



SOMA NEWS

SONOMA COUNTY MYCOLOGICAL ASSOCIATION

VOLUME 27 : 6

February 2015

SPEAKER OF THE MONTH:

Alan Rockefeller -- "Mushrooms of Mexico"

February 19th, 7:00 PM, at Sonoma County Farm Bureau, Santa Rosa, CA.

Alan will present on mushroom species collected during his many trips to Mexico. He has been a student of mycology for the last 10 years, often traveling to exotic, remote forests to live alone and hunt for fungi. During the day, he combs through the woods, and then studies his fungus finds at night in his tent. In such serene settings, Alan has developed an impressively thorough understanding of the world of fungi, their changing names, and chemical properties that they may or may not have.

Alan comes from a background in IT, security testing in particular. He got his start hacking as a kid for fun and it later turned into a profitable venture, working with government security systems, which has helped him afford his current lifestyle.

After spending years studying mycology and holding an IT job, Alan quit several years ago to focus on mushrooms. Alan was a star presenter at SOMA Camp 2015, holding forth on mycological DNA, and how to extract and analyze it.

"I've heard that if you're stepping on the ground in the forest, you're stepping on 300 miles of mycelium, and there are probably a couple of hundred species under each footstep."

-- Alan Rockefeller



INSIDE THIS ISSUE

PRESIDENT'S LETTER: DISPATCH FROM THE DUFF-----BY JIM WHEELER P.2
 SOMA CAMP 2015 FORAY LIST-----BY GEORGE RINER P.3
 PHOTO OF THE MONTH: THE CHEESE DUDE-----CATHLEEN CARTER P.9
 THE FORAGER'S REPORT: FEBRUARY 2015-----BY PATRICK HAMILTON P.10
 RECIPE OF THE MONTH: *Black Chanterelle Spanakopita*-----BY THE MYCOCHEF P. 12
 2015 SOMA CAMP AUCTION & RAFFLE REPORT-----BY RACHEL ZIERDT P.11
 SOMA CALENDAR, NOTES, MEETING MAP-----P.12



EMERGENCY MUSHROOM POISONING ID: After seeking medical attention, contact Darwin DeShazer for identification at (707) 829-0596. Email photos to: muscaria@pacbell.net and be sure to photograph all sides, cap and of the mushroom. Please do not send photos taken with older cell phones - the resolution is simply too poor to allow accurate identification.

NOTE: Always be 100% sure of the identification of any mushroom before you eat it!

THE SONOMA COUNTY MYCOLOGICAL ASSOCIATION (SOMA) IS A NON-PROFIT (501C) EDUCATIONAL ORGANIZATION DEDICATED TO MYCOLOGY. WE ENCOURAGE ENVIRONMENTAL AWARENESS BY SHARING OUR ENTHUSIASM THROUGH PUBLIC PARTICIPATION IN MEETINGS AND IN GUIDED FORAYS.

SOMA OFFICERS

PRESIDENT

Jim Wheeler
SOMApresident@SOMAmushrooms.org

VICE PRESIDENT

Vacant

SECRETARY

Gene Zierdt
SOMAsecretary@SOMAmushrooms.org

TREASURER

Judith Tye-Angell
SOMAtreasurer@SOMAmushrooms.org

COMMITTEES AND BOARD MEMBERS

BOOK SALES

Tom Campbell
tashton@sbcglobal.net

CULINARY GROUP

Chris Murray
SOMAculinary@SOMAmushrooms.org

CULTIVATION CLUB CHAIR

Vacant

FORAYS

Patrick Hamilton
mycochef@sbcglobal.net

MEMBERSHIP

George Riner
SOMAmembership@SOMAmushrooms.org

MUSHROOM DYE COORDINATOR

Dorothy Beebee
SOMAmushroomdyes@SOMAmushrooms.org

SCHOLARSHIPS

Rachel Zierdt
scholarships@SOMAmushrooms.org

SCIENTIFIC ADVISORS

Darvin DeShazer
(707) 829-0596
muscaria@pacbell.net

Chris Kjeldsen, Ph.D.
(707) 544-3091
chris.kjeldsen@sonoma.edu

SOMA CAMP DIRECTOR

SOMAcampinfo@SOMAmushrooms.org

SOMA CAMP REGISTRAR

Chris Murray
SOMAregristrar@SOMAmushrooms.org

SOMA NEWS EDITOR

Charles W. Thurston
SOMAnewseditor@SOMAmushrooms.org

SOMA WEB MASTER

Martin Beebee
SOMAinfo@SOMAmushrooms.org

President's Letter

DISPATCH FROM THE DUFF:

