological Societies, and the Mycological Society of America. Contact Lorelei Norvell at 503.297.3296, or see <http://www.erin.utoronto.ca/~w3msa/> or <http://www.bc99.org>.

Sunday – Thursday, August 8 – 12: Pre-NAMA foray/mycology workshop at the Shawnee National Forest, run by Walt Sundberg and Andy Methven. Contact Ken Gilberg at 314.458.1458 or see <http://www.namyc.org>.

Thursday – Sunday, August 12 – 15: NAMA99, Cape Girardeau, Missouri. See <http://namyc.org/events/nama99.htm>

Friday – Monday, September 3-6: Sam Ristich Forest Foray, Sugarloaf Ski Lodge, Maine. Northeast Mycological Federation. Contact Linda Clark, 56 Quebec St., Portland, ME 04101, 207.772.4014

Friday – Sunday, September 24-26, Clark Rogerson Foray, Hebron, CT. Connecticut Mycological Association, Contact Don Shernoff at 914.761.0332.

Friday – Sunday, September 24 – 26, Introduction to Edible and Poisonous Mushrooms of Michigan, Tustin, MI. Contact Dr. Johann Bruhn, Dept. of Plant Pathology, Univ. of Missouri, Columbia, MO 65211, 573.882.1471, bruhnj@missouri.edu.

April 20th General Meeting: Ignacio Chapela

*This months Featured Artist is **Debbie Viess**. The beautiful mushroom artwork on the back cover and on pages 1 and 7 is by MSSF member Debbie Viess. Thanks so much for sharing your talents with us!*

Lorraine Honored, continued from page 1,

As Editor in Chief of the Mycena News in 1988, she spent part of the year learning about truffle cultivation in France and Italy. She presented lively slide shows sharing her experiences in Europe. That year she and her husband, Bob, lead a trek to the Golden Trout Wilderness Area to explore for wild mushrooms.

Lorraine has contributed many articles to the Mycena News, especially on the subject of mushroom cookery. Admired as an excellent chef, MSSF members can still experience her cooking skills at the Mushroom Madness in Marin dinners served at her home. We are grateful for her feeding all of us at the fungus shows for many years. In addition, she has been active as a contributor for the Culinary Group dinners.

Her recent gifts to the group have been even more remarkable. Lorraine contributes all profits from Mushroom Madness banquets to the Scholarship Fund. She has also been responsible for coordinating the production and sale of sweatshirts and T-shirts. All by herself, she makes more profit at our Show than the entire 200-250 of us sweating to put on the rest of the affair.

So, sound the mushroom bells, and let's all congratulate Lorraine for our good fortune to have had her as a friend and a member, for a lifetime of service and sharing her significant personal gifts with us.

—Bill Freedman

The 1999 MSSF Morel-fest

April 30 - May 2, 1999

Spring is in the air, and all that can only mean one thing – the Sierran morel season is almost upon us! Once again, the Society will be holding a spring “social” foray at the San Jose Family Camp, which is located just off of Highway 120, east of Buck Meadows. Meals are served in a large dining facility, which also serves as the center for socializing into the evening. The camp itself is located in a beautiful setting along the Middle Fork of the Tuolumne River.

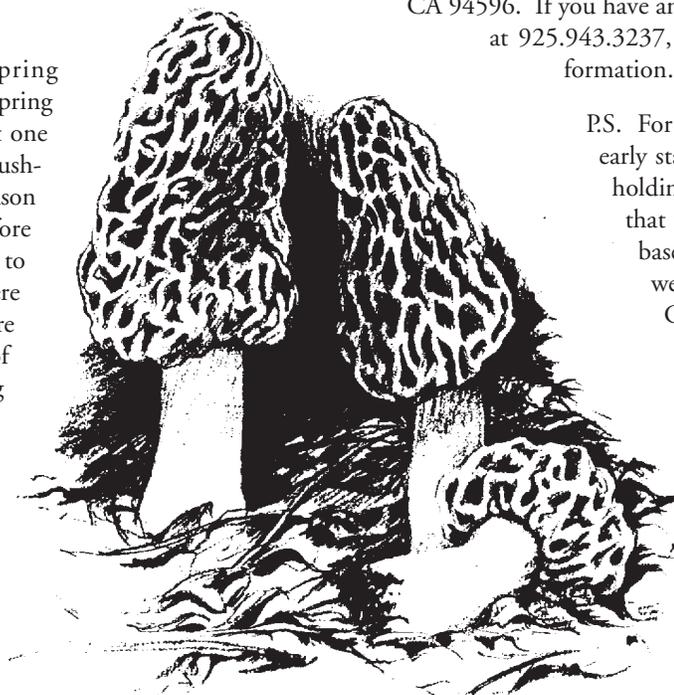
As always, much depends on the spring weather. Last year's long, rainy, cool spring made for an extended morel season, but one that never produced huge flushes of mushrooms. No one can predict what this season will bring, but like baseball players before the start of the season, we can all hope to have a perfect season. Although there were no major fires in the Sierra last year, there have been reports (yet to be confirmed) of some controlled burns within striking distance of the Camp, and we will certainly be checking out those areas. Even in the absence of recent burns or logging, the area along Evergreen Road has traditionally produced many “naturals” and people will also want to foray there.

