Calendar of Events

President@mssf.org

November 3, 2025

"Taste of Manila" (MSSF Culinary Group Nov. 3, 2025 Dinner) Hall of Flowers (County Fair Building)

05:30 PM - 09:30 PM PST

Our next Culinary Group dinner of the season is coming up soon: Monday, November 3, 2025. Space is limited -- so go NOW to the "Members Only" area of mssf.org, and follow the prompts there to register for the dinner (or click on the "register for this event" button above). When registering, please check "pay at event" on the final screen, and ignore other payment options.

MSSF Culinary Group November 3, 2025 Dinner: "Taste of Manila"

Dinner Captain: Ressie Teniente

Date: Monday, November 3, 2025: 530pm - 930pm

(Appetizers and brief Culinary Group business meeting before the main meal.)

Where: Hall of Flowers (aka County Fair Bldg.)

9th Avenue & Lincoln Way; Golden Gate Park; San Francisco

Dinner Fee: \$20; guests \$25; kids 1/2 price. Payment at the event only: cash or check.

Menu

Main Dish: Kare Kare w/ Snow Fungus, Eggplant, Bok Choy & Green Beans (Vegetarian) over Steamed Rice

Soup: Goto (Ginger-based Broth w/ Snow Fungus)

Side: Ginatang Katabasa (Squash, Green Beans, and Baby Bella Mushrooms in

Coconut Milk)

Side: Pancit Palabok (Rice Noodles Sauced with/ Chives, Toasted Garlic & Crispy

Maitake)

Side: Vegetarian Lumpia

Side: Chicken-Of-The-Woods Satay Skewers (depending on availability)

Dessert: Egg Custard Tart

Coffee & Tea

APPETIZERS: Everyone is encouraged to bring an appetizer (preferably one containing mushrooms) for sharing with the Group before the main meal. As with all Culinary Group dinners, you must bring with you: table covering, dishes, cutlery, and beverage of choice (plus a container for carrying home dirty dishes and any leftovers); these are not provided.

COVID-19 NOTE:

Please do NOT register for or attend this event if you either (1) are not fully vaccinated against covid-19, or (2) are feeling unwell or experiencing any cold or covid symptom on the day of the event.

MUSHROOM I.D. TABLE: The Culinary Group shares fully in MSSF's educational mission. Please bring a freshly-foraged mushroom sample from the forest (or your yard) to place on our Group's regular Mushroom I.D. Table, where the more experienced mycologists among us will be helping the newbies learn how to spot the edibles and avoid the "loose your lunch bunch." (Don't worry -- they won't go in the soup!)

Problems? Call Paul Lufkin (415-515-1593) or Maria Pham (415-305-3316), Culinary Group co-Chairs.

November 14, 2025 - November 16, 2025

MSSF Mendocino Woodlands Camp Foray 2025

multi-day event
David Gardella,
mendodirector@mssf.org
MSSF MENDOCINO WOODLANDS CAMP FORAY

An Annual MSSF Members only Foray

November 14-16, 2025

Registration for camp begins at 9:00AM on Saturday October 4th 2025

Deep in the Mendocino woods, MSSF members, fellow mushroom enthusiasts, friends and family, gather once again for our annual north coast fungal rite of autumn. This weekend-long spectacular mycological event includes guided forays, presentations, creative workshops, delicious mushroom themed meals and appetizers, and of course, plenty of mushrooms!

More info to come in September. Check the Mycena News for more details.

We're looking forward to seeing you back in those fabulous fungi filled Mendocino forests come November....

December 7, 2025

MSSF Annual Fungus Fair A Celebration of Wild Mushrooms El Camino High School 1320 Mission Rd South San Francisco, CA 94080

10:00 AM - 05:00 PM PST

Fungus Fair,

vicepresident@mssf.org
MSSF Annual Fungus Fair

A Celebration of Wild Mushrooms

Date: Sunday, December 7, 2025

Time: 10:00am to 5:00pm

Location: El Camino High School 1320 Mission Rd, South San Francisco, CA 94080

TICKETS ON SALE NOW!

Creative and hands-on mushroom activities for people of all ages

Lectures [alphabetical by last name]: David Arora, Tomas Garrett, Reggie Harris, Christophers Hobbs, Chad Hyatt, Mai Lovaas, Kathi Meier, Daniel Winkler Workshops [alphabetical by last name]: JR Blair, Eleana Hsu, Jack Laws, Alan Rockefeller

[Workshops requires a separate add-on ticket, in addition to your general admission ticket.]

Naturalistic displays of more than 300 species of locally collected fungi Identification table - bring your specimens to find out the species! Educational tables on varied subjects such as medicinal mushrooms, myco-remediation, cultivation, ecology, psychedelic fungi, dyes from fungi, toxicology, edible mushrooms, and more...

Microscopes and spore prints

Vendors with fun mushroom products

Mingle and meet other mushroom loving people

Come and try a bowl of delicious mushroom soup