



SOMA NEWS

The newsletter of the Sonoma County Mycological Association

VOL. 31, ISSUE 2

OCTOBER, 2018

Highlights:



October's Speaker:
David Blume



Camp Scholarship
Opportunity



Epicurean Dinner



Foray Report

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Photo of the Month



Cortinarius Ponderosus - credit: Kingman Bond-Graham

Upcoming Events:

Epicurean Dinner: October 6th, Graton Community Club, See Pg. 5 for details

Monthly Speaker Meeting: Thursday, October 17th, Santa Rosa Veterans Building, See pg.

Monthly Foray: Saturday, October 19th, Salt Point State Park, Woodside Campground, See pg. 4 for details

Members Only Holiday Dinner, Tentatively December 6st, Graton Community Club, Details next month

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



Thank you, Jim Wheeler!

Last April we took time to honor long time SOMA president Jim Wheeler, who has passed the president's baton this year after service in that role for the last several years, with a small token of our gratitude for his invaluable service to SOMA in ways both large and small. The SOMA board gave Jim a custom embroidered SOMA mushroom hunting jacket and Patrick presented him with an amadou mushroom hat from eastern Europe sent courtesy of Paul Stamets. — Lookin' good, Jim!

- Kingman Bond-Graham

I'll just say it! We're all anxiously awaiting the first rains of the season. I could practically hear the *Boletus edulis* mycelium going over its playbook under the duff in preparation for the big game at Salt Point in November.

The foray was a success. *Amanita calyptroderma* and *Amanita pachycolea* made an appearance. Lots of polypores and a few *Russula* were present. A good omen for us SOMA folks.

Laetiporus conifericola and *Laetiporus gilbertsonii* (Chicken of the Woods) are a little late this year. My favorite spots are not fruiting yet as they were last year. I'll keep checking over the next month and I recommend you do too!

The most exciting scientific project SOMA has embarked upon in decades is slated to begin in earnest this October. I received voucher slips and DNA sample tubes from the Mycoflora of North America project last Monday. We are lucky to have an opportunity to contribute to this herculean endeavor.

SOMA will be following the Mycoflora protocol using iNaturalist and Mushroom Observer to fully catalogue every species of fungi in Sonoma County. Or, we will die trying! This project will take years and will help our members learn more about the science of mycology. There are 10 people committed to this project currently but everyone is encouraged to participate after a brief orientation with me. We are citizen scientists.

The voucher slips will sharpen our observation and collection skills. Learning sterile technique to extract DNA from collections with questionable identity will help us better understand taxonomy and phylogenetics. We may even aide in the discovery of some species new to science. Almost certainly we will observe species that have yet to be named.

I'm really looking forward to our monthly speaker series and forays. I've been daydreaming of SOMA activities for the past couple of months. SOMA Camp is also in the works for January 2019 and we will have Tom Volk headlining as well as a plethora of great presenters.

I hope to see you all at the Epicurean meal on October 6th. The food and company is first class.

End transmission.

-Kingman



- Rachel Zierdt, Vice President

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

Name _____

Age _____

School _____

Contact information _____

Adult who will accompany you _____

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

One paragraph telling us about yourself and your interests.

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

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

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

You will need to have either a parent or a guardian's signature as well. If the adult accompanying you to camp is not either of these, then you will also need that person's signature agreeing to be with you the whole time at camp.



David Blume, Author of *Alcohol Can Be a Gas*

Dave started his ecological training young. He and his father Jerry grew almost all the food their family ate, organically on a city lot in San Francisco in the mid-'60s!

Dave taught his first ecology class in 1970. After majoring in Ecological Biology and Biosystematics at San Francisco State University, he worked on experimental projects, first for NASA, and then as a member of the Mother Earth News Eco Village alternative building and alternative energy teams.

When the energy crisis of 1978-79 struck, Dave started the American Homegrown Fuel Co., an educational organization that taught upwards of 7000 people how to produce and use low-cost alcohol fuel at home or on the farm.

