

# Mycena News



The Mycological Society of San Francisco January 2008, vol. 59:01

Speaker for the Jan 15  
MSSF Meeting



Tom Volk

What Old Wives  
(and Old Husbands) Have  
to Tell Us About Mushrooms

Tom Volk is a Professor of Biology at the University of Wisconsin-La Crosse, where he teaches courses on Mycology, Medical Mycology, Plant Biology, Organismal Biology, Plant-Microbe Interactions, Food & Industrial Mycology, Advanced Mycology, and

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## MycuDigest: Fishing for Fungi From the Deep Sea to the High

Else Vellinga

Quite soon the traditional way of inventorying the mushroom flora in our forests may be obsolete. You won't be walking around any more with a big basket (except for pot hunting); instead you will just carry a little tube to take cores from the forest floor or the tree roots. A machine will analyze the DNA you pick up and you will be presented with a species list. Already this method has greatly expanded our knowledge of bacteria and archaea, which were only known before from the small numbers that could be grown in culture.

The advantage is of course that the mushrooms (i.e. the actual fruiting bodies) do not need to be present for a species to be spotted. A big disadvantage is that the stage in the lifestyle of the organism (Is it fruiting? Is it present just as hyphae or as spores?) is not known. Also the thrills of the hunt and the discussion of your mushroom finds are totally absent.



An edible *Thelephora* species (probably *Th. vialis*) from northern Thailand, June 2007.

Photo by Else Vellinga

One of the prerequisites for such a program is that there be enough baseline data with which to compare the records. Someone has to have found a specimen of each mushroom to get its molecular fingerprint. So, traditional morphological, systematics, paired with molecular characterization of species and taxa, will continue and remain indispensable for years to come.

It may sound simple, but in reality there are many pitfalls, which researchers are now very much aware of and are learning to avoid. Consequently, environmental sampling studies are usually more realistic today than they were a few years ago. The technology is not ready yet for wide scale use, but it is coming.

Continued on page 6

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

## PRESIDENT'S POST

There is nothing quite like the sound of rain to put a smile on a mushroom lover's face, eh? Let's hope these mid-December storms are fruitful.

Are you registered on the MSSF Yahoo Groups list? It's a terrific venue for finding out about all kinds of things "mushroom." We often post important notices for members such as upcoming events, requests for volunteers, deadlines for submissions to this newsletter, etc. In addition, members like Herman, Christopher, Hugh, and others are quite generous in sharing what species are fruiting and where. (I notice they are not too specific, though.) Occasionally we'll get reports on what's being sold in the local markets. (The cost of which usually drives us to head for the woods!) Speaking of which, the Yahoo list is a great place to hook up with other like-minded folks. (Be sure to respond off list!). Web watchers like Mike and Mark ply us with interesting news stories from around the world regarding fungi. If we're really lucky we might even get a recipe from Patrick, David, or one of the other excellent chefs in the Society. There are also discussions on the finer points of mushroom identification. (Thank you, Dimitar, for sparking a little academic discourse on occasion).

Not interested in that stuff? Well, the MSSF Yahoo Groups website has some other valuable features. Of particular importance is the Calendar. The MSSF leadership will endeavor to keep it up to date regarding events of interest, including the general meetings, forays, culinary committee dinners, fungus fairs, etc. For example, we are planning to bring back local forays to places like Lands End in San Francisco and Joaquin Miller Park in Oakland. As Norm, our foray chair, says, "There is nothing quite as disappointing as going on a foray where there are no mushrooms." So, we will be announcing local forays on fairly short notice in accordance with the weather. And it is easily and effectively done using the Calendar and Message postings on Yahoo Groups.

Finally, I want to point out two more features available to us: Files and Photos. If you peruse the Files you will find species lists from forays and downloadable documents for teachers to use, plus videos, jpegs, and pdf files on various topics. You too can post interesting items here. Thanks to a few outstanding photodocumentarians, we have an excellent gallery of digital photographs of mushrooms and mushroomers available for your viewing pleasure. Check out the Photo section!

