

# earthstar examiner

March 2004

*Newsletter of the Missouri Mycological Society*



Register now for  
Morel Madness!  
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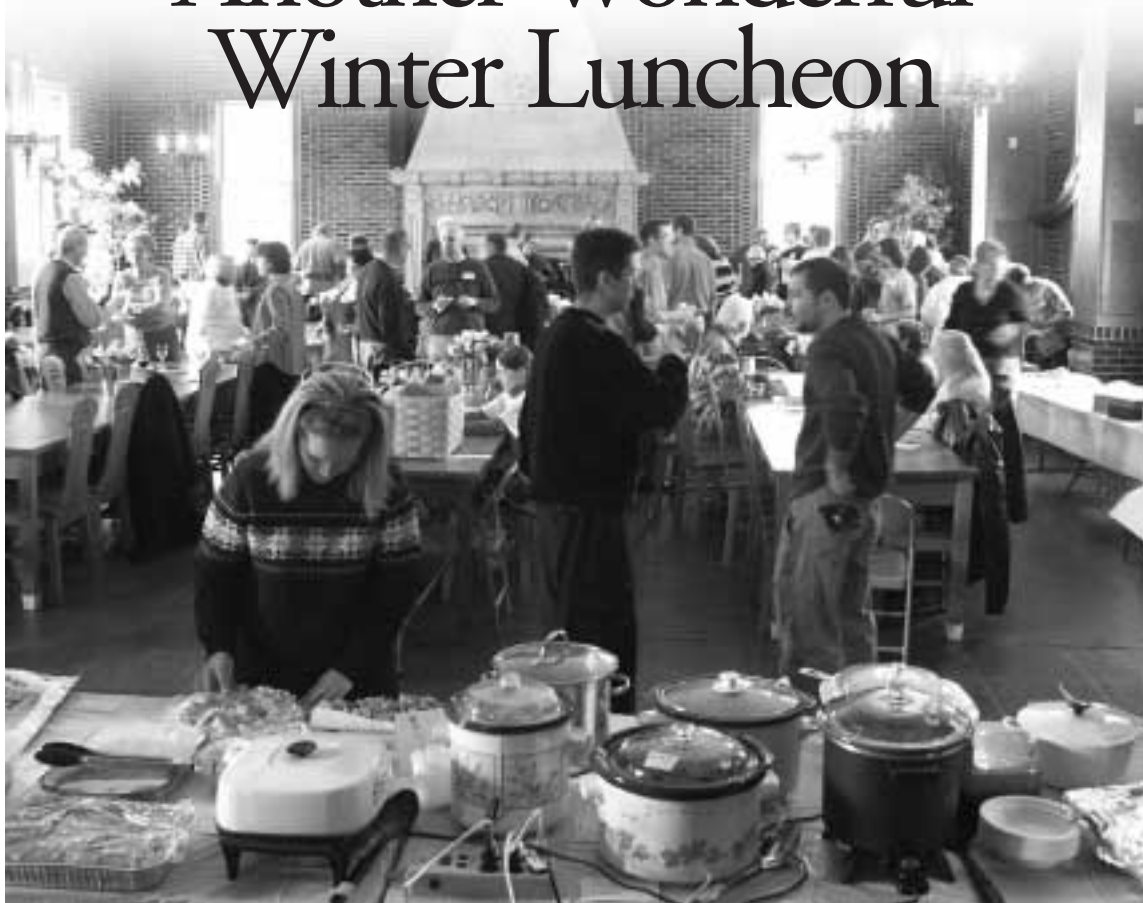
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## Another Wonderful Winter Luncheon



PHOTOS BY MARY ROYCE

The 16th annual Winter Luncheon took place on Sunday, February 1<sup>st</sup>. As always, it was an overwhelming success, despite the cold weather. But whatever the affair was lacking in outdoor climate, it made up with delightful people, delicious food, and a great presentation.

The hall was packed with new and old members alike, some from as far away as Holland, who joined together for this annual food extravaganza.

The food this year was the best in my memory. Savory dishes such as Venison with Mushrooms, Homemade Mushroom and Bacon Spring Rolls, and Pasta with Squirrel Meat, were highlights, although everything this reporter sampled was exceptional. Salads defied convention, such as combining Fresh Shrimp with Marinated Noodles, Chinese Napa with Sesame Seeds.

