

SOMA NEWS

The newsletter of the Sonoma County Mycological Association

VOL. 33, ISSUE 1

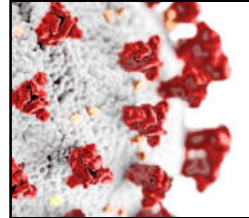
COVID-19 LOCKDOWN EDITION



2020 SOMA Wild Mushroom Camp



Junior Scholarship Winners



SOMA Changes Post Covid-19



Foray Report Patrick Hamilton

Inside this issue:

This month SOMA News	1
Upcoming Events	1
Dispatch from the Duff	2
SOMA News Update	3
Photo of the Month	4
Urban Foraging	6
Foray Report	7
Salt Point Species List	9
SOMA CAMP Report	12
Junior Scholarship Campers	13
SOMA and COVID-19	14
Recipe of the Month	15
Donate to SOMA	17
Connect with SOMA	17
Our People	18
How to Join SOMA	18
Disclaimers	18



Electro-luminescent Mushrooms—Photo courtesy of Chris Murray

Upcoming SOMA Events:

Sept 17, 2020 - ONLINE general meeting - Myco-Parasites presentation by Mikhael Selk

Oct 15, 2020 - ONLINE general meeting - How to be successful at hunting wild mushrooms, panel discussion.

Wild Mushroom Forays at Salt Point State Park are limited to 10 people, include pre-made individual lunches, and cost \$85 for SOMA members. Register at <http://www.somamushrooms.org>



SOMA Annual Mushroom Camp cancelled for 2021!

Almost 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. 2020's camp was bigger than ever, special thanks to all of the awesome volunteers who made it happen. We hope to return with an even better camp in 2022.

Unfortunately, my first message to you as the new President of the Sonoma County Mycological Association's Board of Directors is during these dually challenging times of COVID-19 and this month's wildfires in Sonoma County and surrounding communities. First and foremost, we hope that everyone is healthy and safe.

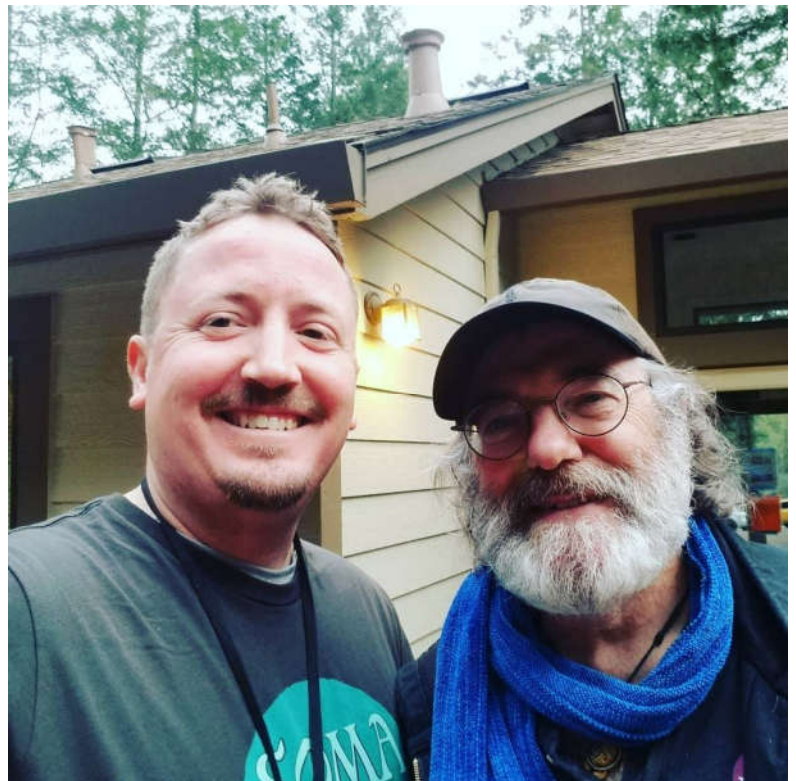
Due to the ongoing nature and unpredictable future surrounding the coronavirus pandemic the SOMA Board of Directors has decided with heavy hearts to cancel Mushroom Camp in January 2021. We will miss seeing everyone this year but look forward with hope and great anticipation to holding camp and seeing you all in 2022.

