



Mingo
2005
See story
on page 4.



KEN GILBERG or JULIE RIDGE

2006 Calendar Preview

- Tues. 1/3** 7PM. MOMS Annual Meeting, Powder Valley Nature Center
- Fri. 1/20** Earthstar copy deadline for March issue
- Sun. 2/5** Noon. Annual Luncheon, The Commons – Eden Theological Seminary
- 4/21-4/23** Morel Madness



Missouri Mycological Society

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KEN GILBERG

Gymnopilus spectabilis

earthstar examiner

December 2005

Newsletter of the Missouri Mycological Society



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KEN GILBERG

Show Me the Mushrooms

Mingo 2005

by Jane House

The display tables were covered with an overwhelming array of shapes, colors, textures and scents. (The stinkhorn was exiled.) It was a vision of retro design, Sci-Fi, B-movie imagery, and a bit of Georgia O'Keefe curvilinear sensuousness, all microscopically examined and placed within a maze of Latin genus and species, with hotly debated dead ends. It was an abundant weekend, for mushrooms and for learning and, of course, for great food and people.

MOMS was fortunate to have ten bona fide mushroom experts, roughly one per eight persons, providing an excellent learning opportunity. Some mysteries were unraveled, some will wait for further research. Dean Abel, Johann Bruhn, Robert Gessner, Don Huffman,

Jay Justice, Michael Kuo, Andy Methven, Damian Pieper, Leon Shernoff, and Walt Sundberg kindly offered their expertise and answered countless questions. Workshops were very interesting. The slime mold workshop presented by Dean Abel created quite a buzz with its microscopic views. We learned from Andy Methven that lichens are 90 percent fungi with a bit of algae. According to Johann Bruhn, *Armillaria* glows only at night inside of wood. What strange creatures that will attract! Michael Kuo added a mushroom identification workshop that was not on the original schedule. The gorgeous NAMA slide show displayed some of the other talents of mushroom hunters. If you would like to submit photos for future shows, send them to Damian Pieper at iowafungi@yahoo.com.

Apparently, the mycologists worked for mush-

continued on page four

recipes

from our members

Wild Mushroom & Green Bean Salad with Goat Cheese

from David Yates

1/2 lb. haricots verts or other slender green beans, trimmed
7 Tbl olive oil
2 Tbl balsamic vinegar
1 Tbl fresh thyme, chopped
1 lb. assorted fresh wild mushrooms (*we used oysters, but others with stronger flavors might do the dish better. Who knows?*)
1 large shallot (*we didn't have any, so used about a 1/2 of a large red onion*)
5 oz. bag mixed baby greens (*also didn't use this, but would be nice if preparing at home for presentation*)
3 oz. mild goat cheese (*we used chevre*)

Cook beans in boiling salted water until crisp-tender, about 4 minutes. Drain and transfer to a bowl of ice water. Drain well and pat dry. Cover and chill. Whisk 4 Tbl of oil, vinegar and thyme in a small bowl. Season to taste with salt & pepper. Set aside. Heat remaining oil in heavy skillet over medium-high heat. Add mushrooms and shallot. Saute until brown, about 8 minutes. Remove from heat and mix in 2 Tbl of dressing. Combine beans and greens in a large bowl. Add remaining dressing; toss to coat. Divide salad among plates. Spoon warm mushroom mixture over the beans and greens. Sprinkle with goat cheese and serve. Serves 6.



A Note From Maxine...

It is hard to believe that I have been president of MOMS for six wonderful years. During that time, I have tried to be a strong leader. In turn, MOMS has given me so much joy it is overwhelming! Now it is time to turn the reins over to someone else. At the board meeting in October, we voted on our new president. I am happy to announce that beginning January, 2006, Shannon Stevens will be President of the Missouri Mycological Society. Shannon is sure to have fresh ideas and new energy to offer MOMS. Congratulations, Shannon.

Souphet or Thai Hen of the Woods Salad

from Patrick Henry

Here is an recipe that Patrick Henry sent me. We had been at The Hawnting and found enormous amounts of *Grifola frondosa* or Hen of the Woods. After I got home I found even more hens! (I know, poor me) I dried quite a bit and made this creation a couple of times. The combinations of ingredients seem a bit odd, but the taste...oh my...it is absolutely delicious.