By observing the numerous mouth-watering pasta and rice dishes, it is a sure bet that everyone left their Atkins and South Beach

*by Dailee Joyce*

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# 2004 Winter Luncheon

*continued from previous page*

resolutions at the door! Wild Rice with Chanterelles, Fettuccini with Black Trumpets, and a thick Sticky Rice and Mushroom Medley, were all outstanding.

Ultimately, the desserts topped the cake (excuse the pun). Raspberries were the fruit of the season and appeared everywhere. They accompanied blueberries on the top of individual Vanilla Cream Cups, were found in jelly form in the center of cookies, and were the crowning glory on the piece de resistance: a towering, tantalizing, Tiramisu. The Chocolate Chipotle Cake and the Candy Cap Cookies were also big crowd pleasers. It is apparent that everyone truly went above and beyond to make this banquet a superb event.

The speaker was our very own Ken Gilberg. His slide presentation, simply titled, "Why is Mushrooming So Much Fun?," received lots of positive energy from the audience. It satisfied hard-core mycologists with its light and fun reflection on past forays and events,

and it was interesting and entertaining to new members by showing the benefits and rewards of the hobby. Everyone in attendance is now a mushrooming elitist because, as Ken stated, "mycology is better than yours." So, for whatever reason you may have—the smell of the earth, the awe of nature's beauty, to share fun with friends and family, to learn mushroom names, travel, or be in many ways creative — mushrooming is a wonderful passion for young and old, one and all.

There were unique and exciting prizes to be won at the raffle. Everything from hand carved, mushroom shaped salt and pepper shakers, to the infamous *Attack of the Mushroom People* video, were raffled off. Other items included several lovely gift baskets filled with all the fixings for a tasty shiitake dinner, mushroom themed art, and a backpack filled with goodies. It was a lovely conclusion to yet another fantastic MOMS event.



PHOTOS BY MARY ROYCE

PHOTOS BY JULIE MCWILLIAMS

# morseels

by Maxine Stone

# news & notes

## MOMS Membership

If you haven't already, please send in your \$15 dues. If we don't hear from you by March 15, you will be taken off the mailing list and will no longer receive this excellent newsletter. So please renew your membership and mail it to David Yates, 3654 French Ave, St. Louis, MO 63116

## NAMA Request

Wanted: Fabric pieces with whole mushrooms printed on them – scraps, discarded clothing, etc., for a patchwork quilt for NAMA. Send your pieces to Ruth Krasner, 2600 Miramar Place, Oxnard, CA 93035

## Photos Welcome

If you would like to have your mushroomy photos published in the *Earthstar* or posted on the web, please don't be shy. Submit prints or digital images to editor Julie McWilliams or website manager Linda Mueller.

## Report from Field Guide Committee

The Field Guide Committee (Brad Bomanz, Don Dill, Karen Lowry, Maxine Stone, Charlie Raiser) was encouraged to receive helpful information from Jay Justice regarding the list of species to be included in the guide. Not only did Jay correct old nomenclature in the list, he suggested that we should be flexible enough to include several particularly interesting or particularly beautiful species even though they weren't among the most frequent 90% (180 species) identified on MOMS forays.

Less encouraging is the fact that the committee has had no response to its request for mycophotography suitable

for publication. If you have mushroom slides worthy of the honor of publication, the committee would like to hear from you. Contact Charlie Raiser at C.Raiser@MissouriMycologicalSociety.org.  
– Charlie Raiser

## Incurable Epicureans

Incurable Epicureans is starting off 2004 with its winter event: an adventure in food and wine pairing, hosted by Marcia and Walt Carpenter. Walt and Geno Leonard have, I suspect, spent hours of painstaking research to select the right wines and appropriate dishes to complement them. We're looking forward to tasting the fruits of their efforts.

### HERE IS OUR 2004 I.E. CALENDAR:

- **Sat. February 28:** Food and wine pairing event, hosted by Marcia and Walt Carpenter
- **Sat. May 8:** Exploring sunny Provence at the new home of Linda and George Rolby
- **Summer (July or August):** Picnic around Barb and Steve Adams' backyard pool and pizza oven
- **Fall Finale:** foliage trip to the Illinois studio and home of Bruce and Karen Lowry

Any I.E. inquiries, please contact Diana Brewer at craigbrewer@msn.com, or by phone: 314-553-3900.

