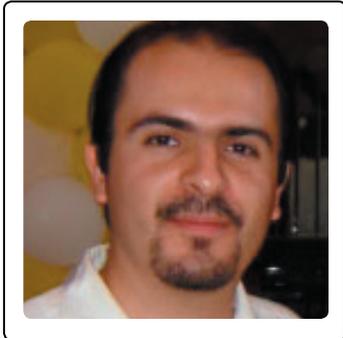


# Mycena News



The Mycological Society of San Francisco May 2007, vol. 58:05

Speaker for the May 15  
MSSF Meeting



**Roberto Garibay Orijel**

**Fifty Years of Ethnomycology**

Roberto Garibay Orijel has been studying traditional knowledge of fungi in rural Mexico for the past nine years, having earned his B.A. degree in Biology and Ph.D. in Biological Sciences from the National Autonomous University of Mexico (UNAM). In his dissertation, he

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## MycoDigest: Mycorrhizal Sulfur Tufts?

Else Velinga

What sets a mycorrhizal species apart from a species with a saprotrophic lifestyle? Is it truly an “either/or” situation, or are some or all species capable of doing both? Could it be that species that get their carbs (sugar components) from a tree on whose roots they form mycorrhizae are also able to break down wood and litter?

When ectomycorrhizal species gained the ability to grow with trees, did they lose the capability to use wood and other dead plant material as their energy source? The jump from an exclusively saprotrophic existence to a mycorrhizal way of life has been made repeatedly in evolutionary time, by all kinds of mushroom groups: *Boletus*, *Russula*, *Cortinarius*, and *Amanita*, to name a few, which have close non-mycorrhizal relatives. Did they all abandon their former lifestyle?

In fact, ectomycorrhizal species do make some of the enzymes involved in the break-down of lignin. One example is the class of enzymes known as laccases, which are secreted outside the fungal cell. But, laccases have other functions too, so their presence does not by itself prove that the species is able to break down lignin.

A second class of enzymes, lignin peroxydases, is, as far as we know, not present in ectomycorrhizal fungi (though there is a paper claiming to find genes for these enzymes in a broad range of fungi; unfortunately, or fortunately, the data on which this conclusion was based are not to be trusted). The third class of lignin-decomposing enzymes, manganese peroxydases, have been found in all kinds of mushroom-producing fungi. In other words there seems to be evidence that, to some degree, ectomycorrhizal fungi have lost the ability to degrade lignin.



*Hypholoma fasciculare*, the sulphur tuft mushroom.  
Photo courtesy of Ron Pastorino

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

# THE PRESIDENT'S POST

Ah, governance... It seems everyone agrees, a benevolent dictatorship is the best way to go, not that anyone has ever seen one. After that, anarchy is probably the next best form of government, seemingly especially well suited for us independent thinking mycophiles. However, since it only works in an atmosphere of intrinsic respect where everyone is predisposed to mutual accord, it does tend to become increasingly ineffective in groups larger than one....

But then there's democracy, which still requires an atmosphere of mutual respect to be effective, but has the added brilliant provision for all to move forward in a peaceable and organized manner, even when individuals within the mass are not necessarily all in agreement.

I have, for the past two years, had the rather profound experience of presiding over just such a democratic organization, the MSSF. Working on so many levels, with a host of ultra-knowledgeable mycological peers, has been a most rewarding enrichment of my life, not to mention somewhat of an ongoing trial by fire that I think only Joan of Arc or perhaps a lump of coal could truly appreciate...but I digress. What really counts, of course, are the meaningful and worthwhile moments in one's life, and MSSF has set the stage for me to string together so many wonderful such moments, that it has truly become a primary essence of the meaning of my life. I am so lucky, as are we all.

As I am soon to matriculate back into the general membership fold, or should I say, ascend to the lofty role of Ex-President, the time for leadership change is now hard upon us. The duly appointed Nominating Committee, having performed their due diligence, has presented next year's proposed leadership slate, posted at right. I remind all that our official acceptance of this slate will be performed, according to MSSF bylaws, at our "Annual Meeting" on May 15. I hope to see you all there to show support for next year's MSSF leadership volunteers. We are nothing without them.