—Maxine

4 cups shredded Hen of the Woods -(1 1/2 by 1/4 inch strips)
1/4 cup of chopped fresh mint leaves
1/4 cup of chopped fresh Cilantro
2 scallions or green onions chopped (*optional*)
Juice of 1/2 of a lime
a pinch of ground cayenne pepper (*or hot red pepper flakes*)
1 tablespoon ground roasted rice (*dry fry uncooked rice - Basmati or Jasmine work well - in a pan on medium heat until slightly browned then grind in a coffee or spice grinder*)
3/4 tablespoon oriental fish sauce
a pinch of sugar
a pinch of salt

Mix the limejuice, sugar and fish sauce together in a small bowl and set aside. Sauté the mushrooms in 1 tablespoon of cooking oil on medium heat until the liquid released from the mushrooms during cooking is gone and the pan is dry. Add the limejuice mixture and stir it in. When absorbed add the ground rice, cayenner, salt and scallions and mix. Toss with the remaining greens and serve. Mmmmm

A Note from Ken...

Maxine deserves much applause and gratitude for all she has done for the Missouri Mycological Society the past six years.

I thought I would be a tough act to follow, but she was a shining light. She is much more diplomatic and sensitive and she has enabled the club to gain new dimensions of involvement, dedication and activity. She is so serious about the people in the club feeling included, she bakes fabulous brownies and makes extraordinary mushroom dishes to make folks feel at home. After all, eating is a central part of mushrooming. Maxine will make you feel at home whether it is at Mingo, the Winter luncheon or a weekend foray. She may be under five feet tall, but she is a giant of heart and soul. We are so thankful for your work for the club. Thank you, Maxine.

That said, and meant, we look forward to a new leadership from Shannon. He has been a member of the club for many years and generous beyond belief in his dedication to make MOMS the family that it is. You have our support, Shannon.

morsels

news & notes

by Maxine Stone

Annual Meeting

Tuesday, January, 3, 2006, 7PM
Powder Valley Nature Center

If you are new to MOMS or an old-timer, I know that you will want to come to our Annual Meeting. We will be conducting business, planning the upcoming year and electing three new board members. Please mark your calendar now, so that you will have a chance to say who we are and what we do. Powder Valley is in southwest Kirkwood. If you need directions, look at our web site, www.missourimycologicalsociety.org, and click on "maps." Enter the building through the side doors. See you there...

Dues are due

All MOMS memberships expire on December 31, 2005. That means you will no longer be a member of this wonderful organization unless you write a check for \$15 NOW and send it, along with the membership renewal form on page 11 to our treasurer, David Yates.

I know that you will also want to become a member of NAMA (North American Mycological Association). NAMA is our parent organization and being a member entitles you to not only get their newsletter but also to be part of another wonderful mushroom group. Send a separate check made out to NAMA with the same renewal form. Take a look at their web site: www.namycology.org for more information about them.

Four Checks – Four Great Offers

1. MOMS dues, \$15 (send to David Yates)
2. NAMA dues, \$32 (send to David Yates)
3. MOMS Winter Luncheon, \$15 members, \$20 guests (send to Renee Bomanz)
4. Incurable Epicureans, \$15 (send to Linda Rolby)

SOMA Camp 2006

(Sonoma Mycological Association)
Jan. 14 -16, 2006

Paul Stamets, author of the awesome new book, *Mycelium Running* will be one of the guest speakers. Other guests include Leon Shernoff, our good friend and editor of *Mushroom, the Journal*, and Dr. Michael Kuo, another good friend of MOMS and one of the top morel experts in the world. His new book, *Morels*, has just been released.

There will be a plethora of forays, classes, and presentations, plus mushroom feasting and amazing meals with mycochef Patrick Hamilton.

I went to SOMA last year and it was excellent. Check out their web site for more information.
<http://www.SOMAmushrooms.org>

Mushroom Book Sales and Inventory

Book sales have been slow. Either everyone has all the books they want, or I need some new titles. Please send me any information you might have about books or other items you would like to have available to club members. If a book, please give me as much info as possible. Also any sources you may have for obtaining mushroom related

materials would be appreciated.

Inventory of what I have on hand is updated and I will respond to any questions you may have. Some of you may have inventory from past years that you are storing—books, T-shirts, cups etc. With limited space, I am not looking for more stuff to store, but would like to include items in our inventory and be able to locate items as needed.

Please contact me with information and/or requests at 314-843-5580 or cwysky@worldnet.att.net or 9524 Carnival Drive, St. Louis, MO 63126. Thank you for your assistance.

—Chuck Yates

News Flash

A new book, *Morels*, by our dear friend, Dr. Michael Kuo has just published. You can purchase it at the Missouri Botanical Garden gift shop or Amazon.com.

Incurable Epicureans

The Incurable Epicureans have completed another terrific year. We traveled around the U.S. with regional menus. Next year promises a trip in a time machine to fabulous dinners by chefs of history. To enroll, send a check for \$15 per person to Linda Rolby, 10533 E. Watson Rd, St. Louis, MO 63127.

