



SOMA News

THE OFFICIAL PUBLICATION OF THE SONOMA COUNTY MYCOLOGICAL ASSOCIATION
A NON-PROFIT 501(c)(3) EDUCATIONAL SOCIETY, DEDICATED TO THE MYSTERY AND APPRECIATION OF LOCAL FUNGI | SOMAmushrooms.org

VOLUME 20 ISSUE 4

December 2007

2007-2008 SEASON CALENDAR

DECEMBER

The fabled Mid-winter...
Mushroom Potluck Feast
December 7th—7pm—Farm Bureau

Dec. Foray will be on the 15th!!

38th Annual Fungus Fair—MSSF

Dec. 1st 10am—6pm
Dec. 2nd 12—5pm
Oakland Museum of California
10th & Oak Street, Oakland, CA
moniquecarment@yahoo.com

Point Reyes National Seashore
Mycoblitz V

December 29, 2007
More information, contact David Rust at
incredulists@yahoo.com, 510-468-5014.

JANUARY

"The 13th International Fungi and
Fiber Symposium and Exhibition"
January 7 - 12, 2008

For further details, please go to
www.mushroomsforcolor.com

SOMA Wild Mushroom Camp!
MLK Weekend!

January 19th—21st!

Register online at
www.SOMAmushrooms.org
(See pps. 8—9 for more on above)



SOMA Wild Mushroom Potluck Dinner!

Friday, December 7th
7 PM at the Farm Bureau

It's time for the annual SOMA Wild Mushroom Potluck Dinner! Every month during the season we have foray with a potluck afterwards and the eats are always great! But the Wild Mushroom Potluck is different. This is for **members (and their guests) only**, and the members pull out all the stops creating wonderful mushroom dishes.

As always, we require a specimen of the wild mushrooms used in the dish and we provide a detailed information tag to inform people of the ingredients used in preparing your dish. If you'd like to fill out the ingredient information in advance, see the Potluck Dish Information form on page 8. We will have extra copies to be filled out at the potluck, if needed. Hope to see you there!



PLEASE NOTE:

The December Foray will be held on the 15th of the month which is the 2nd Saturday because of the holidays.

NOTE: SOMA does not condone or encourage the ingestion of psychoactive mushrooms.

Always be 100% certain of the identification of **any and all** mushrooms before you eat them!



EMERGENCY MUSHROOM POISONING IDENTIFICATION

After seeking medical attention, contact **Darvin DeShazer** for identification at (707) 829-0596. Email your photos to muscaria@pacbell.net. Photos should show all sides of the mushroom. Please **do not** send photos taken with cell phones—the resolution is simply too poor to allow accurate identification.

A free service for hospitals, veterinarians and concerned citizens of Sonoma County.

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SOMA's *Amanita muscaria* logo by Ariel Mahon

PRESIDENT'S LETTER

As another calendar year closes the mushroom year is in full swing. At the November club foray mushrooms were everywhere in Salt Point Park. There were more than sixty folks attending, eating, drinking, mushrooming, socializing and soaking up the beautiful day. There were numerous first-time mushroom hunters filled with questions about every mushroom in the woods. The food at the pot luck lunch after the foray was highlighted by four chefs competing for the Iron Mushroom title. The attendees brought an outstanding spread of food, breads, cheeses, wines and desserts. At two o'clock many were still basking in the fungal fellowship, reluctant to leave. Nature brought some of the reality of winter in on a bed of very cold fog which prodded some to get back on the road home with full baskets and full bellies. This was a Saturday to remember for members and friends old and new.

If you have not been to the San Francisco Society's mushroom fair at the Oakland museum you are missing one of the best events on the west coast.

It will be the first weekend in December, links to the MSSF web page are available on our web site. The San Francisco club and SOMA are aiming to do a special joint foray at Salt Point State Park with idea of collecting trash and having a great time together. Sadly there was lots of trash in the woods on Saturday, the park service does not have the money to hire staff to clean up our treasured park. Our thoughts are to make a game of it with prizes for the most weight collected, or the most volume, maybe team prizes, etc. Our thinking is in early February to catch the mid-winter flushes. Post your ideas on the SOMA Yahoo group site or email me directly: div4ab@sonic.net



Full baskets to you all.

-Bill Hanson

FORAY OF THE MONTH

Saturday, December 15th

Meet at the southern end of Fisk Mill Cove in Salt Point State Park at 10 AM.

\$6 daily parking fee per car now at SPSP!

