

# SOMA

Sonoma County Mycological Association  
March 2018

## Contents

March Events  
Reminder  
Want MORE SOMA?????  
March Speaker  
May Members Only Foray  
February Foray Report  
Article from Members  
Spawn Report  
Club Notices  
Outside Events and Info through the Grapevine  
Image of the Month  
Foray Photos  
Videos  
Recipe of the month: Trumpets  
Our People  
SOMA Supporters Corner  
Disclaimers

## March Events

### SOMA Meeting

March 15<sup>th</sup> SOMA topic centered open to the public

Come identify mushrooms (bring your mushrooms for identification), and hear a guest speaker

**When & Where:** 7:00pm at the Sonoma County Veterans Auditorium in the back room to the West side of the building. Side entry is easiest. [Map >](#)



### March 17<sup>th</sup> Foray

**When & Where:** 10:00 am, Woodside Campground, Salt Point State Park. [Map >](#)

\*Forays are limited to first 40 people who sign in **online using the link** in the calendar at <https://somamushrooms.org>

\$8 cash parking fee for the State Parks lot if you use Woodside parking lot Day-Use area, and alcohol is not allowed during SOMA pot-luck. Feel free to bring a potluck contribution, enough for 8-10 people, and remember to bring your own plates, flatware, and glassware.

## Reminder

May is our last month with a members only foray and science based public meeting as the season is drying up to an end. Is it already time to [Renew](#) your membership? May will bring a private, members only Morel foray you can get the scoop in this newsletter.



## Want MORE SOMA?????

1. Like our Facebook Page  
<https://www.facebook.com/SOMA-Sonoma-County-Mycological-Association-172451922783550/>
2. Yahoo Groups page:  
<https://groups.yahoo.com/neo/groups/SOMA/info>
3. Cultivation Yahoo Groups Page:  
<https://groups.yahoo.com/neo/groups/SOMA-Cultivation/info>
4. Mushroom Observer:  
<http://mushroomobserver.org/observer/intro>



## March Speaker

**Richard Tehan:** how secondary metabolites produced by fungi can be used in life-saving medicines

[March 15<sup>th</sup>, 7:00PM Vets Building](#)

Member of the MacPhail Laboratory at Oregon State University, SOMA Scholarship award (Charmoon Richardson Memorial Scholarship), hometown--upstate, NY, B.S. in chemistry at Utica College, in Utica, NY. Now in my fourth year of a medicinal chemistry PhD program at Oregon State University, College of Pharmacy.



From the speaker:

*My current research is conducted on drug discovery, chemical ecology, and the evolution of secondary metabolism of fungi in genus *Tolypocladium* which have diverse ecologies, including as mycoparasites, entomoparasites, and endophytes. I am presently focused on the isolation, structure elucidation, and biological characterization of peptide natural products produced by newly discovered tropical endophytic species of *Tolypocladium*. In my spare time, I enjoy foraging and photographing mushrooms. This month's discussion will cover natural fungal products being developed and the importance of how they will be used. We will cover the basics of how fungi biosynthesize secondary metabolites. This is an area of personal research and we will cover--in depth--the evolution of secondary metabolism in *Tolypocladium* and hypocrealean fungi. You will get the scoop on the latest discoveries from the lab, where they were found and how they function, including some antibacterial and anti-cancer activity studies.*

## May Members Only Foray

### **HELLO SOMA MEMBERS!**

SOMA IS HOLDING OUR ANNUAL MOREL & SPRING BOLETE FORAY ON MEMORIAL DAY WEEKEND!

Who: Members Only (limit 30 people)

Where: Sierra National Forest - South of Yosemite

When: Saturday May 26th - Monday May 28th

### **THIS EVENT IS FREE TO SOMA MEMBERS!**

SOMA base of operations will be an undeveloped campsite in the National Forest (a schedule and further information will be sent via email to those who register)

### REGISTER FOR THE FORAY

: <https://goo.gl/forms/EBZN7Y06qvvT7i6J3>

Each person will need to register individually!