SOMA Camp 2015 was very successful both for the club and for those who attended. All available slots were sold before the end of December and our target expenditures were met. We look forward to the results of the final accounting sometime in the spring. A rough hand count on Saturday indicated almost half of the campers were first-time attendees. That seemed a small surprise to many folks, including me. But it also bodes well for future SOMA Camps as we maintain its reputation for excellence and affordability.

Both evening speakers, Gary Lincoff and David Law, were very engaging, informative and gave excellent presentations. Gary, a favorite of the club and a strong supporter of SOMA, attended the Camp for the fifth time. We hope he will attend a sixth time some time, should his schedule permit it. His talk featured results of myco-forays in New York City's Central Park and highlighted visitors from the West Coast who were guests at his family's home in New York. His wry wit and general sense of fun permeated the talk to the delight of the audience. David Law recounted the early days of Gourmet Mushrooms and then presented an over view of the production of mushrooms world-wide. He concluded with a very optimistic view of the future of commercial mushroom production. David mentioned that Gourmet Mushrooms intended to bring morel mushrooms to the market. More than a few of those who attended were very interested in the introduction date and expressed best wishes for success to the effort.

Each SOMA Camp year brings about 80 volunteers, 30 presenters and 40-50 donors to the CYO facility. We sincerely thank all those who contributed. Especially the folks who set-up, operated and then the broke down camp. There was a task list for more than 150 people, all of whom had to complete their responsibilities before Saturday, the first day of camp. This high tally doesn't even include the kitchen group, the raffle team, or the silent auction volunteers, who all played an important role during camp. I express the gratitude of the membership to everyone who helped this year. I thank especially Rachel Zierdt, who led the scheduling of SOMA Camp classes, collection of prizes on the raffle tables and the organizing of donations to the auction tables. Rachel spent a lot time and energy to create a very successful part of SOMA Camp, and overall, the best raffle and auction tables we've ever had at SOMA camp. The interest generated among campers and the resultant income were the best ever as well.

The SOMA Board sends many kudos to Julie Schreiber, SOMA Chef-de-Camp. Also, to Shelly Kaldunski, our Camp Chef-de-Dessert. Most campers used the words, "superb", "divine", and "amazing" to describe the food on Sunday night. Many, many thanks to those who made SOMA Camp 2015 as good as it was.

I have a list of 11 items that were left behind at Camp ... if you are missing something, please write me and I'll tell you if it was located.

Best regards,
Jim Wheeler

Foray List: SOMA Camp 2015

By George Riner

The December rains raised expectations that SOMA camp would be deluged with fungi. Instead, the rains stopped a few weeks before camp and fungal fruiting flagged. Regardless - many species were collected. Here is "the list" of species from camp. It's taken me a couple weeks to collate the ID slips, comb through the photos, check the posters and follow up with the various venues that these names take to get here. In the list, a (*) mark means it's a new species to the growing list of species seen at camps since 1998.

It gets a little crazy distinguishing between a new name for a species already on the list; or a better identification now that we know more (for example *Ganoderma annulare* is a better identification than what we've been calling *Ganoderma applanatum* in the past. It's not really a name change - it's a better identification.

And then there are actually new fungi that arrive at camp. While these checklists of names seem to carry some cachet of accomplishment, it's important for those who want to learn more mushrooms that they need to not get too distracted by the name game and instead keep their focus on observing the mushrooms themselves.

Keep in mind that this list includes collections brought to camp by campers - not just collections that were found on camp-sponsored forays.