The cost of the foray this year will be \$60/person for MSSF members and \$80/person for nonmembers.

The charge for children under the age of 13 is half the adult fee. The fee includes all meals from Friday dinner through Sunday breakfast. Accommodations at the camp are in platform tents equipped with camp cots. The camp has hot shower and washroom facilities, and

this year, the camp assures me that all the restroom facilities have been repaired and will be working. Bring a sleeping bag/blankets (nights can be cold), a towel, toiletries, a flashlight, rainwear, good footwear, and collecting gear (knife, basket, *etc.*)

To reserve your place at the foray, send your check made out to the MSSF to Henry Shaw at 155 Sharene Lane #214, Walnut Creek, CA 94596. If you have any questions, you can contact him at 925.943.3237, or shaw4@llnl.gov for more information.



P.S. For those of you who want to get an early start on the season, we will also be holding a foray the preceeding weekend that will use the San Jose Camp as a base. That weekend is the opening weekend of fishing season, and the Camp is open beginning Friday evening to anyone who wishes to rent a tent. If you wish to stay at the Camp, you must make your own reservations by calling the camp office at 408.277.4666 and leaving your name. Tell them you are with the MSSF. Some of us will be doing our own cooking over campstoves; however, the Camp also serves meals that weekend for a fee. Contact the Camp for information

on their food service. People who wish to just come up for the day on Saturday or Sunday are also welcome. Meet us at 10am at the Camp dining hall.

— Henry Shaw

THE MUSHROOM SCOOP

This monthly column solicits input concerning mushroom collections of particular interest, rarity, or amazement. E-mail me at yogidog@earthlink.net to contribute.

- David Campbell



The Great Mushroom Wand that takes so-o-o long to get here in the Fall as it sweeps down the Pacific Coast from the north, is now passing on from us, headed south for the winter.

My paths took me south a few weeks ago, and I was able to work a side trip to the Santa Ana Mountains into my itinerary, to rendezvous with the Los Angeles Mycological Society (LAMS) annual foray. Conditions were tough, coming off an extended cold dry period, but under the stalwart leadership of Steven Pencall, results were obtained. Here's Steven's nutshell report, with a species list at the end of this column.

"The memorable foray of the month was the February 27th foray to Chiquito Basin in the Santa Ana Mountains during which an amazing number of chanterelles were found, hiding from the drought in the deep oak duff. No effort was made to count them all but the 14 collectors who participated may have found two or three hundred. Afterwards, a merry group assembled for dinner at Falcon Campground and dined on Chanterelle Lasagna prepared by foray Chef Jeff Kramer, as well as many other delectable entrees."

In Marin, we're making last rounds of Chanterelle spots. Their numbers are dwindling, many of them are getting tired looking, and starting to show occasional pinholes bored by unseen vermin. *Amanita vaginata* and *A. velosa* are popping here and there. *Camarophyllus pratensis* is my dark horse candidate for Mushroom of the Year honors. They just keep fruiting in otherwise barren areas, I've been finding big ones, and I've even beaten the spring-tailed hopper bugs to a few of them, and they are tasty.

We took a jaunt up the North Coast to Salt Point State Park, where, side-stepping the feral pig roto-tilling, we were able to collect reasonable amounts of *Craterellus cornucopioides*, *Cantharellus infundibuliformis*, *Dentinum (Hydnum) repandum*, one gorgeous *Leccinum madronae*, and a smattering of *Lactarius fragilis* (Candy Cap).

