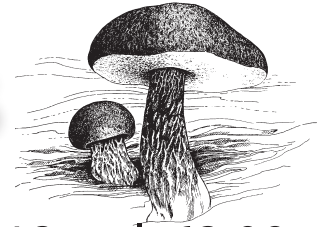

Mycena News



The Mycological Society of San Francisco May, 2012, vol. 63:09

May 15 General Meeting-
Speaker



Noah Siegel:

Mushrooms of New England

New England is known for its diverse forest and spectacular fall foliage but the understory is alive with colorful mushrooms throughout the summer and fall. This talk will open your eyes to some of the wonders of northeastern mushrooms. From colorful and plentiful boletes to beautiful Amanitas or an amazing diversity of Chanterelles; New England has it all.

Noah's field mycology skills are extensive – he has spent two decades seeking, photographing, identifying, and furthering his knowledge about all aspects of macrofungi. He has hunted for mushrooms throughout the United States and Canada, as well as on multiple expeditions to New Zealand and Australia.

Mycodigest:

Mushroom names are not always what they seem

By Else C. Vellinga



An undescribed *Pluteus* species from Point Reyes, which we used to call *Pluteus cervinus*

Photograph courtesy of the author.

A few years ago, we held five mycoblitzes at Point Reyes – big public mushroom events in which everybody could participate by choosing a particular part of the park and collecting mushrooms. A total of 500 different species were found during those forays, and all specimens were photographed, dried and kept in the University and Jepson Herbarium. The estimated number of species for the park lies around 900, so we still have to go out and find almost as many taxa as during those early surveys. The top-10 of most often collected species reads as follows: *Armillaria mellea* group, *Pluteus cervinus*, *Helvella lacunosa*, *Hypholoma fasciculare*, *Laccaria amethysteo-occidentalis*, *Inocybe sororia*, *Sarcoscypha coccinea*, *Inocybe geophylla* var. *lilacina*, *Russula amoenolens*, and *Suillus pungens*.

We produced sequence data (the sequence of the four different bases in one particular part of the DNA) for some of the more common species and compared those data with data from other parts of the country and the world. We realized soon that many of the names we give to the California species are not correct. For the species that are only found in the western part of North America, such as *Laccaria amethysteo-occidentalis* and *Suillus pungens* from our top ten list, the

Continued on page 4

PRESIDENT'S POST

Happy Spring MSSF'ers!

Spring has clearly sprung with some late rains bringing incredible amounts of candy caps, spring amanita, *Tricholoma sp.*, *B. edulis*, and much more in the first part of April. Hot weather has slowed the fungal activity in the immediate bay area but morels are being reported from the Sierras and beyond. With the spring rains we are virtually assured of a great spring season for Asco's and spring kings.

As usual we started April with a great culinary group dinner, my opinion this month being somewhat colored by the team captain for the event – me! Just take a look at the Culinary Corner to the right for a full run down of the meal and the lamb recipe elsewhere in this issue.

Sadly the Yosemite foray that I promised in my last column was cancelled last week. It seems Camp Mather, where we typically stay, is under new management and they don't want to host us on their spring work weekend. Not to worry! Two spring car camping forays for morels and spring kings are on the calendar now. Not quite as elegant as staying in the cabins with catered meals at Mather but the price is right – both spring forays are free and feature pot-luck group dinners.

I want to remind you all again about the spring course offered annually at the Sierra Nevada Field Campus and led by none other than MSSF scientific advisor Dennis Desjardin. This is a great chance to move ahead several levels in your ability to identify fungi using both macro- and micro- morphology. The class is open to fungi aficionados at all levels. More at: http://www.sfsu.edu/~sierra/Course_Fungi.html.

