



# EARTHSTAR

## E X A M I N E R

MISSOURI MYCOLOGICAL SOCIETY NEWSLETTER

SEPT.1989 (No. 10)

### Apologies

The spirit has not moved me to write a newsletter. This is Labor Day Weekend, and the Newsletter has become a crisis. You have said, "Do the Newsletter regularly." Good advice, but hard to follow.

Special apologies to the folks in Southwestern Missouri. We have had 3 organized forays in the St. Louis area, but none elsewhere.

Also, my software is still repeating a line at the top of the next column.

### Calendar

**Sept 17- 18.** Festival at Gilberg Perennial Farms. (Schematic map on back) We need people to hunt mushrooms for the table, to sell T-shirts, and to man (or woman) the exhibit. Bring your mushroom books, too! 10:00 to 5:00 both days.

I hope that Citicorp's *Suillus* crop is ready by then; however, if the weather stays damp we should have no trouble finding things. Come one, come all! There will be many other exhibits.

**Oct. 14, 11:30 am.** Joint foray with Kaw Valley at Knob Noster State Park. Bring \$12.00 so you can buy an MMS T-shirt. How to get there: From Lawrence, KS take Kansas 10 to I-435 to US 50 to Missouri 132 (about 10 mi. E. of Warrensburg). Take MO 132 to the park, meet at the headquarters by the flagpole. From Springfield take Missouri 13 to Warrensburg, then continue as above. From Columbia take I-70 to Missouri 23 (I guess) and 132 should be a jog west. From Rolla, I have no idea how to get there. Straight line distance looks shorter than from Springfield, but it could be a tedious journey.

**Oct. 15th.** Missouri River Trail Festival just south of the intersection of Hwy BB and I-70 (Rocheport exit between Columbia and Boonville). Come on, Mid-Missouri folks, and give me a hand so that I'll be able to take a bathroom break! It runs from 10:00 am to about 6:00 pm. (It straggled to a finish last year.) Bring your books. I will bring anything they will let me keep from the previous day's foray. There were 7000 people last year and they expect at least as many this year.

**Oct. 19-22.** NAMA foray near Carbondale. I assume you all know about this now. Ken, Leland,

sume you all know about this now. Ken, Leland, and I and I don't know who all else will be there, looking for mushrooms and trying to sell T-shirts. If you come, bring money. The books are said to be irresistible.

Our joint foray with Arkansas has not yet been scheduled.

### Membership

In case I don't get the next newsletter out in time, remember that dues are due on November 1st. Still \$8.00 for MMS, individual or family. \$2.00 Associate membership if you (a) live out of our core area (i.e., out of state, in the Kansas City Area, or extreme northern or Southeastern MO; *or* (b) Belong to another local mushroom club; *or* (c) Feel you can't afford \$8.00. If you join as a regular member and also want to join NAMA, send me your check for \$12.00 made out to NAMA.

### Art Work

Ken Gilberg, our new president, is responsible for the new name of our newsletter, the illustration, and our T-shirts. If we sell them all, we'll make some money. Then people may come to the February meeting to decide how to spend it.

The T-shirts have arrived and they're beautiful. They are printed on the best quality, 100% cotton *Hanes "Beefy-T"* with a pocket. The color is ecru, a light tan. A spore print and society name is on the pocket. On the back is the name again and a 19th century drawing of a wonderful *Morel*. It is surrounded by violets (green leaves, violet flowers) while the mushroom is its natural color.

They sell for \$12.00 and are available from Phil Roos or Ken Gilberg. (They cannot be officially sold on Oct. 15th.) We will be selling them on Sept. 17-18 (see above) and the NAMA foray.

To order by mail send \$15.00 (\$3.00 shipping) to Ken Gilberg, 4100 Botanical, St. Louis MO 63110. Make check out to "Missouri Mycological Society."

## By-Laws

In order to avoid paying sales tax on the T-shirts, and to avoid being required to charge sales tax when they're sold, we received a temporary exemption from the MO Dep't of Revenue. However we need a permanent exemption. I mailed out postcards requesting by-laws to all the mushroom clubs listed in the NAMA directory. So far, I have by-laws from NAMA (thanks, Don), Arkansas (thanks, Jay) San Francisco, Spokane, Puget Sound and Michigan. I'll cobble something together this fall and send it to the IRS. Then we can receive a permanent state sales tax exemption.

## Forays

August 27, 1989, Pere Marquette Park written up by Ken Gilbert.

After weeks of much rain, members' anticipation of finding tons of choice delectables was high. About a dozen people attended, some MMS members, some guests. After an hour and a half search in the hot, humid afternoon, we identified our finds under the shade of a very large *Chlorophyllum molybdites*. Species identified were: *Hypoglyphus aurantiaca* (false chanterelle) *Boletus versicolor*, *Marasmius rotula*, *M. oriades*, *M. scorodenioides*, *Crucibulum laeve*, *Phallus hadriani* (a purple variety of stinkhorn in the egg stage), *Entoloma abortivum*, *Boletinellus meruloides*, *Lepiota americana*, *A. campestris*.