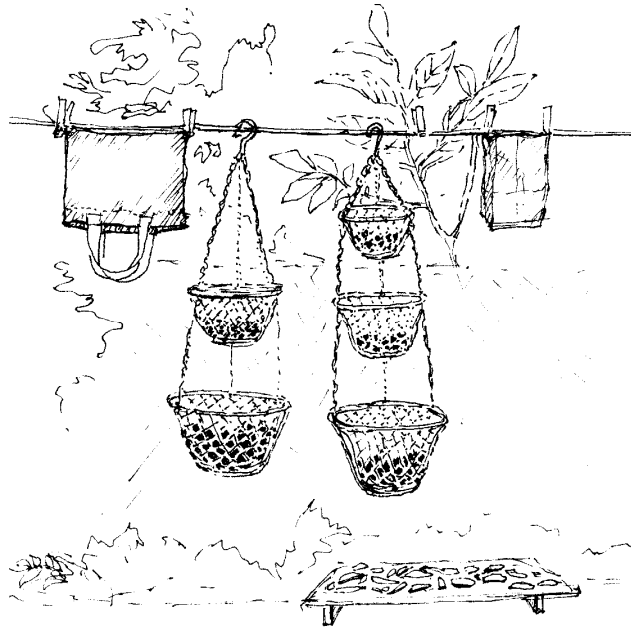
Bring a potluck dish to share; vegetarian dishes are always welcome! Please bring your own glasses, plates and eating utensils. Besides the positive environmental reasons and benefit to the gastronomic experience, it will help minimize the amount of trash to be hauled out. Contact foray leader Bill Wolpert at (707) 763-3101 for more information.

Members are asked to avoid hunting the club site for at least two weeks prior to a SOMA event. It's only through your cooperation that all members can enjoy a successful foray and experience the thrill of the hunt!



Drying to Dye

How often do we get warm days in the middle of November? Too warm to have the wood stove going, and herein lies the dilemma.... I had mushrooms that needed to be dried in preparation for the 13th International Fungi & Fibre Symposium in January.So I took the spider plants out of the hanging wire mesh fruit baskets, broke up the fresh *Phaeolus schweinitzii* and hung the baskets out in the sun! And then when I ran out of baskets, out came the paper bags with clothespins to gently sway in the breeze. These held the sliced up *Hydnellum suaveolans* that Judy and Gene so generously collected in Oregon for me. These are a toothed fungi, with a brilliant cobalt blue stalk. If you slice them lengthwise, blue concentric rings are also visible at the base. Very distinctive. Miriam Rice thinks that these fragrant fungi produce the best possible blue mushroom dyes on wool.



Now it has turned cool again, the sun has slipped lower behind the bay-laurel trees on Rio Vista, and though the days be clear and crisp as a bell, I keep the woodstove going day and night to keep the chill at bay in the house. The hanging fungal gardens of Babylon have come inside to poise behind and hover above my wood stove, to be joined

now with clothes hangers of clothes-pinned paper bags of chopped caps of *Dermocybe semisanguinea* in one bag and the stalks in another, as these two parts of the mushroom produce very different dyes: bright red dye on wool from the caps of the mushroom, and golden wheat hues from the stems - if using an alum mordant. Maybe I'll do a drawing of that if I can thaw my hands long enough.....Thanks to Anna Moore who both mailed and carried these prized specimens from Oregon! And to Linda who has filled my freezer now with frozen *Sarcodon imbricatus*, also for the symposium dyepots,

Darvin finding *Pisolithus* everywhere - thank you all!!!

Virtual November Foray Report



And now...the not-so-usual species list for November by **Darvin DeShazer**, SOMA Science Advisor:

I agree with Gene. It was a great day at Salt Point, but too bad the mushrooms didn't show up. What did fruit was cauliflower, chicken of the woods, penny buns (some were buttered and some were queens and kings), candycaps, oysters, hedgehogs, charcoal burners, plums & custard, coccora with whip cream on top, beefsteak, wine caps, giant horse mushroom, honey, pine spikes, poison pie, earth stars, blue slippery jacks, red shrimp, turkey tails, western grisettes, matsies, morels and I did see one person with some chanterelles - a real mushroom!



Wow. Jeez. Special. Easy. Fabulous. Almost anybody can find them. Those words pretty much describe the porcini season as of this writing (mid November). It hit early, is having a good middle, and might show us a fine endgame to.

When they pop in October they sometimes poop out in November, but let's hope this not will have happened. (Odd grammar, but you understand writing in the past for a future audience about an event that occurs sort of in between time, can be "creative," say. Or just plain wrong.)

