



# SOMA NEWS

The newsletter of the Sonoma County Mycological Association

VOL. 31, ISSUE 3

NOVEMBER, 2018

## Highlights:



November's Speaker:  
Taylor Lockwood



Scholarship Focus  
Richard Tehan



Member's Only  
Holiday Dinner



October's Monthly  
Foray Report

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## Photo of the Month



3 Little Piggies—*Boletus Edulis* var. *Grandedulis* - credit: Clarke Katz

## Upcoming SOMA Events:

Monthly Speaker Meeting: Thursday, November 15th, Santa Rosa Veterans Building, See pg. 4

Monthly Foray: Saturday, November 17th, Salt Point State Park, Woodside Campground, See pg. 9 for details

Members Only Holiday Dinner, December 1st, Graton Community Club, Details on pg. 9

2019 SOMA Mushroom Camp, January 19-21, CYO Campground, Occidental, Mark your calendars!



## Register Now for SOMA's Annual Mushroom Camp!

Registration is now OPEN for the 25th Annual SOMA Wild Mushroom Camp. Every year in January the we host the annual SOMA Wild Mushroom Camp just outside of Occidental, CA in beautiful Sonoma County. The three day event is held each year over the three-day Martin Luther King holiday weekend and features forays, speakers, and workshops covering a range of topics on all things fungi. All the details are inside on page 8...

Kingman Bond-Graham

November 1<sup>st</sup>, 2018

### Mushroom Festivals and Fairs

The Mt. Pisgah Mushroom Festival was held on the last Sunday in October again this year. It is religiously and methodically planned and executed by members of the Cascade Mycological Society (CMS) every



year. A shocking absence will be noticed this December when the famous Mushroom Fair put on by the Mycological Society of San Francisco (MSSF). The San Francisco County Fair Building was booked by another organization before it could be reserved. These kinds of things happen occasionally. Dedicated volunteers drive all our citizen scientist mushroom clubs. It is up to us to put on such events. If you are reading this and you want to volunteer for MSSF, SOMA, BAAM, BAMS, etc. I suggest you consider volunteering and help put on future events!

If you have never been to a mushroom festival or SOMA Camp I highly suggest you get your butt in gear and make it happen. This year at Mt. Pisgah there were over 300 species displayed with two new to show crust fungi. There was music and mushroom themed food. There were lichens and slime molds adorning the tables of special exhibits. There was a table dedicated to edible versus poisonous fungi. There was even a 40 minute hay ride on a horse drawn wagon for \$2 a person!

I met a few people I had only seen on Facebook. I also ran into some of our scholarship winners. Authors were available to talk about and sign their mushroom books. There was a microscopy table set up to give mycophiles a look at spores and gills. There was the all important espresso vendor selling Oregon's finest coffee to keep you warm through the occasional rain storm. Mike Potts led a mushroom walk on the mountain during a downpour and found a crust fungi not previously seen at the festival!

SOMA Camp is coming together nicely this year. Many of our members have stepped up to help organize and work on Camp. We have no shortage of volunteers but we could always make room for any of

you who are driven to give some time to SOMA. Our Mycoflora of Sonoma County Project is in need of dedicated detail oriented observers. Our board of directors is a small group of people who work tirelessly behind the scenes to bring you our Epicurean Feasts, Monthly Forays, and Monthly Meetings. If you think this public service sounds attractive then approach us and find out how you can get involved!

Kingman Bond-Graham, Incoming President  
Sonoma County Mycological Association

### Camp Scholarship Opportunity

- Rachel Zierdt, Vice President

In order to encourage younger students to come to camp, we are instituting this new, exciting scholarship opportunity. If you are grades 4-12 and have an interest in mycology, we encourage you to participate in this opportunity. Please follow the instructions below and provide the information needed. If awarded, you will receive a day at mushroom camp for yourself and an adult. This will include breakfast and lunch as well as a chance to participate in all classes, forays, and other activities from 8AM-5PM. You can attend the Saturday or Sunday activities. If you are awarded this scholarship and wish to attend the full camp (Saturday all day – Monday 1 PM ), you will be asked to pay ½ of the usual camp payment which for this year will be \$200 (half of the usual \$400 camp fee).