Found in abundance was a mushroom which we had also found on the Aug. 5th Babler foray. It appears to be an *Agaricus*. It grows in the woods (not fields), is veiled, has pink gills turning chocolate brown, 2-3" cap with a brown umbo, flecks of which also appear on the tan cap. It bleeds an amber fluid after a while from the thin stalk terminating in a bulbous base. Identification information would be appreciated.

The meadow mushrooms, fairy ring mushrooms, aborted entoloma, boletes and *Lepiota americana* wound up in a skillet right on the identification-picnic table. They made a delicious appetizer to a hearty meal that many enjoyed at Pere Marquette Lodge. Some were willing to try the stinkhorn egg but the cook was unwilling to fry it. You could say we had the *Phallus* but lacked the *cajones*.

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On June 25th and August 5th we went to the same spot at Babler S.P. Both days yielded a number of mushrooms. The best edible on the 25th was *Craterellus fallax*. Everyone who wanted got a bit to take home.

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On Sept. 2d Phil went to Rock Bridge S.P. I cannot remember seeing so many mushrooms of so many species.

## Cultivation

Many of you have heard of the company, *Fungi Imperfecti*. Since Buddy's name is listed in the NAMA Membership Directory, she received a number of their catalogs. If interested, send Buddy a self-addressed envelope with \$.45 in postage.

## Dr. James Maniotis

of the Biology Department, Washington University (St. Louis 63130) wants spores from *Flamulina velutipes*. Take a clean sheet of paper from inside the ream and make a spore print. Fold it up and stick it in an envelope addressed as above.

Also note when and where found.

## Book Reports

Another voice heard from on *Mushrooms & other Fungi of the midcontinental US* by Huffman, Tiffany & Knaphus. Dick Kay thinks it is a good book. Also, I like the 38 page key to 180 species of *Russula*. Again, \$5.00 to Geoffrey Kibby, P.O. Box 291, Oldwick NJ 08858. It is difficult to confirm the identification in other books.

Richard Kay has compiled a *Checklist of Kansas Mushrooms*. It includes 727 species and is an inventory with references to field guides. It is not a field guide itself. \$8.50, postpaid, from Richard Kay, 601 Mississippi St., Lawrence KS 66044.

## Gleanings

The new NAMA Directory came. It seems to have fewer names than last year's, but more from Missouri. Since so many of you are now also NAMA members, gleanings will no longer come from *The Mycophile*.

## The Poison Pen by Steve Rains

Mushrooms absorb a lot of water from their surroundings. Because of this, otherwise edible species can accumulate pesticides, herbicides, lead, chemical waste, etc., that happen to be nearby and are transportable in water.

"Wild" mushrooms are not really in the wild. They are in an environment that is far from pristine, due to human activity. There are a few indications of where some hazardous chemicals may be located.

The dirt along roadsides is generally contami-

nated with lead. If lead-based paint has ever been scraped off the exterior walls of a home, the soil around the foundation is probably contaminated, unless drop cloths were used to prevent it.

Vegetation is carefully controlled in a lot of places: roadsides, railroad and power line rights of way, firebreaks, paths, foundation plantings, farms and gardens. Different individuals make different decisions about how to do it. Some use toxic herbicides.

I have seen herbicides used on the lawn of a NY state park, and I have seen some excellent looking Coprinus comatus emerge on my neighbor's lawn the day after his Chemlawn treatment. When commercial food growers use toxic chemicals, they exercise controls about what to use, when, and how much, so as to produce a safe crop. What they do for their crops may not be in the best interests of wild mushroom hunters. For example, apple orchards are sprayed several times during the morel season.

Those who put chemicals where our favorite "edible" mushrooms grow are not thinking about our food preferences, so it is up to us to decide what chances we want to take. We can pass up the obviously contaminated spots, but there is no way to be sure that an apparently uncontaminated spot is really clean enough to eat from.

From "RAMA" Newsletter

Submitted by Buddy Samuels.

### **Mushroom Pickers Reap Benefits of last year's Fires**

The Great Falls (MT) *Tribune* says more than 500 mushroom pickers from all over the country have swarmed into the Kootenai National Forest to compete for the rich crop of morels that followed last summer's forest fires. The mood is akin to gold fever, and forest officials are worried that a combination of commercial and racial antagonism - 93 of the pickers are Cambodians -- will erupt into violence as it did in Oregon two years ago. Five buyers have paid \$500 each to set up shop, and they are currently paying \$3.75 a pound. They say they have seen prices go as high as \$18 a pound, which would make a good day's harvest worth about \$1,500.