-DC

## IN MEMORIAM

by Monique Carment

Fred Cherry, a member of the MSSF since 1957, recently passed away. To his wife, Gertrude Cherry, and family, our sincerest condolences. You are in our thoughts.

At the April Council Meeting, Pat George of the Culinary Group remembered Fred fondly as a frequent attendee of our MSSF dinners in days gone by.

Others I spoke to remembered him as enthusiastic and creative in the kitchen—a true gourmand—and by the inflection in their voices, I sensed them fondly recalling his company and conversation on those convivial occasions.

## ANNUAL ELECTIONS

Elections for next year's officers will be held at the May 15 "Annual Meeting" of the MSSF.

Nominations are:

President: J. R. Blair

Vice President: Dan Long

Secretary: Phil Brown

Treasurer: Lisa Bacon (incumbent)

Councilors: Roy Coto & George Willis

Other nominations may be made in writing, signed by five members of the Society, and presented to the Secretary on or before May 15.

## Pig Ala Caja: An MSSF Culinary Dinner Report

Liana Hain

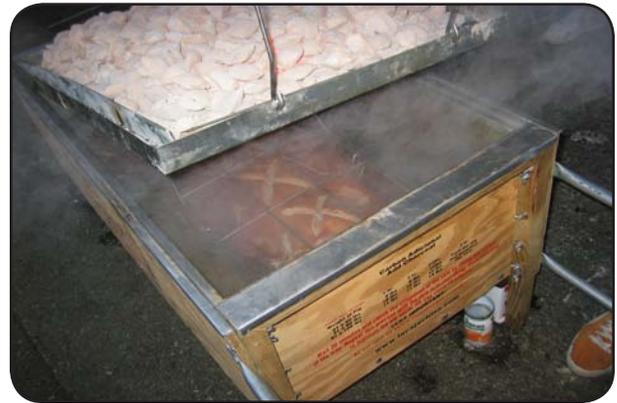
On April 2, the Culinary Group of the MSSF removed their “La Caja China Roasting Box” out of warehouse storage to slow roast a whole hog. My curiosity got the best of me, and I decided to embark on a quest to find out how and why the Culinary Group obtained such an interesting roasting box. The story starts three years ago, when George Collier read a *New York Times* article on Wednesday, January 7, 2004 (<http://www.lacajachina.com/press/nytimes.pdf>) about Caja Chinese Roasting Boxes. He discovered that these boxes are made and can be ordered from a Cuban American in Florida. (Mr. Guerra’s web site is <http://www.lacajachina.com/> in case you are interested in ordering your own.) Prices have gone up slightly from \$200 when we purchased our box to \$319 for a box that can roast up to a 100lb animal. An anthropologist quoted in the *New York Times* article believed that some of the 150,000 Chinese male laborers who were brought to Cuba in the mid-1800s imported the box’s design from China.

Al Carvajal, who was chair of the Culinary Group, and George, who was the Treasurer, purchased the box. Bill Hellums and Al assembled it, and Phil Brown stores it in his warehouse in Berkeley. Over the years, Al, George, Bill, and Phil have taken turns roasting a hog for the Culinary Group. This year was Phil’s turn. The pig was ordered through Golden Gate Meat Company from Orland Ranch, so we obtained an organic, antibiotic-free



hog. Phil threw some Meyer lemon slices in the box with the pig, and it took him four hours to roast all of its 64lbs! The pig lies in between metal grates within the box, which facilitate turning and, eventually, removing the pig. It starts out on its back and then gets turned over onto its belly. The skin on the back is scored like hot cross buns, which facilitates cooking and crisping of the skin.

Roasting is really easy—especially since directions are printed on the outside of the box itself. You simply need several pounds of coals. Once the pig is in the box, you set the lid back on and then fill the lid with 20lbs of coals. After one hour, you add another 10lbs of coals, and then in two hours, another 10lbs, etc. The pig cooks from the heat created by the coals at the top of the box, kind of similar to slow roasting a buried pig in a pit and



lighting a fire on top of it. What is amazing is that the box is lined with high grade aluminum so that the exterior of the wooden box barely gets warm to the touch.