I'd like to thank helpers in the display tables who covered for me while I was away Saturday morning. I'd also like to thank those who helped organize the arrangement of the shrooms on the tables and kept them tidy and neatly displayed - and tossed out the rotting ones. Also, my photographing assistants, Michael Cain and Debbie Klein. My goal to photograph every species is a challenge as the number of fungi grow.

I'd also like to give a "huzzah" to the identification crew who really put a lot of time and effort into doing their best at "name that mushroom" without recourse to microscopy or other tests that would make identifying easier.

You may have noticed this year that several of the collections on the table had slips of blank paper (black &/or white) to allow spore prints to collect so that campers had a

chance to see the color of the spore deposit.

Thanks to Meredith Sabini for her efforts in this.

Spore print color is still an important identifying characteristic.

Also this year for the first time, I have kept some of the collections and dried them for storage in an herbarium. These are indicated with an (H) in the list. For all the work collecting, identifying, sorting and compiling of names - most of the collections are unceremoniously dumped at the end of camp, never to be seen again.

These collections saved in herbarium serve as a future reference to an actual fruiting body; which may prove useful in future studies as mycological knowledge grows. For all the photographing and naming, having a saved specimen really counts.

In this regard - saving specimens for long term storage in herbaria - it emphasizes the benefit of careful collecting and note-taking. The little ID slips that are available to campers serves this purpose by allowing the person who is actually picking the mushroom to make notes about where it was growing (including which foray they were on, where they went, as well as what the mushroom was growing on), and what was nearby: oaks, firs, pines, huckleberries, etc. The more notes about the collecting, the better the collection. Note any odors, bruising reactions, nearby mushrooms, etc. Most of the specimens I kept this year are because they came with an ID slip that had collecting notes on it.

The photos of the mushrooms that were taken will be posted on the website MushroomObserver.org where they will be grouped into a list for the 2015 SOMA camp. You can...



(continued on page 4)

Foray List: SOMA Camp 2015

...watch this list grow as I get to posting the photographs over the next several weeks, at: http://mushroomobserver.org/species_list/show_species_list/749

I used a new camera this year, and I'm pleased with it. It's an Olympus TG-3. It has a great macro capability, I find the functions easily laid out and accessible. Two major features drew me to it. First, it's a genuinely waterproof camera. This worked very well as water poured off the upper deck to where I was working below. Secondly, it has built-in focus stacking in macro mode. This really came to use in many of the close up photos of the smaller mushrooms. It's a very easy camera to use and I think it takes great pictures.

Among this year's species list, I'd point out some interesting items....

-- Did you see the bins of *Agaricus deserticola* that were brought from Napa? What a great display of a species in transition.

There were lots of *Amanita phalloides* -- Death Cap on the table, no excuse not to familiarize yourself with that important-to-avoid mushroom!

-- There were unusual collections of an 'albino' Black Trumpet (*Craterellus cornucopioides* var. *alba*) and an 'albino' *Hygrocybe singeri* that was lacking the usual yellows and reds, but still slippery and turning black.

-- Did you notice the new split off group from *Psilocybe*? the *Deconica* group of non-psychoactives?

-- On the asco table, someone identified the *Penicillium roqueforti* that was brought to camp by our Cheese Dude, Mark Todd. You probably enjoyed tasting it!

-- In more familiar areas, our old friend *Lenzites betulina* is now known as *Trametes betulina*, alongside the even more familiar *Trametes versicolor* (aka "Turkey Tail"). Gills and pores - they are aren't the dividing features that we thought they were.

-- A collection of *Macowanites* was brought in - an example of another species in transition -- a *Russula* going underground!

Next year, let me know if you'd like to help at photographing, drying, sorting. It's a great way to learn your shrooms! (As I write this, the "Big Rain" is arriving this week, so perhaps I'll be soft-pedal encouragement for a rain dance - be careful what you ask for!)