Mushroom Camp is SOMA's primary fundraiser for our educational events and mycology scholarships; without camp we are discussing various ideas to help make up for the lost funds. While our public forays are cancelled for the remainder of the year, we will be offering monthly paid forays that will be limited to a total of 10 people and include a mushroom themed boxed lunch. Forays are scheduled periodically each month, September-May, keep an eye on the calendar on our website for dates, tickets, and additional information. We are considering other possible physically distanced fundraising

events as well. If you would like to donate to SOMA directly, please see the link on our website.

Our monthly meetings have moved online and will continue to be the third Thursday of each month starting in September. Check our website www.somamushrooms.org or follow us on Facebook for updates on monthly speakers and meeting ZOOM links.

Justin Reyes – President,
SOMA Board of Directors



Justin, on left, standing with featured speaker Paul Stamets, at SOMA Wild Mushroom Camp 2020

What a year this has been so far. And it just keeps on coming. The COVID-19 lockdown sure put a crimp in my foraging plans for this year. Most of my other plans, too. This has been a tough year for all of us, and some more than others. We certainly hope you are doing all you can to stay safe and well. That said, some members have been able to get in some foraging and from what I've been reading online, I have reason to be jealous of them. It looks like it's been a pretty good, if weird, mushroom year so far. My one chance to go out foraging in May was kyboshed by a broken-down SUV, so I wouldn't know from first hand. It looks like, as of this writing, restrictions are starting to be cautiously lifted around northern California. So, there may soon be a little more clarity about what we can and can't do. It is always great to get out in nature when you can to recharge the batteries if nothing else.

Unlike some of us whose jobs have been cut back or completely curtailed, I've been busier at work than ever. I guess being in consumer-packaged foods has its advantages. But with all of this upheaval and uncertainty, we have not been able to publish a SOMA News this spring. Good news, it's back. In fact, a whole lot has been going on within the SOMA leadership with a crop of really talented new board members joining in the past few months with unique skill sets that I'm quite sure will be a great addition to the club's strengths.

But even though the newsletter is coming back, I am thinking more and more that it's time to modernize the SOMA News into a more digitally friendly format. Many members are now getting some or all of their news and information via screens instead of paper, and a newsletter that is intended primarily for print is cumbersome

to read on a phone or tablet. For this reason, we have begun a search for a new format to deliver great mycological content that plays nice with digital devices. In the meantime, we will continue to produce the SOMA News in the way we have been, and will make sure to let you know what's happening in the club each month from September through May.

May you and yours be healthy and happy.

Yours Truly,

Clarke Katz

SOMA News Editor



Garden Giants

While some have been able to forage during this year, I've had to content myself with my garden. Here is a pretty flush of *Stropharia rugosoannulata* plus what happened later.

How to Tide Yourself Over Until it Rains!

Yesterday I took a walk in my neighborhood and found some of the most unique mushrooms on Earth: stink-horns, death caps, psilocybin, and candy caps (*Clathrus ruber*, *Amanita phalloides*, *Psilocybe allenii*, *Lactarius rubidus*). All this without hardly a drop of rain this fall. How did I do it? Well, at some point every week of the year I take a walk in my neighborhood. I have a “loop” that winds me through an irrigated park with Oaks and Monterey Pines, I take a right and I’m walking through a neighborhood of apartments and houses with lawns and woodchips, I arrive at my favorite community garden that is irrigated year round and the tenants never fail to add fresh wood chips each fall. I find a lot of mushrooms. The frequency in which I walk this loop fluctuates tremendously. At a certain point during the end of Summer I begin to yearn for fungus.

I dream about finding mushrooms constantly. I know there are mushrooms to be found East of us in the Sierra and North of us in Humboldt and Oregon, but sometimes life gets in the way and you can’t escape the daily routine. So instead of postponing the thrill of finding mushrooms, I keep my eyes fixed on the ground everywhere I go. I look for irrigated landscapes and heavily mulched gardens. I squint at every new texture I see. Often times it’s just another gopher mound, leaf, oak gall, tree branch, or orange peel but that’s all part of the fun!