For more information on joining MSSF Yahoo Groups see the notice on page three. Good hunting!

-J.R.

## ANNOUNCEMENTS

### FUNGUS FAIR FOLLOW-UP MEETING

Wednesday, January 30, 7pm at the Oakland Museum. Join us for a review of the 2007 Fungus Fair and offer suggestions for the 2008 Fair. Please RSVP, as the date may change or be cancelled. E-mail your suggestions and/or your plans to attend to [moniquecarment@yahoo.com](mailto:moniquecarment@yahoo.com). Thanks!

### TAKE A CHANCE ON TRUFFLES

MSSF members inclined toward risk-taking and armchair foraging may be interested to know that a mere \$300 can purchase an oak tree in France, inoculated with truffle spores. And what of the precious mushrooms that might appear? Well, those would be shipped to your home, of course. For more info on this wacky scheme, check out [www.truffle-tree.com](http://www.truffle-tree.com). Current or future participants are encouraged to keep us posted on their luck. Thanks to David Eichorn for the tip!

### MUSHROOMS FROM FAR-AWAY LANDS

Dear Editors,

In your December issue you said "Send us your vacation story about forays in far-away lands." Attached is a photo we took over Thanksgiving 2007, on our property in South Andros, Bahamas. These beautiful, leather-tough, striated-mahogany-colored, 9" diameter mushrooms are growing in the sandy duff under the co-



See [www.mssf.org](http://www.mssf.org) for a color image. Photo by Laura Roden

conut palms, by a dead poisonwood (*Metopium browneii*) tree stump, amid dead leaves from surrounding gumbolimbo (aka kamalamee) trees. We have no field guide for Bahamian mushrooms and no clue what they are. The mushroom caps had a few leaf parts deeply embedded in them, which the mushrooms had grown up around.

- Laura Roden, MSSF member

Send your tales of mushrooms from far-away lands to [mycenanews@mssf.org](mailto:mycenanews@mssf.org)

## NEW MSSF CALENDAR ON YAHOO GROUP

The calendar function on the MSSF Yahoo Group is now active. To access this growing locus of exciting information, simply log-in to the MSSF Yahoo Group and click on the calendar link on the left-hand side of the page. Our goal is to use this calendar for scheduling impromptu events that can not be included the monthly calendar cycle of the *Mycena News*. This is a great way for MSSF members to find partners for last-minute trips! To join the YahooGroup:

- Go the MSSF web site at [www.mssf.org](http://www.mssf.org), and click the "Members Only!" link.
- Enter the name "mssf" and the password "smithii."
- Click the link "Join the MSSF mailing list!"
- Follow the YahooGroups instructions for subscribing.

A few tips:

- Subscribe using an e-mail address that we have in the MSSF roster. (If you paid through PayPal, that's the e-mail address you used to pay with.)
- Don't forget to respond with your name and address, which is especially important if your e-mail address doesn't match an address in the MSSF roster.
- Once you've subscribed, you can maintain your subscription in the YahooGroups MSSF list page, where you can change your e-mail address, set delivery mode, and perform other tasks.
- Don't forget to notify the membership chair if you change e-mail addresses, so we'll recognize your address and keep you on when we perform the annual removal of unpaid members from the list.

## MARIN MUSHROOM MANIA—FEBRUARY 9, 2008

### \*\*\*Volunteer Coordinator Needed\*\*\*

Volunteers needed to foray and staff tables  
(Benefits: free dinner Friday night/free lunch Saturday/no admission fee)

Contact Terri Beausejour at [terri.beausejour@autodesk.com](mailto:terri.beausejour@autodesk.com)

### \$25 entry includes:

#### Speakers:

Ken Litchfield - The Intrigue of Fungi  
David Campbell - Fungimental Mycophagy...  
Dorothy Beebee - Mushrooms for Color  
Taylor F. Lockwood - Chasing the Rain  
Dr. Dennis Desjardin - Bioluminescent Fungi Around the World

#### Workshops:

Cultivation - Log plugging demo and take home your own pet log  
Mushroom Taxonomy - Hands-on Characteristics and Distinctions  
Mushrooms for Color - Hands on dying with mushrooms  
Cooking Demos - Several cooking demos during the lunchtime break

Deadline for the February 2008 issue of *Mycena News* is  
January 15.