### WE WILL BE CAMPING IN THE WILD!

(we plan to camp in a place that a two wheel drive vehicle can access)

### MUSHROOM HUNTING PERMITS ARE REQUIRED IN SIERRA NATIONAL FOREST

You will be expected to acquire your permit at one of the following Ranger Stations:

**(please call for hours & cost of permit)**

### SIERRA NATIONAL FOREST HEADQUARTERS

1600 Tollhouse Road

Clovis, CA 93611

(559) 297-0706

### BASS LAKE RANGER DISTRICT

57003 Road 225

North Fork, CA 93643

(559) 877-2218

### HIGH SIERRA RANGER DISTRICT

29688 Auberry Road

Prather, CA 93651

(559) 855-5355

HOPE TO SEE YOU THERE!



## February Foray Report

Patrick Hamilton  
SOMA Foray Coordinator

Here's the list from Saturday, February 17, compiled by Mikhael Selk and Kingman Bond-Graham, with much i.d. help by Darwin. Comments by me.

- 🍄 *Agaricus silvicola*--very tasty and somewhat difficult to i.d. to species.
- 🍄 *Amanita augusta* some eat this and it is not difficult to i.d. = yellow annulus!
- 🍄 *Annulohyphoxylon thouarsianum*--I always thought this was *Hypoxylon grandis* a.k.a "cramp balls" but like many many mushroom names apparently they were modified/changed without consulting all of us. . . p.s. --they're still cramp balls.
- 🍄 *Ariolimax columbianus*--This is a ringer on this list given me. Um--not a fungus.



- 🍄 *Calypso bulbosa var occidentalis*--Again, hardly a fungus but the lovely Calypso orchid:



- 🍄 *Caulorhiza umbonata*--the "redwood roter" we find under, um--redwoods.
- 🍄 *Clavulina coralloides* group--the common and pretty little white club coral.
- 🍄 *Clavulinopsis laeticolor*--a club-like laeti = "pleasing" -colored wee fungus.
- 🍄 *Corallorhiza maculate*--another orchid lurking on our fungi list. . . . From Wikipedia:
- 🍄 "*Corallorhiza maculata* is a [myco-heterotroph](#); it lacks [chlorophyll](#) and gets food by [parasitizing](#) the [mycelium](#) of [fungi](#) in the family [Russulaceae](#)." Yikes!



- 🍄 *Cortinarius glutinoso-armillatus*--named by our own Dimitar Bojantchev (also described the *A. augusta*, above).
- 🍄 *Craterellus calicornicopioides*--you know but that "cali" prefix is new to me.
- 🍄 *Craterellus tubaeformis*--you know, redux.
- 🍄 *Cuphophyllus pratensis*--fairly tasty (bugs attest to this! And one of the very few edibles found under CA bay.
- 🍄 Douglas' Iris--named after one of the most famed botanists (and worthy of looking up!).
- 🍄 *Exidia recisa*--not your mother's jelly
- 🍄 *Fomitopsis pini-canadensi*--not sure why the fellows put in the epithet "*canadensi*" seeing as it was found on our foray and could be called "*saltpointsii*" but we all do call them "red-belted conks."
- 🍄 *Ganoderma brownie*--an "artist conk."
- 🍄 *Gomphus clavatus*--"piggy's ears" but not nearly as tasty as the real ones!
- 🍄 *Goodyera oblingifolia*--the "rattlesnake plaintain" found coming up in a lot of moist places in the park.
- 🍄 *Helvella vespertina*--if you come late at night the elves are seen under the influence riding high on these.
- 🍄 *Hydnellum aurantiacum*--if you say "auran. . ." enough it will begin to sound like "orange" which it implies.
- 🍄 *Hydnellum auratile*--real close to the *H. aurantiacum* but the spines here are orange--not white.
- 🍄 *Hydnum repandum*--super yummy hedgehog (scrape off the teeth on the older ones = bitter).
- 🍄 *Hydnum umbilicatum*--inie or outie?
- 🍄 *Hygrocybe flavescens*--yellow with whitish gills and leaves an odd taste in the mouth (as do all the *hygrocybes*).
- 🍄 *Hygrocybe laetissima*--beautiful waxy cap similar to *H. punicea*.