Walking this loop over the last few years has been very rewarding and fruitful. I have started to notice patterns and often find myself anticipating specific species in specific areas at specific times of the year. I have learned a tremendous amount about my local urban fungal species. I take photographs, talk to, admire, and collect mushrooms from my neighborhood all the time. I get lucky and stumble upon choice edibles once in a while too. In my neighborhood I have found Chicken of the Woods, Butter Boletes, Candy Caps, Honey mushrooms, *Amanita velosa*, and more. I have even made friends in the process as well. I once came upon a couple stealthily harvesting a monster Jack O’Lantern mushroom (*Omphalotus olivascens*) in my neighborhood that I had been documenting grow for a few weeks. As I “caught” them they were relieved to hear that I was a mushroom enthusiast as well. I was delighted to learn that they were harvesting the specimen for its magnificent natural fiber dyeing properties. I exclaimed that I find different “dye mushrooms” all the time and that I would start collecting them and sharing. This fun exchange has evolved into a cool friendship. We have a “drop spot” in the neighborhood where I often stash Dead Man’s Foot (*Pisolithus arhizus*) and other specimen for them to use for dye. I send a text and they collect them on their daily walk with their dog. It’s been a lot of fun. Needless to say I cherish my neighborhood loop for what it provides year round. I learn something new every time, even if I don’t find a single mushroom. Many of my loved ones and friends know my loop well. It gives me fungal excitement and anticipation when I need it the most. I urge everyone to create their own mushroom loop... or stroll...or path.. whatever suits your situation best. I promise you will find mushrooms, and you might even make some friends in the process.

SOMA WILD MUSHROOM CAMP FUNDRAISER NEEDS DONATIONS

Please start soliciting or collecting items for our fundraiser. In the past 3 years, we have raised at least \$10,000 with this auction. Camp and this auction are the only sources of funds for our science scholarships. This program has blossomed due to the generosity of people like you donating and buying. We have given \$50,000 in scholarships over the past few years.

Consider donating art, handmade items such as scarves and hats, wine, gift certificates for just about anything - restaurants, nail services, wine tastings, books, jewelry, unusual clothing, mushrooms, etc. -

If you have a question or want to donate please call Rachel at (707) 824-8852 or email me at rzierdt@gmail.com.

- Rachel Zierdt



With photos By SOMA Members

So the whole darn month with no rain did affect the fruitings of many mushrooms we all had liked to see more of but in spite of this weird weather a whole lot of folks did gather on the 21st to cavort once again on a beautiful day in the coastal forest of beloved Salt Point State Park.

Because we had no open-to-the-public foray since November the sign up list was lengthened to allow a few more to be included but a new approach has been in effect lately: People on the wait list are asked if they are club members and if they aren't yet then perhaps joining could be a positive way to be allowed to come. . . .

New members introduced via our fab forays just could be compelled to become actual active members to help out produce all that SOMA happily does present throughout the years and years and years. Yep--that's the thought here at Foray HQ.

The most sought after fungi by most forayers are always the edibles and the specimen table (and baskets too) showed not a whole bunch of the usually expected goodies: Few black trumpets, few belly button hedgehogs (but several small sweet tooth), just beginning yellowfoot, and a shrimp or two too.

But these below did manage to be put on the table and then catalogued by Mikhael Crystallah-Selk, with comment and pics off the internet by yours truly.





Salt Point Foray Species List

Agaricus augustus--always a favorite edible.

Albatrellus sp

Amanita augusta--the easily i.d.'ed edible amanita.

Amanita muscaria subsp *flavivolvata*

Amanita novinupta--the formerly known as *A. rubescens* and still "The Blusher" this tasty mushroom needs to be well identified before anyone thinks they should eat it.



Amanita pachycolea

Armillaria sinapina--the Honey Mushroom, looks like this:



Or this:



Or also like this (plus other looks too. . .



Remember if serving a group of people that some can get "gastric disturbances" from any Honeys.

Aureoboletus flaviporus --One of the many names which have been changed since I first learned what this strikingly yellow underside mushroom was called but with all these



name changes the only thing that really is different now from years ago is the name. Nothing else.



Calocera viscosa
 Clavulina coralloides group
 Clavulina rugosa parasitized by Helminthosphaeria clavariarum--Here's a photo of this going on (for those of you geeky types):
 Clitocybe nuda (cypress)--the yummy Blewitt.
 Cortinarius smithii: The beautiful dye mushroom.