But there has been little wrong with our beloved Salt Point lately. Boletes of various styles, Amanitas to imbibe on and to trip over, oysters, early matsutake, and lots of other goodies for our enjoyments.

Newsletter editor Tom Cruckshank wrote on our Yahoo about drying coccoli and how good they are that way. So I picked some and prepped them to dry, dried them, and now my house smells fishy.

At a party once at David Arora's Santa Cruz home (long ago) a guy brought some paper wasp larvae to barbeque. If you've been to his place you probably know that might not be an unusual dinner offering. To me it was. A little. Anyhow, when the waxy looking no longer wiggling things were cooked and eaten the consensus of the dinner guests was that they tasted "like cheese." My only comment was that "only cheese should taste like cheese."

Mushrooms dried when very, very, fresh should not smell fishy. I have not tried to use them yet but, only because I trust Tom, I am open to an open-minded look-see.

(My plan is to use them, infused with sage and oven roasted until kernel-like, in a Italian bean salad, for Camp.)

Yesterday Linda Morris and I had a reason to be up on the north Sonoma coast and we found the aforementioned coccoli and a few porcinos (note the spelling—writer's license), some fine tasting *Agaricus subrutilescens*, lots of dye mushrooms (for Dorothy) and we spotted a huge honey mushroom clump that will probably be available for someone to find on our November foray.

Reports from Ft. Bragg to Bullard's Bar and from the East Bay to Pt. Reyes are all filled with find after find of a lot of mushrooms. This could be one of the best mushroom seasons in years. To see matsutake near porcini near a hedgehog or two and pig's ears and Manzanita boletes in the same basket too, well—that's just grand! Ain't it?

And the following recipe is too. Or at least it is good and a good way to use all those coccoli you've been finding this fall. (Caution: I don't care if I am redundant here so be very sure of your i.d. with any mushroom—especially an Amanita. The fall coccoli are easy but make darn sure of all the field distinguishing marks. And spring coccoli are only for very, very experienced mushroomers to consume.

CLIP & SAVE

Coccoli Sauté with Spanish Tuna and Rosemary

Serving Size: 4 (as an appetizer/small salad) Preparation Time: 0:30

Amount	Ingredient	Preparation Method
1 ea	coccoli mushroom, about 4-6" tall very fresh (a "button" is preferred)	sliced ¼" thick
	olive oil	
2 tbl	sweet, red, banana pepper	sliced very thin
1 ea	shallot, large -- minced	
1 tsp	rosemary, fresh -- minced	
½ can	Spanish or Italian tuna, in good oil	
	extra virgin olive oil	
¼ ea	Meyer lemon	
	sea salt	
	fresh ground black pepper	

Sauté the mushroom in some olive oil until golden and crisp on the edges, about 5-7 minutes. Set on a paper towel to come to room temperature. Arrange the coccoli on a serving plate with 1 ½ teaspoons (or more) of tuna in the middle, then chile pepper, shallots, rosemary, lemon juice (a squeeze for each serving) tossed around the coccoli, and then drizzled with some of the best olive oil you have. S & P.

Serving Ideas: with a crisp, un-oaked chardonnay or Pinot grigio

NOTES: good at room temperature



Coccoli/Coccora

Photo by

Paul arrived in Amsterdam looking forward to a weekend with his friends. Instead, the 24-year-old Australian stayed holed up in his hotel room, too frightened to walk the streets after taking magic mushrooms.

"We had to lock ourselves up in case we would do something crazy," said Paul, who asked that his last name not be used because he didn't want acquaintances to know about his drug use. "There is no way this should be legal."

In Amsterdam, where the fungi are sold in so-called smart shops, local officials agree. The city council last month approved a three-day waiting period to cut down on tourist use. The national government is considering an outright ban after a French teenager leapt to her death in March. Health Minister Ab Klink will release a statement on the hallucinogens this week.

The move is the latest effort to curtail the drug and sex trade in the Netherlands after Prime Minister Jan Peter Balkenende in February formed a new government with a Christian majority. Amsterdam last month agreed to fund the purchase of storefronts where prostitutes work, paving the way for developers to turn them into shops, offices and apartments.

Klink, a lawmaker from the Christian Democratic Alliance, has commissioned a report on the effects of magic mushrooms. His decision on the proposed ban will be announced this week, said Harald Wychgel, a spokesman for RIVM, the Dutch institute for public health and the environment.

Ambulances responded to 128 mushroom-related incidents last year in Amsterdam, compared with 70 in 2005, according to figures from the local health inspectorate. Ninety-two percent of the cases involved tourists.

