

earthstar examiner

March 2002

Newsletter of the Missouri Mycological Society



Inside:

News & Notes
page three

More! Madness 2002
page four

2002 Forays & Events
Schedule
page five

Upcoming Forays
page six

Shiitake Farm Foray
page seven

Nancy Smith Weber
page eight

*Who made these
wonderful Mushroom
Meringue Cookies?*



The 14th annual winter luncheon

by Bharka McDermith

Bad things mushroom, good things flower, is one quote which did not bear evidence at the 2002 Winter Luncheon. Dr. Denis Benjamin shared many other quotable quotes regarding mushrooms and their doubtful history.

Fortunately he spoke to us about mushroom poisonings AFTER the feast, otherwise the potluck tables may not have emptied so quickly!

We would have had to determine which category of mushroom poisoning we fell into...vulnerable, or dumb!

As it was, our table was asleep at the

wheel, and missed our turn, so that when we did arrive, we had missed some delicacies (no doubt). I believe writing this two years in a row should entitle me to first in line for future luncheons, so that I may have a more objective picture of the food....any one biting?

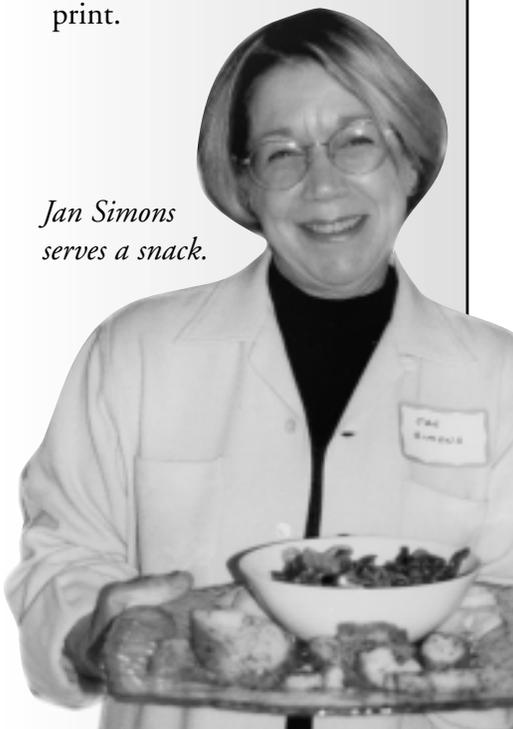
Though our newsletter promised copies of Dr. Benjamin's Book for sale at the luncheon, alas none were to be had! If any one knows where any of us might obtain a copy, please let us know (me first!).

(continued)

And, of course, food!

Some mentionables are: three bird soup, by Gene Leonard (chicken and hen of the woods, and what else, Geno?); BBQ Raccoon by John and Sharon Ward; Cheesy Wild Rice by Diane Allbright; Shiitake Wings; Meringue Mushrooms; Mushroom Borscht by Pat Lennon; Apricot Chanterelles; Cheese Morel Crisps by Debrae Tamp; Cremini Bagna Cauda by Mark and Lisa Bailey; Wild Mushroom Tart by Catherine Williamson; and Canneloni in Cream Sauce with Portabellas by Fay Roberts. As a dedicated chocaholic, I enjoyed the mushroom shaped chocolate brownies. Lots of possibilities for our club cookbook. Please forward all of your recipes to David Sacks, who is still waiting for enough recipes to print.

Jan Simons serves a snack.



“I believe writing this two years in a row should entitle me to first in line for future Luncheons, so that I may have a more objective picture of the food...”

Andrea Vadner selling raffle tickets to Bill Kwapy.



Dr. Denis Benjamin addressing the club on the history and folklore of mushroom poisonings.



A haiku poem from the lecture:

*Take hold with the hand
The happiness of the mountain
Mushroom gathering*

—Raisha

Many thanks to Pat and Tom Ferrill for organizing this event. They are moving to Florida this year, and are some tough shoes to fill. Other thanks go to Maxine Stone for introductions, Barb Steps, Joan Collins, and Andrea Vadner for the raffle, Sara Yates for Registration, Gene Leonard for wine purchases, Shannon Stevens and Bill May for bartending, Barb O'Brien for table decorations, Ken Gilberg for audiovisual, and Chuck Yates for book sales. Thanks to David Sacks for helping me to remember some of the food items!