Please send your articles, calendar items, and other information to  
[mycenanews@mssf.org](mailto:mycenanews@mssf.org)



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Past issues of *Mycena News* can be  
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## Head for the *Amanita* (Tables)

Barbara and Bob Sommer

Working the displays at the annual Fungus Fair is a great way to meet the public and generate interest in fungi. Each table contains several genera neatly arranged in duff and with ID tags (a description that fits us, as well). Before we arrive, we have no idea which tables we will handle. That motivates us to arrive early—the early docents get the interesting tables. “Interesting” in this context refers to distinctive features likely to intrigue the public. These can be physical appearance, edibility, toxicity, psychoactivity, and any unusual qualities such as bruising, staining, or a distinctive odor. A physical demonstration of an interesting property is more appealing than physical appearance by itself.

The choice table for a docent contains the *Amanitas* which are big, beautiful, and in some cases, lethal. They have distinctive features such as rings, patches, and a volva. We have a standard patter for *Nitas*, how a few like the grisette and cocorra (the Italian Grandmother story) are edible, but too dangerous for beginners to collect, while others will kill you (famous poisonings). There are always good *muscaria* stories as everyone has seen it on book covers and posters. The boletes are big, beautiful, and buggy. By afternoon on the last day of the Fair, there is no worse assignment. This is material for an entomology lecture.

Following our prepared battle plan, we arrived early for docent duties and made a beeline for the *Amanita* table. Within minutes, another volunteer asked to trade places. She ended up behind the display of *Inocybe*, *Corts*, and *Pholiota*. Dull, dull, dull. For some reason, the brown-spored fungi don't offer much in the way of public interest. Bob felt sorry for her and traded tables midway through the shift. His spiel at the *Amanita* table was becoming repetitious. He also tired of explaining that the shiny chestnut-colored Buckeye seeds, inserted in the display as a habitat marker, were not mushrooms.

In the event one of us ended up with blah mushrooms, we brought a prop. The previous day we had purchased fresh corn from an organic grower at the farmers market. Shucking the ears, we discovered corn smut—offered on menus of upscale restaurants as huitlachoche or “corn truffle” (a delicacy in Mexico). The appearance of blue-gray mushrooms sprouting from an ear of corn was sure bait for visitor questions. Our prop

disappeared when a local official with a bigger name tag than ours removed the smut to the puffball section.

Some genera can be good or bad for docents depending on which species have been collected. *Russulas* with distinctive odors include the *xerampelina* (fishy), *fragrantissima* (fragrant), and the over-the-hill blackened *subnigricans* (fetid, unpleasant). If you don't have these species, the *Russula* table is a loser. You can demonstrate the tendency of *Russulas* to break cleanly with a cracking sound, but this depletes the displays. One docent said she liked to hurl them at the wall to show how they shattered (she controlled herself).



Specimen tables at the 2007 Annual Fungus Fair. Photo by Henry Shaw

The *Lactarius* table is good until late afternoon when tired specimens, exhausted from hours of performing, are depleted of latex. The public will marvel at different colored droplets and staining reactions (always good to have *rubrilacteus* available). But *lactarius* can be a one-trick pony. Besides the latex, there is not much else to demonstrate, and it is boring to repeat the litany that delicious isn't.

The Fair runs two days, and by Sunday—despite frequent spraying—distinctive qualities diminish and the ink on hand-written IDs runs. Experienced docents acknowledge that “the second day is tough.” By Sunday afternoon, the *muscaria* is no longer scarlet, the chanterelle has lost its golden luster, and the *Lactarius* is almost as dry as an old *Leucopax*.

Several mushrooms, caps completely eaten out by bugs, have collapsed in a smelly mess, and tiny fungi have shriveled to nothing. Fungi growing on fungi add to the earthy smell at the tables. The most scary, albeit instructive, observation was the physical resemblance between a faded cocorra (its cap dingy yellow-brown, meringue retracted into patches) and a faded death cap.