Cortinarius glaucopus group
 Cortinarius sp
 Cortinarius traganus
 Craterellus neotubaeformis

Craterellus calicornicopioides
 Cryptoporus volvatus
 Cuphophyllus pratensis
 Cuphophyllus russocoriaceus
 Entoloma lividoalbum
 Fomitopsis ochracea
 Gliophorus psittacinus--A delightfully gluey toadstool:



Gliophorus laetus
 Gliophorus sp under cypress
 Gloeophyllum sepiarium
 Helvella vespertina
 Hydnum oregonense--Recently described (in 2018).
 Hydnum neorepandum--new name for our Sweet Tooth?
 • "Hydnum oregonense is what we knew as H. umbilicatum here."
 • Hydnum washingtonianum was H. neorepandum, after H. repandum.
 • Hydnum olympicum is the spreader." That should clear this up. . . .
 Hygrocybe singeri
 Hygrocybe punicea
 Hygrocybe flavescens
 Hygrocybe autoconica
 Hygrocybe splendidissima



Hygrophorus ponderatus

Hygrophorus sp

Hygrophorus russula

Hypholoma fasciculare

Inocybe insinuata

Inocybe sp

Lactarius xanthogalactus--One of the very best names in all of Mushroomdom straight out of Star Trek.

Means "yellow milk," btw.



Lactarius rufulus--the "true" Candy Cap (see *L. rubidus*) Sonoma County look-alike that inhabits oak woodlands and hasn't the fenugreek odor when fresh nor the strong maple syrup smell when dried as real Candy Caps.

Lactarius rubidus--the real Candy Cap (and not a denizen of oaks).

Lactarius californiensis

Laetiporus conifericola

Lepiota magnispora

Laccaria amethysteo-occidentalis

Leptonia sp

Leptonia sp

Lycogala epidendrum

Lycoperdon umbrinum

Marasmius plicatulus--One of the prettiest.



Nidula niveotomentosa

Nolanea sp

Nolanea sp

Onnia triquetra

Phaeolus schweinitzii

Pholiota sp

Pluteus exilis

Pluteus cervinus

Pluteus cf *salicinus*

Pleurotus pulmonarius

Polyporus tuberaster

Porodaedalea pini

Postia fragilis



Tricholoma sp
 Tricholoma saponaceum group
 Turbinellus floccosus
 Xerocomellus atropurpureus--beautiful



Pucciniastrum goeppertianum--Whoa! Coming up with "Witches Broom" is a bit out of our range here, Mikhael (and Darwin). There's not even a page for it in Wikipedia but here is a picture of it below. I did find this: "Witches' broom is a relatively minor disease of highbush blueberries, but it can be severe near balsam fir trees (Abies), the alternate host for the rust fungus." At this point I feel we can ask, "Who amongst you cares. . . ?"

- Psathyrella pililiformis
- Ramaria violaceibrunnea
- Ramaria sp
- Ramaria formosa
- Rhizopogon occidentalis
- Russula bicolor
- Russula brevipes
- Russula californiensis
- Russula cremoricolor
- Russula nigricans group
- Russula cerolens
- Scutigera pes-caprae
- Sparassis radicata
- Stereum hirsutum
- Tapinella panuoides
- Trametes betulina
- Trichaptum abietinum



COVID-19 Update:

- ◇ All meetings are online only.
- * Forays are limited to 10 person groups.
- [2020 Calendar](#) is updated for upcoming meetings and forays!

Next Meeting

Sept 17, 2020, 7:00pm PST - Zoom Link: [CLICK TO JOIN](#)

NEW! SOMA ONLINE Meetings - The September 2020 speaker is [Mikhael Selk](#)

Topic: Myco-Parasites

Zoom Meeting ID: 856 0699 0942, Passcode: SOMA

Wild Mushroom Forays

Next foray: September 19, 2020

Location: Salt Point State Park

Foray Leader: George Riner

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.

This foray is limited to 10 people and [registration](#) is required.

Well, ya shoulda been there. . . . After 25 or so years producing this great gathering folks think we're getting pretty darn good at it.

I heard it said the this all started as a sort of "putting on a show in our parents' garage for the neighbors" and then evolved into a three-day weekend filled full of fabulous goings on with famed fungal speakers and expert presenters deep in the knowledge of their topics. True.

We offer fiber arts opportunities to learn from the very best in those crafts, easy to follow cultivation workshops, eight forays to choose from, present so many classes that it's hard to choose which, produce food demos to see our pros work their culinary magic, cook up Saturday and Sunday night marvelous dinners from our esteemed chefs, and on Monday morning we have the final talk and walk through of all the mushrooms collected.

Yep--quite a performance it is. A remark we hear often is, "Too much good stuff to see and do. . . ."

The CYO facility is a beautiful place with lovely grounds and provides comfortable cabins for those who choose to stay on-site and the staff there make breakfasts and lunches that certainly are appreciated by the 265+ people who cue up for the buffets and Sunday box lunch makings.