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*year that term will expire

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Education: Don Dill
Foray Coordinator: Gordon White
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events recent forays & events

Show Me the Mushrooms: Mingo 2005

continued from page one

rooms, and we showed them the mushrooms. Some of the unusual and interesting finds included:

- Amanita wellsii* (common in the northeast but unusual here);
- Gerronema strombodes* (a southern fungus)
- Pleurotus leavis* (unusually large, 6-8" across, looks similar to oysters)
- Boletus curtisii* (a southern fungus, regularly found at Mingo)
- Chamaeota sphaerospora* (a rare mushroom but always found at Mingo)
- Macrolepiota procena* (a large number of these delicious parasol mushrooms)
- Tylopilus ballouii* (outstanding size, 5" across, bright orange)
- Calvatia rubroflava* (yellow orange puffball)
- Sparassis sp.* (short-lived 12" centerpiece for Saturday dinner - eaten Sunday)
- Cotyledia diaphana* (large numbers)
- Pleurotus ostreatus* (sacks of oysters)

When not living and breathing mushrooms, there were plenty of other things to do, including swimming and paddling on Lake Wappapello. We found snakes. The Mingo greeter snake that was curled up by the front door was identified as a hog nose after rising up and flaring its head like a cobra when taunted by Damian. Welcome remarks were made by Maxine Stone on the new microphone. She was greeted with chants of "ten more years." Although it was too wet for a campfire Saturday night, guitars materialized and Julie Cole, registration chair, passed out lyrics of her song, "Show Me the Mushrooms." We improved our recycling skills, and Nathan Pate and Janet Kennedy hauled out the results. Andrea Vadner painted. Shannon Stevens placed himself in bondage with an improvised climbing harness to demonstrate gear for a challenge course for Verla Shaw, camp director. Newlyweds Bob and Julie Ridge looked lovingly at each other. And we ate.

Chefs led by Gary Steps worked up a sweat in the kitchen and served a wonderful dinner of pork tenderloin prepared two ways with Asian bar-b-que and herb encrusted, eggplant tortino, mixed vegetable grill, chicken of the woods in tortino batter and much more. For Sunday brunch, David Yates, following admirably Ken Gilbert's 12-year tradition of excellent mycophagy, served Tuscan-style fried lepiota, puffball and oyster mushrooms; Asian shiitake salad; potato and chicken of the wood gratin; green bean and oyster vinaigrette with chevre; sparassis with honey and walnuts; and mixed grill with tarragon. Even the vegetarians were well fed. Charlie Raiser shared his homemade maple syrup for a pancake breakfast on Friday morning. He tapped trees, chopped wood, tended the fire until the sap was reduced to 1/64th to make a precious and tasty syrup. Elaine Fix and Nancy Hollingsworth served Saturday and Sunday breakfasts. Thanks to Charlie we had a special Mingo blend from Starrs coffee. On Saturday Maxine Stone planned a nice lunch of wraps with hummus and sun-dried tomatoes. We also had a chance to try Damian's goldenrod tea. Hiking for him is like walking through a grocery store.

Co-chairs Maxine Stone and Charlie Raiser, with the essential help of many volunteers, did an excellent job of organizing a very complex event. The Mingo Foray has roots in the generous offer by Jack and Marty Toll to have a foray at their home by the Jack's Fork. The first year 17 people came and the next 40 came. Poor Jack and Marty had to line up to use their own bathroom. Obviously, the foray had gotten big, really big. Jack decided to go to Mingo the following year and MOMS stayed at the Forestry Camp with its restrictions. In 1993, a new home was found at Camp Latonka. Pat Lennon chaired the event that year. And the rest is history.

Drawn by the vast variety of fungi, but also by the warmth of the days and the warmth of fellow mushroom hunters, people keep coming back. Daily chores and worries are left far behind in exchange for laughter, discovery and feasting.



"If it looks like it came from outer space...it must be a mushroom." —novice on a foray with Leon Shernoff

Mingo 2005 Species List



Above: Walt collects a specimen in the field.
 Left: An informal discussion in the collection area.
 Middle left: Barb and Jane pose for a snapshot
 Bottom: The group attends a lecture after dinner
 Below: Maxine examines a specimen under a microscope.
 Bottom right: Chicken of the Woods



PHOTOS: KEN GILBERG or JULIE RIDGE

Camp Latonka

Agaricus silvicola
Ganoderma applanatum
Meripilus giganteus
Mycorrhaphium adustum
Polyporus radicans
Trametes versicolor
Trichaptum bifforme
Tyromyces chioneus

Coldwater Conservation Area

Phellodon albonige

Duck Creek State Wildlife Refuge

Abortiporus biennis
Boletus innixus
Cantharellus tabernensis
Ganoderma lucidum
Gymnopilus liquiritiae
Gyroporus castaneus
Lepiota procera
Microporellus obovatus
Phlebia incarnata
Pleurotus levis
Pluteus granularis
Tremella fuciformis
Tremella mesenterica
Tremellodendron pallidum