Now, when I say Candy Cap, what I really mean is what Mike Wood recently explained in a Onelist email missive: "The true candy cap (*Lactarius rubidus*, formerly *Lactarius fragilis* var. *rubidus*) has a look alike, *Lactarius rufulus*. Both grow in the same habitat and are often collected together as 'candy caps'. The flavor of *L. rufulus* is very similar to *L. rubidus*, but it lacks the maple syrup aroma."

It is important to dry C. Caps slowly and gently in order to maintain their exquisite aroma. High heat will destroy the maple essence.

Special attention should be paid when collecting Candy Caps. There are notable dangerous mistakes to be avoided, not the least of which is the deadly *Galerina autumnalis*, which I have had occasion to extricate from beginner pothunters' Candy Cap collections that I've inspected! I strongly suggest one should memorize the key features

list on page 22 in David Arora's *All That The Rain Promises and More*. When I collect Candy Caps, I put away my knife, snap each stipe as I take it, to ensure its brittleness, and create a leak from which the unchanging watery-milk latex may exude.

President Mark Thomsen found a patch of rare-to-us *Craterellus cinereus*. This is, by the way, the true "Black Chanterelle," according to common nomenclature purists, as opposed to the *Craterellus cornucopioides*, the Horn of Plenty. (In what has become archaic terminology, *C. cornucopioides* was called Trumpet of Death, from the French *Trompe du Morte*, referencing nothing more sinister than its simple blackness, and it does seem wise that we distance ourselves from that connotation.) *C. cinereus* is distinguished by its developed primitive gill structure (veins on the underside). Arora says it's as good, or better, eating as *C. cornucopioides*.

Mike Boom shares this reportage of his ongoing prolific myco-activity:

"On Sunday, Mike Wood and I took a walk around Lake Chabot to visit some of his favorite chanterelle spots — not a single chanterelle to be seen! And no signs of picking either. It's odd, considering how many chanterelles I've seen in other locations. We did see a good sampling of *Hygrocybes*, though, including *flavescens*, *coccinea*, and an oddly tannish-red capped *Hygrocybe* we couldn't put a name to. We also found candy caps here and there, a log with the naturally stinky *Phyllostopsis nidulans* growing on it (it looks like a peachy oyster mushroom), another log with a few old oysters, and yet another with a cluster of tiny *Mycena haematopus* that bleed red when you pinch their stems. In one place we found a small fruiting of *Clavulina rugosa*, a fungus that looks like it can't make up its mind whether it's a coral mushroom or a club mushroom. It has very simple branching at the tips and a very gnarly and dull white surface — grotesquely beautiful.

"The ascomycetes were out as well, including what looked like boring brown cup fungi that turned out to be *Helvella acetabula* when you turned it over. *Acetabula* is one of my favorite mushroom forms; it looks a little like a goblet designed by the weird sci-fi illustrator H. Geiger. It has "veins" that run up the outside and connect firmly to the base and sides of the cup. We also found the bright scarlet cup fungus *Sarcoscypha coccinea* and the less bright red eyelash fungus *Scutellinia scutellata* (say it slow and it's almost like praying).

"*Nolanea stricta* seems to be up and around, with its beautiful and fragile conical cap. To me it looks like a beach umbrella that's just about ready to spread out. If you look closely at the stipe you'll often see a pink smear of spores.

Continued next page

A book showed up at my house a couple of weeks ago – called *The Joy of Truffles*. It's a collaboration of Chef Patrick Jaros, two photographers and "text" sparsely provided by Otward Buschner. The photos of truffles, dishes and people are relentlessly compelling, drool-inducing, and anatomically quite revealing. Here's a pair of quotes I found intriguing:

"Besides many other nuances of smell, such as garlic, the truffle has, so it is said, animal hints – something musky, sensual, even erotic. And all are directed to the same end: to beguile us, the truffle pig, the truffle dog and the truffle goat. The substance responsible for this, which accounts for much of the truffle's mystery, is testosterone, a substance almost identical with the sexual hormone testosterone, which is also present in male sperm and helps give it its characteristic smell. This explains too the enthusiastic rooting of the truffle-hunting sow. She divines powerfully and instinctively the scent of a boar. The truffle does not have the same aphrodisiac effect on us humans, as is commonly supposed. Nevertheless, it touches a subliminal autonomic area in us. Eating truffles can be an exciting experience... (pp. 14-15)