There was—and is—a strong social aspect to roasting a pig. Humans have socially gathered around cooking fires over the centuries; this is no different. The warmth of the coals drew a crowd of culinary members with glasses of wine and pleasant conversation around the box. Once the pig was cooked, carved, and served, Culinary Group members enjoyed other accoutrements such as green salad, spiced apples, porcini pesto, strawberry shortcake, homemade gelato, and an assortment of beverages.

After a wonderful meal, it occurred to me that I hadn’t asked Phil the most important question, “How do you clean the roasting box?” Phil replied that cleaning the box is best accomplished at a “do-it-yourself car wash,” where you can use plenty of degreaser and a power hose! ❁

### A Note from Elio Schaechter

Fellow mycologists:

I would like to direct your attention to my blog, sponsored by the American Society for Microbiology: <http://schaechter.asmblog.org/schaechter/>. Most of the entries are about bacteria, but I am sneaking in as many about fungi as I can. I think you may find some of this material of interest.

Many thanks,  
Elio

Moselio Schaechter  
Author, *In the Company of Mushrooms*  
Distinguished Professor, emeritus, Tufts University  
Adjunct Professor, SDSU, UC San Diego

## Surviving the Dry Months

Bob Sommer

No meetings, no newsletter, no forays, no mushrooms. June through August are lean months for Bay Area mushroomers. Skills so carefully honed during the peak season quickly atrophy—finding *Boletus* mushrumps amidst the pine debris, seeing black *cornucopoides* in the shadows, identifying the distinctive spicy cinnamon odor of matsutake, remembering common names, remembering technical names—all will recede from consciousness.

Mushroom season on the Coast is very brief. I hadn't realized how compact it was until I looked through my foraging notebook. The only months you can rely on in advance are December and January. Not by coincidence, these are the months local mushroom clubs schedule coastal forays and fairs. If rains come early, November can be good, but don't count on it. Even with heavy rain, February yields mostly dregs.

Spring comes too quickly when you are in love with mushrooms. Trees bud, irises bloom, and coastal foraging is finished. Eyes briefly turn East to the foothills and morels. Check the California Department of Forestry web site for reports of accessible 2006 fires. It could be a long drive for no mushrooms, only to read the dispatches afterward from other locations where winners measured their haul in bushels, pecks, and Goldmann sacks. Show you are a good sport by congratulating anyone cited by name who found 10 pounds of morels.

Suggestions for getting through the dry months:

**Travel.** The best mushrooming on the East Coast is summer and early fall. Warm weather forays are scheduled in the Mountain States and in international locations.

**Serious study.** Learn the new nomenclature and categorize mushrooms in ways that will amaze your friends and associates. For me, this is advice given, not taken; my knowledge of new names stopped in the twentieth century.

**Nonserious study.** Browse those coffee table books you purchased for their lavish color illustrations but never opened. Play mushroom CDs. Read articles on historic figures, such as McIlvaine who ate everything. Peruse books on medicinal, luminous, hallucinogenic, and petroleum-eating fungi.

**Nostalgia.** Organize your foraging records and field guides alphabetically. Check dried mushrooms for mold. Consult back issues of this newsletter and *Mushroom the Journal*. You never know what you missed during the regular season when there wasn't time to read.

**Grow your own.** Convert your basement or closet into a mushroom ranch. Try inoculated logs and grain spawn on a bulk

substrate. Not interested? How about a micro terrarium or sea monkey habitat?

**Temporarily switch to another nature hobby.** Raise your eyes. You don't always have to look down. Think trees or birds. You won't be disloyal if you identify wildflowers until the rains return. The fungus gods won't be jealous. They are sleeping.

**Garden.** A bottomless time sink. Prepare the ground; add mycorrhizal fungus products to potting soil; plant seeds and seedlings; water and weed as needed; collect snails and slugs; give away excess zucchini.

**Find a day job.** You will become part of an important social movement. Join the morning commute and return home in the evening. Think technology. Check *Craigslist*. Consider a position in the information industry or new media.

**Veg out.** Hibernate for three months. Watch TV reruns. Subscribe to 120 cable channels. Join Netflix; it's a reason to check the mailbox.