KQED, San Francisco's Public Broadcasting System station, asked Dave to put his alcohol workshop on television, and together they spent two years making the ten-part series, *Alcohol as Fuel*. To accompany the series, Dave wrote the comprehensive manual on the subject, the original *Alcohol Can Be A Gas!* Shortly after the first show aired, in 1983, oil companies threatened to pull out their funding if the series was continued. KQED halted the distribution of the series and book (see this current book's Introduction for the whole story).

In 1984, Dave founded Planetary Movers, an award-winning social experiment and commercial venture, well known for productive activism (e.g., on behalf of Nicaragua's Sandinistas), as well as for pioneering practices of progressive employment, green marketing, and the sharing of a percentage of profits for peace and the environment.

In 1994, he started Our Farm. This community-supported agriculture (CSA) farm was also a teaching farm, based on sustainable practices, that hosted over 200 interns and apprentices from all over the world, and held regular tours for thousands of people. Our Farm grew as much as 100,000 pounds of food per acre, without a tractor, using only hand tools, on a terraced, 35-degree slope.

The International Institute for Ecological Agriculture (IIEA), founded by Dave in 1993, is dedicated to healing the planet while providing for the human community with research, education, and the implementation of socially just, ecologically sound, resource-conserving forms of agriculture, the basis of all sustainable societies. The IIEA teaches permaculture, an ethical system of ecological land design, which incorporates the disciplines of agriculture, hydrology, energy, architecture, economics, social science, animal husbandry, forestry, and others.

Dave and his IIEA associates are establishing a biofuels station in Santa Cruz, California, that will offer alcohol fuel in a driver-owned cooperative, as detailed in this book. Dave is currently Executive Director of the IIEA.

He has consulted for a wide array of clients, including governments, farmers, and companies interested in turning waste into valuable and profitable products. Recent work includes a feasibility study for a macadamia growers' cooperative in Mexico, and a water harvesting/ reforestation project in Antigua, West Indies. He is working with a farming college connected to the government of Ghana to develop alternative fuels, to train agricultural extension agents in organic farming, and to design an ecological strategy to stop the Sahara Desert from advancing. He also recently inspired the city of Urbana, Illinois, to hold a conference between builders, lenders, developers, municipalities, building inspectors, architects, and engineers, to coordinate the mainstreaming of natural building technologies. He has helped the Ford Motor Company demonstrate alcohol-fuel-powered vehicles at a series of U.S. events.

"Farmer Dave", as he is known, is often called upon to testify before agencies on issues related to the land and democracy. He is a frequent speaker at ecological, sustainability, Peak Oil, and agricultural conferences in the Americas, and has appeared in interviews over 1000 times in print, radio, and television. Dave firmly believes in Emma Goldman's view of, "If I can't dance, I don't want to be in your revolution," and he can frequently be found on the dance floor when he isn't flagrantly inciting democracy.

September Salt Point Foray Report - Patrick Hamilton

With photos By Ivy Rose Hunter

Our first club foray of this mushroom year brought like-minded folks together at the just about always lovely SPSP. It had been a cool and foggy ride up the coast but around 11 the mist was parted by the Fungal Gods much like Moses did at the Red Sea and then Ole Sol shined down upon the favored all gathered yet scattered in the woods below.

Yep--we saw it.

The sign-up roster was filled again but this time we had way more SOMA members than first-timers. The newbies could simply see just how groovy and openly welcoming (also somewhat odd too) we are.

Getting new members is one of our primary goals at all times we hold events, duh. It is not why we act so nicely by being hospitably educational and putting on the Ritz pot luck but that does seem to help bring them in. New members are part of our needs; we who are on the SOMA Board--and those others who volunteer for Camp--welcome (almost) any and all who have something(s) to offer keep our wee club moving strongly into its future.

Preaching done.