'This Is a Drug'

"You can't allow this to be sold in a store," said Cisca Joldersma, a member of parliament for the Christian Democratic Alliance. "This is a drug, and we have a law for that."

The Amsterdam proposal aims to educate tourists about the dangers of mushrooms, which sell in 39 outlets across the city.

"A ban is a step too far," said Paul van Oyen, director of the national association for smart shops. "With the three-day rule, you deny only the tourists access to the market. Most of them do not stay longer than that."

Smart shops charge 12.50 euros (\$17.75) for a box that contains about 30 grams of fungi. The stores take in approximately 8 million euros a year, van Oyen estimated.

The mushrooms contain psilocybin, which enhances the senses and can cause hallucinations for as long as seven hours after ingestion. The outlets often sell herbal versions of ecstasy pills and energy drinks as well as mushrooms.

Dried Mushroom Ban

The sale of dried or processed magic mushrooms was banned five years ago. Under Dutch law, fresh psilocybin mushrooms are considered food and therefore legal. The move to ban sales of the fresh fungi mirrors a 2005 U.K. decision to reclassify them as an illegal drug.

Most safety incidents involving overseas tourists occur on Saturdays and Sundays, said August de Loo of the Amsterdam Drugs Advisory Agency. "Tourists quickly swallow the whole bunch because they can't take them home."

On June 23, a 25-year-old British tourist tossed furniture in a hotel hallway and smashed his head against windows before police hauled him away. On July 8, an 18-year-old from

Iceland threw himself out of a hotel window, breaking both his legs.

Amsterdam was visited by 4.6 million people last year, according to the city's Tourist and Congress Bureau. Of that amount, one-quarter of visitors were under the age of 26.

Shutdown Threat

Smart shop owners recognize their trade is dependent on young tourists. Ali Kukuksen, a mushroom grower who controls 60 percent of the Dutch market, makes one-fifth of his sales in August. He and his brother started their business by growing mushrooms in a fish tank and now own a nursery.

"We only sell to the legal smart shops, so a ban would close us down," Kukuksen said.

Amsterdam has already cracked down on smart shops. Police raids have resulted in the closure of at least two stores this year because they sold dried mushrooms.

"Our regular check-ups made clear that many smart shops break the rules," said Els Iping, chairman of the local council in the city's central district. "Amsterdam will keep a sharp eye on them, and we will keep checking up on them."

The new risk assessment for mushrooms is likely to reflect the conclusions of a 2000 study, one of the researchers said. That report found that the use of magic mushrooms "does not pose a threat to the health of the individual."

"A mushroom is not very dangerous," said Peter van Dijk, a researcher at the Utrecht-based Trimbos Institute, which studies drug addiction and methods for prevention. "It's not as toxic as, for example, heroin or cocaine."

The danger is usually from a blend of alcohol, marijuana and mushrooms that prompts young tourists "to do things they normally wouldn't, like jumping out of windows," Van Dijk said.

Paul, the visitor from Sydney, considers himself lucky. He only ate half a box of mushrooms, while his friends consumed entire containers. He says the trip brought on a feeling of paranoid helplessness as he worried that someone might attack the group on the way out of the red light district.

"If it wasn't for me, we wouldn't have gotten back to the hostel," he said.

To contact the reporter on this story: Jeroen Molenaar in Amsterdam: jmolenaar1@bloomberg.net

Oct. 11 (Bloomberg)



Magic mushrooms are displayed in a refrigerated case at *Innerspace*, a smart shop in Amsterdam on Oct. 8, 2007. Photographer: Roger Cremers/Bloomberg News

day of newts
 & frogs sideways hopping
 green pausing brief as black spots
 as wary the day went
 condensing on leaves
 like dark grey spiders
 on the undersides of mushrooms
 all four inches contracted

On a drizzly Saturday morning in November about 30 of us met at "the barn" on Pepperwood Preserve to participate in a walk/discussion led by Dr. Chris Kjeldsen, one of SOMA's scientific advisors, titled Mushrooms and Lichens of Pepperwood Preserve. The event began with an introduction to the preserve itself including its history, geology, and habitats and an introduction to the kingdom fungi; its classification, importance, and those representatives that we were likely to see (or not see as was thought might well have been the case).

We started our hike/foray by walking down the road, back toward the entrance to the preserve, where several fruiting bodies of *Coprinus comatus* (the shaggy mane) had been seen and, before your mouths start watering, no, we did not fill baskets. (The only picking allowed was for purposes of identification). Here was an opportune moment for talking about the problems of spore dispersal. The closely packed gills that typify the genus making cap auto-digestion a necessity. All stages of maturation were present.