Mingo National Wildlife Refuge

Abortiporus biennis
Chamaeota sphaerospora
Gymnopilus liquiritiae
Lentinus tigrinus
Lenzites betulina
Lepiota procera
Mycena haematopus
Mycena leaiana
Phlebia incarnata
Syzygites megalocarpus

Agaricus abruptibulbus
Agaricus placomyces
Aleurodiscus sp.
Amanita gemmata
Amanita bisporigera
Amanita ceciliae
Amanita pelioma
Amanita thiersii
Amanita wellsii
Arcyria denudata
Auricularia auricula
Biscogniauxia atropunctatum
Bjerkandera adusta
Boletus curtisii
Boletus subglabripes
Boletus bicolor
Boletus campestris
Boletus chryseron

Boletus spadiceus
Calocera cornea
Calvatia rubro-flava
Cantharellus cibarius
Ceratiomyxa fruticulosa
Clavicornia pyxidata
Clavulina cinerea
Clitocybe fragrans
Clitopilus prunulus
Coprinus plicatilis
Cortinarius marylandensis
Cotylidia diaphana
Daedaleopsis confragosa
Dictydiaethalium plumbeum
Dictydium cancellatum
Exidia recisa
Fuligo septica
Ganoderma lucidum
Gerronema strombodes
Gloeoporus dichrous
Gymnopilus ioccephala
Gymnopilus dryophilus
Gymnopilus subnudus
Gyrodon merulioides
Gyroporus castaneus
Hericium coralloides
Hericium erinaceus
Hydnochaete olivaceum
Hypholoma sublateralitium
Hypoxylon fragiforme
Hypoxylon mediterraneum
Hypoxylon sp.
Inonotus quercustris
Laccaria ochropurpurea
Lactarius argillaceifolius
Lactarius glaucescens
Lactarius subvellerens
Laetiporus cincinnatus
Leccinum albellum
Leccinum nigrescens
Lentinellus ursinus
Lentinus tigrinus
Lepiota americana
Lepiota acutesquamosa
Lepiota brunnescens
Lepiota cepaestipes
Lepiota rubrotincta
Leucopaxillus laterarius
Lycoperdon marginatum
Lycoperdon pyriforme
Marasmiellus nigripes
Marasmius rotula
Marasmius siccus
Microporellus obovatus
Mutinus elegans
Mycena luteopallens
Nidularia pulvinata
Nigroporus vinosus
Omphalotus olearius
Panellus stipticus
Phellinus gilvus

Phlebia tremellosa
Pholiota polychroa
Phylloporus leucomyelinus
Phylloporus rhodoxanthus
Phyllostopsis nidulans
Pleurocolla compressa
Pleurotus pulmonarius
Pleurotus levis
Pluteus admirabilis
Pluteus cervinus
Pluteus longistriatus
Pluteus petasatus
Polyporus alveolaris
Polyporus badius
Polyporus radicans
Psathyrella echiniceps
Pulcherricium caeruleum
Ramaria fennica
Ramaria stricta
Ramaria mariae
Resupinatus applicatus
Russula rubescens
Russula xerampelina
Sarcoscypha occidentalis
Simocybe centunculus
Sparassis herbstii
Spongipellis unicolor
Stemonitis sp.
Stereum complicatum
Stereum fasciatum
Thelephora anthocephala
Trametes versicolor
Tremella fuciformis
Tremella reticulata
Trichaptum bifforme
Tylopilus ballouii
Tylopilus sordidus
Tylopilus alboater
Xanthoconium separans
Xerula incognita
Xylaria persicaria
Xylaria sp.
Xylobolus subpileatus

University of Missouri Forestry Camp

Agrocybe firma
Aleurodiscus sp.
Amanita farinosa
Boletus longicurvipes
Cantharellus appalachiensis
Cantharellus cinnabarinus
Cantharellus lateritius
Clitocybe odora
Craterellus fallax
Geastrum saccatum
Laetiporus sulphureus
Marasmius floridanus
Phylloporus rhodoxanthus
Stereum gausapatum
Trametes conchifer
Tyromyces caesius



events

recent forays & events

by Shannon Stevens

Hawnting 2005: “Year of the Hens”

So if last year was the “Year of the Chicks” this year just had to be the “Year of the Hens”!

I cannot remember anyone ever finding *G. frondosa* at Hawn although Leland has been quite generous with his pre-Hawn findings in the past and all have enjoyed the dishes he prepared with them. This year was different, however, and a preponderance of the stuff was sniffed out and harvested along with a healthy helping of *L. sulphureus* which was mostly harvested from our perennial ‘bloom’ on a log just inside the campground.