Name \_\_\_\_\_

Age \_\_\_\_\_

School \_\_\_\_\_

Contact information \_\_\_\_\_

Adult who will accompany you \_\_\_\_\_

We ask that you write an essay that includes at least.....

One paragraph telling us about yourself and your interests.

Another paragraph telling us why you have an interest in mycology and how that interest developed.

In a third paragraph explaining us how you plan on using what you learned at camp for your future goals.

Finally, why are you the strongest candidate for this scholarship?





## Taylor Lockwood, Author and Photographer - Bioluminescent and Exotic Mushrooms

Taylor Lockwood is an internationally acclaimed nature photographer specializing in beautiful and exotic mushrooms and other fungi from around the world. He has built his image catalogue through many years of world travel. In addition to extensive travel in the U.S., his foreign photographic expeditions have included trips to Borneo, Costa Rica, Malaysia, Australia, New Zealand, Brazil, Madagascar, Thailand, Scotland, Mexico, China, Puerto Rico, India, Tibet, Canada, Spain, France, Italy, Switzerland, Myanmar (Burma), Zimbabwe, Swaziland, So. Africa, Japan, Indonesia, Russia, Siberia, Finland and Sweden. He is the author of *Chasing the Rain and Treasures From the World of Fungi* and has produced several DVDs on fungal topics. One of Taylor's photographs of bioluminescent mushrooms was recently featured on an Official US Mail forever stamp.



1014-13 *Cordyceps* sp. - Borneo



0223-23 *Coprinellus micaceus*



## October Salt Point Foray Report - Patrick Hamilton

With photos By Ivy Rose Hunter and Clarke Katz

Our October foray was truly pleasurable in all of its wildly satisfying aspects. We did science (Mycoflora Project), enjoyed great company, ate tasty pot luck dishes, and just about everyone who hiked found porcini. Sweet and nutty boletus. Oh yes, yes.

And due to a glitch in the signup sheet more folks were signed up than we usually can have but everything turned out super swell.

Seems we were among the first folks who discovered the fruiting because not so many vehicles were parked along Hwy 1 as one would expect when word is out. Cool. Oh, so very cool it was!

The i.d. table was also pleased to be laden with gobs of goodies awaiting the session led by Kingman and Mikhael.

November's will probably have many more different species but below is what this foray brought--and it's not a short list.

From Kingman and Mikhael:

Well, we managed to double the attendees (oops!, ed.), as well as the number of species found last month. The big finds today, literally and figuratively, were the Kings, which were out in force (forest?!). As well as a ton of *Lepiotas* yet again. I personally was really stoked to find the *Lepiota flammeotinctas*, I've never seen such brilliant staining.

Comments the list on the next page are from me (Patrick) and other sources (my books or the Internet).







Photo - Ivy Rose Hunter

## Salt Point Foray Species List

### *Agaricus deardorffensis*

We seasoned folk learned this as *Agaricus praeclaresquamosus* but no matter the name change it still can be pukey. Could maybe be confused with a slim *A. augustus* (if you were hoping against hope and reason. . .).

### *Agaricus semotus*

### *Amanita augusta*

This yellow-skirted beauty reigns as the most persistent fruiting fungus in SPSP (in my experience). Can be seen from early October through March. Photo below.



### *Amanita calyptroides*

### *Amanita constricta*

### *Amanita gemmata*

### *Amanita pachycolea*

### *Amanita smithii*

### *Boletus edulis grandedulis*

So many, so surprising everyone, so sweet of the The Fungal Gods to shine upon SOMA.