Outside light started fading after 3pm, further reducing the visual appeal of fungi. Fortunately, first-time visitors don't see these things. They are still amazed by the reddish *muscaria*, wide-eyed at the variety of coral shapes and colors, admiring of the still graceful but faded beauty of the chanterelle, and take on faith that a fresh *Lactarius* yields latex.

Continued on page 6

## A Vegetarian Recipe for Winter

Cordelia Chadwick

The following is a hearty and easy winter meal suggestion, and a healthy way to kick start '08:

### Mushrooms over Mujadara

Ingredients (serves 4–6):

- 4 to 6 portabella mushrooms (or any wild equivalent and quantity of your choice)
- 1 large bunch Swiss chard
- 3 medium to large size red beets
- 1 bulb Gilroy garlic, peeled and finely chopped
- 1 cup brown rice (California grown or fair trade sourced)
- 1 cup lentils (washed)
- 1 large yellow onion (or 2 normal-sized), sliced
- 4 pods cardamom, freshly ground (*sans* outer pod)
- lots of chili powder
- olive oil (if you prefer, substitute with ghee or fresh butter)
- vinegar of your choice
- herbs you enjoy with your mushrooms
- salt & pepper
- 3 cups water (plus more for steaming chard)
- sugar to taste, if you opt for beet relish

**Beet relish/salsa/purée:** Clean and put beets in oven for roasting. (Rub with olive oil, pepper, and any other spice you like!). Remove once sufficiently rubbed, then chop and add to a saucepan containing heated vinegar and sugar. Cook until desired consistency and flavor develop. You can also make a beet salsa or purée for garnish: chop beets and add cilantro, lime juice, and chopped onion; or finely chop then whir in your food processor alone or with any flavor combination you prefer (e.g. yogurt, wasabi, figs, port). *Comme vous voulez*, Chef!

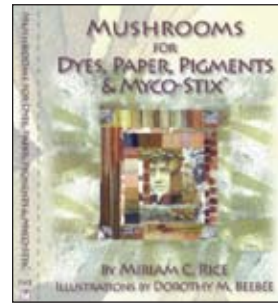
**Mujadara:** Add approximately 1/4 cup olive oil to a saucepan (with a matching lid), heat, add lots of chili powder, a teeny pinch of salt, cracked pepper, and sliced onions. Caramelize the onions, then add approximately half the chopped garlic and all the freshly ground cardamom. Stir vigorously, then add dry brown rice and lentils. Continue to stir until all lentils and rice are coated with onions and spice, then add 3 cups water and bring to boil. Cover, bring to a gentle simmer, and let cook approximately 40 minutes. I like my rice and lentils *al dente*, but if you prefer something a little softer, add more water or adjust cook time to your palate.

**Chard:** Clean and chop the chard, then steam or saute chard in olive oil, and lightly toss in vinegar.

**Mushrooms:** Dust off dirt and perform your typical mushroom preparation rites/worship. Saute in olive oil, herbs, and the rest of the garlic. Pour some red wine into the skillet, if you like. Keep warm in oven at about 250 Fahrenheit...

## What's Bookin'?

Curt Haney



*Mushrooms for Dyes, Paper, Pigments & Myco-Stix*, by Miriam C. Rice and illustrated by Dorothy M. Beebe.

Miriam C. Rice became the first person in the world to quantify and publish the results of experiments with fungi-producing dyes in 1974's *Let's Try Mushrooms for Color*. An expanded version, *Mushrooms for Color*,

followed in 1980, and both books were illustrated by Beebe. (Both of these books are now out of print.)

With this third book, Rice and Beebe detail the history, development, and science of mushroom arts. It both tells and shows how to extract substances from mushrooms that allow an artist to make textile dyes, paper sculpture, plain paper, watercolors, and crayons for drawing. Beebe's pen and ink drawings appear throughout the book, and color photos of mushroom arts accompany each section.