Forthwith, "The List:"

Agaricus albolutescens (*)



Agaricus deardorffensis (was *A. preclaresquamosus*)

Agaricus deserticola (did you see these??!) (*)

Agaricus fuscofibrillosus

Agaricus hondensis

Agaricus lilaceps (*)

Agaricus pattersonae

Agaricus silvicola

Agaricus subrutilescens

Agaricus subrutilescens

Agaricus thiersii (*)

Agaricus xanthodermus

Agrocybe pediades (*)

Alboleptonia sericella

Amanita augusta

Amanita gemmata

Amanita magniverrucata

Amanita muscaria

Amanita pantherina

Amanita phalloides

Annulohyphoxylon thouarsianum

Arcyria sp. (a slime mold) (*)

Armillaria mellea ("Honey Mushroom" group)

Armillaria sinapina

NOTES: (*) = new to accumulated checklist

(H) = dried and stored in herbarium

"The List..."

Astraeus hygrometricus
Auriscalpium vulgare
Boletus edulis var. *grandedulis* (unusual season)
Bovista dermoxantha (*)
Callistosporium luteo-olivaceum
Calocera viscosa
Calvatia cyathiformis
Camarophyllus paupertinus (*)
Camarophyllus subviolaceus
Cantharellus californicus
Caulorhiza umbonata
Cheimonophyllum candidissimum
Chlorociboria sp.
Chlorophyllum brunneum (was *Lepiota brunneum*)
Chlorophyllum rachodes (was *Lepiota rachodes*)
Chroogomphus ochraceus (*)
Clavaria fragilis (*)
Clavaria fumosa
Clavaria vermicularis
Clavariadelphus occidentalis
Clavulina coralloides (was *C. cristata*)
Clavulina rugosa
Clavulinopsis laeticolor (was *Ramariopsis laeticolor*)
(H)
Clitocybe sp. (3x)
Clitocybe (smells like anise)
Clitocybe flaccida
Clitocybe fragrans
Clitocybe nebularis
Clitocybe nuda (was *Lepista nuda*)
Coltricia perennis
Contumyces rosellus



Coprinopsis (probably *C. lagopus*?) (H)
Coprinopsis lagopus
Coprinus comatus
Cortinarius sp. (8x) (H)
Cortinarius (in the *telemonia* group)
Cortinarius alboviolaceus
Cortinarius anomalus
Cortinarius californicus



Cortinarius camphoratus (*)
Cortinarius cisqhale (*)
Cortinarius croceus
Cortinarius laniger (*)
Cortinarius malicorius
Cortinarius obtusus (*)
Cortinarius smithii (was *Dermocybe* ...)
Cortinarius superbus (*)
Cortinarius traganus
Cortinarius trivialis
Cortinarius vibratilis (*)
Craterellus cornucopioides
Craterellus cornucopioides var. *alba* (rarely seen variety) (*) (H)
Craterellus neotubaeformis (aka "Yellow Foot", *C. tubaeformis*)
Crepidotus sp. (2x) (*)
Cuphophyllum fornicatus (*)
Cuphophyllum graveolens (was *Hygrophorus graveolens*)
Cuphophyllum pratensis (was *Hygrophorus pratensis*)
Cuphophyllum russocoriaceus (was *Hygrocybe russocoriaceus*)
Cuphophyllum subviolaceus (*) (H)

"The List.."

Cuphophyllus virgineus
Cyathus stercoreus (*)
Dacrymyces sp.
Dacrymyces chrysospermus
Datronia mollis
Deconica merdaria (*Psilocybe merdaria*) (*)
Deconica subviscida (was *Psilocybe subviscida*) (*)
Dendrocollybia racemosa (rarely seen)
Entoloma sp. (2x)
Entoloma bloxamii
Entoloma cystomarginatum (was *Inocephalus cystomarginatus*)
Entoloma sericatum (was *Entoloma rhodopolium*)
Entoloma sericeum (*)
Datronia mollis
Deconica merdaria (*Psilocybe merdaria*) (*)
Deconica subviscida (was *Psilocybe subviscida*) (*)
Dendrocollybia racemosa (rarely seen)
Entoloma sp. (2x)
Entoloma bloxamii
Entoloma cystomarginatum (was *Inocephalus cystomarginatus*)
Entoloma sericatum (was *Entoloma rhodopolium*)
Entoloma sericeum (*)
Fayodia striatula
Flammulaster sp.
Flammulaster rhombosporus (*)
Fomitopsis cajanderi
Fomitopsis pinicola
Fuscoporia ferrea (was *Phellinus ferreus*)
Fuscoporia ferruginosa (*)
Fuscoporia gilva (was *Phellinus gilvus*)
Galerina sp.
Galerina vittiformis (*)
Gamundia striatula (in this region?!) (*)
Ganoderma annulare (new identification) (*)
Ganoderma brownii
Ganoderma oregonense
Geastrum saccatum
Gliophorus fenestratus (*)
Gliophorus irrigatus (H)
Gliophorus laetus (was *Hygrocybe laeta*)
Gliophorus minutulus (*)
Gliophorus psittacinus (was *Hygrocybe psittacina*)
Gomphidius oregonensis
Gomphidius smithii