The *Earthstar Examiner* is the newsletter of the Missouri Mycological Society and is normally published in March, June, August and December. Permission for reproduction of reprinted material is not ours to give. Permission for reproduction of original material is freely given if the source is credited. Opinions expressed do not necessarily reflect those of the editor, MOMS, its officers or directors or the writer. Submissions to the newsletter should be sent to the editor, Julie McWilliams, 232 Papin Ave, St. Louis, MO 63119 or artbyjulie@aol.com.

Officers and Directors:

Maxine Stone, *President*
314 Park Road,
Webster Groves, MO 63119
314-963-0280
VeryMaxine@aol.com
Charlie Raiser, *Executive Secretary*
David Yates, *Treasurer*
Don Dill, Barbara O'Brien, Gordon White

Committee Chairs:

Book Sales: Chuck Yates
Chief Mycologist: Walt Sundberg
Education: Don Dill
Foray Coordinator: Gordon White
Incurable Epicureans: David Sacks
Membership: David Yates
Research: B. Bomanz, D. Dill, G. White
Toxicology: Don Dill, Ken Gilberg

morsels

by Maxine Stone

news & notes

Special Thank You

A special thanks goes to Pat Ferrill from all of MOMS. Pat has tirelessly coordinated the Winter Luncheon for the last 3 years. When everything goes off without a hitch, when all looks VERY easy, when all seems effortless, it is because of Pat's clear thinking and hard work. She is amazing! Pat and her husband, Tom, are moving to Florida. We will miss them dearly. Please, Pat and Tom, come back for next year's Winter Luncheon. You'll be able to just sit back and enjoy!

NAMA 2002

October 10 - 13, 2002

Remember when MOMS sponsored the national foray here in Ste. Genevieve? Everyone had a wonderful time but, it was rather dry and the fungi weren't terribly abundant. Well, this year it is Oregon. Oregon grows fungi. All the time.

We want to have a good group from MOMS going to this wonderful weekend so plan your vacations and budgets now. Here are some of the details:

NAMA will be held at Diamond Lake, OR (www.diamondlake.net) on Oct. 10-13, 2002. You can fly into Medford OR; there will be shuttle service available for the 1.5 hour drive to Diamond Lake. Or you can fly into Portland and have a leisurely and scenic 4.5-5 hour drive.

Diamond Lake is 9 miles from Crater Lake, a beautiful national mon-

ument that will be celebrating its 100th birthday in 2002. The chief mycologist for the weekend will be Jim Trappe. The cost and other information will be announced with the registration form in the May/June *Mycophile*, but half a double room will cost less than \$250.

MOMS Annual Meeting

The Annual Meeting of MOMS was held on January 8, 2002. There were 23 members in attendance. If you would like a copy of the minutes, please contact me and I'll be happy to send them to you.

I would like to thank Brad Bomanz who was on the board for 6 years. He has always given so very much to MOMS. Brad is now is chairperson of the Research Committee, Superintendent of Bunker 26, and will head up a new relationship that MOMS has with Earthshare. More about that in the next *Earthstar*.

Hearty congratulations to Charlie Raiser. At the annual meeting, Charlie was voted in as board member and has taken on the responsibility of Executive Secretary of MOMS. Thank you, Charlie

Incurable Epicureans

The first of four theme dinners for this year's incarnation of the Incurable Epicureans, a gourmet offshoot of MOMS, was held January 26th. Graciously hosted by Marcia

and Walt Carpenter at their lovely home, members created and feasted on traditional Mexican savories, including turkey mole, two varieties of tamale (mushroom with swiss chard and pork with chilis, roast pork in chili sauce, traditional rice and refried beans, mushrooms (of course) with garlic, Mexican hot chocolate, mango sorbet, and mango -papaya popsicles spiked with tequila! It hardly needs to be said: A good time was had by all!!