### *Cantharellus formosus*

### *Cantharellus subalbidus*

The white one, sort of uncommon at SPSP but plentiful further north

### *Chalciporus piperatus*

### *Chroogomphus ochraceus*

### *Chroogomphus vinicolor*

### *Clitopilus prunulus*

### *Crepidotus applanatus*

### *Gomphidius oregonensis*

### *Gomphus clavatus*

### *Gymnopilus oregonensis*

### *Gymnopilus ventricosus*

### *Hydnellum aurantiacum*

### *Hygrophoropsis aurantiaca*

### *Hypholoma*

### *Hypholoma fasciculare*

### *Lactarius deliciosus* group

### *Laetiporus conifericola*

### *Lepiota* (pale disc)

### *Lepiota armeniacus*



### *Lepiota castanea*

### *Lepiota castaneidisca*

### *Lepiota felina*

### *Lepiota flammeotincta* (photo below)

The Leppie that got Mikhael stoked

### *Lepiota neophana*

### *Lepiota rubrotinctoides*

### *Lepiota sequoiarum* group

### *Leucocoprinus tricolor*

### *Lyophyllum decastes* group





## SPSP Foray Species List, continued...



*Russula fragrantissima*

*Russula grata*

New to me.

*Russula xerampelina*

*Sparassis radicata*



Darvin found a sweet-smelling nice one and then another appeared on the i.d. table too! This fabulously oddball weirdo fungus tastes as great as it is strange-looking. A chef's favorite!

*Suillellus*

*Suillus brevipes*

A pine dweller

*Suillus caerulescens*

A Doug-fir dweller

*Suillus lakeii*

Another under Doug-fir slippery jack

*Tapinella atrotomentosa*

No picture of the actual one yesterday but it was the biggest specimen of this species Kingman, Mikhael, and I had ever seen. But here is one from Scotland (why not?) where it is called "Velvet Rollrim."



Because it is fun to see the "whereabouts" and "how'd that happen to be named such?" ? and "what's up with that?" we read here that *Tapinella* was first described in 1931 by the French mycologist Jean-Edouard Gilbert (1888 - 1954). *Tapinella* comes from *Tapes*, in Latin, a woolen cloth or rug. *Atrotomentosa*, from the Latin prefix *atro-* means "black," and *tomentosa* refers to the short, dense, matted hairs on the surface of the stems of these, which are black and tomentose (velvety). Although gilled, oddly (a bit?), it is in the Boletales order!

*Turbinellus floccosus*

*Xerocomellus diffractus*

That's all folks!



# Scholarship Corner

## An article by or a profile of one of our scholarship recipients each month

This month we feature 2018 SOMA scholarship recipient - **Richard Tehan, of Oregon State University**

Dear SOMA members,

Thank you for awarding me with the Charmoon Richardson memorial scholarship. This funding directly supports my graduate research at Oregon State University on the fungi in genus *Tolypocladium* (Hypocreales, Ophiocordycipitaceae). Below I have provided some background and a summary of this research:

“Secondary metabolites” (used interchangeably with “natural products”), are molecules which are produced by living organisms that are not directly essential to growth and reproduction. These include toxins, antifeedants, and signaling molecules, which may give important adaptive advantages to the organisms that produce them, but they are not necessary for immediate survival, as are primary metabolites (e.g. sugars, lipids, sterols, etc.). To give some background on the importance of fungal secondary metabolites in human society, consider that the discovery of the antibiotic, penicillin, from *Penicillium* has saved hundreds of millions of lives and may have affected the outcome of World War II, statins discovered from *Aspergillus* and also found in oyster mushrooms, are used to reduce cholesterol, and are the most profitable pharmaceutical drug to date, strobilurins discovered from the mushroom, *Strobilurites tenecellus*, are the most widely used fungicides in the world, and cyclosporine, discovered from *Tolypocladium inflatum*, is the first clinically used immunosuppressant and is used to prevent organ rejection in transplant patients. This latter discovery allowed for organ transplantation—formerly a risky experimental procedure—to become a routine procedure.

Fungi in genus, *Tolypocladium*, famous as the source of cyclosporine are also striking for the diverse ecological niche that they occupy, including as parasites of other fungi, i.e. *Elaphomyces*, “deer truffles” (Fig. 1) and parasites of insects. Several *Tolypocladium* spp. have been isolated only in their asexual state, and they are not known to form fruiting bodies. These “hyphomycetes”, have been isolated from soil, grasses, lichen, marine sediment, sponges, and more recently from the sapwood of tropical trees living as “endophytes”.