The majority of time, however, was spent in two mixed evergreen forest areas with Doug fir, live oak, madrone, tanoak, and California bay. Notable finds in the first area were a *Boletus satanus* (satan's bolete) with two caps (how appropriate), *Mycena haematopus* (the bleeding *Mycena*),

Marasmius quercophilus, that diminutive oak leaf lover, and the honey mushroom, *Armillaria mellea* growing in its typical profusion at the base of oaks.

Heading over to the second mixed evergreen forest area we stopped only to take note of some *Pisolithus tinctorius* (dead man's foot). This is a truly incredible fungus. As Dorothy Beebee will attest it is great for dyeing (more than one person got their hands stained), and its spores (produced in profusion) are the fungal equivalent of graphite, AND it looks surreal, although all three fruiting bodies that we saw were past the metallic coloured immature stage.

Once again in the forest, joined by newts (*Taricha* sp.) and tree frogs (*Pseudacris regilla*), we came across a magnificent fruiting of *Amanita calyprata* (coccora) one fruiting body half covered by *Hypomyces hyalinus*, a species not recorded for California. *Boletus aereus* (the queen bolete) was another notable find, the woman that brought the two caespitose specimens out from the woods somewhat startled as she turned it over exposing the trap door spider (*Bothriocyrtum californicum*) that had sought refuge from the rain. Related to tarantulas, they are huge. The length of the body alone, depending on who you talk to and their level of excitement, is anywhere from 2 to 6 inches. They are, however, very docile, not unlike we mycophiles. Other notables included a Lepiota (possibly *L. cristata*), *Amanita gemmata* (the gemmed Amanita), *Amanita ocreata* (the destroying angel), and the organism that I counted as my favorite when I first took Botany, *Exidia glandulosa* (black witch's butter).

All told we came across 44 different species of fungi, 15 species of lichens, and 3 species of mosses and had a grand, soggy day of discovery.

**Pepperwood Ranch Species list
 November 10, 2007**

Fungi

Amanita calyprata
Amanita gemmata
Amanita ocreata
Armillaria mellea (group)
Bolbitius vitellinus
Boletus aereus
Boletus chrysenteron = *Xerocomus chrysenteron*
Boletus satanus = *eastwoodii*
Boletus zelleri = *Xerocomus zelleri*
Collybia butyracea = *Rhodocollybia butyracea*
Collybia dryophila = *Gymnopus dryophila*
Coprinus comatus
Coprinus sp. (possibly *C. plicatilis*)
Daedalea quercina
Daldinia grandis = *Hypoxylon grandis*
Exidia glandulosa
Gomphidius oregonensis
Gomphidius subroseus
Hebeloma crustuliniforme
Hymenochaete tabacina
Hypomyces hyalinus (not previously recorded for California)

Laetiporus sulphureus
 LBM (Little Brown Mushroom – possibly *Rhodocybe nuciolens*)
Lenzites betulina
Lepiota sp. (possibly *L. cristata*)
Lycoperdon perlatum
Marasmius quercophilus
Marasmius sp. (darker cap, growing on *Q. kelloggii* leaves)
Mycena haematopus
Mycena sp.
Naematoloma fasciculare = *Hypholoma fasciculare*
Pisolithus tinctorius
Phaeolus schweinitzii
Scleroderma cepa
Schizophyllum commune
Stereum hirsutum
Strobilurus trullisatus
Suillus caeruleus
Suillus lakei
Trametes hirsuta
Trametes versicolor
Tremella mesenterica
Tyromyces caesius = *Postia caesia*
Xeromphalina campanella

Lichens

Cladonia sp. (possibly *C. chlorophaea*)

Collema furfurascens
Evernia prunastri
Flavoparmelia caperata
Flavopunctilia flaventor
Parmelia sulcata
Parmelina quercina
Parmotrema chinense
Pseudocyphellaria anomala
Pseudocyphellaria anthraspis
Ramalina farinacea
Ramalina menziesii
Tuckermannopsis platyphylla
Usnea arizonica
Usnea sp.

Oomycetes

Phytophthora ramorum

Other unusual things

trapdoor spider *Bothriocyrtum californicum*
 newt *Taricha torosa* or *Taricha granulosa*- two very similar species
 pacific tree frog *Pseudacris regilla*

-David Melloy

Mushrooms Block Breast Cancer

South Korean study suggests hormone inhibiting effect.