This is my final President's Post for my two-year tenure at the helm of the club. I want to first thank all of you for your support over the recent years. We have had some amazing club outings, enhanced and carried on the tradition of the culinary group, and we have seen the turnover of club officers and other council positions quickly and healthily filled with enthusiastic new volunteers. For those of you that have been MSSF members for a long time I thank you for your support and guidance during my presidency. For our newer members and especially all the great new volunteers I count you as part of my legacy and hope that my contributions to the club are part of what inspired you to get involved. As you've heard me say in over a dozen of these columns a volunteer organization ceases to exist in the absence of volunteers. With my deep appreciation to all of you, I look forward to the years ahead seeing each of you in the woods and at the future events of the Society.

Truly yours,

-Lou
president@mssf.org

CULINARY CORNER

The April dinner of the MSSF Culinary Group featured delicious spring lamb with a mushroom crust from dinner captain Lou Prestia and his crew. It was complemented by roasted fingerling potatoes and Brussels sprouts; preceded by butternut squash soup and a salad of baby spinach, ruby grapefruit, and mint; and followed by a frangipane pear tart. The thanks of a grateful and well-fed group go out to Lou and to Deagon Williams, new members Ivan Buljan and Kim Ruchamkin, Zoe Amey-Caldwell for the fantastic pear tart, and to Carol Reed for being our (out)standing coffee person. And the appetizers! They're always something special, but April's were an especially good bunch. Thanks to all who brought them.

The dinner was followed by a raffle, conducted by Curt Haney – an eagerly anticipated event, with mostly mushroom-related prizes donated by Culinary Group members. Curt's raffles not only provide considerable entertainment, but also raise \$\$\$ for the group.

To sum it up poetically, courtesy of Polly Shaw:

-The April Dinner Haiku-
Success! Volunteers!
Numerous appetizers.
May? Under control!

The next dinner (and last of the season) will be May 7, and your correspondent is already drooling a bit just thinking about it. The theme is "La Cena Piemontese (Piedmont style dinner), and David Campbell is in charge. The menu-to-die-for is:

Antipasto: Peperanata Ripiene di Tonno* (peppers with tuna)

Primo: Polenta di Porcini (bolete-infused cornmeal)

Secondi: Osso Buco di Spugnole (veal shank with morels), Asperagi Arrostiti (roasted asparagus)

Dolci: Torta di Mascarpone con Fragole Balsamico (cheesecake with balsamic strawberries)

* Members are encouraged to bring other Italian appetizers – such as:

Insalata di Rucola e Parmigiano con pancetta e pignoli (arugula salad w/ bacon and pine nuts)

Piatto di Fromaggi /Salumi /Bruschette o Grissini (cheese /salami / bread selection)

Cheeses from Piemonte and surrounding areas, including gorgonzola, taleggio, grana pardano, robiola di rocca, murazzano, toma, castelmagno, raschera, bra, fontina

Reservations are required, and the deadline is May 2, so our chefs will know how much to prepare. We keep our reservation numbers at a maximum of 60, so reserve earlier rather than later. Volunteers are needed to help with cleanup after the dinner. Contact David Campbell at 415-457-7662, or email him at yogidog@comcast.net. All members of the Culinary Group are expected to assist with a meal at least once a year, so if you haven't volunteered so far this season (you know who you are!), this is your last chance to make it right. For more information see the web listing.

- Carol Hellums

WANTED! VINTAGE MSSF T-SHIRTS

Attention all MSSF members! Wanted! Your old MSSF t-shirts and other mushroom related t-shirts. If you attended the most recent MSSF fungus fair at the Lawrence Hall of Science you may have noticed the mushroom t-shirt quilt displayed behind Curt Haney's "Just Mushroom Stuff" vendor booth. The plan is to collect as many old MSSF t-shirts as possible and have a mushroom t-shirt quilt made to raffle off at next year's fungus fair as a fund raiser. If we receive enough donations, we will have two quilts made, one for the raffle, and one to display in the future at MSSF fungus fairs as a work of art. Please look through your dressers and closets for old MSSF t-shirts, or any other t-shirts with mushrooms on them to donate to the cause. T-shirts in any condition will be accepted; stains and holes are ok and will not affect the quality of the quilts. Get your t-shirts to Curt Haney at a general meeting, mail them to him, or drop them off at the address below. If you have a large number to donate, arrangements can be made to pick them up from you. All donated t-shirts are needed not later than 1 May 2012 in order to have time to make the quilts and start selling raffle tickets at the first general meeting in September 2012.