The remaining events for the year; March 9 – Simply Tuscan, hosted by Gene Leonard and Connie Deschamp; Come to the State Fair, date to be determined, hosted by Barb and Steve Adams; Thai One On, fall event.

To join IE, one must be a member of MOMS. IE membership is currently at maximum membership, so if you like to cook and eat, you may want to plan for next year.

—David Sacks

New *Earthstar* Editor!

We will not shrink! We will endure! We will be big and bright and bold and THE BEST!!!

Thank you, Julie McWilliams, for taking on the awesome job of editor of the *Earthstar*. We love you!

Next *Earthstar* Issue

The deadline for the next issue of the *Earthstar* will be May 15. Anyone who wishes to submit should e-mail ArtbyJulie@aol.com, subject matter: *Earthstar*. Thanks!

Morel Madness 2002

April 19 - 21

Schedule

Friday, April 19th

- 10:00am-10pm
Registration (find Karen Buckey for your room assignments)
- 6:00 pm Cocktail party (byob)
- 6:30 pm Pot luck dinner, bring a dish or two
- 7:30 pm Topo map & hunt strategy
- 8:00 pm Guest speaker
- 9:30 pm Campfire, bring a log or two

Saturday, April 20th

- 6:15 am Breakfast provided
- 6:30 am New arrival registration
- 7:00 am MOREL MADNESS 2002 BEGINS!
- 12:00 pm Lunch – site to be announced
- 1:00 pm Morel Madness resumes
- 6:00 pm Morel Madness officially ends. Contestants must be present to qualify for awards
- 6:15 pm Award Ceremony
- 6:45 pm Potluck dinner
- 8:15 pm Guest speaker
- 9:30 pm Campfire for the diehards

Sunday, April 21st

- 8:30 am Breakfast provided
- 9:30 am Cleanup (participation required by all)
- 11:00 am Goodbyes and departure

Yes, spring is in the air and we morel maniacs are gathering our gear, water-proofing our boots and scanning topo maps for new spots.

This year's MOMS Madness weekend, April 19th -21st, will be held at Cuivre River State Park. Consisting of rugged wooded hills surrounding Big Sugar Creek, this park is one of Missouri's largest and most natural state parks. The 6,168-acre park includes an 88-acre lake as well as 16 miles of hiking and horseback-riding trails. A wood-

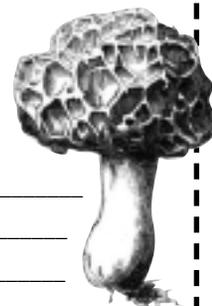
ed 1,082-acre tract has been designated as the Northwoods Wild Area and will be preserved in its natural state. The park also has a prairie management area where native grasses are being restored through burning. These will all be excellent hunting areas. We will also hunt some areas that we know from the last two years.

Spore-releasing mesh bags are required-no plastic or paper bags please. We will have some mesh bags for sale along with other morel paraphernalia.

Morel Madness Registration Form

Cuivre River State Park, April 19 & 20, 2002

Registration Fee is \$5 for each person attending all or part of the weekend. Breakfast will be included both Saturday and Sunday. Please bring a sleeping bag or bedding, pillow, towel and any other comfort item that suits you- including any and all madness paraphrenalia



Name(s) _____
 Address _____
 Phone (day/evening) _____
 e-mail _____

Reservations for Lodging:

Room with shared indoor shower/bathroom:

\$15 per night per person. Circle number of persons: 1 2 3

___ Friday ___ Saturday Cost for room: _____

Cabin with walk-to but close shower/toilet facility:

\$5 per night per person. Circle number of persons: 1 2 3

___ Friday ___ Saturday Cost for cabin: _____

\$5 registration fee per person Total registration fees: _____

This adds up to: _____

Please include the names of fellow mushroomers with whom you would like to share a room/cabin:

Tent and RV camping is only available in the Cuivre River public campground. These arrangements should be made directly with the Park.

Send your check (payable to MOMS) to Karen Buckey, 8110 Big Bend Blvd., St. Louis, MO 63119. For more information contact Karen at buckey@TheNatWay.com or 314-961-1880.