Gomphidius subroseus
Gymnopilus sp.
Gymnopilus sapineus
Gymnopus dryophilus (was *Collybia dryophila*)
Gymnopus villosipes
Gyromitra infula
Hebeloma crustuliniforme
Helvella compressa (*)
Helvella dryophila (?)



Hemimycena sp.
Helvella maculata (H)
Helvella vespertina
Hericium coralloides
Hericium erinaceus (surprised!?) (*)
Hohenbuehelia sp.
Hohenbuehelia petaloides
Hydnellum aurantiacum
Hydnellum peckii
Hydnellum subzonatum (west coast?!) (*)
Hydnum repandum
Hydnum umbilicatum
Hydropus nigrita (*)
Hygrocybe sp.
Hygrocybe acutoconica
Hygrocybe aurantiosplendens
Hygrocybe coccinea
Hygrocybe flavescens
Hygrocybe flavifolia (H)
Hygrocybe laetissima (*)
Hygrocybe marchii
Hygrocybe miniata (H)

"The List..."

Hygrocybe punicea
Hygrocybe pusilla (*)
Hygrocybe singeri (H)
Hygrocybe singeri var. *alba* (a rare white mushroom turning black) (*) (H)
Hygrocybe splendidissima (*)
Hygrocybe virescens
Hygrophorus agathosmus
Hygrophorus chrysodon
Hygrophorus discoideus
Hygrophorus roseibrunneus
Hygrophorus russula
Hypholoma fasciculare
Hypogymnia imshaugii (*)
Hypomyces cervinigenus
Hysterangium (*) (H)
Inocybe sp. (6x) (H)
Inocybe geophylla
Inocybe lilacina (H)
Inocybe sororia
Jahnporus hirtus
Laccaria amethysteo-occidentalis
Laccaria laccata
Lactarius sp.
Lactarius alnicola
Lactarius argillaceifolius
Lactarius argillaceifolius v. *megacarpus*
Lactarius atrobadius
Lactarius californiensis
Lactarius rubidus
Lactarius rubrilacteus
Lactarius xanthogalactus
Laetiporus (probably a "Chicken of the Woods")
Leccinum manzanitae
Lentaria sp (2x)
Leocarpus fragilis
Leotia lubrica
Lepiota sp. (H)
Lepiota atrodisca (*)
Lepiota magnispora
Leptonia sp.
Leratiomyces percevalii
Leucopaxillus albissimus
Leucopaxillus gentianeus
Lycoperdon perlatum
Lycoperdon pyriforme
Lycoperdon umbrinum

Lyophyllum
Lyophyllum decastes
Macowanites (yes!) (*) (H)
Marasmiellus candidus
Marasmius androsaceus
Marasmius calhouniae (H)
Marasmius plicatulus (H)
Marasmius quercophilus
Melanoleuca sp. (2x)
Mycena sp. (2x) (H)
Mycena acicula
Mycena adscendens
Mycena alphitophora (*)
Mycena californiensis (*)
Mycena epipterygia (*)
Mycena filopes
Mycena leptocephala
Mycena oregonensis
Mycena pura
Mycopan scabripes (*)
Neohygrocybe nitrata (was *Hygrocybe nitrata*) (*) (H)
Nidula candida



Nidula niveotomentosa
Nolanea bicoloripes (*)
Omphalotus olivascens
Onnia tomentosa
Onnia triquetra
Panaeolus papilionaceus
Panellus stipticus
Penicillium roqueforti (from the Cheese Dude)
Peziza sp.
Peziza repanda

"The List.."