Genome sequences of *Tolypocladium* spp. reveal abundant signatures of genes which code for the production of secondary metabolites, especially peptide natural products, e.g. cyclosporine. Only a small percentage of the products of these genes are known—which is to say—there is almost certainly a lot more where cyclosporine came from. Under the direction of my research advisor, Dr. Kerry McPhail, and with our collaborators in the lab of Dr. Joey Spatafora, I am working to discover the products of these genes and to link them to the genes that code for them. Many of the natural products produced by *Tolypocladium* spp. are new to science and I am working to determine their chemical structures through instrumental analyses and their biological activity with bioassays performed by myself and by collaborators. These include antibacterial assays, screening against a panel of parasites, and an assay with cancer cells engineered to probe particular cellular processes that are involved in some cancers but also other conditions such as inflammation. There have been many “hits” in these bioassays and I plan to pursue a comprehensive characterization of the most potently active molecules, which may have potential uses in medicine.

Additionally, by learning about the bioactivity of these molecules, we may begin to understand what fungi evolved to use them for in nature. Another interesting prospect the collaborative genomic and metabolomic research on *Tolypocladium*, is the ability to see how secondary metabolism has evolved in *Tolypocladium* and in related groups

Continued on pg. 8

...Continued from Scholarship, pg. 7

which share homologous genes. Being able to see how secondary metabolite genes have evolved along ecological lineages, may also lend insight into the native function of the molecules they code for.



In the process of doing chemical profiling of seventeen *Tolypocladium* strains, I have sought to obtain more specimens on my own excursions to the field, and from the online community of mushroom-hunters. From these collections, I attempt to isolate fresh specimens in culture, extract sporocarps and cultures for chemical analysis, and extract DNA from each collection for sequencing. Some of these new isolates have generated hits in antibacterial assays, and DNA sequencing has confirmed the discovery of at least one new mycoparasitic *Tolypocladium* species from the American southeast. A taxonomic description of this new species will soon be published.

My SOMA scholarship has been used to support several of the abovementioned projects including providing solvents and other materials used in extraction, chemical isolation and analysis, shipping *Tolypocladium* specimens from around the country, and sequencing DNA. It has also afforded me the flexibility to take on the taxonomy side-project, which was not initially part of my thesis research. I am excited to be conducting scientific research on these extraordinary, chemically-potent organisms, and I am tremendously grateful to the mycological community for being so supportive of myself and other students through such generous scholarships as you award. I look forward to reporting on these projects in the future as discoveries are made.

Kind regards,

Richard Tehan

## SOMA Scholarship News

By Rachel Zierdt, SOMA Scholarship Chair

It is my pleasure to announce SOMA presented over \$17,000 this year in graduate level funds to aspiring scientists. The candidates this year were all strong and the committee of Lee McCarthy-Smith, Kingman Bond-Graham, Fred Salisbury, Patrick Hamilton and Rachel Zierdt felt all applicants were worthy of some sort of award.

Our Herbert M. Saylor Memorial Scholarship recipient this year is Gabriel Smith who was born and raised in Sonoma County. Currently he is a Stanford PhD student studying how mycorrhizal fungi in soil at Tri- one-Annadale and Hood Mountain parks assist ecosystems to recover after wild fires as one area he is focusing on. Another is how different wood-decay fungi affect the decomposition rate of woody debris at Point Reyes National Seashore. He is a Fulbright Scholarship winner as well.

Akiko Carver is our Charmoon Richardson Memorial Scholar this year. She is a PhD candidate at UC Berkeley and again is studying a subject very relevant to Sonoma County. She is studying pyrophilous fungi (fungi that fruit only in burned soils) and comparing the genomics of this class of fungi. She is also a member of a rock band!