– Diana Garland

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### Officers and Directors:

Maxine Stone, *President (06)\**

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Charlie Raiser, *Executive Secretary (05)*

David Yates, *Treasurer (07)*

### Directors:

Don Dill (07), Elaine Fix (06),  
Barbara O'Brien (05), Shannon Stevens (05),  
Joe Walsh (07), Gordon White (06)

*\*year that term will expire*

### Committee Chairs:

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*Chief Mycologist:* Walt Sundberg

*Education:* Don Dill

*Foray Coordinator:* Gordon White

*Incredible Epicureans:* Diana Garland

*Brewer & Craig Brewer*

*Membership:* David Yates

*Research:* B. Bomanz, D. Dill, G. White

*Toxicology:* Don Dill, Ken Gilberg

*Webmaster:* Linda Mueller

## Other Forays

**NAMA Annual Foray, July 14 - 18, 2004**

Ashville, NC. Save the date! More info in next *Earthstar* or check out their website at [www.namyc.org](http://www.namyc.org)

**The Copper Canyon Mushroom Expedition, August 15-22**

**The 5th Tlaxcala/Puebla Mushroom Foray, September 12-19**

**The 2004 Veracruz Fungi Exploration, October 10-17**

# Morel Madness 2004

Friday, April 23 – Sunday, April 25

Yes, spring is in the air and we morel maniacs are gathering our gear, waterproofing our boots and scanning topo maps for new spots. This year's MOMS Morel Madness weekend will be held at Cuivre River State Park near Troy, Missouri. 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 horse-back riding trails. A wooded 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 good hunting areas. We will also hunt some new areas that were located the past nine months. Spore-releasing mesh bags are required—no plastic or paper bags please. Compasses are also required this year. Our bookstore will have some mesh bags for sale along with other morel paraphernalia.

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 a 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 2004, discounts to future events and the ability to join our "Incurable Epicureans" dinner group.

## Morel Madness 2004 Registration Form

Cuivre River State Park, Friday April 23 - Sunday April 25, 2004

*Deadline for registration is Friday, April 16. There is a \$10 registration fee for every person attending all or part of the week-end. Breakfast is included for both Saturday and Sunday mornings. Please bring a sleeping bag or bedding, pillow, towel and any other comfort items that you wish - including any and all madness paraphrenalia.*



Name of person completing this form \_\_\_\_\_

Address \_\_\_\_\_

Phone (day/evening) \_\_\_\_\_

e-mail \_\_\_\_\_

Reservation for lodging: \$15 per person per night for a room or \$5 per person per night for a cabin (all names need to be listed)

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Registration fee per person: \$10 for entire week-end: \_\_\_\_\_ Total registration fees: \_\_\_\_\_

Total enclosed: \_\_\_\_\_

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 Jody and Bill Maas, 2727 Sun Meadow, Chesterfield, MO 63005. For more information contact Jody or Bill at jodymaas@yahoo.com or 636-394-8956 or contact Maxine Stone at VeryMaxine@aol.com or 314-963-0280.

### Speakers

Our speakers this year will be Johann Bruhn, Jeanne Mihail and Eric Danell. Johann and Jeanne are good friends to MOMS, both professors at the University of Missouri, Columbia. Jeanne will give us a "Research Update on the Morel Population Biology in Central Missouri." Johann will give a talk on "Trifling with Truffles in the Central United States." Eric is a visiting mycologist from Uppsala University (Sweden) who will be at the University of Missouri at Columbia for the week previous to Morel Madness. He has agreed to stay on and join us for the weekend. Eric works with truffles, matsutake and chanterelles in Scandinavia and will talk about "Gourmet Mushrooms of the World." Once again, thanks to Maxine for booking these excellent people. We are indeed fortunate to have such authorities visit with us at our most fun morel event of the year.