Also located were a nice mess of *L. nuda*, (great job Jeff), commonly called Blewits by those that know and love them. I was turned on to these lilac colored lovlies three years ago by none other than our very own Leland Von Behren who, if I am not wholly mistaken, really, really, really likes them! I am so glad you are on the mend, Leland, and were able to enjoy the weekend with us, we know where to find ‘em now, eh!

The most interesting find of the weekend however were the Lobster mushrooms or *Hypomyces lactifluorum*. Good job finding the first one, Patrick, but kudos to Maxine for bringin’ home the lobsters by the bucketload. I believe these are the first lobsters harvested at Hawn as well. I never thought I’d see so many of these things around here but then again I used to think that of Morels also! What a fascinating species as well, parasitizing a host mushroom, usually *Russula* or

Lactarius, turnig it orange-red and giving it a superior flavor. Be careful with these beauties though, there is a possibility of the ‘host’ mushroom being poisonous. (We did check those, right?)

Anyway, needless to say, the aforementioned mushrooms met their doom at the haunted hands of the Master of the Monster Pan, me, and were transformed into a rather tasty treat that everyone enjoyed along with a myriad of other delicious delicacies donated by those in attendance, (and some who weren’t, we swear...duck kabobs anyone!), We even had a woderful Comb Tooth, (*H. ramosum*), salad made with a gorgeous specimen donated by one of the Park Rangers. Fine job whippin’ that up Mike, but about the camp spice on my t-bone.... I just can’t say enough about all the good stuff people brought to eat, (whoa, did that sound like Maxine or what!): fresh french fries, hot chili, pickled this and canned that, bacon popcorn, cookies, cakes and candies, man I can’t wait until the winter luncheon!

All in all it was a super weekend for camping comradery. We had 21 hardy souls in attendace at Hawn and one additional trooper at Pickle, (glad you made it Jan!). There was just enough nip in the air to enjoy the fire and Sara’s fine cider n’ rum, not to mention the warm glow of pumpkins lovingly carved out by Mary and David Ridge and the soothing sounds of strummin’ Steve Booker. The rains held off until late Saturday

night and stopped long enough for a chilly foray at Pickle. Some folks got a little wet in their leaky tents but nobody melted. Maybe before the next go-round they’ll come visit me at REI! Jim and Colette were snug as bugs in their RV, hey how many does that thing sleep? I’m pretty sure Gary and Charlie kept warm with the help of their faithful companions Konnen and Rosey. All was well in the pine grove!

Many thanks to all who attended and added their own unique personalities to the overall ambience and success of the weekend, I truly look forward to sharing the experience with you again next year!



PHOTOS: MAXINE STONE OR JULIE RIDGE

Hawn/Pickle Springs Species List

Amanita virosa n/a
Amanita cokeri n/a
Amanita thiersii n/a
Lycoperdon pyriforme n/a
Lepista nuda n/a
Armillaria mellea n/a
Heridium ramosum n/a
Heridium erinaceus n/a
Heridium coralloides n/a
Suillus americanus n/a
Ganoderma lucidum n/a

Lactarius piperatus n/a
Lactarius volemus n/a
Laccaria ochropurpurea n/a
Russula brevipes n/a
Mycena strobilinoidea n/a
Grifola frondosa n/a
Laetiporus sulphureus n/a
Auricularia auricula n/a
Hygrophorus russula n/a
Cantharellus cinnabarinus n/a
Cantharellus cibarius n/a

Polyporus rad icatus n/a
Hydnum repandum n/a
Trametes versicolor n/a
Hypomyces lactifluorum n/a
Pholiota flammans n/a
Entoloma abortivum n/a
Polyporus badius n/a
Lycogala epidendrum n/a
Cantharellus fallax n/a



events

recent forays & events

Charleville Winery Foray

by Chuck Yates

We met at Charleville Vineyard, in Ste. Genevieve, Missouri, at 10:00 AM, on Saturday, October 15, 2005. We were greeted by the owners, Jack and Joal Russell, who gave us an overview of the acreage where we could hunt. Their property, in addition to the vines, has a beautiful and diverse wooded area with lots of mushrooms.

After deciding on a return time, we divided into three foray parties to explore all things fungal. Twenty MOMS members and friends collected and identified thirteen mushrooms to genus and species. There were several that were not identified that were taken home and turned to slush before they could be identified. (See the attached list for those that made it.)

Our hosts, Jack and Joal then invited us to taste their wares. We were all impressed with their wines and beers. Favorites were then purchased to go with our picnic, and others were purchased to go home to be consumed at another time. The group, as usual, outdid themselves with a gourmet picnic. Great food, good friends and fun activities in a beautiful setting with perfect weather; all complimented by good drink and gracious hosts made this a wonderful foray.

Our thanks go to Jack and Joal Russell for their warm welcome and wonderful hospitality.