Two other PhD candidates and first time applicants for SOMA scholarships were awarded \$1500 each. Michael Bradshaw is a student at University of Washington in Seattle where he is evaluating the epidemiology and biology of powdery mildew. Carolyn Paez is from Oregon State University at Corvallis investigating how a *Phizopogon* located in Arizona and Mexico differ from each other due to migration and weather changes.

Three other PhD candidates also have won previously, but their applications convinced the committee that additional funds were appropriate for them to continue their studies. They are Robert Tehan from OSU studying a new species of *Cordyceps*, Briana Boaz UC Berkeley, studying the longevity and function of ectomycorrhizal of spore banks, and Jackie Smith from UC Merced, studying the evolution, ecology, and taxonomy of Monkeyflower endophytes at its range limits.

We also had 3 Master's candidates who were also awarded \$1500 to continue their studies. Dan Lenz from Cal State Sacramento who is looking at how a damaged plant will trigger a defense mechanism and pass that information onto other unaffected plants. Susan Henson is a student at Cal State East Bay. Her studies are at Pepperwood where she is researching the fungal community found in Pepperwood's three distinct habitats. Brian Clauss is also studying at Cal State East Bay trying to compare the European *Alicicola* fungi with its American cousin.

This year, SOMA was able to provide educational funds to help 10 students continue their studies. We are proud of the opportunity we have to award this many candidates. It's the profits from SOMA camp that allow us to continue to provide scholarships to so many applicants. The extra funds generated by the silent auction and raffle have expanded the number of scholars we can fund. With education a major goal, we appreciate all those who participate at camp and making this happen.



# SOMA Wild Mushroom Camp 2019



## Registration Open Now!

Every year in January we host the annual SOMA Wild Mushroom Camp just outside of Occidental, CA in beautiful Sonoma County. The three day event is held each year over the three-day Martin Luther King holiday weekend and features forays, speakers, and workshops covering a range of topics on all things fungi.

The camp is hosted at the CYO Retreat Center near Occidental, CA, about an hour north of San Francisco. Located on 225 acres of mixed oak, redwood, and douglas fir forest, the retreat center offers a range of habitats that are well suited for hunting a diverse array of mushroom species. Workshops include various sessions on mushroom cultivation, crafts, photography, identification, cooking and more. Educational sessions range from the basics of mushroom hunting to detailed mushroom identification and review of diverse and unique concepts in the field of mycology; from basic mushroom crafts including dyeing, paper-making to the new and developing field of MycoTech; from basic cooking suggestions and techniques to gourmet meals and the interconnection of mushrooms and health; and much more.

Group cabins are available for those wanting to camp onsite and there are nearby hotel and lodging options in the surrounding area. The Saturday and Sunday evening dinners are not to be missed, with phenomenal mushroom centric dishes prepared by SOMA's resident executive chef. Camp is supported by the hard work of volunteers and donations from local producers.

The camp acts as a fundraiser, benefit event for the SOMA Scholarship Fund that provides monetary scholarships for students K-12 whose entries into the Sonoma County Science Fair or Healdsburg Science Fair cover mushrooms/fungi topics, as well as scholarships for college and graduate level students who are furthering research in mycology and related fields. Additional information on SOMA Scholarships can be found [here](#).

Registration for SOMA Wild Mushroom Camp 2019 opens on October 5th and is typically a sold-out event. For more information about the Sonoma County Mycological Association or Camp visit our [website](#).

SOMA Wild Mushroom Camp is run by a team of dedicated volunteers who work hard to give guests an exceptionally educational, healthy, tasty and fun deep dive into the world of mycology. Volunteers can look forward to at least 10 hours of work to earn their space, and must pay for lodging onsite, though the Camp registration fee is waived. All volunteers must be current, paid in full members of SOMA through January 2019 in order to be considered. Get more information and details about volunteering for camp here: <http://www.somamushrooms.org/camp/registration/workexchange.php>





## Holiday Dinner

On Saturday, December 1st at the Graton Community Club.

This year our Holiday Dinner will be hosted by the SOMA Epicurean Group on Saturday, December 1st at the Graton Community Club. Appetizers will be served at 5:30 with the main course following at around 6:30.