### Accommodations:

We will be at Camp Derricotte. We will

# Shiitake Farm Foray

by Lisa Bailey

all have access to the dining lodge with full kitchen and refrigeration facilities. Prices for accommodations: \$5 per person, per night per bed with shared walk-to bathroom facilities and \$15 per person, per bed with shared inside bathroom facilities. There is a \$10 registration fee for each person attending, whether for an afternoon or the whole weekend.

RV's and tents are not allowed in Camp Derricotte, but you can use the campground. Call 1-636-528-7247 for details. Also, there are motels in Troy.

We will provide breakfast on Saturday and Sunday. Friday and Saturday dinners are pot luck. Saturday lunch is in the field at a secret location. If you're coming late Saturday morning and would like to meet us for lunch on Saturday, please call me at 314-276-0552 for directions.

## Directions

Troy is about one hour north of St. Louis. Take Hwy 40/61 to Troy. Take a right onto Hwy 47 and go 5 miles. Turn left into Cuivre River State Park and follow the signs to Camp Derricotte.

## We need you!

Volunteers are needed to cook breakfast and clean up during breakfast for Saturday & Sunday. Call or e-mail me at willieo1@charter.net to volunteer. Also, we will have a volunteer signup sheet for final cabin check Sunday morning posted at camp. We appreciate the time and effort our volunteers put in. Our weekend fun depends on our volunteers!

## Preliminary Schedule

### Friday, April 23

5:00 PM – BYO Cocktail Party  
6:30 PM – Pot Luck Dinner  
9:30 PM – Campfire

### Saturday, April 24

6:30 AM – Breakfast (provided)  
7:00 AM – The Madness Begins  
12:00 PM – Lunch BYO  
1:00 PM – The Hunt Resumes  
5:30 PM – Madness Officially Ends  
5:45 PM – BYO Cocktail Party  
6:45 PM – Pot Luck Dinner  
8:00 PM – Awards Ceremony  
9:45 PM – Campfire

### Sunday, April 24

8:30 AM – Breakfast  
10:00 AM – Clean-up and Departure

I am thrilled to say that we have been invited back by Nicola MacPherson and Dan Hellmuth to their family farm for the weekend of May 28-30, 2004 with a Sunday afternoon departure (Monday, May 31 is Memorial Day). Nicola's certified organic log-grown shiitake farm, Ozark Forest Mushrooms, is truly an interesting and amazing enterprise. The farm is located about three hours from St. Louis in beautiful Shannon County in the Missouri Ozarks Big Spring region, 25 miles from Salem, Missouri.

There are several options as far as accommodations. The Hellmuth farm is a camper's paradise. The campground sits on the ridge above crystal clear Sinking Creek. The "Sinks" is known as one of the natural scenic wonders of Missouri. It is a commercial-grade campground with a common area that offers a summer kitchen with electric range and refrigerator, barbecue grills, tables and his/her showers and toilets as well as 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. Also at the campground there are two small cabins furnished with electricity and bunk beds. The third and final option for those wanting "bed & breakfast" accommodations (including linens and towels) are bedrooms available in the Hellmuth's

Lodge House/Willow House situated on a lake a couple of miles from the campground.

The cost is \$35 per person (half price for preteen children) which includes two nights of camping and use of all facilities, paper plates, flatware, cups, napkins, Saturday and Sunday continental breakfast (coffee, tea, juice, fruit and bread), shiitakes and charcoal on the grill at the Saturday evening BBQ as well as Sunday brunch at the Lodge. All other meals are considered pot-luck, so please bring food to share. I would recommend that you bring a chair, ice, wine-glass, beverages of choice, etc. The small cabins are \$5 per person per night extra (b.y.o. bed linens and pillows). The B& B accommodations at the Lodge House /Willow House are an extra \$50.00 per night per person.

Children are welcome but no pets or ATVs please. Sign up by calling or emailing me at 314-353-5174, rainylakefox@yahoo.com. Mail your check payable to MOMS and send to me, Lisa Bailey at 4947 Lisette Ave., St. Louis, MO 63109. If you have any questions or want more information please do not hesitate to call. I encourage all to attend. Maps will be sent prior to the weekend to registrants. Below is a schedule for the weekend (all activities are optional, but I highly recommend all of them).