So what was brought to the i.d. specimen table to be scrutinized by Kingman and Mikhael (Darvin too) that was different from the usual September finds? (You can check last year's list to see, btw, on-line.)

Below is the complete list of all fungi on the table last Saturday.

From Mikhael:

"It's still rather dry out, but we managed to bring in enough specimens to cover the Identification table. The stars of the show were two rather large *Amanita pachycoleas* that were protectively taken home to be cooked up for dinner by the finder (unfortunately I missed her name). A couple cool gasteroids, including a *Leucogaster rubescens*, which even stumped Darwin!!! Can't wait to see what the months to come bring up!"





Photo - Jvy Rose Hunter

Salt Point Foray Species List

Amanita calyptroderma

Amanita constricta

Amanita pachycolea

Cantharellus formosus

Corallorhiza maculata

How'd this get on the mushroom table. . . ? Known more by its common name--Western Coralroot--this mixed conifer forest orchid parasitizes Russulaceae mycelium to feed itself, like several other chlorophyll -devoid plants that grow in SPSP.

Oh--fungus parasite deserves a place at the table!

Cryptoporus volvatus

Fomitopsis ochracea

Fomitopsis pini-canadensis

Ganoderma oregonensis

Ganoderma polychromum

Gloeoporus taxicola?

Gomphus clavatus

Laetiporus conifericola

Lepiota rubrotinctoides

Leucogaster rubescens

Leucogaster rubescens

Lycoperdon umbrinum

Onnia tomentosa

Phaeolus schweinitzii

Porodaedalea pini group

Porphyrellus porphyrosporus

Postia guttata

Pucciniastrum goeppertianum

Pulveroboletus ravenelli

Russula fragrantissima

Russula nigricans group

Russula xerampelina

Stereum hirsutum

Tapinella atrotomentosa

Trametes versicolor

Trichaptum abietinum

Truncocolumella citrina

Turbinellus floccosus



Western Coralroot

Recipe of the Month

- A Mycochef Classic by Patrick Hamilton

Reprinted from SOMA News, March 2008



Chicken Thighs with Mushroom Stuffing

Serving Size: 6 Preparation Time: 0:45

Ingredients

6 Ea. chicken thighs, boneless
 1 1/3 Tbsp olive oil
 1/2 Cup porcini, dried, rehydrated, chopped small
 1 Cup button mushrooms or other chopped small
 1 1/2 Cloves garlic, minced
 1 1/2 Tsp Italian parsley, chopped small
 1 Tbsp rosemary, fresh, minced
 1 Tbsp oregano, dried, crumbled
 1/4 Tsp lemon zest, chopped
 2 Tsp Marsala wine
 2 1/4 Tsp heavy cream
 1 1/2 Tbsp Parmesan cheese, grated
 1 Tbsp bread crumbs
 Salt & Pepper, to taste
 2 Tbsp Italian parsley for garnish, chopped fine

Method

Oven at 375 1. Pound thighs under plastic until thin (about 1/3" or less). 2. Sauté the mushrooms in oil with the garlic, rosemary, parsley, and oregano, S & P, until cooked. Add the zest and the wine and reduce. Add the cream, remove from the heat, the parmesan, and add the crumbs to stiffen. 3. Place 1 1/2 Tbl of the stuffing in each thigh, roll up, place two toothpicks to help close. 4. Brown each side of the thighs in a pan over high heat and then place them in a roasting pan in the oven. Cook for 1820 minutes--check with an insert thermometer for 160. For service they can be cut in half for a small dish then napped with porcini gravy and garnished with minced parsley.