**Look forward to next season.** The rains came too late in 2007. This means that mushrooms will have stored up their energies. Expect 2008 to be a banner year. ☘

### MSSF Awards Scholarship

The Mycological Society offers an annual scholarship to graduate students in mycology. This year's winner of the Esther Colton Whited-Harry D. Thiers scholarship is Kabir Peay of UC Berkeley. Peay's research area is the Pt. Reyes National Seashore where he is looking at how habitat size and isolation affect the diversity of ectomycorrhizal fungi in stands of Monterey pine; the results having possible implications for forest management. The findings will be presented at an upcoming MSSF General Meeting.

**Deadline for the September 2007 issue of *Mycena News* is August 15.**

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

## Cultivation Corner

Ken Litchfield

What are some of the cultivation methods in which you can use all those morel bases in that plastic bag with an equal part of ashy substrate, your “morel spawn,” that we talked about collecting last time? There are actually quite a few methods that have been successful. But, as with other mushrooms, there are reasons why the information isn’t so well known. First of all, there’s the natural mystery of the world of mushrooms and the esoteric knowledge required to become familiar with them. But even among those folks that gain that knowledge, the specialty topic of mushroom cultivation is still more esoteric. And, if you have figured out how to grow a special mushroom like the morel under controlled conditions, it is of value to you to keep that knowledge limited. If you can grow morels under controlled conditions and fruit them reliably, then it is financially lucrative for you to sell them on the market at wild-collected prices. Another thing to consider is that growing and fruiting any mushroom are two different things, especially as concerns morels.

Morels are best considered to be opportunistic; that is, they are versatile about how they get their nourishment. They are known to be saprobic, or living on dead stuff, and symbiotic, or living in mycorrhizal relationships with trees, and perhaps even parasitic.

One saprobic method that has been used is the pit method. This entails digging a pit in a sandy area with no organic matter in it, big enough to hold a green bin of compostable refuse. Around the outside perimeter of the compost pit, dig another pit that rings the edge of the compost pit at a distance of about a foot. In this outside ring bury cinder blocks to their tops to make a continuous wall around the compost pit. Inoculate the compost pit with morel spawn and cover the pile with a thin layer of soil. As the morel spawn feeds on the compostables and the pile gets fully infiltrated, the morel blob continues to feed on the pile while beginning to seek out more food with rhizomorphic tentacles running out from the pit through the foodless sand. The rhizomorphs hit the inner edge of the cinder block wall and there produce sclerotia, or tuber-like dormant morels. As long as there is no gap in the wall, and the blob doesn’t find another food source, it can’t ooze out and run off to another location before producing its sclerotia. After the pit of compost has been fully devoured and the morel blob has converted all the food and its life force into sclerotia, the cinder blocks can be removed and the sclerotia harvested from the inner wall of the ringed pit. These are then put into trays of sand that is covered with shaved ice and kept refrigerated for a few weeks to simulate winter, then warmed up to fruit. A modification of this pit method is to place the spawn in a small pit of compostables next to the bigger pit of compostables or

cardboard. After growing down into the big pit and devouring the stuff there, the morel blob fruits out of the smaller pit where it started.

Another method is to add morel spawn to trays of compostables that are covered with moist sand and kept in a humid chamber. As the morel blobs devour the compostables, they send sclerotia up into the sand layer. After all the food is used up, the sand is poured off into other trays and then treated with the fake snow method.

If you have sterile transfer skills and facilities, which mostly just requires a kitchen with home canning equipment, you can capture a little piece of morel on sterile agar and let it grow out. Because the morel is hollow and so thin-walled, it is often difficult to cut out a sterile piece of flesh to capture on agar. But, once you have it successfully captured and grown out, you can use it to inoculate a jar of sterile barley grain to make morel barley soup. When grown out in pure grain culture, the morel is usually a soft, fuzzy, cinnamon brown. Once it has grown out in the barley with no contamination you can try some culinary experiments. When you open the jar, and especially when you dig down into the grain, it will have a nice morelly fragrance from the mycelium. If it should smell rotten you’ll know that you have some bacterial contamination. The morel mycelium and barley mixture can be dumped into a pot and simmered for about 30 minutes to soften the grain more and break down the mycelium. If not cooked long enough, the mycelium will still have a fuzzy or linty texture in the mouth. During the simmering it is probably necessary to add some water periodically to keep the pot from drying out. In the pot you may find as much as a half cup of sclerotia from peanut kernel to walnut size per three-quarters full quart jar of grain. They are tight and rubbery and will give your morel barley soup good morel flavor and texture. No, you don’t actually have fully developed morels, but the mycelium and sclerotia can make for plenty of flavor.