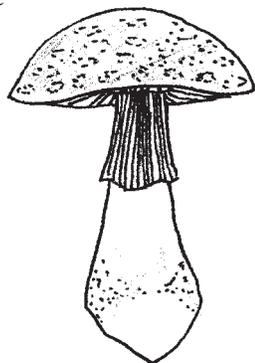
"The demanding cocktail of climate, soil and flora that pleases His Excellency the truffle severely curtails the area of its distribution. Broadly speaking, this lies between the 40th and 47th parallels, and cuts a swathe from Touraine, via Libourne and Perigord, past the Mediterranean, to the Italian border, with a bulge into the Rhone valley. In Italy the swathe continues from Alba and follows the Apennines down to the latitude of Rome. On the Iberian peninsula truffles can be found south of the Pyrenees as far as Guadalajara." (p. 40)

This is a "must-have" book. Coincidentally, about the time this book showed up at our house, Henry Shaw ran across it as well in his journeys. He advises that the book is available through Open Group Books at www.opengroup.com. Though perhaps Chris Thayer will be able to stock it with our book sales, which would be the best place for a dedicated MSSF member to buy it.

We can feel springtime coming – a time when one's mind turns to mush(rooms), morels mostly. In that spirit, Darwin Deschayzer reports: "I just picked about 75 morels in Sebastopol today (March 16th). I left about 30 because they were too old! All of these were growing on buried cardboard boxes covered with wood chips. The season has begun. So far none under the apple trees...(I checked 3 sites). Time to look for ummm."

And responding to and continuing the spirit, Charmoon Richardson reports: "Hello also – I had a lady call me yesterday morning, who lives in Forestville, wondering if these mushrooms growing out of bark chips in her yard were morels. She brought them over for me to see, and they were indeed – great looking, up to 4", blonde/tan in color. She had about ½ lb., and was very excited."

We'll have to ask Darwin if he got an ID on those boxes!



A blushing beauty.

The Los Angeles Mycological Society (LAMS) Species List

<i>Agaricus sylvicola</i>	<i>Helvella lacunosa</i>
<i>Agaricus xanthodermus</i>	
<i>Amanita ocreata</i>	<i>Inocybe bulbosa (bakeri)</i>
<i>Amanita pantherina</i>	<i>Inocybe geophylla</i>
<i>A. rubescens (novinupta)</i>	<i>Inocybe pyriodora</i>
<i>A. velosa</i>	<i>Lactarius abnicola</i>
	<i>Lactarius argillaceifolius</i>
<i>Boletus amygdalinus</i>	<i>Lepista (Clitocybe) nuda</i>
<i>Boletus chrysenteron</i>	<i>Omphalotus olivascens</i>
<i>Boletus flaviporus</i>	<i>Peziza sylvestris</i>
<i>Cantharellus cibarius</i>	<i>Polyporus decurrens</i>
<i>Chroogomphus vinicolor</i>	<i>Psathyrella longipes</i>
<i>Clavariadelphus pistillaris</i>	<i>Russula amenolens</i>
<i>Cortinarius cedretorum</i>	<i>Russula brevipes</i>
<i>C. duracinus</i>	<i>Russula cremoricolor</i>
<i>C. fulmineus</i>	<i>Russula maculata</i>
<i>D. Cortinarius sp. "Cedarwood"</i>	<i>Suillus pungens</i>
<i>Helvella acetabulum</i>	<i>Tricholoma argyraceum</i>

Mushroom Madness in Marin

The next Mushroom Madness in Marin is scheduled for April 18, 1999, from 1:00-6:00P.M.

Cost for members—\$22.00; Non-members—\$25.00.

All profits are donated to the MSSF Scholarship fund.

For reservations, please call Loraine Berry at 415.454.0914.

NOTE: The forays described below are for-profit events, and are not sponsored by or connected with the MSSF. We print this notice solely for its potential educational value.

Wild About Mushrooms Sierra Morel Forays

Come celebrate the arrival of the morels with Wild About Mushroom's* David Campbell of the MSSF, & SOMA's Charmoon Richardson. Included in W.A.M.'s weekend camps is expert instruction and guidance in the fine points of morel hunting, marvelous mushroom meals, and campfire camaraderie. We'll also assemble a specimen table. If we're lucky like last year, we'll find lots of morels, and perhaps other edible mushrooms! For more information please contact Charmoon or David. We hope to hear from you.

'shroomingly yours,

Charmoon Richardson 707.887.1888 charmoon@tr.metro.net
David Campbell 415.457.7662 yogidog@earthlink.net
<http://www.wildmushrooms.qpg.com/>

* Note: Wild About Mushrooms organizes group forays and camp events for a fee. It is not connected in any way to Louise Freedman's fine book of the same name.