<i>Sarcodon imbricatum</i>	Shingled Hedgehog	<i>Armillaria tabescens</i>	Ringless Honey Mushroom
<i>Entoloma abortivum</i>	n/a	<i>Armillaria mellea</i>	Honey Mushroom
<i>Cortinarius violaceus</i>	n/a	<i>Trametes versicolor</i>	Turkey Tail
<i>Laetiporus sulphureus</i>	Chicken of the Woods	<i>Clavaria cyathiformis</i>	n/a
<i>Lycoperdon echinatum</i>	n/a	<i>Laccaria ochropurpurea</i>	n/a
<i>Lycoperdon pyriforme</i>	n/a	<i>Ganoderma applanatum</i>	Artist's Conk
<i>Lycoperdon gemmatum</i>	n/a		

Confluence State Park Foray

by Chuck Yates

We had another successful foray at The new Edward D. and Pat Jones Confluence State Park, on Sunday, October 9. Thirteen members and friends met at the point at 10:00 AM. We divided into two foray groups, one going to the left of the trail and the other to the right. We collected twenty plus varieties of mushrooms. Brad Bomanz and Gordon White took some unidentified specimens for further study and they will be added to our list. A final species list is shown below. Thanks to Steve Booker for bringing and sharing Giant Puffballs. We broke bread and shared lunch during and after mushroom identification.

Maxine's "chicken" pasta was great!

<i>Fuligo septica</i>	Scrambled Egg Slime	<i>Ganoderma lucidum</i>	n/a
<i>Schizophyllum commune</i>	Common Split Gill	<i>Lycoperdon perlatum</i>	Gem-Studded Puffball
<i>Ganoderma applanatum</i>	Artist's Conk	<i>Lentinellus ursinus</i>	Bear Lentinus
<i>Calvatia rubro-flava</i>	Orange Staining Puffball	<i>Mycena haematopus</i>	Bleeding Mycena
<i>Hericiium ramosum</i>	Comb Tooth	<i>Tyromyces chioneus</i>	White Cheese Polypore
<i>Gymnopilus liquiritiae</i>	n/a	<i>Polyporus badius</i>	n/a
<i>Daldinia concentrica</i>	Carbon Balls	<i>Coprinus comatus</i>	n/a
<i>Volvariella bombycina</i>	Tree Volvariella	<i>Armillaria tabescens</i>	Ringless Honey Mushroom
<i>Agaricus bitorquis</i>	Spring Agaricus	<i>Bisporella citrina</i>	Yellow Fairy Cups
<i>Lepiota cristata</i>	Malodorous Lepiota	<i>Calvatia craniformis</i>	Skull Shaped Puffball
<i>Coprinus atramentarius</i>	Alcohol Inky		



MAXINE STONE

Man finds 56-pound mushroom in northwest Missouri

KANSAS CITY, Mo. (AP) The mushroom Ty Whitmore found on a relative's farm near the northwest Missouri community of Maysville this week tipped the scales at 56 pounds — and that was only part of it.

Whitmore, 19, of Kansas City, was cutting firewood Monday when he saw the orange and yellow mushroom growing from the base of a maple tree. He cut it off with a saw and said the biggest half of it fell into a creek.

"I wanted to see if I had a world record," said Whitmore. "It was so heavy, and I was trying to carry it without damaging it, which was hard because I had to wade across creeks, and the brush in the woods was hitting it."

Whitmore got it to his pickup truck, half a mile away, and had it weighed at a Maysville grocery store. He did some checking on the Internet and determined the big fungus was a sulfur shelf mushroom. Its scientific name is *Laetiporus sul-*

phureus, and it's commonly referred to as the "chicken of the woods" for its good eating qualities.

"I hunt and fish, but this is the best thing I ever got, a real trophy," Whitmore said.

On the Internet, the Guinness World Records lists the largest edible fungi as a giant puffball weighing 48 pounds, 8 ounces. Whitmore said he can tell his mushroom has lost some moisture weight, and he was undecided about whether to weigh it again and submit it to Guinness.

The mushroom, measured Tuesday by a Missouri Department of Conservation, was 30 inches wide and 16 inches high. Harold Burdsall, a retired U.S. Forest Service fungus expert in Madison, Wis., said after looking at e-mailed photos that it was the biggest sulfur shelf mushroom he had ever seen.

James W. Kimbrough, an expert on molds, mildews and mushrooms at the University of Florida, said reference books

list the biggest sulfur shelf mushroom as being about 20 inches wide.

While experts say it's doubtful anyone has a reliable record book for individual mushroom species, Kimbrough said the one Whitmore discovered has "got to be among the largest ever found in North America." Burdsall says sulfur shelf mushrooms taste great, with a firm texture and plenty of flavor.

"If there are two wild mushrooms on the table, I'd always take that one, even over morels," he said.