Miriam has devised a way to turn mushroom-extracted pigments into drawing tools, the result being her invention and development of "Myco-Stix." This book introduces this new drawing tool to artists everywhere.

This new book will be available at the January 2008 MSSF General Meeting. List Price: \$32.95 plus tax (MSSF members receive a 10% discount.)

**Putting it all together:** Spoon delightfully fragrant mujadara onto individual plates, add mushroom, then garnish with generous heaps of beets and chard. *Bon appetit!* ☘

*Do you have a favorite recipe? Or perhaps cooking tips you'd like to share with MSSF members? Please send your ideas, recipes, and pictures to [mycenanews@mssf.org](mailto:mycenanews@mssf.org)*



## MycoDigest continued from page 1

The same approach can be used to fish for fungi in the sea. You take seawater, filter it to get the organisms, extract DNA, and with a specific “bait” (in fact, a short piece of complementary DNA) you can fish the fungi out, or at least the sequences that serve as their ID-tags. There are particular tags that will distinguish fungi from other organisms, though of course you won't know their species or even, perhaps, be able to say much about who their fungal relatives are.

What about fishing with really long lines? From time to time National Geographic shows pictures of the most amazing and fantastic animals from the depth of the oceans—so what about the fungi? Alas, as yet no one has seen spectacular fungal forms in the oceanic abyss, but a few representatives in a small number of species have been found. Most are yeasts, in the ascomycetes (like such things as Brewer's and Baker's yeasts) or in the basidiomycetes (some are close to the basidio-yeast *Cryptococcus neoformans*, a ubiquitous species). An earlier study, showing that Baker's yeast can survive short periods of high hydrostatic pressure, such as what prevails deep in the ocean, makes this all the more plausible. Several of the recovered fungi might be parasites of deep-sea animals. From the species found at different depths, it looks plausible that there is occasional contact between the different sea layers, and that fungi living in shallow waters, or even on land, may occasionally end up in the depths.

On land, we thought that we had a rather good idea about the different fungi. We have been looking for a long time and have done much direct sampling; have observed fungi as pathogens on plants, animals and people; and have grown them on cultures. It came as a big surprise when a completely new type of ascomycetes was discovered in soil in the Colorado Rockies a few years ago. This new group did not just represent a species in the midst of well-known relatives—the morels, say—but a basal branch on the ascomycete tree.

It seems that several researchers, without realizing the significance, had already uncovered some evidence of these new fungi. With further sampling from Canada to Costa Rica, at treeline in the high mountains to tropical lowland forests, a tentative concept of this still nameless group has emerged. At the high altitude sites, they have only been found during the summer, never under the snow. At least 30 species have been discovered already, most of them in living roots of trees and grasses. Nobody has actually seen one of these fungi yet, but their place in the grander scheme of the ascomycetes has become clearer.

We know that they make up a new group, probably at the level of subphylum, within the ascomycetes, and fit between the Taphrinomycotina and the Saccharomycotina. The Taphrinomycotina harbor the peach leaf curl disease *Taphrina*

(widespread here in the Bay Area) and *Pneumocystis carinii*, the cause of pneumonia—especially in people whose immune system is compromised. The Saccharomycotina is the group of the budding yeasts, including Baker's and Brewer's yeasts. The one other asco-subphylum known is the Pezizomycotina; it contains morels, most lichens, cup fungi, etc., and is more derived than the others. The newly discovered subphylum is prosaically and provisionally called Soil Clone Group I or “SCGI.” A proper name awaits characterization of its features.

Although it is often supposed that the biggest diversity of fungi not yet described lurks inside plants, this research shows that new fungi may be present under our noses in places we thought we had explored thoroughly. All these unknown soil and marine fungi are recognized solely on account of their DNA; what they look like is still a big mystery! ☼

Further reading:

Bass, D., A. Howe, N. Brown, H. Barton, M. Demidova, H. Michelle, L. Li, H. Sanders, S.C. Watkinson, S. Willcock & T.A. Richards, 2007. *Yeast forms dominate fungal diversity in the deep oceans*. Proc. Royal Soc. B 274: 3069-3077.