Phaeoclavulina abietina (*)
Phaeolus schweinitzii
Phellodon tomentosus
Pholiota sp.
Pholiota velaglutinosa
Phyllotopsis nidulans
Pithya sp. (*)
Pleurotus dryinus (*)
Pleurotus ostreatus
Pluteus sp.
Pluteus cervinus
Polyporus leptocephalus (*)
Porodaedalea pini (was *Phellinus pini*)
Postia caesia (was *Oligoporus caesius*)
Postia guttulata (was *Oligoporus guttulatus*)
Psathyrella piluliformis
Pseudohydnum gelatinosum
Pseudoomphalina pachyphylla (*)
Pulveroboletus ravenelii (*) (H)
Ramaria sp. (2x)
Ramaria abietina



Ramaria acrisiccescens

Ramaria apiculata
Ramaria araiospora var. *rubella* (*)
Ramaria formosa
Ramaria myceliosa
Ramaria violaceibrunnea
Ramariopsis corniculata
Ramariopsis crocea (*)
Ramariopsis kunzei
Rhizopogon sp. (H)
Rhizopogon parksii
Rhodocybe nitellina
Rhodocybe nuciolens
Rhytisma punctatum (watch those maple leaves!) (*)
Rimbachia bryophila

Russula sp. (2x)
Russula albidula
Russula cremoricolor
Russula densifolia
Russula fragrantissima
Russula sanguinea
Russula xerampelina
Sarcodon sp. (2x)(
Sarcodon laevigatus (*)
Scleroderma sp. (2x)
Scleroderma polyrhizum
Sparassis radicata
Sphaerobolus stellatus (*)
Stemonitis sp. (a slime mold) (*) (H)
Stereum hirsutum
Stereum ochraceoflavum
Strobilurus (*)
Strobilurus trullisatus
Stropharia kauffmanii (*)
Suillus caerulescens
Suillus pungens
Tapinella panuoides
Thelephora palmata
Trametes betulina (was *Lenzites betulina*)
Trametes versicolor
Tremella aurantia
Tremellodendropsis tuberosa
Trichaptum abietinum
Trichoglossum hirsutum
Tricholoma aurantio-olivaceum
Tricholoma equestre (H)
Tricholoma intermedium (= *T. leucophyllum*) (*)
Tricholoma luteomaculosum (*)
Tricholoma myomyces
Tricholoma nigrum (*)
Tricholoma pardinum (*)
Tricholoma saponaceum (H)
Tricholoma vaccinum
Tricholomopsis rutilans
Tubaria sp (2x)
Tubaria furfuracea
Turbinellus floccosus (was *Gomphus floccosus*)
Tyromyces chioneus
Urnula padeniana
Vascellum lloydianum (*) (H)
Xerocomellus chrysenteron (was *Boletellus chrysenteron*)
Xerocomellus zelleri (was *Boletus zelleri*)
Xeromphalina campanella
Xeromphalina fulvipipes (*)
Xylaria hypoxylon

Photo of the Month

By Cathleen Carter

SOMA Camp is always a roaring success, or at least that's the way it seems while it is going on. Sheer exuberance. When it comes to outstanding speakers, class instructors, food chefs, somalliers and others, 'Over-the-Top' is the best way to describe the style of the outstanding folk that make this event happen.

Here is a shot of one such camp contributor, "The Cheese Dude," Mark Todd, who always transforms the SOMA Happy Hour (when isn't it?) cheese tables into a rarified art.



The Cheese Dude

Credit: Cathleen Carter

“Middle of the Road and Other Olfactory Sense”

By Patrick Hamilton

*“You got yer
Dead skunk in the middle of the road
Dead skunk in the middle of the road
Dead skunk in the middle of the road
Stinkin’ to high heaven*

*“Take a whiff on me that ain’t no rose
Roll up yer window and hold yer nose
You don’t have to look and you don’t have to see
‘Cause you can feel it in your olfactory”*

Some years ago Loudon Wainwright III wrote that song about this phenomenon that is so apparent on our country roads right now: Hormone-driven male skunks squashed stinky flat by vehicles driven by folks whose hormonal balance is not in question.