The dinners SOMA serves up restaurant style are--of course--a wee bit more special. Yes.

Recently those who make this happen had their annual "post Camp" meeting and all comments sent in by the over 50 Campers who responded to our survey were

thoroughly looked at and, if negative, steps taken to improve next year, and, if positive, simply appreciated.

It is impossible to know beforehand if someone might choose to start snoring at Camp (when they said on registration they did not. . .) or if another maybe had too much ale or wine and stumbled into the wrong cabin (yikes) and even if fewer mushrooms than hoped for were brought in to the specimen tables.

Thoughts are also being given to a possibly fixable issue we're now looking at: How to make SOMA more inclusive, more open to everyone who could be interested in becoming a part of our club's gatherings.

We do truly try to even micro manage this Sonoma splendid event--which is often called the best mushroom festival anywhere!

And it's not really just all about the mushrooms. Nope--it is way more than that. SOMA Camp is a place to see old friends from the fungal community, meet new ones, and or simply bask in the weird fungalness of it all.

Patrick Hamilton

Scholarship Focus: Justina Martelli & Karlie Keaveney

An article by or a profile of one (or two) of our scholarship recipients

This issue we feature Karlie Keaveney and Justina Martelli, both of whom were recipients of the 2019 SOMA Junior Scholar Camp Scholarship.

Both of these bright young scholars attended SOMA camp for free (along with a paid chaperone) this year and have sent us a note telling us about the experience.

From Karlie:

I LOVED camp. I got to learn a lot about different types of mushrooms AND pick them. I learned about glowing mushrooms and didn't know they only glow in one color. I got to dig for truffles, it was fun! I got to meet many different people and do a huge mushroom puzzle. Westminster Woods was beautiful. The adorable mushroom dessert was delicious, I didn't know candy cap mushrooms taste sweet. I plan to come back next year.

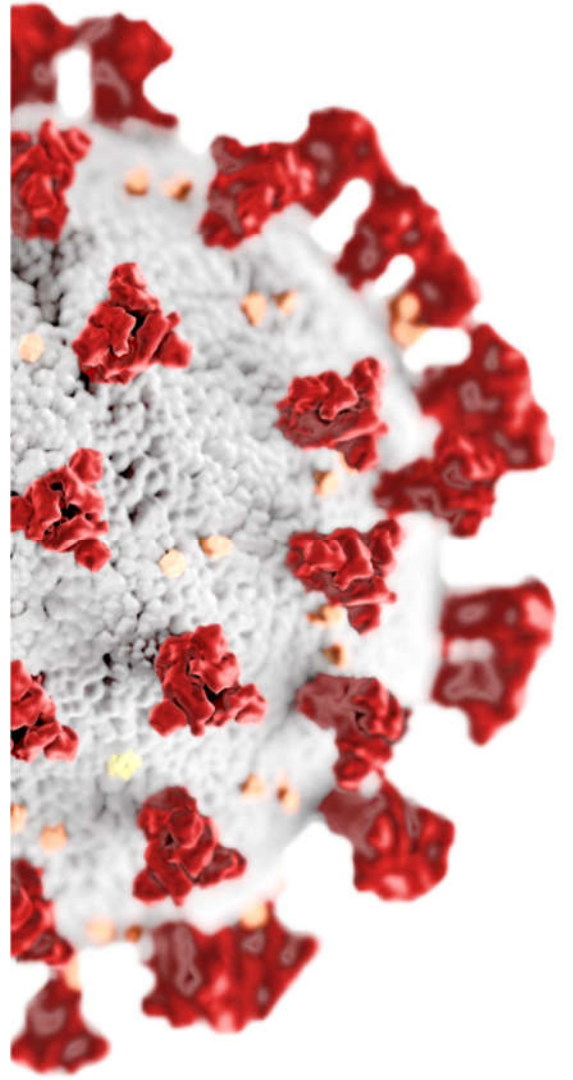
From Justina:

“Will there ever be an actual mushroom camp?” I would ask myself in my younger years. Now that I have experienced SOMA Mushroom Camp, I can definitely tell you that it was an incredible experience: full of unique wild mushroom encounters and enthusiastic mycophiles! We found a wide variety of fungi in the hills near Occidental - ranging from large ganoderma polypores to tiny mycenae, there even were a few zygomycete species! Experienced scientists inspired their audience with lectures based on their works and fungal interests- these were very inspirational and I hope to present some of my own research one day. At the microscopy classroom, I learned how to prepare slides with mycologists and observe a whole new world through microscopes. During forays we would find species and attempt to identify them- and when there is difficulty, the experts are always there to help. My favorite observation during camp was most likely the auriscalpium vulgare, a mushroom with a tooth-like structure below its cap, and one that only grows on Douglas Fir cones. And mushrooms are not just all that you can find on a foray: we found such things as Forest Scorpions, Slender Salamanders, and Hermit Thrushes. The food served in the main lodge was delicious and aesthetically presented - never in my life have I tried Candy Cap chocolate mousse! I gained so much knowledge from the campers and instructors, and want to give a special thanks to the Sonoma County Mycological Association for granting me with a scholarship to attend this wonderful camp.



No SOMA Wild Mushroom Camp 2021!

This year our camp was truly a wonderful weekend of classes, chef demos, art, science and stupendous meals from Chefs Julie, Jennifer and the rest of the Culinary Team. This year is looking like it may be impossible to host the camp we are used to. We have explored the options available to us and we have settled on a plan to cancel Wild Mushroom Camp 2021 and return with an even better camp in 2022.



It is our fervent hope that we will be able to get back to our normal SOMA operations soon, but of course, we'll follow the science!

Culinary Techniques in Mushroom Preservation

Ian Zabel - From SOMA Mushroom Camp 2020

Mushroom Agedashi

- ◇ Crispy Winter mushrooms and Soft Tofu cubes (lightly dusted in Potato Starch and Fried)
- ◇ Chili Threads
- ◇ Scallion
- ◇ Black sesame
- ◇ Bonito Flakes
- ◇ Mushroom Tsuyu (recipe Below)
- ◇ Canola Oil (for frying)

Method:

Gather all ingredients. Heat Tsuyu in sauce pot. In a separate pot, heat canola oil to 350 °F. Pat Tofu dry, then dice into 1" cubes. Separate out some Hon-Shimejis and Yellowfoot. Lightly dust the tofu and mushrooms in Potato starch. Place 2 oz. tsuyu in bottom of a bowl, then place fried tofu and mushrooms on top. Garnish with sesame seeds, bonito, scallion and chili threads.

Mushroom Tsuyu

- ◇ 1 cup mushroom dashi (recipe Below)
- ◇ 1 oz shiro shoyu
- ◇ 1 oz mirin
- ◇ TT shiro dashi
- ◇ ¼ cup shitake reduction

Method:

Wisk all ingredients together and reserve.

Mushroom 'Dashi'

- ◇ 2 qts water
- ◇ 0.10 oz kombu (very small amount, much less than traditional dashi)
- ◇ 2" piece of ginger, smashed,
- ◇ 3 cloves garlic, smashed
- ◇ 4 oz. Sliced Raw #3 Porcini, chanterelle or any favorite mushrooms
- ◇ 1 oz. Additional Dried Morel, Shitake or Porcini
- ◇ 0.5 ea. Lemon's worth of zest

Method:

Combine all ingredients in a pot . Simmer for 45 minutes. Strain and reserve.

Shiitake Reduction

- ◇ 1 oz. Dried Shiitake
- ◇ 3 cups Water

Method:

Soak Shiitakes and water together for 1-2 hours, then reduce to 1/10 original volume in a saucepot and strain. Reserve liquid.



Forager's Bruschetta

- ◇ Toasted Focaccia Slices
- ◇ Hedge Hog Aioli
- ◇ Shallow Poached Hedge Hog
- ◇ Picked Wild Sorrel

Method:

Spread aioli on toast, top with poached winter mushrooms, then garnish with wild sorrel.

Hedgehog Aioli

- ◇ ¾ lb. cleaned hedgehogs
- ◇ 1 sprig thyme
- ◇ 4 each Garlic, Smashed
- ◇ 2 TBSP Sherry Vinegar
- ◇ 1 Shallot
- ◇ 2 egg yolk
- ◇ 2 cups grapeseed oil
- ◇ TT salt

Method:

In a sauté pan, sauté mushrooms, thyme, garlic, shallot until mushrooms are browned and tender.

Add mushroom sauté mix, egg yolk, and vinegar to a commercial blender and turn on low speed. Gradually increase the blender speed while slowly streaming in the oil.

If the Aioli looks too thick, add a few teaspoons of water.