Porter, T.M., C.W. Schadt, L. Rizvi, A.P. Martin, S.K. Schmidt, L. Scott-Denton, R. Vilgalys & J.M. Moncalvo, 2007. *Widespread occurrence and phylogenetic placement of a soil clone group adds a prominent new branch to the fungal tree of life*. Mol. phylogenetics Evolution. doi:10.1016/j.ympev.2007.10.002.

Schadt, C.W., A.P. Martin, D.A. Lipson & S.K. Schmidt, 2003. *Seasonal dynamics of previously unknown fungal lineages in tundra soils*. Science 301: 1359-1361.

## Amanitas Continued from page 4

Every year at the Fair is different. This was a dry fall, and many familiar species were absent—no *A. ocreata* with which to frighten folks. Serving as a docent is fun, challenging, and a useful public service. The interactions are illuminating. We've learned that matsutakes smell different to different folks. For some it is the usual red-hots and dirty socks. Others report candied cherries or marzipan. Some hardly smell it at all. Several knew that jack-o'-lanterns glow in the dark, but on discussion we all confessed that we had never seen it. One attendee vowed she would not eat anything with white gills. There was a long discussion with a knowledgeable fellow about the benefits of drying—improves boletes, but not matsutakes, he insisted. We courted another who lives on a large plot in the Sierra foothills—an area greatly lacking in public access. “Wouldn't you like to join our Davis club?” Our 10-year-old grandson was very excited and went home to Alameda to find numerous fungi tucked away on his island. Maybe some day we'll be able to make the brown-spored display interesting. ☼



## Time's Running Out!

Unless we receive your 2008 renewal before January 15, you will no longer receive the *Mycena News* nor will you have access to the "members only" section of the MSSF website and MSSF list server!

Check your mailing label to see if you need to renew. E-Members need to check the "Membership Status" document located on the member's only section of the MSSF web site.

Members who are uncertain if they have renewed, or whether their correct e-mail address is in the database, should e-mail Alvaro Carvajal at membership@mssf.org.

**E-members:** Remember, you must renew your membership for 2008 AND have your current e-mail address in the MSSF membership database if you are to receive notice of the password change that will take place in late January.

You can renew on the MSSF website or by filling out the form on this page and mailing it, accompanied by Credit Card information or a check made out to "MSSF Membership," to:

**MSSF Membership, c/o The Randall Museum, 199 Museum Way, San Francisco, CA, 94114-1429**

Want to avoid worrying about future renewals? Consider a life-time or multiple-year renewal:

Type	1-yr	2-yr	3-yr	5-yr	Life
Regular	\$25	\$50	\$71.25	\$112.50	\$500
Senior(65+)	\$20	\$40	\$57.00	\$90.00	\$400
Student	\$20	\$40	\$57.00	\$90.00	n/a
Electronic	\$15	\$30	\$42.75	\$67.50	\$300

Regular members, seniors, and full-time students receive the Membership Roster and the *Mycena News* by mail. Electronic members must download the yearly Roster and the *Mycena News* from the MSSF website.

To those who have renewed already, we wish you a Happy New Year and successful foraging!

### Speaker continued from page 1

Latin & Greek for Scientists. His internet web page, Tom Volk's Fungi <http://TomVolkFungi.net>, has a popular "Fungus of the Month" feature, and an extensive introduction to the Kingdom Fungi. Besides dabbling in mushroom cultivation, Tom has worked on the genera *Morchella* (morels), *Hydnellum* (a tooth fungus), *Armillaria* (honey mushrooms), and *Laetiporus* (chicken of the woods or sulfur shelf), as well as several medical mycology projects. He also has conducted fungal biodiversity studies in Wisconsin, Minnesota, Alaska, and Israel. He is a popular speaker at many amateur and professional mycological events throughout North America, including many NAMA and NEMF forays.