CyberForaging

As the Bay Area season winds down and we wait for the flush of spring mushrooms in the Sierra, visions of morels start dancing in my head. In an attempt to satisfy, at least vicariously, my morel-lust, I went on a "virtual foray" for morels on the Internet. Just as on a real foray, I began by looking in the obvious places, and as usually happens on a real foray, I was disappointed. The domain name "morel.com" turns out to be the address of a Canadian Internet service provider owned by a Mr. Michael Morel, who seems to have not a whit of interest in mushrooms. The name "morel.org" belongs to the Morel family in Washington (but they don't seem to have an active web site). The name "morel.net" belongs to a French company that again has no web site. As for education, "morel.edu" doesn't exist. My search had to look farther afield.

It turns out that morels are a very popular (relatively speaking) subject for Web sites. Herewith are some of the sites I found after a brief search using the search engine AltaVista. Enjoy the beautiful pictures featured at many of these sites, and dream of all the successful forays you will participate in this spring!

General Information Sites:

Tom Volk's Morel Site

<http://www.wisc.edu/botany/fungi/morel.html>

Great page on morel biology

The Great Morel Site

<http://www.bright.net/~wildwood/index.html>

Pictures, recipes, stories, humor, links.

Identifying Morels and False Morels

<http://www.ux1.eiu.edu/%7Ecfmfk1/mycology/morels.htm>

Serious page identifying various ascomycete brethren of morels.

Morel Mania

<http://www.ocslink.com/~morel/>

Links, lots of reprinted stories and information, products.

Morel Mushroom Evolution

<http://sciense.com/mr/index.html>

One man's quirky and original observations on morel evolution, biochemistry, and physiology.

Morel Stories

<http://www.servtech.com/~reehil/cnyms1.htm>

Morel tales from the newsletter of the Central New York Mycological Society

Mushroom Cap Motel & Cabins' Morel Page

<http://www.grandtraverse.com/mushroom/morel.htm>

This Michigan motel's page in homage to the lovely morel.

Morel Mushrooms. I Love 'em!

<http://freeway.net/~fpraay/morels.htm>

Pics, field guide.

The Deadly Morels

<http://www.mykoweb.com/deadlym.html>

MycoHumor by our own Mike Wood.

Morel Heaven: Tall Tales & True Stories

<http://www.morelheaven.com/>

Photos, recipes, advice.

Wild Morel Mushrooms

<http://www.america-alfresco.com/explore/mshroom/>

welcome.html

A few words words and reminiscences.

Hunting the Wild Morel

[http://www.alloutdoors.com/alloutdoors/Library/Outdoors/](http://www.alloutdoors.com/alloutdoors/Library/Outdoors/MOREL.HTML)

MOREL.HTML

All Outdoors e-Magazine article with recipe.

The Morchella ultima page

<http://members.aol.com/basidium/ultima.html>

Humor, links.

Regional (mostly midwestern) sites:

The Illinois State Morel Mushroom Hunting Championship and Spongy Mushroom Festival

<http://www.ocslink.com/~morel/ismmhc.html>

Info on this annual event. The 1999 event will be on May 1st.

Morel Mushrooms in Michigan

<http://unnet.com/homepages/rclark/morel.htm>

Hunting tips (for Mich.), hunting locations in Mich., photos, links, guided morel forays.

Ralph's Finest Fungi Fancier File

<http://www.cris.com/~czere/mush1.shtml>

More on Michigan moreling, general mushroom hunting info.

Hunting the Morels in Upper Michigan

<http://www.exploringthenorth.com/morel/mush.html>

Short guide to the common ascomycetes of the Michigan Penninsula.

Morel experts resume stalking rare fungi

<http://www.kcstar.com/item/pages/local.pat,local/30da088b.417,.html>

Kansas newspaper (Star Journal) article on morel hunting.

Boyne City Annual Morel Hunt (1998 page)

<http://www.freeway.net/bchamber/mushroom.html>

Page describing last year's events at this annual week-long morelfest.

In search of the morel

<http://www.yakscorner.com/ontheroad/mushrooms.html>

Article on the annual Boyne City (MI) mushroom festival in the

Yak e-Magazine for kids.

The Great Black Forest

<http://www.bright.net/~wildwood/black.htm>

Annual chronicles of the morel seasons in an Ohio forest.

Morel hunters offer their tips (sorry, no maps)

<http://www.joplinglobe.com/features/morel.html>

Joplin (MO) Globe article on morel hunting in Missouri.