But what is the subject of this article (a bit) is olfactory sensations. Among the “field characteristics” taught on forays I lead is the odor, aroma, bouquet, fragrance = da smell of da mushroom. Which is reminiscent of the memory of those dead skunks. Sort of.



Clitocybe nebularis

Credit: Elsa (pinknailsgirl)

Smelling mushrooms is one of the easy ways one can ascertain some things about specimens unless your smeller is not aligned with those who have described mushrooms’ odors and wrote those descriptors in books for us to understand as such. And “as such” is about as close as some of us can come to thinking those smells are as written. The so-called “phenolic” odor of some agaricus is way impossible for me to smell as such, the anise odor of other mushrooms is hard for some to discern as such too, the whiff of maraschino cherry, etc. Much such.

But a more fun thing to do on forays is to have folks taste the mushrooms. Actually bite into them, toss the bits around the mouth a little, then spit. Spitting is fun in groups of folks who are also spitting and much more

The Forager's Report: February 2015.....(Continued)

acceptable then if you are the single spitter.

Russulas are among the best to chew and spit because some are really nasty hot. A few folks love it when you do that to them. Flaming hot but not hot like chiles' hot which keep on getting hotter in your mouth or on your lips (or nose depending on how messy a biter you are). Folks love it more when you tell them first that it will be maybe not a good taste and that they will certainly want to spit real soon. About 3/4 of the folks who come out with me do this taste and spit thing. It is a real group fun event. That taste sensation is known as "peppery" and is a good word for that.

Some russulas taste what is called "mild" in many field guides and that word is not so good a description. "Mild" like what? Not as not mild as peppery? More or less as mild as a button mushroom (*A. bisporus*)?

Thinking of store-bought buttons their taste is known as "mild" to some and "savory" to others and I call it "mushroomy" and give folks a reference taste as to what I am talking about at times describing fungal tastes.



Another real fun thing to do with adventurous types is to have them taste *gymnopilus*. Tell them it is bitter and then have them experience what bitter can be. Really, really, bitter. Makes for funny facial expressions and expletives too.

Back to smelling: *Phaeolus schweinitzii* and *hydnullums* in their youth have a smell that is often described by odor identifiers as "refreshing" or "acidic" or "bright." None of these actually relates what it smells like in my opinion but I understand every one as them as being correct.

Scent sniffers of some acclaim can discern the differences between nuanced notes and all those the many of us can tell apart too. When we pass around a scaly chanterelle we hear "sour" or even what I heard the other day: "Like cardboard peed on by an angry cat some time ago." Huh.

I have yet to hear "dead skunk" attributed to nothing but them or maybe stinky marijuana but never to mushrooms. Taste has yet to be determined of those road kill flatties too.

And that is one heck of a segue into the recipe portion of the show but if we can clear our noses and get up close with our taste buds let me offer a bit of tid for your kitchen chops (see page 12.)

Recipe of the Month:

By The Mycochef

It is black chanterelle time and this makes for a good dish of them:

Black Chanterelle Spanakopita

Serving Size: 6 Preparation Time: 2:00

Amount	Measure	Ingredient	Preparation Method
1 1/2	lbs	spinach, fresh (about 9 cups)	washed well chopped
2	tbl	scallions	chopped
12	tbl	fresh parsley	chopped
1	tsp	sea salt	
2	tbl	olive oil	
1/4	lbs	black chanterelles, washed well	chopped
1	ea	onion, large	medium dice
1/4	lb	feta cheese	crumbled
1/4	lb	Parmesan cheese	grated
1/2	cup	ricotta cheese	
1/4	cup	walnuts	finely chopped
2	ea	eggs	beaten
10	tbl	unsalted butter	melted
1/2	pkg	filo dough	