- 🍄 *Hygrocybe marchii*--smallest of the hygrocybes commonly found at SPSP?
- 🍄 *Hygrocybe punicea*--large and not very common in my experience at SPSP.
- 🍄 *Inocybe cinnomamea*--boring, to me.
- 🍄 *Inocybe geophylla group*--see the above.
- 🍄 *Inocybe hirsute*--again.
- 🍄 *Inocybe lilacina sensu CA*--yep, right above.
- 🍄 *Inocybe pudica*--the most interesting characteristic of all these inocybe = "fiber head" might be that they smell like sperm. Or not?
- 🍄 *Lactarius rubidus*--you know. I carry fenugreek in a Ziplock in my backpack to show folks what a descriptor this spice is for candy caps.
- 🍄 *Lentaria pinicola group*--real common right now coral.
- 🍄 *Leptonia serrulata group*--one of the real pretty purple leptonia.
- 🍄 *Lycoperdon umbrinum*--I like to call them "wolf farts."
- 🍄 *Mycena pura*--one of the gazillion mycena around these parts. Smell like radish to some but "laundry room" to me.
- 🍄 *Naematelia aurantia*--cool little rubbery orangey cups (check out Darwin's and Kingman's posts on MO).
- 🍄 *Oligoporus detrivorus*--haven't a strong clue. . . . Unless some type of bracket fungus similar to *Gloeoporus dichrous*?
- 🍄 *Pedicularis densiflora*--Indian warrior.



- 🍄 *Peziza sp*--cups.
- 🍄 *Phaeolus schweinitzii*--Dyers' polypore.
- 🍄 *Phylloporus arenicola*--the very cool "western gilled bolete."
- 🍄 *Plectania melastoma*--Kingman on MO# 309126.
- 🍄 *Pluteus cervinus group*--oh dear--"deer mushrooms."
- 🍄 *Porpolomopsis calyptriformis*--a very pretty little thing.
- 🍄 *Pucciniastrum goeppertianum*--for those into "needle rust."
- 🍄 *Ramaria apiculata*--that coral with the green tips.
- 🍄 *Ramaria violaceibrunnea*--very very common right now coral in mixed woods at SPSP.
- 🍄 *Red Russula*--Okay. That about describes it. . . .
- 🍄 *Russula brevipes group*--might be edible with flavor but nobody tasted it.
- 🍄 *Stereum hirsutum*--hairy and "false turkey tail."

- 🍄 *Suillus tomentosus*--a scaly or fibrilly? common slowly bluing "slippery jack."
- 🍄 *Thelephora palmata*--another very common coral right now.
- 🍄 *Trametes betulina*--the "gilled turkey tail."
- 🍄 *Trametes versicolor*--turkey tail.
- 🍄 *Trichoglossum hirsutum*--the little hairy earth tongue. Odd.
- 🍄 *Tricholomopsis rutilans*--one of the great misnomers of all of mushroomdom = "plums and custard" in that it implies a tasty mushroom but in fact is not (but is might/could look like a bowl of plums and custard. . . . I guess.
- 🍄 *Trillium*--wakerobin.
- 🍄 *Tubaria furfuracea*--a pretty mushroom growing on pretty wood--madrone.

That's all for now, folks!

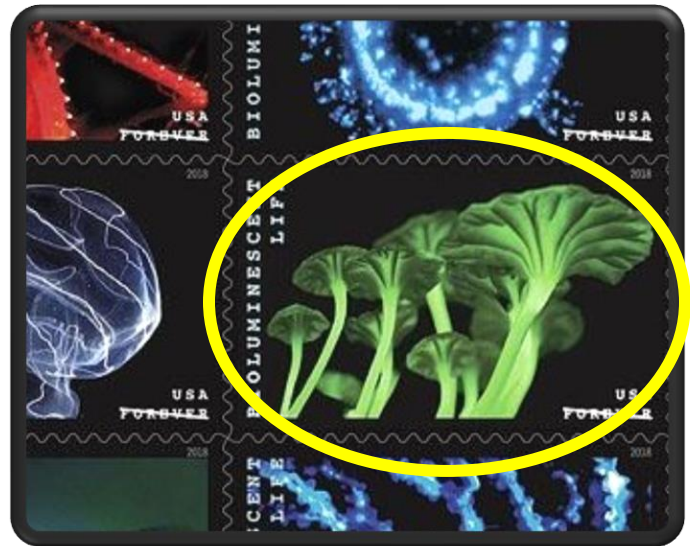


## Article from Members

The USPS is publishing a stamp set of bioluminescent life from around the world and one of them features mushrooms. (well, yes, my photo)  
I believe that this is the first mushroom photo (not fungi/not illustration) that has been put on a US postage stamp.

