

## Trail Manners

Barbara & Bob Sommer

We like to see fungi, but not scattered in pieces along the trail. On our last hikes at the coast there were discarded mushrooms strewn about, obvious holes where mushrooms had been dug up by humans (deer holes are OK), and tree trunks showing evidence that polypores had been cut away. We've seen this before but this year seems a little worse. Pick-and-drop behavior produces litter that is upsetting to hikers, not to mention other mushroomers. The practice is disrespectful and will anger the mushroom gods on whom we depend for sustenance. Worst of all, it will bring down the heat. Visitors will complain to park rangers who will deny access.

We don't believe that MSSF members are responsible for the depredations, but it may be helpful for foray leaders to present some commonsense trail rules.

- o Don't vacuum the forest. If there are beginners in your group, encourage restraint. One or two representatives of a species will be sufficient for identification
- o Leave attractive mushrooms fruiting alongside the trail so that others may enjoy them. Search for mushrooms hidden from public view.
- o Replace your divots. When you dig up a mushroom, cover the hole with duff.
- o Cover cut stems with pine needles or dirt so that they are no longer visible from the trail.
- o Pick up mushrooms heedlessly discarded by others. Place them so they cannot be seen from the trail.
- o Don't pry off chunks of bark to remove a polypore. This can damage the mycelium and the tree.
- o When there are many of a species fruiting in a location, leave a few to drop their spores.
- o Don't pick undersize specimens, e.g. tiny chanterelles.
- o Discard your unwanted mushrooms beyond sight of the trail. Place them on the ground respectfully; say a brief goodbye.

## Membership Update

Thank you to all of you who have renewed your membership for 2009! As of December 31st, 2008, we have a vibrant membership of 872 individuals and 30 institutions or societies with which we exchange newsletters. The attached table shows the breakdown of our ranks.

Membership Type	December 31st 2008	December 31st 2007
Adult	<b>391</b>	<b>388</b>
e-member	<b>271</b>	<b>244</b>
Senior	<b>146</b>	<b>150</b>
Student	<b>36</b>	<b>38</b>
Honorary	<b>19</b>	<b>17</b>
Life	<b>9</b>	<b>9</b>
<b>INDIVIDUALS</b>	<b>872</b>	<b>846</b>
Exchange	<b>19</b>	<b>19</b>
Institution	<b>11</b>	<b>11</b>
<b>TOTAL</b>	<b>902</b>	<b>876</b>

### Speaker continued

the effects of habitat size and isolation on the species richness and community structure of ectomycorrhizal fungi. My current research is aimed at better understanding the role of dispersal in ectomycorrhizal community dynamics.

**Deadline for the March 2009 issue of *Mycena News* is February 15. Please send your articles, calendar items, and other information to: [mycenanews@mssf.org](mailto:mycenanews@mssf.org)**

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c/o The Randall Museum  
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San Francisco, CA 94114

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## MSSF Calendar, February 2009

**Monday, February 2, 2009, 7pm, Culinary Group Dinner.** We meet at the Hall of Flowers, Golden Gate Park, 9th and Lincoln, San Francisco. Reservations are required. Contact Pat George at (510) 204-9130 or [plgeorge33@yahoo.com](mailto:plgeorge33@yahoo.com) no later than Friday, Jan. 30th to make your reservation. Our dinner will feature oxtail stew as well as our always outstanding side dishes, dessert and coffee. Dinner will be \$14 per person. Membership in the MSSF is required to be in the Culinary Group. Remember to bring your own tableware as the Hall of Flowers does not provide it. Also bring your favorite beverage and an appetizer to share. Our next dinner/meeting will be March 2nd.

**Wed. and Thurs., February 4 and 5, 7pm, Intermediate Mushroom ID Workshop.** San Francisco State University, Hensill Hall 401. This workshop will utilize popular field guides to identify fresh mushrooms. The Beginning ID Workshop is a prerequisite for this course. Instructor: J.R. Blair. Please sign up by contacting J.R. at [jrblair@mssf.org](mailto:jrblair@mssf.org) or by calling 650-728-9405. Limited to 15 participants.

**Tuesday, February 17, 7pm, MSSF General Meeting.** Randall Museum. 7pm, mushroom identification and refreshments provided by the Hospitality Committee. 8pm, Kabir Peay will present **Fungi on Islands**.

**Saturday, February 21, 10am, Salt Point Foray and Potluck Lunch with Darren Murphey and Mark Lockaby.** Please bring rain gear in case of rain. You will also need a collecting baskets or paper bags to collect with. Some people may stay overnight, but Mark will not this time. We will go out collecting for about three hours and then meet up for a potluck lunch at the picnic area next to the parking lot. We will go out some more after we eat. Reservations are not needed for the foray, just show up.

To get to Salt Point take Hwy. 101 a little past Santa Rosa and take the River Road Mark West exit. Follow it west through Guerneville. River road will become Hwy 116 stay on it all the way to Hwy. 1 take Hwy. 1 about thirty miles to Salt Point State park. Turn in to the Woodside Campground day use parking area (\$6) I will be there at 10:00am. You can get better directions at [Mapquest.com](http://Mapquest.com). If you have more questions email Darren at: [Bugsbunny@sbcglobal.net](mailto:Bugsbunny@sbcglobal.net) or Mark at: [marklockaby@sbcglobal.net](mailto:marklockaby@sbcglobal.net) Mark's phone 510-387-5957.