By Gale Maleskey, MS, RD
Registered Dietitian

November 20, 2007

In Asian cultures, certain mushrooms have long been revered for their health-giving properties. Many mushroom species contain several biologically active compounds, including polysaccharides --- complex molecules that have immunity-promoting and anti-tumor effects.

Previous studies correlating mushroom intake and cancer have shown a reduced risk for stomach cancer and breast cancer.

Now, a new study again supports the link to a reduced risk for breast cancer, specifically in postmenopausal women. South Korean researchers compared a group of women with breast cancer with a similar group of cancer-free women. Dietary recall was used to compare the women's average intake of foods, including mushrooms, three years earlier.

Among postmenopausal women, those eating the most mushrooms had a 52% reduced risk of breast cancer, compared with women eating the fewest mushrooms. Women eating the most mushrooms had an average intake of 11.4 grams a day, while women eating the least averaged 7.81 grams a day. Eating about ½ cup (72 grams) of cooked shiitake mushrooms a week would provide an average of 10 grams a day, so a protective amount is easily attainable.

The researchers speculate that, because only postmenopausal women benefited from eating mushrooms, the mushrooms were working by influencing the balance of hormones in the body. They were inhibiting an enzyme that

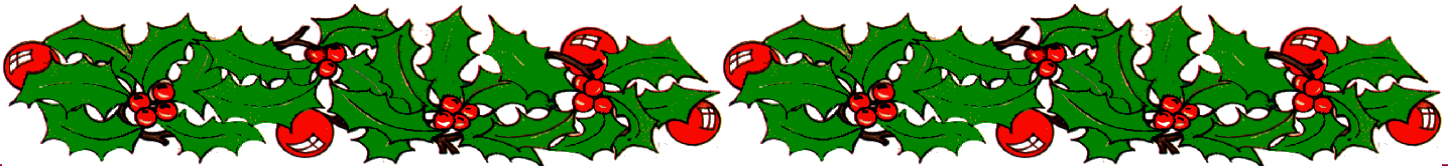


converts androgens (male hormones, found in small amounts in women) to local estrogens, which are major stimulatory factors for breast cancer among postmenopausal women. (Hong, SA, et al. *In J Cancer* 2007 Oct 17. Epub ahead of print. DOI 10.1002/ijc.23134)

In South Korea, oyster and winter fungus mushrooms are the most popular. But shiitake and maitake mushrooms are the best-known edible mushrooms with anti-cancer properties. And they are delicious.

Lots of supermarkets have shiitake and oyster mushrooms in their produce sections. Asian food stores are also a great source. You can add mushrooms to vegetable and grain dishes, soups, stir fries, and spaghetti sauce.

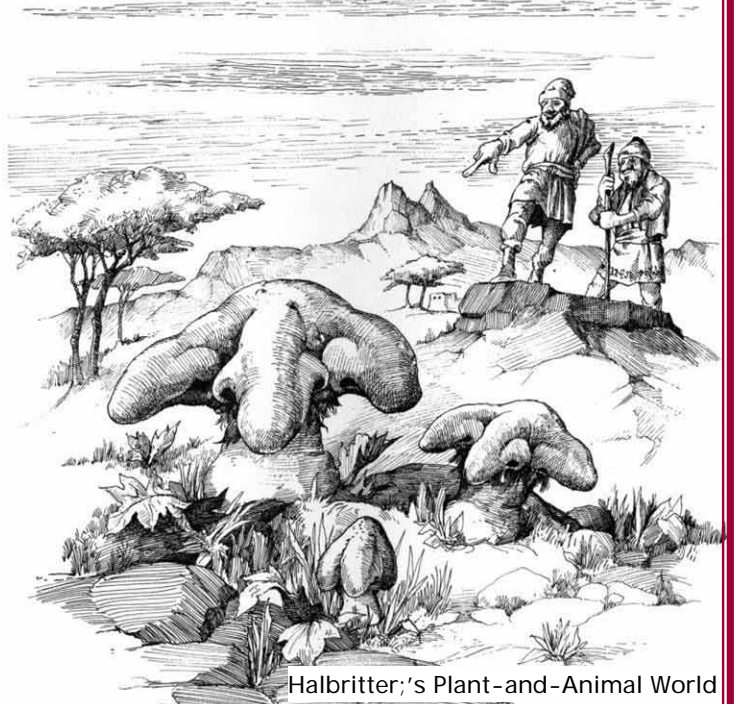
http://www.stopagingnow.com/news/news_flashes/3424?c1=news&source=newsflash_11-20-07_gale2



Giant Hooknosestool (or Schnazola)

boletus nasutus communis

Hails from the Reek islands and is not to be confused with its northern neighbor the Stinkhorn (*boletus nasutus septentrionalis*) whose shape is more angular and smell more pungent and whose natural habitat is in the Ohzholm. Can be fatal if swallowed during the hay-fever season, but otherwise, and when fully ripe, is succulent and flavorful: the perfect little something for those special occasions. The reeks, known for their generous and welcoming ways, serve today, as they did in ancient times, Giant Hooknosestool au Gratin to all their guests.