SOMA Chef Julie Schreiber and the rest of the epicurean group will be cooking an extravagant holiday feast, plus potluck appetizers and desserts by the rest of us. The menu will be announced soon. There will be a couple of dishes that are vegan, so everyone can enjoy the feast. This is a community effort, everyone attending is asked to bring an appetizer or dessert and help out with food prep, set up or clean up. Kitchen help is asked to arrive at 2:00, set up help at 4:30 and clean up help should expect to stay for at least an hour following the event. As usual, please bring your own plate, glass, utensils and adult beverages. The cost is \$25.00 per person, Members may bring a guest.

To register for the Holiday Dinner please visit : <https://goo.gl/forms/DJStXP56jJwFXzgd2> (please note, if using the PayPal link, you must copy & paste it into your browser)

You can use paypal (link in confirmation email when you sign up), or you can mail a check payable to SOMA, to:

Jennifer Levine  
17408 River Lane  
Guerneville, CA 95446

\*Please put "Epicureans" in the note field of the check - this helps our bookkeeper.

## Meeting and Foray Information

SOMA usually meets on the third Thursday of the month throughout the year (September through May), at the Sonoma County Veteran's Building @ 1351 Maple Ave, Santa Rosa, CA 95404. Fungi are displayed at 7 PM, and speakers begin around 7:30 PM. Bring in your baffling fungi to be identified!

**November 15<sup>th</sup>: SOMA Monthly Meeting** - Bring your mushrooms for identification, see what others have brought, and hear a guest speaker. When & Where: 7:00pm at the Sonoma County Veteran's Building across Highway 12 from the Sonoma County Fairgrounds. [Map »](#)

**November 17<sup>th</sup> : Wild Mushroom Foray** - A field trip to collect wild mushrooms. Forays provide a great opportunity to get out in the woods in a friendly atmosphere to learn the ins and outs of identifying and collecting mushrooms. Our forays are always open to the public, and we welcome all ages, experience levels, and interests. \*

\*Forays are limited to first 50 people who sign in at the Woodside campground parking lot, and alcohol is not allowed during SOMA pot-luck. Please bring a contribution to the potluck, enough for 8-10 people, and remember to bring your own plates, flatware, and glassware. When & Where: 10:00 am, Woodside Campground, Salt Point State Park. [Map »](#)

## Other Upcoming Mycological Events

**MSSF Mendocino Woodlands Camp Foray 2018 - MSSF Members only**

Friday, November 9th to Sunday, November 11th

Mendocino Woodlands State Park, Camp #1

39350 Little lake Rd

Mendocino, CA 95460

UNITED STATES

[Detailed Camp Information](#)

**Mushroom Identification, November 22, 2018 Point Reyes National Seashore** - Hosted by Point Reyes National Seashore Association

Explore the mysterious and fascinating world of wild mushrooms in Point Reyes. You'll learn basic mushroom terminology, collecting techniques, spore prints, ID keys, and much more, including a fresh wild mushroom specimen display provided by the instructor. Instructed by David Campbell

\$45 Member Price / \$60 Non-Member Price

-Youth, ages 12 and up, are welcome with adult supervision.

-If you have any special circumstances or questions, please contact host at [fieldinstitute@ptreyes.org](mailto:fieldinstitute@ptreyes.org).

**NAMA 2018 Annual Foray is SOLD OUT**



## SOMA Camp Auction Donations Sought

SOMA is requesting donations for the coming mushroom camp in January 2019, for use in the silent auction. Wines, gift certificates, handmade items, art, collectibles are some suggested donations that are sure to be popular with bidders. Proceeds support the many scholarships SOMA presents to grade school through graduate research students. Contact Rachel Zierdt, SOMA Vice President at: [SOMAvicerepresident@SOMAmushrooms.org](mailto:SOMAvicerepresident@SOMAmushrooms.org)