Our speaker, Nancy S. Weber has written a comprehensive book on morel hunting entitled *A Morel Hunter's Companion*. This will not only be for sale, but you can also have her autograph it for you!

Morel Madness is for MOMS members (and families and significant others) and mycologists only. Any non-member is, of course, welcome to join in the fun but please send an additional separate check for \$15 (payable to MOMS) indicating that you would like to join. Membership includes a subscription to the *Earthstar Examiner* for the rest of 2002.

Our mycologist this year will be Nancy Smith Weber, Courtesy Professor at Oregon State University. Thanks again to Maxine for working with Nancy so that she could join us for the weekend. We are indeed fortunate to have such an authority visit with us at our most fun morel event of the year. Please see page eight for an article about Nancy so that you understand just how lucky we are!

Staying at the park: We will be at Camp Sherwood and will have access to the dining lodge with full kitchen and refrigeration facilities. For \$5 nightly you get a bed with a shared walk-to bathroom facilities. For \$15 nightly you get shared inside bathroom facilities. RV's and tents unfortunately are not allowed in Camp Sherwood and will need to use the campground. Call 636-528-7247 for details.

Staying elsewhere: Any of the motels in Troy, Missouri.

Directions:

One hour north of St. Louis. Take Highway 40/61 to Troy, Missouri. Go left 5 miles on highway 47. Turn left into Cuivre River State Park and follow the signs to Camp Sherwood

2002 Forays & Events

- April 6** Sat. 9:30 AM, **Foray**, Meramec State Park, Joe Walsh
- April 19 - 21** Fri. - Sun. Morel Madness
- April 27** Sat. 10 AM, **Foray**, Pere Marquette State Park (Illinois); Leland Von Behren
- April 28** Sun. 10 AM, **Beginner Class**, Babler State Park, Don Dill
- May 5** Sun. 10 AM, **Foray**, Washington State Park, Shannon Stevens; added interests: ancient Indian petroglyphs, great blue heron rookeries.
- May 18** Sat. 10, AM, **Foray**, Shaw Nature Reserve, Don Dill
- May 24 - 26** Fri. - Sun. Hellmuths Farm Foray
- May 26** Sun. 10 AM, **Beginner Class**, Rockwoods Reservation, Don Dill
- June 1** Sat. 10 AM, **Foray**, Graham Cave State Park
Gordon White and park naturalist, Chuck Yates.
added interest: magnificent ancient Indian rock shelter.
- June 8** Sat. 10 AM, **Foray**, Rockwoods Reservation, Brad Bomanz
- June 16** Sun. 10 AM, **Beginner Class**, Rockwoods Reservation, Don Dill
- June 30** 12 noon, **Foray**, Friends of Tyson/MOMS Joint Mushroom Walk, Gordon White.
- July 14** Sun. 10 AM, **Beginner Class**, Rockwoods Reservation, Don Dill
- July 19 - 21** Sweat 'n Chanterelles, Meramec State Park
- Aug. 18** Sun. 10 AM, **Beginner Class**, Rockwoods Reservation, Don Dill
- Sept. 8** Sun. 10 AM, **Beginner Class**, Rockwoods Reservation, Don Dill
- Sept. 12 - 15** Thurs. - Sun. Regional Foray at Mingo National Wilderness
- Sept. 21** Sat. 10 AM, **Foray**, Englemann Woods, St Albans, MO.
Elaine Fix. Limited parking, so carpool.
- Oct. 10 - 13** NAMA National Foray, Diamond Lake, Oregon
- Oct. 12** Sat. 10 AM, **Foray**, Eldon Hazlet St. Park, Leland Von Behren
- Oct. 25 - 27** Fri. - Sun. The Hawnting, Hawn State Park and Pickle Springs
Beginner classes anyone else interested. **Forays and classes** meet at Visitors Center or parking area 15 minutes before indicated departure time.

Friends of Tyson/MOMS Joint Mushroom Walk

Sunday, June 30, 2002

Friends of Tyson is having a walk every last Sunday of the month, each one on a specific theme. On Sunday, June 30, they have invited MOMS to offer a mushroom walk. Since Tyson does field research at the facility, we will not be able to pick anything, but we will identify and also look for growing patterns. We will be under the capable hands of our own, very knowledgeable, Gordon White.