SOMA Camp 2019



Registration Opens October 15th

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

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

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

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

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

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



Epicurean Dinner

Saturday, October 6th at the Graton Community Club.
Chef Daniel Stoller has created a mouthwatering menu:



- ◆ Porcini infused flatbread with creamed mushroom duxelle, gruyere and brown butter vinaigrette, and topped with fresh chives.
- ◆ Roasted Chicken Ballotine, stuffed with chicken, mushroom and leek farce, and served with a mushroom-herb essence.
- ◆ Maple vinegar glazed kabocha squash with smoked shiitake mushrooms, pomegranate and radicchio.
- ◆ Caramelized brussels sprouts, dried cranberry gremolata, and candied beech mushrooms.
- ◆ Additionally, our very talented guest always bring an array of delicious appetizers and desserts.

Daniel has also arranged a fascinating and mouth watering presentation on koji, which is a fungus used to ferment a number of foods in Asian cuisine. Here is what Daniel had to say about the presentation: 'Mario Gabiati is chairman of Counter Culture Labs in Oakland, as well as an active member of Bay Area Applied Mycology. He splits his busy schedule between biology focused education, boutique garden and landscape design, and food-related activities. He'll be presenting - and we'll be tasting - koji cured boneless short rib. For those unfamiliar, koji, also known as *Aspergillus oryzae*, is a mold used in the production of sake, soy sauce, and other fermented products. Applying it to charcuterie is a new way to create unique flavors. Mario will be talking through the process, and will give hints for how to replicate his delicious experiments at home'.

Thanks Daniel for setting this up!

Daniel is also bringing his own kitchen crew, so you if are one of the regular kitchen crew, please feel free to relax and take the evening off. We will still rely on our wonderful members to help setup and clean up. If you volunteer for set up, please be there by 3pm. Otherwise, appetizers are served at 3:30pm.

As usual, the cost is \$20 per person, payable in advance. You can use paypal (link in confirmation email when you sign up), or you can mail a check payable to SOMA, to:

Jennifer Levine
17408 River Lane
Guerneville, CA 95446

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

Meeting and Foray Information

SOMA usually meets on the third Thursday of the month throughout the year (September through May), at the Sonoma County 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!

October 18th: SOMA Monthly Meeting - Bring your mushrooms for identification, see what others have brought, and hear a guest speaker. When & Where: 7:00pm at the Sonoma County Veteran's Building across Highway 12 from the Sonoma County Fairgrounds. [Map »](#)

October 20th: Wild Mushroom Foray - A field trip to collect wild mushrooms. Forays provide a great opportunity to get out in the woods in a friendly atmosphere to learn the ins and outs of identifying and collecting mushrooms. Our forays are always open to the public, and we welcome all ages, experience levels, and interests. *

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

Other Upcoming Mycological Events

MSSF Mendocino Woodlands Camp Foray 2018 - MSSF Members only

Friday, November 9th to Sunday, November 11th
Mendocino Woodlands State Park, Camp #1
39350 Little lake Rd
Mendocino, CA 95460
UNITED STATES
[Detailed Camp Information](#)

Puget Sound Wild Mushroom Show, Oct 21 - 22, 2017 Bellevue College Cafeteria Saturday - Noon to 6pm
<https://www.psms.org/show.php>

Puget Sound Ben Woo Memorial Foray, 10/19—10/21 Black Diamond Camp at Ranier
<http://mms.psms.org/members/evr/regmenu.php?orgcode=PSMS>

NAMA 2018 Annual Foray is SOLD OUT

Oregon Wild Rivers Mushroom Festival Sat, November 4, 10am - 5pm Chetco Grange Community Center, 97895 Shopping Center Ave, Brookings, OR 97415, USA A new Mushroom Festival in Oregon! Put on by the Wild Rivers Mushroom Club in Brookings. They will have Mushroom ID Tables, Mushroom Workshops, Silent Auction & Raffles, local Vendors and local brews! Sunday - 10am to 5pm

<https://wilddriversmushroom.wixsite.com/wrshroomfest-2018>

SOMA Camp Auction Donations Sought

SOMA is requesting donations for the coming mushroom camp in January 2019, for use in the silent auction. Proceeds support the many scholarships SOMA presents to grade school through graduate research students. Contact Rachel Zierdt, SOMA Vice President at: SOMAvicerepresident@SOMAmushrooms.org