I have a theory that I’ve been proselytizing for a while that I think is worth a few experiments. The grounds for the theory go back to the early ’90s when an interesting discovery was made in the fynbos of South Africa. The fynbos is a type of habitat characterized by vegetation adapted to regular burns. Originally, it was believed that the seeds of these plants needed the heat of the fires to germinate until it was discovered that it was the smoke extract of the burn zone that stimulated the seeds to germinate. Now, seeds treated with smoke extract, or the seeds and smoke extract, can be purchased. It seems to me

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## Book Review: *Shroom: A Cultural History of the Magic Mushroom*

Jeffrey Fisher

Hallucinogenic fungi occupy a singular position in the world of the mycophile: revered by some, avoided by many, but known by all. In his recent book, *Shroom: A Cultural History of the Magic Mushroom*, Andy Letcher investigates the human relationship to hallucinogenic fungi, arguing that, until recently, they have been largely unknown in most regions of the world. Letcher's book departs significantly from current widely held beliefs, which posit that ritual use of certain *Psilocybe* species and the *Amanita muscaria* had an instrumental role in early human religion. Instead, *Shroom* centers on the recorded history of hallucinogenic mushrooms and how, in light of this record, we might better understand the role that these mushrooms play in contemporary culture. Letcher uncovers scant evidence in the historical record for the use of hallucinogenic mushrooms in early human history, and in fact, his findings suggest that the current trend in hallucinogenic mushroom use is unprecedented. We, rather than any ancient society, are truly "the mushroom people."

Among the necessary prerequisites for meaningful mushroom intoxication is a cultural framework in which the "bemushroomed" individual can interpret the experience. Letcher illustrates that without such a reference point, seemingly desirable intoxication might just as easily be viewed as confusion, delirium, or insanity. A sixteenth century Dutch physician, known as Forestus, commented that "a countrywoman fell after eating mushrooms into a state of 'grievous disorder.'" Among her symptoms was "a condition of pathological or uncontrollable laughter" (50). In 1830, an English family admitted themselves to the hospital after eating a soup made from locally picked mushrooms. They exhibited dilated pupils, increased pulse, and heightened awareness (56). These early reports, which evidence some of the common effects of psilocybin, were met with fear and distress among the affected individuals and the medical community.

Not until R. Gordon Wasson's 1957 *Life Magazine* article on the existence of indigenous psilocybin mushroom use in Mexico, and Timothy Leary's LSD proselytizing during the 1960s, was western culture sufficiently primed for a hallucinogenic mushroom trip. During the early 1970s, a group of American scholars aided the *Psilocybes* in their rise to prominence by iden-

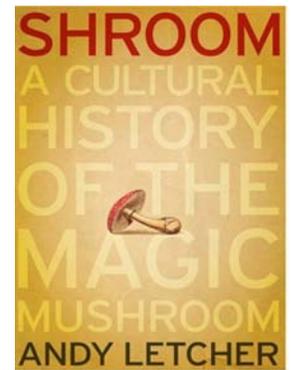
tifying many of the native species; among this group were Andrew Weil and Paul Stamets. According to Stamets, by 1976 "hunting for magic mushrooms approached the status of a 'national sport.' He estimated that on any particular autumnal day there were probably thousands of people out collecting" (222).

The ascent of the psilocybin mushroom was cemented that same year when Terence and Dennis McKenna published *Psilocybin: Magic Mushroom Grower's Guide*. The simplified cultivation techniques contained therein made *Psilocybe cubensis* available to any industrious individual who could obtain the spores (a task that, with the advent of the Internet, has become even easier than growing the mushrooms).