You can arrive at 12:30 for the walk only or we can all meet at 12:00 for lunch. Tyson has offered drinks and snacks. You bring the sandwich. See you there.

Upcoming

Mark your calendars!

Morel Mushroom Foray

Meramec State Park

Saturday, April 6, 2002

We will meet on the parking lot of the Visitor Center and depart from there by 9:30 A.M., rain or shine. Please bring mesh bags or baskets, comfortable clothing appropriate for the weather, plenty of bug spray and your own picnic lunch. At around 12:30 we will gather for lunch at one of the picnic shelters in the park. After lunch, we will try hunting a second area. As always, we cannot guarantee that any mushrooms will be found. They are where they are and when they are. We will be hunting mostly for black morels. Come join us. It should be fun.

Lois and Joe Walsh
636-343-6875 Day/Evening
JOE41641WALSH@HOTMAIL.COM

Found: Found at Morel Madness 2001 - a khaki Eddie Bauer mens jacket size large. If you would like to retrieve it please contact Maxine Stone at 314 963-0280 or VeryMaxine@aol.com

"Nature Days" at Shaw Nature Reserve

Saturday May 18

10:00 AM

MOMS has been invited to participate in a wonderful week end with the Missouri Botanical Garden, May 18 & 19, 2002. They are calling it "Nature Days" at Shaw Nature Reserve.

MOBOT is planning two days of activities at the reserve, including activities covering dragonflies, insects in general, wildflowers, and birds. Now they have included fungi. They are also planning some ecological activities such as a pollinator activity and aquatic ecology in the Meramec River. The two focus areas are inventory and ecology.

Our own Don Dill will be leading a foray on Saturday, May 18 at 10:00, meeting at the visitors center at 9:30. Please attend all of the activities at the Shaw Nature Reserve this week end as it all sounds like great fun.

Graham Cave State Park

Saturday, June 1, 2002

9:30 AM

MOMS is looking forward to co-sponsoring with the Missouri Department of Natural Resources a Mushroom Foray at Graham Cave State Park on Saturday, June 1, 2002 at 9:30 a.m. This will be an especially good day as mushrooms should be abundant, and as a back up the cave is fascinating.

Graham Cave State Park is 1 1/2 hours from St. Louis, and is easy to find. The park is approximately five minutes from the Danville exit on Interstate 70. Chuck Yates is organizing the Foray and Gordon White has agreed to be the mycologist. The Missouri Department of Natural Resources is providing the educational shelter with tables for mushroom identification and lunch. Bring your lunch, wine, cheese etc... let's impress non-members and entice them to join MOMS. Don't forget your reference materials and baskets.

Graham Cave, a site of very early human occupation, is a National Historic Landmark, and the principal feature of the 357-acre state park. Radiocarbon dating has shown the cave was inhabited as much as 10,000 years ago. Special features of the park are its glades, savannas and sandstone bluffs with overhangs and wet-season waterfalls. The park which borders the Loutre River, offers campgrounds, scenic hiking trails and hopefully lots of mushrooms and other fungi.

Chuck and Sara Yates will be camping Friday and Saturday nights. There are good restaurants near by, Wine Country is 20 minutes away, late spring is great campfire weather. If you are interested in an extended foray let us know. We are volunteers at Graham Cave State Park and love showing it off.

—Chuck Yates, MOMS member and Graham Cave State Park Naturalist

Shiitake Farming Foray

by Gene Leonard

Nicola MacPherson and Dan Hellmuth have again invited us to their family farm for the weekend of May 24-26 (Monday May 27 is Memorial Day). The farm is about a three hour drive from St. Louis in remote Shannon county, the heart of the Ozarks. The nearest town, Salem, is 25 miles away. Nicola's organic log-grown Shiitake operation there is the largest in the State. The logs are harvested on the 2500 acre property as part of a sustainable forestry program run in cooperation with the Missouri Conservation Commission.