Thank you all for your generosity!

Curt Haney, 150 Sadowa St. San Francisco, CA 94112 (415)333-8820

MSSF ANNUAL HOLIDAY DINNER 2012

Plans have not yet been made for next year's holiday dinner, but the council has suggested that we alternate the location between North, South, East, and West of San Francisco each year. The East and West were utilized over the past two years, anyone in the North or South ready to step forward to organize next year's holiday dinner? If not, an organizer from the East or West is welcome to step forward as well. Anyone who is interested in organizing the holiday dinner and a location for it next year, please contact Lou Prestia, President@mssf.org, or any of the society's council members. Thank you all and I look forward to seeing everyone at the 2012 holiday dinner.

~ Curt Haney

Spring Fungi of the Sierra Nevada

Biol. 315 – Spring Fungi of the Sierra Nevada

Instructor: Dr. Dennis E. Desjardin, Professor of Biology/Mycology, San Francisco State University, and Scientific Advisor to the MSSF

June 3-8 at the Sierra Nevada Field Campus, on Hwy 49 near Sierra City.

Registration fee \$348

Online registration info at: www.sfsu.edu/~sierra

MSSF Summer Picnic

July 15th, 2012 12-4PM at Joaquin Miller Park. Check the online calendar for full details but it's a great opportunity to catch up with old friends, meet new ones and plan excursions for the fall.



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Max Garrone

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Please e-mail photos, comments, corrections, and correspondence to mycenanews@mssf.org.

To subscribe, renew, or make address changes, please contact Alvaro Carvajal: alvaro.carvajal@sbcglobal.net or (415) 695-0466.

Past issues of *Mycena News* can be read online at www.mssf.org.

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names are right because the types were based on local specimens. Other species names were absolutely wrong even though there was a correct name available, *Russula cerolens* instead of *Russula amoenolens* is an example. The name *Russula amoenolens* goes with a species described from France, with a distinct smell of camembert. *Russula cerolens* is its west coast relative, based on collections from Oregon; these species belong to a messy group of brown Russulas with a ribbed cap. In other cases, we have no better names to use so we applied European based names. For example, *Pluteus cervinus* turned out to be a complex of three different, but nameless, species; the purplish Inocybe that can fruit so abundantly under the Douglas firs will get named and described as new; *Helvella lacunosa* is another European name, incorrectly used elsewhere, and we are in the process of naming our local western species. The jury is still out for the sulfur tuft, as we don't have enough sequence data for it, nor for the Sarcoscypha (that beautiful red chalice); we probably use the name Inocybe sororia correctly, but we do not have a good idea about the western honey mushrooms, except that it is not *A. mellea*. In other words, of those ten common species, we now know with certainty that we named five of them incorrectly.

We would not have realized this unless we had carefully compared the sequence data we got with those from elsewhere: Neither descriptions nor photos would have been sufficient to decide this.

We learned from this that only by having a specimen in hand, with photos for the mushroom and its microscopic details, with data on location, habitat and fruiting date, plus a sequence, could we apply the correct name with a relatively high certainty.

We also learned that if we want to communicate about mushrooms with people from other parts of the country and the world, we have to be sure that we are talking about the same species.

The national mother organization NAMA has always made species lists for their forays, and since 1998 also kept voucher collections. From these lists, we find that *Pluteus cervinus* is found with *Laccaria laccata* at every place in the country the foray was held.

But, as we have seen, *Pluteus cervinus* from California is not one species, and as there are quite a few more hiding behind that name from other parts of the country, the name on the list is a label for at least five species. For *Laccaria laccata* we can tell the same story – a group of species that look all very similar, but differ subtly, but surely. In other words, currently a name on a list does not mean much.