The mushroom probably took about two weeks to grow. Whitmore said the part that fell into the creek was a larger clump growing on top of the one he got. He said the water was too cold and deep for him to retrieve it." It might have weighed 120 pounds altogether," he said.

Information from: *The Kansas City Star*, <http://www.kcstar.com>

Matsutakes and Sekisui

by Maxine Stone

On Saturday night, October 29, 2005, Jan Simons, my sister Susan and I had a little adventure. Jan had purchased some matsutake mushrooms in Seattle a few days earlier and offered to share them with my sister and me. Since matsutake are Japanese mushrooms, we decided to take them to a good Japanese restaurant and have an accomplished chef cook them up for us.

We went to Sekisui at 3024 South Grand Ave and made our request to owner/chef Kenji Nemoto. Kenji was kind and gracious. Out came simple and delicious grilled matsutake with ponzu sauce. Our next course was a beautiful matsutake and clam soup. It was perfect. We also shared several side dishes and all were wonderful.

Sekisui is an excellent restaurant with good service and ambience. Kenji said that he loves to create interesting dishes and espe-

cially enjoys cooking with mushrooms. I am trying to entice him to join MOMS on a foray or event. Maybe you'll go to Sekisui, try his food and encourage him too!



Participation at MOMS events

by Charlie Raiser

With incomplete numbers on a couple of forays and one last event still to be held, MOMS events have edified, entertained, and certainly satiated the appetites of just over 600 persons in 2005! Again this year, the Winter Luncheon was our most popular event, with attendance again at capacity of 120. Mingo was second in popularity with 81 participants, and Morel Madness was third with 61. Of course, healthy participation is just one reflection of the high quality of the forays, talks, slide shows, and meals (ah, the meals!) we have enjoyed this year and over the years. When you send in your membership renewal later this month, resolve to get more from your membership by attending some new events in 2006. You'll be glad you did.

opinion

Some thoughts concerning Morel Madness

by Joe Walsh



I would like to share a few ideas with you. I realize that they may be somewhat controversial. I am not asking for any action at this time, and I am only asking you to think about it and reply to the MOMS Board of Directors, or to me, personally, if you like.

In May, my brother Francis and I went to Michigan to look for some morels up there. We did very well, considering that it had been a very dry, cold season just as it was here. We encountered circumstances that I found to be rather disturbing. We arrived in the aftermath of the Mesik Morel Festival. It is held every year, and is attended by an ever increasing number of people, some from almost every state. More than 2,000 pickers fan out through the woods, trying to compete for the honor of winning the “Most Number of Morels Found” contest.

Everywhere we went, for more than a mile into the forest on both sides of the roads, had been searched by pickers. We found that the woodland floor had literally been trampled into the dust! Patches of mayapples and wildflowers, including those beautiful large white trilliums, had been mown to the ground by mushroom hunters with their sticks. Every ash tree had been searched, and the soil around each had been compacted as hard as a brick. There was not a single place that a morel could hide anywhere! We talked to

some of the local morel hunters, who told us that the idea for the festival had been a good thing for the town in the beginning, but now they just wish it would go away. The thing has grown into nothing but a commercial boondoggle for the town, with a huge carnival, off-road mud rallies, vendors of all kinds, and interests that have nothing what-so-ever to do with mushrooms. Pickers from out of state are no longer welcomed by many who love the woods. Furthermore, the number of festivals, and the number of pickers as well, has been growing, not only in Michigan, but in other states, including Indiana, Illinois and Missouri. There is now a festival, which is not a MOMS-sponsored event, held at Louisiana, Missouri at the same time as our Morel Madness.

What does this have to do with our Morel Madness, you ask? I once believed that no matter how many morels I found in a given area, there would always remain many that I would not find there to repopulate the species. I no longer believe that. The number of pickers has increased almost explosively each year, while the number of places remaining for them to hunt, at least on public land, continues to decrease. Every year, it seems to me, I find fewer mushrooms, no matter how ideal or harsh the conditions may be for them. Have we now reached the point of no return, where no morels can avoid being

picked? I believe we have. I have read the opinions of the experts who say studies show there is no evidence to support the belief that over-picking decreases the numbers of morels. My own observations, over many years, have convinced me that it doesn't take a rocket scientist or a PhD in mycology to see what is happening out there. If we pick every morel, there will soon be none remaining to produce spore and repopulate the species.

I do not pick every morel I find. Those that are over-ripe are the ones that should be left remaining in the woods to produce spores. Tiny little “grays” are too immature to produce many spores yet. No morel should ever be picked just so it can become a number in some contest, and then thrown away because it is too decomposed to be fit to eat. No part of the woods should be trampled to the extent that the soil becomes too hard for mycelium to grow and expand. I do not believe that we should encourage people to pick every morel they can find. This practice is not responsible mycology, and it is not good conservation ethics.