The plan: Hunt for fun, then eat the prize

<http://www.dailyregister.com/outdoors/stories/morel031497.html>

Huntsborough IL newspaper article about local hunting.

Primarily Commercial Sites:

National Morel Mushroom Hunters Association (NMMHA)

<http://www.webstarnet.com/morel/default.htm>

A commercial site. Wants you to pay for membership.

Morel Mushroom Hunting Secrets

<http://www.users.hockinghills.net/~kitzmiller/>

Advertisement page for self-published book on morel hunting (in Ohio). Cute pics.

Morel Mushrooms for Sale

<http://www.angelfire.com/wi/morelmaster/>

Wisconsin morels for sale.

Morel Habitat Kit

<http://www.gmushrooms.com/morel/index.htm>

Commercial kit for growing morels at home.

The Giant Morel Mushroom Patch

<http://www.fungi.com/kits.html>

Fungi Perfecti's home morel growing kit.

Brian Wizard's Morel Sculptures

<http://www.brianwizard.com/mushrooms.html>

Bronze(?) morel replicas for sale.

NW Canada Morels

<http://www.octonet.com/~go/morel/>

Commercial picker site with some nice recipes and photos.

— Henry Shaw

On the AutoRoute Du Soleil, Southeast of Paris, South of Chalon-sur-Saone approaching Tournus, lies the *Aire de Jugy*. You can tell there's something unusual about this motorway stop by the giant fungi on the approach....

Everything is made of fungi—picnic tables, rubbish bins, toilet block and children's playground. *Boletus* guard the entrance, chanterelles support one slide, while another descends through the stem of a *corne d'abondance*. Stairs or rope ladders climb three fly agaric whose caps are interconnected by tunnels so children can climb one and scramble down another. A maze of morels provide more places to climb, hide and peer from, while more mushrooms support a climbing net and swings. Tiny toadstools form a river of stepping stones, and tall mycenae provide shade for watchful parents. Under this cover is a series of charts explaining the life cycle of fungi, and more importantly, which are edible and which are not.

Fascinated by all of this, we contacted the Societe des Autoroutes Paris-Rhin-Rhone (SAPRR), the company responsible for autoroutes to the south-east of Paris.... Their aim is to persuade drivers to stop every two hours or so to take a break.

— Janet MacDonald, printed in France, *A Quarterly Review of La View Francaise*, Winter 1998. Submitted by Emmy Lou Miller

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Calendar

Monday, April 5: Culinary Group Monthly Dinner. See inside this newsletter for details.

Thursday, April 8: Introduction to Cultivation, Session 3. Growing Oyster Mushrooms on a Straw/Sawdust Compost. Randall Museum at 7pm. See last month's newsletter for details.

Sunday, April 18: Mushroom Madness in Marin. See inside for details.

Tuesday, April 20: MSSF General Meeting at the Randall Museum in San Francisco. Doors open at 7:00 pm for mushroom ID and Books Sales; Meeting proper begins at 8:00 pm. Speaker: Dr. Ignacio Chapela of UC Berkeley.

Saturday, April 24: Morel Madness, Maramec State Park, Missouri. Contact Ken Gilberg 314-458-1458.

Wednesday – Sunday, April 28 – May 2: 13th New Zealand Fungal Survey, Mt. Egmont National Park, New Zealand. Contact Geoff Ridley, NZ Forest Research Inst., Private Bag 3020, Rotorua, New Zealand, +64-7-347-5899, e-mail: ridleyg@fri.cri.nz

Friday, April 30 - Sunday, May 2: "Morel-fest", One of the MSSF's biggest forays of the year, our springtime "Morel-fest" at San Jose Camp, Stanislaus National Forest. See inside for more details!

Saturday, May 1: The 4th Annual Illinois State Morel Mushroom Hunting Championship. Magnolia, IL. Call 309-364-3319, see <http://www.ocslink.com/~morel/ismmhc.html> or e-mail morel@ocslink.com

Monday, May 3: Culinary Group Monthly Dinner. See inside this newsletter for details.

Thursday – Sunday, May 13 – 16: National Morel Festival, Boyne City, Michigan. Call Jerry Douglas (616-582-2061) or Heather Nalbock (616-582-2061) for details.

Saturday, May 15: 13th Annual Virginia Wine and Mushroom Festival, Front Royal, Virginia. Call 800-338-2576 for details.

Tuesday, May 18: MSSF General Meeting at the Randall Museum in San Francisco.

Calendar continued on page 4

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