The Hellmuth farm is a camper's paradise. The commercial-grade campground is on a ridge above crystal clear Sinking Creek. The "Sink" is one of the natural scenic wonders of Missouri, and the whole area is a visual feast. An old store, a summer kitchen with gas range & refrigerator, barbeque grills, tables, and his/hers showers & toilets constitute the common area which has adequate shelter in case of rain. There is electricity on the site for a limited number of camper hookups, and plenty of space for tent camping. There are also two small cabins furnished with electricity and bunk beds. Finally, for someone wanting "Bed & Breakfast" accommodations including linens & towels, there are a few bedrooms available in the Hellmuth's Lodge a couple of miles from the campground.



Foodwise, this is primarily a potluck weekend – so please bring food to share. We will provide coffee, tea, juice, & bread for breakfast on Saturday & Sunday; brunch on Sunday; paper plates, flatware, cups, napkins, charcoal, and shiitakes for grilling. You should bring a chair, ice, wine glass, beverages of choice, etc.

The cost is \$25 per person (half-price for pre-teen children) which includes 2 nights of camping and use of the common facilities. The small cabins are \$5 per person per night extra (byo pillows & linens). B&B accommodations at the lodge house are an extra \$50 per person per night.

Children are welcome, but no pets or ATV's please. Sign up by calling or e-mailing me at 314-361-0230, Chatgeno@aol.com. Mail your check (payable to MOMS) to me at 30 Portland Place, St. Louis, MO 63108. Call with questions or for more information. Below is the schedule for the weekend (all activities are optional!).



Schedule

Friday, May 24

- Check-in after 3 p.m. at the "Sink Store" campground.
- Pot-luck supper in the common area.

Saturday, May 25

- Breakfast at Sink Store.
- Tour of Shiitake farm by Nicola & Dan, followed by potluck lunch at Sink Store.
- After lunch, Border Collie herding demonstration by Farm Manager (and champion dog breeder & trainer) Bob Cavender.
- Also, catch & release fishing, mushroom hunting, hiking, goofing off, etc.
- Evening pot luck BBQ & camp fire at the "Sink" (Creek), grilled shiitakes provided.

Sunday, May 26

- Breakfast at Sink Store, morning at leisure.
- Brunch at the Hellmuths lodge house (supplemented by your left-over food);
- afternoon departure.

Last Call for Dues

Since we will be publishing a roster of current members in June, it is imperative that you send in your dues now. Do you want your name on the list? Do you want to continue receiving this esteemed *Earthstar*? Do you want to know when all of our wonderful events and forays are? Get that \$15 to David Yates, 3654 French Ave., St. Louis MO 63116. And while you are at it, make sure he has your correct phone number and e-mail address. I'm trying to keep an updated e-mail address book, so that I can send out notices, reminders and info on 911 forays. I know you don't want to miss anything! —MS

Nancy Smith Weber to speak at Morel Madness 2002

We are so very lucky to have Nancy Smith Weber as our speaker at Morel Madness. Nancy is a native of Michigan and, according to her parents, she went on her first morel hunt when she was 6 weeks old. She has been involved with mushrooms and mushroomers much of her life since then, both professionally and as a hobby.

Nancy received her Ph.D from the University of Michigan and presently is Courtesy Professor in the Department of Forest Science at Oregon State University, specializing in Mycology. Nancy has written many significant scholarly publications including a recent one in the *Mycorrhiza* on Mycorrhiza-like inter-

actions by *Morchella* with species of the Pinaceae in pure culture synthesis.

Nancy wrote *A Morel Hunter's Companion* in 1988 and a revised edition is in preparation.

For the last 4 years Nancy has been concentrating on trying to discover as many fungi as she can in her quarter-acre, wooded yard in Corvallis, OR. About 300 kinds big enough to find with nothing more complex than a hand lens or magnifying glass are on the list as of early 2002. Her desire at Morel Madness is not just to educate us and assist us in our madness, but she is also looking forward to seeing some of Missouri's magnificent true and false morels.



Missouri Mycological Society

3654 French Avenue • St. Louis, MO 63116-4043

Non-Profit Org.
U.S. Postage

PAID

St. Louis, MO
Permit No. 1197



Wonderful food from the winter luncheon!