A herbarium collection makes it possible to check the morphological characters of the species. With sequence data and information on the morphology we might be able to use correct names for our mushrooms, or decide that names are needed, and

describe the species as new.

Specimen collections, photos, information on habitat and fruiting, are all absolutely necessary as building blocks to a bigger goal: compiling from these data an online interactive key for all North American mushroom species.

We have started this project slowly, and locally, by collecting in Point Reyes, having surveys in Yosemite National Park, organizing forays in the Mendocino area, and keeping our eyes open wherever we are, but that alone will not bring such a project to fruition. We need you! To collect, document and voucher mushrooms in the first place.

These ideas about a mycoflora for North America have been circling around the Mycological Society of America for a while, and this year at the annual meeting we will hold a separate workshop to further flesh these ideas out, come up with suggestions how to organize these efforts, and who to mobilize, and especially what kind of funding sources for this project we could tap into. Of course there are bottlenecks, but we feel strongly that the project is very much needed. Thanks to modern tools and techniques and a strong support from citizen scientists (you!), now is the time that this North American Mycoflora is within reach.

Background information on the subject:

Bruns T. 2011. President's corner. Working toward a North American Mycobiota for macrofungi – what's stopping us? *Inoculum* 62 (4): 1-3 [[http://msafungi.org/wp-content/uploads/Inoculum/62\(4\).pdf](http://msafungi.org/wp-content/uploads/Inoculum/62(4).pdf)]

Bruns TD, Beug MW. 2012. Working toward a North American Mycoflora for Macrofungi. *McIlvainea* 21. [http://www.namycology.org/publications/mcIlvainea/v21/Toward_NA_Mycoflora.html]

Matheny PB, Vellinga EC, 2009. A North American flora for mushroom-forming fungi. *Inoculum* 60 (5): 28-29. [[http://msafungi.org/wp-content/uploads/Inoculum/60\(5\).pdf](http://msafungi.org/wp-content/uploads/Inoculum/60(5).pdf)]

About the author:

Else C. Vellinga is a mycologist interested in biodiversity, taxonomy, phylogenetics, and ecology of mushroom species in California and beyond. More about her work can be found at <http://nature.berkeley.edu/brunslab/people/cv.html>. In her free time she knits, and knits.

Porcini Crusted Herb Stuffed Boneless Leg of Lamb

(From MSSF Culinary Group Dinner April 2, 2012)

This is a delicious spring dish that celebrates the depths of wild mushroom flavors, high notes of spring herbs and citrus. With a little understanding, this is an easy entrée for a memorable meal. Enjoy!

Ingredients:

- 1 6-8lb Boneless leg of lamb (MSSF used Fallon Hills from Tomales Bay.) Or you can buy a bone-in leg and ask the butcher remove the bone and cut it into 2" lengths for stock.
 - Lamb bones from the leg
 - 2 Ruby grapefruits, zested
 - 3 lbs fingerling potatoes
 - 3 large Bermuda onions
 - 1/3 lb dried porcini / spring kings (or a combination of dried and porcini powder)
 - 2 bunches chives, cut on the bias
 - 4 celery stalks, chopped
 - Herb stems and leaves from whatever you have on hand: Parsley, thyme, majorum etc. These will impart a general flavor to the stock so the exact type and number is unimportant.
 - 12 cups chicken stock or filtered water
1. Unless the porcini are very dry put them in a paper bag in the oven with just a pilot light on to dry for 1 day
 2. With a boning knife, cutting away from oneself, remove some extra interior fat and as much silver skin as possible from the inside of the leg.
 3. Place bones on a sheet pan and roast at 350 degrees for 3 hours or until deeply browned.
 4. In a heavy bottomed stock pot, sweat carrots, onion, and celery until they start to become translucent and the bottom of the pot begins to caramelize.
 5. Pour red wine into pot all at once and deglaze. Continue cooking until the wine is reduced to almost dry.
 6. Add tomato paste and stir to cover all surfaces.
 7. Add the roasted bones into the pot.
 8. Add chicken stock or water. Cold is best as the flavors are released with the slow increase in temperature.
 9. Bring to a boil then reduce to a simmer for 4 -6 hours.
 10. Strain stock, discard vegetables and bones. Refrigerate.
 11. As the stock chills the fat will rise to the top and solidify. Once the fat layer is solidified, remove and discard.
 12. Chop all herbs very finely.
 13. Peel and mince garlic.
 14. Combine herbs, garlic, and lemon zest in a bowl and drizzle with olive oil. Season well with salt and pepper.
 15. Make porcini powder using about half the dried mushrooms in a food processor.
 16. Lay lamb leg open and make cuts across the meat every 1"