Alongside his detailed account of the psilocybin mushroom's rise in popularity, Letcher discusses the attendant theories regarding prehistoric mushroom use. Most notable among these theories is Wasson's hypothesis that the sacrament Soma, detailed in the Hindu *Rig Veda*, was the *Amanita muscaria*. Letcher casts considerable doubt on this theory (not least of all for the fact that *Amanita* psychoactivity is notoriously unpredictable), noting that Wasson's hypothesis depends on a specific translation of the *Veda*, as well as photographs of the mushroom that are known to have been doctored. Additionally, Wasson's choice not to submit papers to peer-reviewed journals in favor of self-publishing lavishly ornamented books as the vehicles for his theorizing helped insure that a favorably biased public would embrace the Soma hypothesis; and indeed it did. Letcher theorizes that when Wasson published *Soma: Divine Mushroom of Immortality* in 1971, on the heels of the psychedelic '60s, enthusiasts willingly embraced the idea that a psychoactive mushroom lay at the heart of an ancient religion. Now, over 40 years later, this specious idea is still widely held.

Letcher similarly dismantles many of the far-out theories of the late Terence McKenna, in favor of a more pragmatic stance on psilocybin mushrooms. He posits that in our post-modern era, in which scientific rationalism has disenchanting many of life's mysteries, magic mushrooms are uniquely capable of re-enchanting the world. If the last 50 years is any indication, the process has only just begun.☸

Letcher, Andy. *Shroom: A Cultural History of the Magic Mushroom*, New York: Ecco, 2007.



### Roster Updates, Please!

Have you moved? New phone or e-mail? Please let us know of any recent changes to your contact information by sending an e-mail to [membership@mssf.org](mailto:membership@mssf.org).

**Cultivation continued**

that the notorious relationship between morels and burn zones may indicate that the sclerotia of morels are stimulated, along with moisture and warmth, to sprout when they detect smoke from fires. It may be that the morels are always producing sclerotia in the forest and these periodically sprout with the spring warmth and moisture to produce "natural" morels. But, when the forest is burned off, releasing smoke extract into the ashy soil, perhaps the sclerotia "know" that there are lots of nutrients suddenly available. Yes, lots of explanations are possible but this is one that could be tested.

If you would like to try some mycorrhizal experiments, two of the most likely host trees are apples and dogwoods. There is a lot of lore about finding morels in old apple orchards. It could be that they like all the extra unharvested fruit that falls to the ground, or that they have developed a symbiotic relationship with the trees, or both. When you go to the Sierras looking for burn morels, the flowering dogwoods are usually indicators that morel fruiting has arrived. It is also believed that these and other trees could be mycorrhizal with morels, and that when the fire destroys them the morels come out and fruit. Often you can find young dogwoods uprooted around logging roads in the burn zones, which are available for rescue and transplanting to your planting tub or back yard. You can mulch your trees deeply with saprobic materials, inoculate them with your spawn bag full of burn morel bases, and see what happens.

These and other mushroom cultivation experiments are open to you in our Mushroom Cultivation class at the Merritt Community College Landscape and Horticulture Department in Oakland, Sundays from 10am to 2pm. The class starts again in the fall semester, August 26 to December 16. The course number is LH45A, the class code is M0951, and participants may elect to receive credit. That's \$42 for about 15 Sundays. Come

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Co-Editors & Layout: Cordelia Chadwick / Jeffrey Fisher  
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**MycoDigest continued**

These questions were also approached from the saprophytic side of the divide by a group of researchers who found wood-decay fungi growing in or on the roots of perfectly happy seedlings. In a study of around 15,000 root tips, three were colonized by mushroom species that were supposed to grow on dead wood only, namely sulfur tufts (*Hypholoma fasciculare*), and two crusts: *Phlebiopsis gigantea* and *Phlebia centrifuga*. To figure out what these three wood decayers were doing on the roots, this symbiosis was synthesized from scratch with seedlings of *Picea abies* and the local pine, *Pinus sylvestris*. Only one combination (*Picea abies* with *Phlebiopsis gigantea*) really produced the same structure as an ectomycorrhizal fungus, with a fungal mantle around the root tip, and the hyphae of the fungus inside the root. Although they didn't produce mantles, the other two fungi were also found within the roots. In all cases, the seedlings looked healthy after growing for half a year with these fungi. They were not parasitized, as you might expect. This is the first time that wood-decay fungi have been found on live, healthy tree roots, however another example has been reported. The earth tongue, *Geoglossum nigratum*, a litter decomposer, has been found in roots of tanbark oak in Humboldt County. What saprotrophic fungi are doing in living roots is the next question, and it has still to be answered. Whether this is a widespread phenomenon among saprotrophic species is also under investigation.