The release/opening ceremony will be held on Feb. 22nd in Ft. Pierce, FL.

It's another great day for mushrooms!  
-Taylor Lockwood



## Spawn Report

SOMA Camp spawn bags are in full bloom for some. Photos are rolling in with tales of success such as this one where the spores are forming stalactites.



## Club Notices

**Amazon Smile for SOMA Credits:** AmazonSmile is a non-profit division of Amazon.com---same products, same prices, same policies! Bookmark this link: <http://smile.amazon.com/68/0486141>. Every time you shop at AmazonSmile, Amazon.com donates 0.5% of the purchase price to Sonoma County Mycological Association. Support us by shopping at AmazonSmile!



## Outside Events and Info through the Grapevine

**Private Foray Guides:** Separate from the group we have several members who, at times, obtain foray permits and have the experience and identification skills to guide a group through a private foray. Show up to a foray and ask around! Email the foray director if you have further questions. Private forays are not a part of SOMA

**Hiking Caution!** Be aware Spring is here, and so is the frisky animals, poison oak, and mighty bitie ticks! Walking through the meadow in February I picked up a few ticks on my clothing. They are there, and especially wherever pigs and animals have been foraging and resting in the grass. Be aware poison oak is out and bright green sprouts with dripping oils can easily get on clothing and shoes and cause harm later. Wash yourself, AND all your clothing including shoes to prevent spreading the oils of poison oak. All this caring precautions so you and your family can have a great season! Happy foraging!

## Image of the Month



*Figure January SOMA Camp foray lions main finds on a table. This wasn't the only bunches found but here's a photo*

# Foray Photos

February

2018



## Videos

From Patrick Hamilton: <https://youtu.be/cL4bN5mO52w>



By Ivy Hunter:



<https://youtu.be/mzN-N8deYW4>

Video playlist created by the editor for avid Northern California hiking armchair travel:

<https://www.youtube.com/playlist?list=PLMq9mge5fYIgjg7clzWixtFvu8wIVIkpW>



## Recipe of the month: Trumpets

### King Trumpet and Sour Cream Toast

by Julia Schreiber SOMA Camp Chef

12 slices baguette, cut on bias in ½ inch thick pieces  
1 T burger  
1 T olive oil  
1 shallot, minced  
½ ea. White onion, minced  
½ lb. King trumpet mushrooms, thinly chopped  
3 T Sour Cream  
Parsley, chopped

Toast the baguette slices until golden brown. Heat a skillet over medium heat. Add the burger and olive oil. Add the shallots and onion. When translucent and beginning to brown add the mushrooms. Cook until the King trumpet mushroom bits are browned. Add salt and pepper to taste. Add the sour cream and stir to combine. Take off the heat. Spread the mushroom mixture onto the bread. Garnish with parsley.

Serve immediately



This Photo by Ivy Hunter

## Our People

### BOARD

#### President

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#### Director

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## SOMA Supporters Corner

SOMA Board interests: If you have an interest or talent you would like to donate as a volunteer (this is an unpaid job position in our group) Please contact one of our board members.

Foray Carpool: Looking to carpool? Use the Waze app to post a ride, or request one. Do this a day ahead and let's see if this works! It's the Waze Ride-Share app not just the map.

**Members:** Membership is always open. Renew your membership before the season begins so you can enjoy the meetings, members-only forays, SOMA groups, SOMA camp early bird discount [by clicking here](#) or mail your membership dues and your name, address, telephone number and interests to: SOMA P.O. Box 7147, Santa Rosa, Ca. 95407.

**Volunteer call for submissions:** Submit your experiences to SOMA for consideration in the news! I'm collecting stories from SOMA camp so please send as you would like them published.  
[SOMAnewseditor@SOMAmushrooms.org](mailto:SOMAnewseditor@SOMAmushrooms.org)

## Disclaimers

SOMA, the club, is a nonprofit 501(c)(3) educational society for recreational mushroom hunters and does NOT support the commercial sale of wild mushrooms. Many of our members are prestigious mycological members of the community and may be leading private forays or other private events not affiliated with SOMA.