[But remember the **gleaning** in Newsletter #9 where the National Public Radio report said that such large daily earnings were exaggerated. Ed.]

From: Forest Service Daily News Digest, May 26, 1989

Submitted by Lynda Richards.

### **An Ecological Horror Story John E. Peterson**

*A fungus with the rather melodic name of Endothia parasitica is responsible for my never having roasted chestnuts by the fire, as described in song and prose and poem. Fact or fable?*

"Chestnuts roasting by an open fire" is the first line of a lovely, old song. But I have never roasted chestnuts, nor have I eaten any, nor have I collected them. Black walnuts, butternuts, hickory nuts, yes -- though none of them needed to be roasted before eating. Why, then, would one sing about chestnuts in an American song?

Under the spreading chestnut-tree  
The village smithy stands;  
The smith, a mighty man is he,  
with large and sinewy hands;  
And the muscles of his brawny arms  
Are strong as iron bands.

Above is the first stanza of "The Village Blacksmith," a poem written by Henry Wadsworth Longfellow something over a hundred years ago. Most people today have little idea of what a blacksmith was -- or did. Then, as an afterthought, most of them will ask, "And what is a spreading chestnut-tree?"

When the white man first arrived in America, the entire Appalachian uplift, from Maine to Georgia, was one great American chestnut forest. Lesser numbers spread to the Atlantic on the east and to the Mississippi on the west.

The American chestnut was a magnificent tree. Trunks four feet in diameter were common and they grew 70 and 80 feet tall. They provided excellent lumber and excellent shade -- as Longfellow points out. The nuts were fine eating for people and their pigs.

Although the exact date of introduction is a bit hazy, a different variety of chestnut tree was brought into the United States from Asia in about 1902. They were planted in the New York Zoological Garden. A disease -- now known as chestnut blight -- was first noticed on adjacent American chestnut trees in 1904. The fungus that causes Chestnut Blight, *Endothia parasitica*, was brought in on the Asian trees where it did no real damage. When it found the American chestnut, however -- a host which had no defenses against it -- it was a gang-busters situation.

The disease was soon spreading onto chestnuts outside the park, outside of New York, and right into the great Appalachian chestnut forest. By 1933-34, the chestnut forest was gone. As the chestnut trees died, they were replaced by oaks and maples so that the forest itself was never lost.

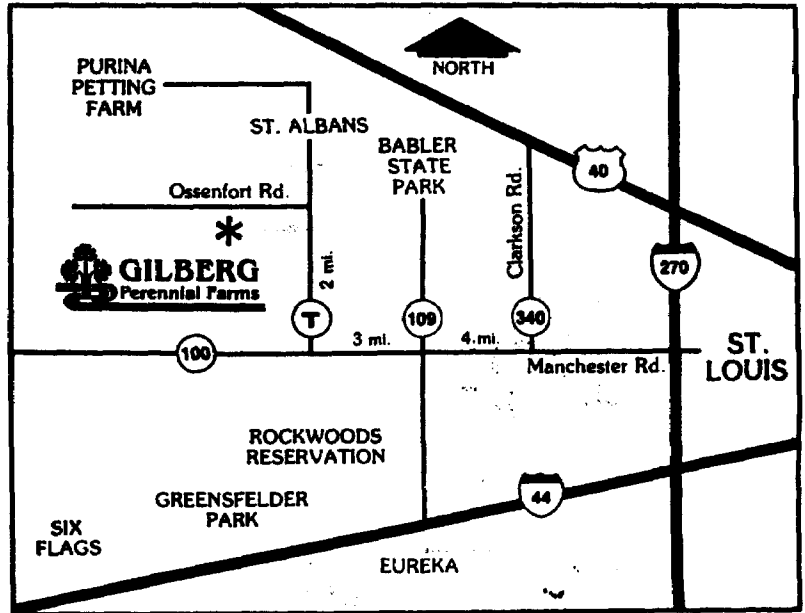


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Today, it makes little sense for the child to read the first lines of Longfellow's poem. The child will know neither the chestnut nor the smithy.

**[Kaw Valley's Editor's Note: Things are looking up for the American Chestnut, according to Dr. Sandra Anagnostakis' talk at KU with the discovery of a strain of the same fungus that not only aggressively replaces the virulent form but also does not kill the American chestnut. Happily, the American chestnut is still around, since the blight only kept offshoots from infected trees from reaching maturity, and now they can again mature and reproduce.]**

[Abridged from the Kaw Valley Mycolog.]



To avoid Clarkson Road proceed West on Hwy. 40 past Clarkson to Chesterfield Airport Road exit. Go straight into Long Road to Wild Horse Creek Road, turn right. Go to Ossenfort Road and bear right. Continue across Highway T. We're 1/2 mile on the left.

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SEPT. 89



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