## Shiitake Farm Foray Schedule

**Friday, May 28** Check in after 3pm at the Sinks Store Campground. Potluck supper in the common area.

**Saturday, May 29** Continental breakfast at Sinks Store, tour of the Shiitake farm. This year the tour will also include the new 96'x30' solar greenhouse in addition to the usual outdoor growing area, followed by potluck lunch at Sinks Store. After lunch, for those who are interested, we are hoping to tour the charcoal kilns located nearby. For those not interested in the tour, you are free to mushroom hunt, catch and release fish, hike, swim in Sinking Creek, or just enjoy the wonderful company and surroundings. There will be an evening potluck cookout and campfire at Sinking Creek, with grilled shiitakes provided. This is always a fun evening.

**Sunday, May 30** Continental breakfast at Sinks Store, morning at leisure. A wonderful Sunday brunch at the Hellmuth's lodge house (supplemented by leftover food). Afternoon departure.

# MOMS 2004 Calendar

- Tues. 4/6** 7PM **Board Meeting** (call Maxine if you wish to attend)
- Sat. 4/10** 10AM **Foray**, Babler State Park. Joe Walsh
- Sat. 4/17** 10AM **Foray**, Washington State Park. Shannon Stevens
- Sun. 4/18** 10AM **Beginning Mushrooms**, Babler State Pk. Don Dill, instructor
- Sat. 4/18** 9:30AM **Foray**, "Mushrooms and Wine," Charleville Vineyard and Winery, Chuck Yates (note: reservations required, call Chuck or Sara Yates at 314-843-5580 before April 7, 2004)
- 4/23-4/25** Fri. - Sun. **Morel Madness**, at Cuivre River State Park. Bill May, coordinator
- Sat. 5/1** 10AM **Foray**, Pere Marquette State Park. IL. Leland von Behren
- Sat. 5/8** 10AM **Foray**, Rockwoods Reservation. Gordon White, leader
- Sat. 5/15** 10AM **Foray**, West Tyson Park. Gary Steps, leader
- Sat. 5/22** 10AM **Foray**, Babler State Park. Barb O'Brien, leader
- Sun. 5/23** 10AM **Beginning Mushrooms**, Rockwoods Reservation. Don Dill, instructor
- 5/28-5/30** Fri. - Sun. **Shiitake Farm Foray** at "The Sinks", Eminence MO. Nicola McPherson and Dan Hellmuth hosts; Lisa Bailey coordinator
- Sat. 6/5** 10AM **Foray**, Rockwoods Reservation. Brad Bomanz, leader
- Sat. 6/12** 10AM **Foray**, Forest 44 Conservation Area. Pat Lennon, leader
- Sun. 6/13** 10AM **Beginning Mushrooms**, Rockwoods Reservation. Don Dill, instructor
- Sat. 6/19** 10AM **Foray**, Englemann Woods. Claudia Joyce (carpool; very little parking, no facilities)
- Sun. 6/27** 12 noon **Foray**, Tyson Research Center. Charlie Raiser, leader
- 7/16-7/18** Fri. - Sun. **Sweat 'n Chanterelles** at Meramec State Park. Dave Yates
- Sun. 7/18** 10AM **Beginning Mushrooms**, Rockwoods Reservation. Don Dill, instructor
- Sun. 8/15** 10AM **Beginning Mushrooms**, Rockwoods Reservation. Don Dill, instructor
- Sat. 8/28** 10AM **Foray**, Englemann Woods. Elaine Fix (carpool; very little parking, no facilities)
- Sat. 9/4** 10AM **Foray**, Babler State Park. Joe Walsh, leader
- Sat. 9/11** 10AM **Foray**, Greensfelder County Park. Gary Steps, leader
- Sun. 9/12** 10AM **Beginning Mushrooms**, Rockwoods Reservation. Don Dill, instructor
- 9/16-9/19** MOMS **Annual Fall Foray**, Mingo National Wildlife Refuge, Camp Latonka, Puxico, MO
- Sat. 10/2** 10AM **Foray**, Eldon Hazlet State Park, IL. Leland von Behren
- Sat. 10/16** 10AM **Foray**, Meramac State Park.
- 10/22-24** Fri. - Sun. **Foray**, The Hawnting, Hawn State Park.
- Sun. 10/24** 10AM **Foray** at Pickle Springs Natural Area near Farmington, MO

Forays and classes meet at the Visitor's Center or parking area, unless otherwise specified, 15 minutes before the indicated departure time. Bring a sack lunch so that you don't go hungry while indentifying the finds. Don Dill's classes will be cancelled and rescheduled if weather interferes: 314-647-3307.