An interesting piece of information to ponder is that foresters in boreal forests spread *Phlebiopsis* spores on dead stumps to prevent the growth of root pathogens. If this species can colonize the roots of the trees, what are the implications for the ectomycorrhizal community and the health of the forest in general?

The complete story can be found at:

Vasiliauskas, R., A. Menkis, R.D. Finlay & J. Stenlid, 2007. *Wood-decay Fungi in Fine Living Roots of Conifer Seedlings*. *New Phytologist* 174: 441-446. ☼

**Speaker continued**

explored the taxonomy, ecology, and ethnomycology of edible mushrooms from the north Oaxacan mountain ridge. He has also studied the collection and sale of wild edible mushrooms in Mexico, and founded the Group for Ethnomycology Development in Mexico (GIDEM), with whom he has organized and participated in several fungus fairs and workshops on traditional mycological knowledge. He now pursues postdoctoral studies on the molecular ecology of mycorrhizic mushrooms of Michoacan at UC Berkeley's Bruns Laboratory. As this year marks the fiftieth anniversary of the founding of ethnomycology by Robert Gordon Wasson, Orijel's lecture will focus on the early history of this discipline and its current state around the world. ☼

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May 2007, vol. 58:05

## MSSF Calendar, May 2007

**Monday, May 7, 2007, 7pm. Culinary Group Dinner.** Hall of Flowers, Golden Gate Park, SF. \$14. **Our last dinner until September.** Reservations are required and must be made no later than Friday, May 4. Contact Pat George at (510) 204-9130 or [plgeorge33@yahoo.com](mailto:plgeorge33@yahoo.com) to make your reservation. Bring your own tableware, beverage, and an appetizer to share. Dinners resume on September 10, 2007 (second Monday because of Labor Day). The other fall 2007 dates will be October 1 and November 5.

**May 4–6, 2007. San Jose Family Camp Foray.** Registration is closed. For questions, contact Tom Sasaki at (415) 776-0791 or [sasakitom@sbcglobal.net](mailto:sasakitom@sbcglobal.net).

**May 15, 2007. MSSF General Meeting.** Randall Museum. 7pm, mushroom identification and refreshments provided by the Hospitality Committee. 8pm, Roberto Garibay Orijel will discuss *Fifty Years of Ethnomycology*.

**May 19–20, 2007. Morel Car Camping Event.** Basset Fire Area. Camping at the Chapman Creek Campground, eight miles east of Sierra City on Highway 49 near Yuba Pass. Saturday potluck dinner and camp fire. On fairly steep slopes with a large elevation range and some tree-covered creeks, this

area is a known habitat for morels! For more information, e-mail Norm Andresen at [n.andresen@comcast.net](mailto:n.andresen@comcast.net). Cost is campground charge.

**Saturday, June 16, 2007, 6:30pm. Culinary "Foray" to Scott Howard Restaurant.** If you would like to attend, please send \$5 deposit per person to Liana Hain, 49 Hancock St., San Francisco, CA 94114. Each participant should keep track of what they order and add 26.5% (18% service charge and 8.5% sales tax). Please bring calculators since we won't be able to do separate checks. If we end up short, the deposit will be used to make up the difference. If we are not short, you will receive your full deposit back. Seating is limited. We have reserved the Mezzanine at no extra charge, so our capacity is 12. **Liana must get all deposits and reservations by Saturday, June 9.** Please contact Liana with any questions at (831) 227-4588 or [liana.hain@ucsf.edu](mailto:liana.hain@ucsf.edu).

**Sunday, July 15, 2007, 12pm. Annual MSSF Summer Picnic.** Main Picnic Area, Joaquin Miller Park, Oakland. Join us for a potluck picnic and barbecue. Note: Please do not leave anything of value in your car. We have had unfortunate break-ins in years past. See you then & have a great summer!