## Contribute to the SOMA News!

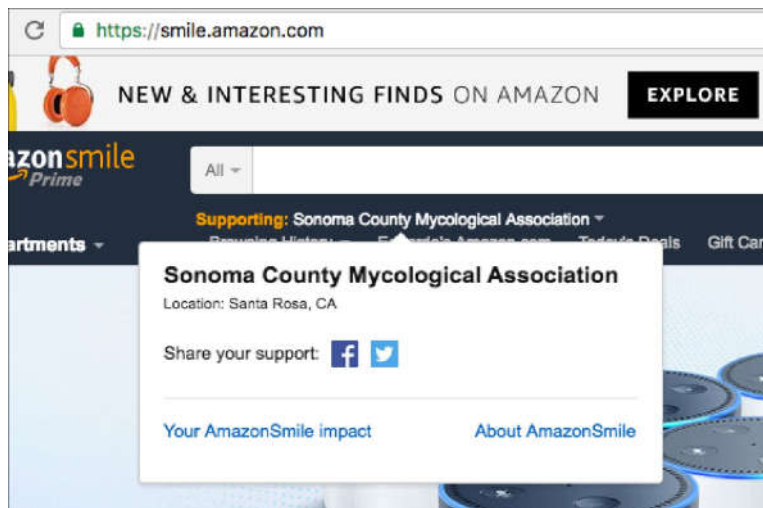
The monthly SOMA News wants you to contribute to our pages with news about your life with mushrooms in Sonoma County and beyond. We need art images, photos, short or long stories, academic or other musings on mycology, recipes, notices, events and more. The deadline for each issue is the weekend before the first of the month. You needn't be a professional artist, photographer or writer to join in; just take an interest in sharing what you know and find with others!

Email me at [SOMAnewseditor@SOMAmushrooms.org](mailto:SOMAnewseditor@SOMAmushrooms.org).

Thanks, Clarke Katz

## Amazon Smile: Donate while you shop

Amazon Smile is the charitable organization helping division of Amazon.com - same products, same prices, same policies, but a portion of your purchase can help!



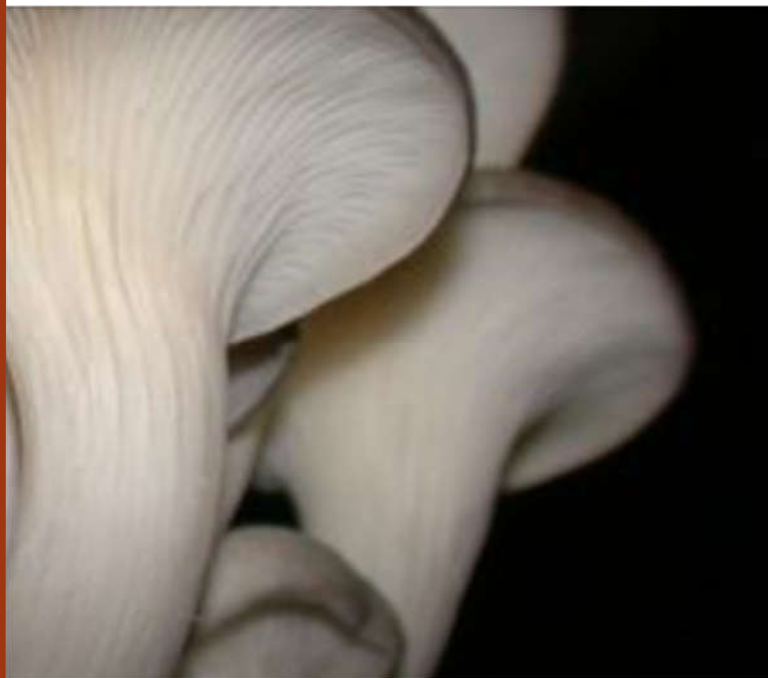
Bookmark this link: <https://smile.amazon.com>.

To set it up, follow the URL above, and sign in, if you haven't already done that. Then from the drop down

menu near the top left corner, scroll down and choose 'My Amazon Smile'. Then if you don't see Sonoma County Mycological Association, click Change Your Charity and in the "Search All Charitable Organizations" box, type Sonoma County Mycological Association. Then, every time you shop at Amazon Smile, Amazon.com donates 0.5% of the purchase price to Sonoma County Mycological Association. Support us by shopping at Amazon Smile!