## Mushrooms & Wine

April 18, 2004

by Chuck Yates

Jack and Joal Russell, owners of Charleville Vineyard and Winery in Ste. Genevieve, Missouri, have graciously invited MOMS members to a foray in their woods on Sunday, April 18, 2004.

Joal Russell's maiden name is Charleville. She traces her heritage to the 1700s in Ste. Genevieve County. When we visit, the winery will have been open a little over one year. They are presently producing five or six wines based on the three grape varieties they grow. These are Chardonnell, Norton and Chambourcin.

This past December, Charleville opened a second tasting room. It is on Main Street in Ste. Genevieve next to the Main Street Bed and Breakfast, an excellent B&B.

Charleville is a small winery with a small building. Thirty is the maximum number of people they feel comfortable with on our preliminary foray. They have offered to set up another wine tasting area outside of their building to handle this number of mushroomers.

The foray is scheduled to start at 9:30 a.m. The drive to the winery is about one hour from St. Louis. If you wish to attend, you must call Chuck or Sara Yates at 314-843-5580 before April 7, 2004. The Russells will be given a final headcount at that time so they may plan what is needed for tasting after the foray. We are sorry, but we will be unable to accommodate additional people after April 7, so please be sure to make your reservations early!

There are two other wineries on the same road and a fourth is scheduled to open sometime this spring. What a nice combination—mushrooms and wine! A typical MOMS potluck spread of cheese, sausage etc. would be good with our tasting and a bottle of wine around lunchtime.

by Brad Bomanz

# Research Projects

## Mushroom Art Foray Report

by Lois Walsh

### Research Update

During the early part of January, 2004, Gordon White and I found a mushroom on an old rotted tree stump that we felt was a *Lentinus tigrinus*. On the same rotted tree stump was another mushroom that looked exactly like *L. tigrinus*, however I noticed that the gill area hadn't developed and was encased in what appeared to be a thick membrane of tissue that would prevent any type of spore release. This puzzled me. I couldn't find any reference to this so I emailed Jay Justice, Dr. Andy Methven and Dr. Walt Sundberg, along with 15 photos of both specimens for their expert analysis and/or classification. To my pleasant surprise all three responded to me within a couple of days with their diagnosis. Jay and Andy followed up with additional documentation (that, I may add, is now part of MOMS database). One was *L. tigrinus*, as we thought, the other that looked like its spores were blocked was *Lentodium squamulosum*. It is a long and fascinating description of their relationship to each other, too much to go into here.

I want to express my sincerest heartfelt thanks to Jay Justice, Dr. Andy Methven and Dr. Walt Sundberg for extending their expert help to MOMS and myself. On several recent occasions, they have been instrumental in helping to accurately identify collected mushroom species. Their continued help is enabling our voucher database to achieve a higher degree of accuracy in its classifications.

I recently updated the database with rankings for each voucher based on how thorough the documentation of the specimen was conducted. The database now has three levels with #1 level being the highest with 100% - 96% certainty of classification. Level 2 being between 95% - 91%, and Level 3 between 90% - 86%. Based on this new criteria MOMS currently has the following number of documented species:

Level # 1 = 47 specimens

Level # 2 = 16 specimens

Level # 3 or below = 138 specimens

Hopefully during 2004 the number of # 1 level vouchers will increase dramatically.

### Tyson

WhaZup? Currently I'm organizing all the past years of data that MOMS has collected involving the *Morchella* Project that has been under way at our beloved Tyson Research Center since 2001. Right about now I hear some of you saying "What *Morchella* project?" and, "What is MOMS trying to accomplish?" Well, as I said earlier, back in 2001 MOMS made application to Tyson to conduct a study entitled *Morchella* Genus Host Vegetation Association. This project is meant to document growth patterns of the different *Morchella* species and determine the associated host vegetation, growth cycle and fruiting frequency. The project was to begin on the first of April 2001 and to continue for ten consecutive years for each species. So far, MOMS has documented (tagged) and classified 42 trees and the different mushroom species associated with each tree.