### MYCOLOGICAL SOCIETY OF SAN FRANCISCO - Membership and Membership Renewal Application

New Members: please fill out as much information as you can. Members who are renewing need to fill out only the blanks for which information has changed within the last year. Please check the current Roster to see if any of your address, phone, and e-mail need updating!

Name 1: \_\_\_\_\_ Home Phone: \_\_\_\_\_  
 Name 2: \_\_\_\_\_ Business Phone: \_\_\_\_\_  
 Street/Apt#/PO: \_\_\_\_\_ Cell Phone: \_\_\_\_\_  
 City: \_\_\_\_\_ E-mail 1: \_\_\_\_\_  
 State: \_\_\_\_\_ E-mail 2: \_\_\_\_\_  
 Zip Code: \_\_\_\_\_ Interests: \_\_\_\_\_

New Membership? \_\_\_\_\_ Renewal? \_\_\_\_\_  
 Membership type: \_\_\_\_\_ Adult/Family (\$25) \_\_\_\_\_ Senior/Students (\$20) \_\_\_\_\_ Electronic (\$15)  
 If sending a check, please make it out to "MSSF membership" and mail it, with this form to: MSSF Membership, c/o The Randall Junior Museum, 199 Museum Way, San Francisco, CA 94114

If paying by Credit Card, please provide the following information:  
 Circle Type of Credit Card: MasterCard, Visa, Discovery, or American Express  
 Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

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Permit No. 1451



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## MSSF Calendar, January 2008

**Monday, January 7, 2008, 7pm, Culinary Group Dinner.** As usual, we will meet at the Hall of Flowers, Golden Gate Park, 9th and Lincoln, SF. Dinner cost will be \$14. Goat roasted in the caja china will be featured. Reservations are required. Contact Pat George at (510) 204-9130 / plgeorge33@yahoo.com no later than Friday, January 4, to make your reservation. As the Hall of Flowers does not provide tableware, you must bring your own, as well as your beverage and an appetizer to share. Our next dinner meeting will be February 4.

**Tuesday, January 15, 2008. MSSF General Meeting.** Randall Museum. 7pm, mushroom identification and refreshments provided by the Hospitality Committee. 8pm, Tom Volk will present *What Old Wives (and Old Husbands) Have to Tell Us About Mushrooms*.

**January 17, 2008, 7:30pm, Beginners Mushroom Identification Workshop.** Held at the Randall Museum and led by J.R. Blair. Learn key features used to identify mushrooms in standard field guides and keys. Bring your recently collected specimens and field guides.

**January 19–21, 2008, 11th Annual SOMA Wild Mushroom Camp, Occidental, CA. SOMA Winter Mushroom Camp.** Held in Occidental, CA with Tom Volk and Else Vellinga. Forays, classes, presentations, and mushroom cuisine. Fees:

\$275 for full weekend, \$215 with off-site lodging, \$125 for Sunday only. Info: 707-773-1011 / SOMAcampinfo@SOMAmushrooms.org.

**Saturday, January 26, 2008, 7pm, Exotic Mushroom Pizza Dinner and Show at the Belrose Theatre.** Sven Revel and Mauro's Pizza and Pasta will delight you with exotic mushroom pizzas while Bay Area gothic-rock-blues band "Nightsage" will entertain you with a diverse mix of music and theatrics based on LeeriX, Nightsage's book of lyrical poetry, and a sneak-peek at some new material featuring mysterious mycological themes. Dinner and show, \$22/person (incl. a variety of pizzas, salad, and dessert). Wine and beer available for purchase. For reservations, contact The Belrose Theatre at (415) 454-6422, <http://www.thebelrose.com>, 1415 5th Ave, San Rafael, CA.

**Wednesday, January 30, 7pm Fungus Fair Follow Up Meeting.** Join us at the Oakland Museum for a review of the 2007 Fair and offer suggestions for the 2008 Fair. Please RSVP, as the date may change. E-mail your suggestions and/or your plans to attend to [moniquecarment@yahoo.com](mailto:moniquecarment@yahoo.com)

**February 9, Marin Mushroom Mania** Marin Art and Garden Center. See page 3 for full details.