Halbritter's Plant-and-Animal World

VOLUNTEER CORNER

It is time to think about volunteering at SOMA camp. This year for the first time, we are asking all people who are volunteering to go on-line and register for camp. You can do this by going on to the web site and will find the form on the page for camp. In the comment section please note that you are a volunteer.

Please let me know what you would like to do. If you have questions about what types of things you can do, please let me know.

Each work trade is the equivalent of \$250 that the club would otherwise earn from a paying participant, this makes for an expensive proposition. Similar to last year, work trade activities will be tracked with an individual time sheet. This is done in an attempt to manage the large numbers of volunteers that do work trade and insure that each person does the minimum number of hours of work required. At the end of the event, I will collect the work trade time sheets and balance the books. Those who fall short will be billed at the rate of \$25 per hour. Many folks will work far more than eight hours. For these hard workers the club offers a heartfelt thank you for your extra effort.

A big part of our overhead is the nightly rack rate. If it is possible to sleep in your own bed or off site, consider that possibility. This will save the club the rack rate and/or we will be able to accommodate a full fare guest. Whether you have the ability to stay off site or need to stay at the CYO camp please convey this to Linda Morris when registering for camp.



A Volunteer Making Mushroom Kits—Camp 2007

We ask that all volunteers be members of SOMA. If you are not, you can register to be a SOMA member on-line. It costs \$20 per household per year to be a member if you get your newsletter electronically and \$25 if you want a hard copy. There is a registration form and information about SOMA on the website at:

<http://somamushrooms.org/>

Also, you can use Pay Pal this year if you would prefer it to sending in a check.

Julie Schreiber
707-473-9766

julieschreiber@hotmail.com

THE SONOMA COUNTY MYCOLOGICAL ASSOCIATION PRESENTS THE 11th ANNUAL

SOMA WILD MUSHROOM CAMP

RESERVE NOW, TOMORROW
MAY BE TOO LATE!!

January 19—21, 2008
Martin Luther King Weekend

Three days of great fun!

Forays
Feasting
Presentations
Mushroom Chefs!
Classes & Workshops
Artwork & Specimen Tables
Patrick Hamilton—Mycochef
Tom Volk, Else Vellinga
Among others!

LOW FEES: \$275 full weekend
\$215 with offsite lodging
\$125 Sunday only

Includes lodging in shared, comfy cabins, all meals, and great mushroom camaraderie. The spacious, modern cabins are set amongst 225 acres of tan oak, madrone, redwood, and fir.

Please REGISTER ONLINE at: www.SOMAmushrooms.org
SOMAcampinfo@SOMAmushrooms.org or 707-773-1011

POTLUCK DISH INFORMATION

NAME OF DISH

COOK'S NAME

CONTAINS

- MUSHROOMS. WHAT KIND? _____
- MEAT
- FOWL
- DAIRY
- SEAFOOD
- WHEAT
- EGGS
- NUTS
- SOY
- ALCOHOL
- REFINED SUGAR
- SPECIAL INGREDIENTS. PLEASE NOTE BELOW.

SOMA Membership Application and Renewal Form

Regardless of what others may think of me, I wish to become a member of the Sonoma County Mycological Association, a Non-Profit Corporation dedicated to the promotion of the knowledge and appreciation of local fungi.



(Please Print) New Member Renewal

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone(s): Home: _____ Cell: _____

E-mail: _____

SOMA will not share your info!
Date: _____

\$25 for family membership (mailed SOMA News, plus website download if desired)

\$20 for family membership who do not require a mailed newsletter (website download only)

\$20 for seniors with mailed newsletter (60 years +) (plus website download if desired)

\$20 for seniors—website download only, (help SOMA and the environment out!)