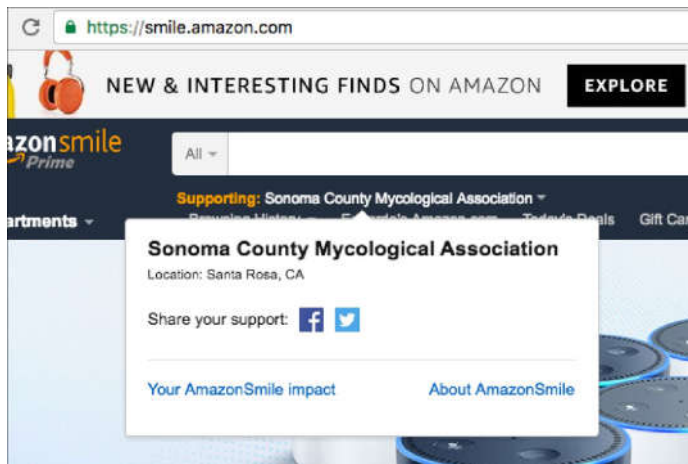
Contribute to the SOMA News!

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

Email me at SOMAnewseditor@SOMAmushrooms.org.

Thanks, Clarke Katz

Amazon Smile: Donate while you shop



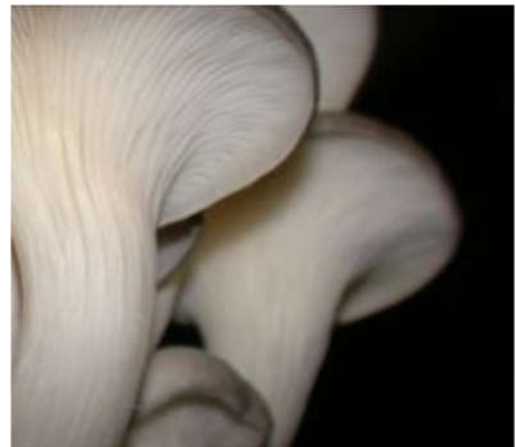
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Volunteer call for submissions:

Every bit adds up and creates our own locally generated newsletter to share, so share your input! This means, submit your photos and all that jazz like: New videos on topic, essay papers you've never shared before (will be edited to fit a column) or new articles of specific and unusual interests, seasonal collecting updates like a paragraph or

two on your latest excursions or adventure, photos of your finds, recipes and cooking tips, upcoming local and national mushroom events, latest information on your personal experience in mushroom cultivation, new classifications, and edibility info to add to our books, other SOMA topic appropriate stories and information. Links are great. Link us to your blog, or YouTube channel videos etc, when you send submissions so you get the credit, or let us know you want to be anonymous. Your photos will be considered for next months image of the month! Submit these things to: SOMAnewseditor@SOMAmushrooms.org

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

Will be held at this month's member meeting

Proposed Slate for Officers 2018/2019

President - Kingman Bond-Graham

Vice President - Rachel Zierdt

Treasurer - Jennifer Levine

Secretary - Ivy Hunter

Board Members - These are non-elected positions

Jim Wheeler

Chris Murray

Julie Schreiber - Camp Chef, Epicurean Group

Patrick Hamilton - Foray Coordinator

Rachel Zierdt - Scholarship Chairperson

Justin Reyes

Kingman Bond-Graham

Fred Salisbury - Director of Communications

Ivy Hunter - Volunteer Coordinator

Clarke Katz - Editor, SOMA News

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

- 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.

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,

Join SOMA Today!

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

the Sonoma County Mycological Association offers a **free identification service** to hospitals, veterinarians, and concerned citizens of Sonoma County. 707-829-0596 or 800-222-1222 This information is publicly available on our website at <https://www.SOMAMushrooms.org>

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