Each year a larger area is surveyed for morels and the associated trees are tagged and the number of fruitings documented. Each year becomes increasingly difficult to relocate the exact trees in the forest. Locating all the trees has become so difficult that I am hoping MOMS will acquire a GPS unit to help me locate all the trees already documented and allow for the expansion of tagged trees in the future.

If you are interested in helping with this project you can contact me, Brad Bomanz, at 636-225-0555 and I can explain in more detail what we do and how easy and fun it can be to get involved doing some scientific activities with the club that will help future generations understand our environment and its interdependent relationships.

Twenty-four eager 'shroomers and one "artiste" collected at the St. Louis Art Museum to hunt for mushrooms in art, January 24, 2004. Most were seasoned MOMS members, a few new members, friends and relatives.

The sociable crowd managed to divide themselves up into teams. The "lone wolf" was Gordon White, whose sole purpose was to hassle the rest of us by saying, "that's not a mushroom; it's moss; it's a rock." Joe Walsh, along with most everybody else, got reprimanded by the guards for accidentally stepping over the line, and for pointing his finger, pencil, or magnifying glass too close to the painting. It did present some difficulties determining the difference between pebbles and parasols, meadow mushrooms and sheep dung, moss and turkey tails.

Identifying fungi in paintings to species is difficult. A *Ganoderma lucidum* was clearly pictured in a Chinese screen in the Asian gallery, the mushroom's white pore surface visible, its brown cap and stem shown.

Additionally, the mushroom was in context, used in the picture by an old herb gatherer and also shown growing on wood. Other paintings and decorative arts resembled mushrooms or stylized them, such as a cluster of brown mushrooms on a dead tree resembling honey mushrooms. In an Impressionist painting the white splotches in the grass could have been puffballs, meadow mushrooms, or any number of field inhabiting fungi. Gordon was especially creative seeing mushrooms, calling a red metal stool an *Amanita muscaria* and a table lamp a *Clitocybe* sp.

Look for mushrooms in these galleries: #117, 122, 123, 127, 130, 131, 132, 205, 210, 211, 212, 213, 216, 217, 218, 227, 230, 231, 321. And according to Chuck, the water fountain in the Grand Hall had actual fungi growing on it. A copy of the original notes was sent to Elio Schaechter.

We regrouped outside the museum's Puck's Restaurant to exchange notes and discuss findings. Fourteen stayed for lunch. The chef prepared a delicious cream of wild mushroom soup with white truffle oil for all of us to taste. Sara and Beki liked it so much, they ordered it for their lunch.

by Gordon White

# New 2004 Forays

The 2004 mushroom season kicked off to a great start on Saturday, January 24 at the St. Louis Art Museum. More than 20 "hunters" gathered to find whatever fungi might be notable on and within the various works of art in the museum. It was quite fun and the competition was keen. (Bill May admitted under pressure that he had scouted the area several days prior to be able to claim the most mushrooms at this event!)

This novel idea was the brainchild of Lois Walsh and was a great season opener. Everyone's enthusiasm was quite high, but unfortunately, we were unable to carry off any of our finds! Read more about this event on page 7.

We will be offering other new forays this year. On April 18, Chuck Yates will be leading a foray at Charleville Winery near St. Genevieve. See the

story on page 6 for details. Another new foray will take place this fall at Meramac State Park in conjunction with the Department of Conservation and will be advertised at the park. Details will appear in the August *Earthstar*.

We have so many wonderful forays and events planned this year—nearly every weekend! Our leaders are knowledgeable and lots of fun to be with. Imagine going out into the woods on a beautiful day with other mycophiles and filling your baskets with beauties.



It doesn't matter if you are new at this or an old timer. It's just fun! Please mark your calendars now, so that you don't miss out. If you are interested in leading a foray or have any questions please contact Gordon White at 314-434-6720.

## Next *Earthstar* Issue

The deadline for the next issue of the *Earthstar* will be May 1. Anyone who wishes to submit photos or text should e-mail [MOMSearchstar@aol.com](mailto:MOMSearchstar@aol.com), subject matter: *Earthstar* story. Thanks!



## Missouri Mycological Society

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