Check here if website download is desired. **Include your email address!**

I am interested in participating in the following activities (Check):

Culinary Group _____ Mushroom Forays _____ Cultivation _____
 Mushroom Dyes _____ Mushroom Papermaking _____ Newsletter _____

Other ideas/comments: _____

SOMA
 P.O. Box 7147
 Santa Rosa, CA 95407
www.SOMAmushrooms.org

YOU CAN NOW RENEW/JOIN ONLINE AT THE WEBSITE!

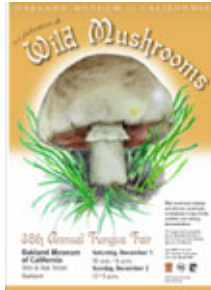
ANNOUNCEMENTS

38th Annual Fungus Fair—MSSF

Dec. 1st, 10am—6pm
 Dec. 2nd, 12—5pm

Oakland Museum of California
 10th & Oak Street, Oakland, CA
moniquecarment@yahoo.com

Don't miss this fun event! It will be loaded with great species and events. Stop by the **SOMA** table!



Deadline for the January 2008 issue of SOMA News is December 21st.
Please send your articles, calendar items, and other information to:
SOMAnewseditor@SOMAmushrooms.org

Point Reyes National Seashore Mycoblitz V

December 29, 2007

Please plan to attend this year's Mycoblitz at the beautiful Point Reyes National Seashore. We've found 438 species so far and need your help to find more. Dr. Tom Bruns is foray mycologist. Meet at the Bear Valley Visitor Center between 9:00–10:00 a.m. For more information, contact David Rust at incredulis@yahoo.com, or 510-468-5014.

SOMA WILD MUSHROOM CAMP!

REGISTER TODAY, TOMORROW MAY BE TOO LATE!!

Martin Luther King Weekend, January 19th, 20th & 21st

Register online at www.SOMAmushrooms.org
 or contact: SOMAcampinfo@SOMAmushrooms.org
 or call (707) 773-1011

"The 13th International Fungi and Fiber Symposium and Exhibition", is being hosted in Mendocino, California, by a dedicated consortium of fiber artists from the USA.

January 7 - 12, 2008

- a.. The International Mushroom Dye Institute
- b.. Pacific Textile Arts
- c.. Mendocino County Hand Weavers Guild
- d.. Mendocino Art Center

...and with the support of and under the umbrella of the international fiber arts community of the IFFF, ("International Fungi & Fiber Forum").

It is timed to celebrate the 90th birthday celebration of Miriam C. Rice, our intrepid pioneer of mushroom dyes.

There will be good number of international fiber artists and mycologists participating, including Paul Stamets, who will be our keynote speaker.

If you are interested in the possibilities of mushroom based fiber arts, dyes, inks, painting, Myco-Stix™, polypore paper-making, felt making, and wild-crafting responsibilities, all these and much more fungi lore? This is the place for you!

For further details, please go to:
www.mushroomsforcolor.com

LOW FEES!!:
 \$275 Full Weekend
 \$215 with offsite lodging
 \$125 Sunday only

Includes lodging in shared, comfy cabins, all meals, and great mushroom camaraderie. Three days of great fun!

Expert participants include **Tom Volk, Else Vellinga, Mycochef Patrick Hamilton**—others TBA!

Forays, classes & workshops, artwork, specimen tables, feasting, presentations, mushroom chefs and much more!



Picture 7 of 10:

The Perfect Storm, a small region in the Swan Nebula, 5,500 light years away, described as: 'a bubbly ocean of hydrogen and small amounts of oxygen, sulphur and other elements'

SOMA News
P.O. Box 7147
Santa Rosa, CA 95407



SOMA Members

The December Issue of
SOMA News has arrived!

SOMA usually meets on the third Thursday of the month throughout the year (September through May), at 7 PM, at the Sonoma County Farm Bureau, 970 Piner Road, Santa Rosa, California.

Fungi are displayed at 7 PM, and speakers begin at 7:45 PM. Bring in your baffling fungi to be identified!

Directions to the Sonoma County Farm Bureau

Coming from the south

- Go north on Highway 101.
- Past Steele Lane, take the Bicentennial Way exit.
- Go over Highway 101.
- Turn right on Range Ave.
- Turn left on Piner Road.
- At about ¼ mile, turn left into parking lot at 970 Piner Road.

Coming from the north

- Go south on Highway 101.
- Take the first Santa Rosa exit, Hopper Ave/Mendocino Ave.
- Stay left on the frontage road, (it becomes Cleveland Ave after you cross Industrial Drive).
- Turn right on Piner Road.
- At about ¼ mile, turn left into parking lot at 970 Piner Road.

970 Piner Road is marked by a star on the map at right.