- about 1/2" deep to allow the stuffing to penetrate.
17. Spread herb mixture evenly across inside of leg.
18. Sprinkle the inside with half the porcini powder.
19. Roll up leg and secure with butcher's string. EG: <http://bit.ly/KbFbGk9>. Lightly season the outside of the lamb with salt and pepper.
20. Heat heavy bottomed pot or sauté pan large enough to fit the entire rolled leg. Add 1T high heat oil and allow it to get very hot.
21. Brown the leg on all sides until dark brown. This sears in the juices for roasting. Remove and set aside to cool.
22. Preheat oven to 450°.
23. Place remaining porcini in warm water to reconstitute and remove stock from refrigerator.
24. Line roasting pan with fingerling potatoes and sliced Bermuda onions. Roll leg in remaining porcini powder and put on rack in roasting pan on top of potatoes and onions.
25. Roast leg of lamb for 45 minutes. Reduce oven temperature to 375 and continue roasting for another 30 minutes or until instant read thermometer inserted in the center of the roast reads 125° for rare or 135° for medium.
26. Remove roast from oven and let rest for 10 minutes. Meat will continue to cook while resting. Pour pan juices into the stock.
27. Drain soaked porcini and sauté with garlic and butter 8-10 minutes. Add strained soaking liquid to reserved pan juices with enough lamb stock to total 6 cups of Jus. Put in a pot over medium heat. Use jus when sautéing if mushrooms are too dry.
28. Carve lamb and place onto preheated serving platter. Pour sautéed porcini over and sauce lightly with some of the jus. Put additional jus in a gravy boat for guests to add at the table.
29. Chop chives, garnish the platter and serve.

Mycological Society of San Francisco Annual Meeting & Election of Officers

Below is the list of Officers and Councilors recommended by the committee for inclusion in the next issue of the Mycena News.

- **President:** Curtis Haney
- **Vice-President:** David Gardella
- **Secretary:** Don Hughes
- **Treasurer:** Henry Shaw
- **Councilors:** #1 Toni Kiely #2 Jason Kapzynski

(All MSSF members are encouraged to attend the annual meeting of the society, scheduled for 8PM on 15 May 2012 at the Randall Museum).

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San Francisco, CA 94114

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MSSF Calendar May 2012

- May 7th: May Culinary Dinner
May 8th: MSSF Council Meeting
May 11th: Yosemite Camp
May 15th: General Meeting
June 3rd: Fungi of the Sierra Nevada

The Mycena News returns in September 2012

Check the calendar for interim events

Check the MSSF online calendar at:
<http://www.mssf.org/calendar/index.php>
for full details, latest updates and schedule changes.

Volunteers Needed

Join the Council leadership, learn the inner workings of the MSSF, and help make decisions that shape our future.

Archivist: Scan the archives into a database for MSSF member research.

Education Chair Position: Help co-chair this important council position.

To learn more e-mail president@mssf.org.

The submission deadline for the September, 2012 issue of Mycena News is August 12th. Please send your articles, calendar items, and other information to: mycenanews@mssf.org