Season with salt and reserve.

Shallow Poached Hedgehog

- ◇ 2 lb. cleaned hedgehogs
- ◇ 2 sprig thyme
- ◇ 6 each Garlic, Smashed
- ◇ 1 ½ cups light olive oil
- ◇ TT Salt
- ◇ TT Coarse Black Pepper
- ◇ 1 cup Chopped chives and Parsley

Method:

Put Oil in a cold pan and add mushrooms, thyme and garlic. Increase the heat to medium high and stir occasionally until mushrooms become fully cooked and tender. Turn off heat, and finish with salt, pepper, and rest of herbs.

Focaccia Toast

- ◇ 4-5" Focaccia slices (may need to half or quarter the loaf)
- ◇ Melted butter
- ◇ 1 ea. Clove of Garlic

Method:

Heat a cast iron pan or nonstick over medium heat, Lightly brush the toast with butter and toast on both sides until lightly golden. Remove and rub toast with raw garlic clove.

Contribute to the SOMA News!

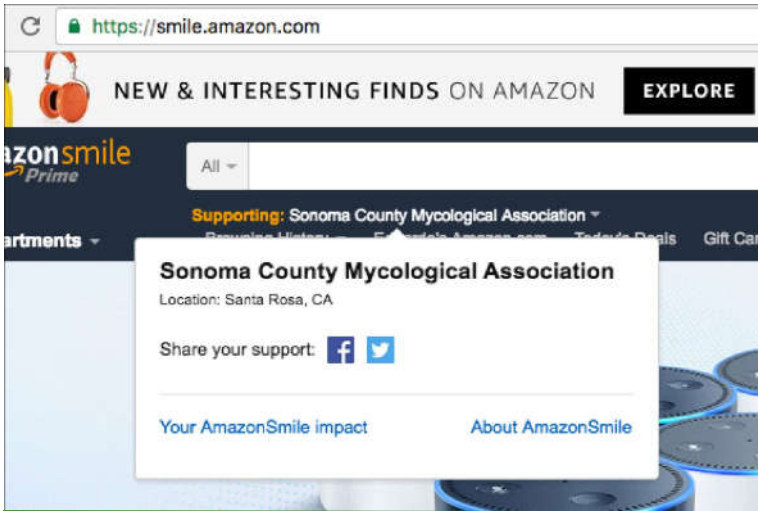
The monthly SOMA News wants you to contribute to our pages with news about your life with mushrooms in Sonoma County and beyond. We need art images, photos, short or long stories, academic or other musings on mycology, recipes, notices, events and more. The deadline for each issue is the weekend before 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.

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!



Contribute via Paypal!

You can help SOMA support mycological education via Paypal at this link:



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 its 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/SOMAmushrooms.org/) <https://www.facebook.com/SOMAmushrooms.org/>
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/observer/intro>
5. Visit the SOMA website more often <https://SOMAmushrooms.org>
6. Youtube: Watch a [hike](#) or vlog online or submit your own to the [editor](#)
7. Go to [iNaturalist](#) and create an account to upload pictures to
8. Join with the [Epicurean group](#) if you are a member interested in culinary excursions as well. Be sure to be at our next epicurean members-only fully catered event.

Have you renewed your membership?

<https://www.somamushrooms.org/membership/>

SOMA Officers 2019/2020

President - Justin Reyes

Vice President - Lee McCarthy-Smith

Treasurer - Ken Buegeleisen

Secretary - Jennifer Becker (Acting)

Board Members - These are non-elected positions

Chris Murray

Patrick Hamilton - Foray Coordinator

Rachel Zierdt - Fiber Arts Coordinator & Scholarship

Chairperson

Jennifer Levine - Culinary Group

Justin Reyes

Kingman Bond-Graham - SOMA Camp Coordinator

Clarke Katz - Editor, SOMA News

Ken Buegeleisen - Webmaster

Mikhael Crystallah-Selk - Foray Coordination

Jennifer Becker

Gordon Walker

Stephenie Chow - Fundraising Coordinator

Lee McCarthy-Smith

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 2020. Please contact Rachel Zierdt if interested.

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, the Sonoma County Mycological Association offers a free iden-

Training will begin in September 2020 usually shadowing leader to learn the job. We are also currently seeking - culinary enthusiasts to get the culinary group cooking again.

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.

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

tification 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

P.O. Box 7147, Santa Rosa, Ca. 95407

SOMA@SOMAmushrooms.com