1. Mix spinach with scallions, parsley and salt.
 2. Heat olive oil in a large skillet and sauté blacks until moisture is gone, about 6-8 minutes. Add onions and sauté over medium until transparent, 6-8 minutes more. Stir in spinach mixture and cheeses. Remove from heat and cool to room temperature, stirring occasionally.
 3. Beat eggs in with a wooden spoon.
 4. Brush bottom and sides of a 3" hotel pan or casserole dish with melted butter. Line the pan with a sheet of filo, pressing the edges of pastry firmly into the corners and against the sides of the dish. Brush surface of filo with melted butter, spreading it all the way to the outside edges. Sprinkle some of the walnuts on this and every other layer (including the top seven). Lay another sheet of filo on top. Repeat until you have used 7 layers of filo in all.
 5. Spread spinach mixture evenly over last layer of filo and smooth it into the corners. Place another sheet of filo on top, brush with butter, toss on some walnuts and repeat, layering with remaining filo. Turn edges over to form a crust. Brush the top with the remaining butter. Bake at 300 degrees for 1 hour or until the pastry is crisp and delicately browned. Cut into squares and serve hot.
- Serve with thick Greek yogurt -- That's all folks!

JOIN SOMA! Head to <http://somamushrooms.org/membership>

Membership in the Sonoma County Mycological Association, or SOMA, is a great way to meet and interact with other mushroom enthusiasts, learn more about identifying fungi, and share interests such as cooking and cultivating mushrooms. Sure, most of what SOMA does is open to the public, but wouldn't you rather join SOMA and get all the goodies?

SOMA CAMP Auction and Raffle a Success

SOMA would like to thank all of the generous contributions of organizations and individuals who made our raffle and auction at SOMA Camp last month a success. The variety was amazing : handmade items such as sweaters, hats, scarves, felted bowl, hand made paper, baskets containing various foods and teas. We had wine in different sizes and flavors, assorted dried and fresh mushrooms, specialty food items, cider (a first for us), lamps, artwork and collectibles, gift certificates to eateries, foraging and epicurean experiences, fishing trips, wine experiences.....over 100 lots were available so really too numerous to mention each one. The rolling close seemed to help spur the excitement encouraging multiple bidders on items to stand by their sign in sheets while time counted down....

The raffle generated a nice amount as well with several families buying \$100 worth of tickets to add to their chances of winning. The final number is still not in from both endeavors, but its certain that over \$5000 was raised to enable us to be generous in giving scholarships to worthy science students.

SOMA scholarship committee thanks you one and all...contributors and winners alike. Please consider donating items for our camp auction and raffle. Last year these efforts netted our scholarship program over \$3000. We were able to provide 2 additional scholarships with these funds. -- Rachael Zierdt.

Just about anything can be used, including dried mushrooms, truffles, artwork, mushroom themed items, wine, dinners, trips, restaurant gift certificates, wine accessories (openers, carafes, glasses, etc.) Contact me if you have items at 824-8852, or give them to Jim or me at the next foray or meeting. Thanks Rachel.

SOMA Calendar 2014

SOMA Monthly Meeting February 19th at 7:00 PM. Speaker Alan Rockefeller

March SOMA Foray (First timers or Memebers Only!) February 21 at 10:00; SPSP.

SOMA Board Meeting March 4th at 6:30.

SOMA MAP & DIRECTIONS

SOMA usually meets on the third Thursday of the month throughout the year (September through May), at the Sonoma County Farm Bureau , 970 Piner Road, Santa Rosa, California, 94931. Fungi are displayed at 7 PM, and speakers begin around 7:30 PM. Bring in your baffling fungi to be identified!

Directions to the Sonoma County Farm Bureau

From the south:

- Go north on Hwy 101
- Pass the Steel Lane exit then take the Bicentennial Way exit
- Go over Hwy 101 (heading west) and then right on Range Ave
- Turn left on Piner Rd and go about 1/4 mile
- Turn left into Farm Bureau parking lot at 970 Piner Road

From the north:

- Go south on Hwy 101
- Take the first Santa Rosa exit for Hopper Ave/ Mendocino Ave
- Stay left on the frontage road (it becomes Cleveland Ave)
- Turn right on Piner Rd and go about 1/4 mile
- Turn left into Farm Bureau parking lot at 970 Piner!