Thank you, every little bit helps!

## Cultivator's Corner



We need those of you who are active in mushroom cultivation to step forward and help us to educate others about the wonders and benefits of growing your own mushrooms. It seems very complicated to the uninitiated, but it's actually quite easy to get started and doesn't require anything extraordinary in the way of special equipment beyond some things you may already have in your kitchen or garage. We're looking for your help to let us know what you're up to and help others get started.

## Connect With SOMA

1. Like us on [Facebook](https://www.facebook.com/SOMA-Sonoma-County-MycologicalAssociation-172451922783550/) <https://www.facebook.com/SOMA-Sonoma-County-MycologicalAssociation-172451922783550/>
2. Join our [Yahoo Group](https://groups.yahoo.com/neo/groups/SOMA/info) <https://groups.yahoo.com/neo/groups/SOMA/info>
3. Or our [Cultivation Yahoo Group](https://groups.yahoo.com/neo/groups/SOMA-Cultivation/info) <https://groups.yahoo.com/neo/groups/SOMA-Cultivation/info>
4. Go to Mushroom Observer: <http://mushroomobserver.org/>



### SOMA Officers 2018/2019

President - Kingman Bond-Graham

Vice President - Rachel Zierdt

Treasurer - Jennifer Levine

Secretary - Ivy Hunter

**Board Members - These are non-elected positions**

Jim Wheeler

Chris Murray

Julie Schreiber - Camp Chef, Epicurean Group

Patrick Hamilton - Foray Coordinator

Rachel Zierdt - Scholarship Chairperson

Jennifer Levine

Justin Reyes

Kingman Bond-Graham

Fred Salisbury - Director of Communications

Ivy Hunter - Volunteer Coordinator

Clarke Katz - Editor, SOMA News

We are looking for people who are willing to be learn positions for future camp planning and execution. These volunteers will be trained by current leaders in these roles for camp 2019. Please contact Rachel Zierdt if interested. Training will begin in September 2018 usually shadowing leader to learn the job.

### SOMA News is the official newsletter of:

SOMA, The Sonoma County Mycological Association, which is a nonprofit 501(c)(3) educational society for recreational mushroom hunters and does NOT offer or promote the commercial sale of wild mushrooms.

\*Poisonous mushrooms occur in Sonoma County and it's always a good idea to be cautious when cooking with wild mushrooms. **Never eat a wild mushroom unless you're *absolutely* certain of its identity.**

\*Free EMERGENCY identification service.

Because identifying poisonous mushrooms can be tricky,

### Open Positions:

- Chief Scheduler - contacting possible presenters, receiving submissions, scheduling presentations
- Document Creator - working with chief scheduler to create documents such as class schedule, biographies of presenters, class descriptions
- Fiber Arts Coordinator - contacting Fiber Arts presenters, producing schedule for FA, making sure classrooms are equipped and prepared for the presentations.

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### Join SOMA Today!

Your membership in the Sonoma County Mycological Association, or SOMA, is a great way to meet and interact with other mushroom enthusiasts. Membership is always open. Renew your membership so you can enjoy the meetings, members-only forays, SOMA groups, SOMA camp early bird discount, and SOMA News! Secure your support with us today by heading to <http://somamushrooms.org/membership> and sign up; the season is just beginning! You may also mail your membership dues and your name, address, telephone number and interests to: SOMA P.O. Box 7147, Santa Rosa, Ca. 95407.

the Sonoma County Mycological Association offers a **free identification service** to hospitals, veterinarians, and concerned citizens of Sonoma County. IN a medical emergency, call 911 immediately. Otherwise you may call 800-222-1222 for assistance. This information is publicly available on our website at <https://www.SOMAMushrooms.org>

Mailing address:

SOMA

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SOMA@SOMAmushrooms.com

(415) 555-0333