Therefore, I am suggesting that perhaps the time has come for MOMS to discontinue our contest for *the most numbers* of morels picked. I know that our pickers are going to harvest any morel they find that is still in good eating condition. I admit that I have happily participated in this contest myself, and that we have all had fun with it. All I am suggesting is that perhaps the time has come for us to take the lead in mushroom conservation. If we do not, there may soon be no morels left for us to find. Are we loving them, and picking them to extinction?

We can still have fun with our contests to find the largest morel, the smallest, the most beautiful, the most number of edible species found by an individual, etc. We can still crown a Morel King and Queen. All we need to do is find some other criteria for selecting them.

I would appreciate hearing your thoughts concerning this matter, whether you agree with me or not.

upcoming

by Renee Bomanz

17th Annual MOMS Winter Luncheon

“Include me in...!” That’s the response from all that I have inquired with about attending the 17th Annual Missouri Mycological Society’s Winter Luncheon coming in February 2006. Yes, it’s time to mark those calendars and start sifting through those recipes looking for “just the right one.” My mouth waters just thinking about it!

Even though I have only attended this event for the past 9 years, each time I witness the exchange of smiles, warm handshakes, hugs and hellos, I can’t help but feel the joy and warmth shared amongst all MOMS members. The common bond shared permeates the room at this time-honored tradition. For some, it is the challenge of the hunt, others seek the thrill of discovering new species, but for many, it is the end result of the delicious splendor when filling their plates with the “fruits of the forest.”

When strolling through the luncheon crowd, one cannot help but overhear the many stories of the biggest, the hardest to find, and (whispers of course) of the tales of the bountiful areas that filled their baskets to the point of overflow. Pride dons the face of each budding chef, as they look to see who’s watching, while placing their masterpiece on the table for display. In years past, the tables have overflowed with countless, mouthwatering main dishes, side dishes bursting with flavor and delectable desserts. Amazingly, after 17 years of breaking bread together, the artistic flare of each dish never ceases to astound and every year proves to be better than the last. Personally, I CAN’T WAIT!

We are so lucky to have Jim Rathert as our speaker this year. Jim has been doing nature photography for at least 35 years and has been Wildlife Photographer for the Missouri Department of Conservation for the past 21 years. Undoubtedly, you have seen his work on calendars, books and of course in the periodical *The Missouri Conservationist*. His interests are birds, landscapes, travel and anything in the woods. He has some beautiful pictures of mushrooms and will share all with us at the Winter Luncheon. Maybe you’ll purchase his gorgeous book *Jim Rathert In Focus*. It is a gem.

Bring a friend! I love being a part of this event, because I believe that it is for everyone. If you never thought about it before,

the luncheon is the ideal opportunity to introduce new people to the organization. It poses the perfect social setting to show them how delicious mushrooms can be, while sharing an educational experience with them as well. For those of you joining us for the first time, the luncheon is a potluck format, so please bring a dish, copies of your recipe and a hardy appetite. Wine and non-alcoholic beverages will be served. As a matter of fact, if you have a special recipe for a home-cooked brew or wine, feel free to bring it along as well. We would love to partake in sampling something new!

Recipes: So many times throughout the year, I find myself saying, “I wonder what was in that dish I had at the luncheon”, so don’t keep all of those wonderful recipes to yourselves! Have copies of the recipe handy (with your name on it), so others will be able to enjoy your taste temptation as well, all year through.

Where? “Schroer Commons,” located on the grounds of Eden Theological Seminary / 475 E. Lockwood / Webster Groves, MO 63119.

When? The 2006 Winter Luncheon is being held on Sunday, February 5th from 12:00pm to 4:00pm.

Registration begins now



registration

2005 MOMS & NAMA

MOMS 2006 Winter Luncheon

Sunday, February 5, 2006

The Commons - Eden Theological Seminary

475 East Lockwood Avenue

Webster Groves, MO 63119-3192

Number attending: ____ Members (\$15 each) ____ Guests (\$20 each)

Amount for luncheon: \$ ____

Add money for raffle tickets (\$1/ticket or \$10/12 tickets): \$ ____

Total amount enclosed: \$ ____

Attendee Name(s): _____

Attendee Name(s): _____

Phone number: _____

I would like to volunteer the day of the luncheon Yes No

I have something to donate for the raffle Yes No

Please make your checks payable to **Missouri Mycological Society**.

Please mail your payment by January 20th to **Renee Bomanz, 1700 Whispering Creek Dr. #C, Ballwin, MO 63021** (confirmations will not be sent)

Missouri Mycological Society and NAMA 2006 Membership Form

All memberships end each December 31.

Name (please print) _____

Address _____

City _____ State _____ Zip _____

Home Phone _____ Work Phone _____

e-mail _____

Missouri Mycological Society family membership – 1 year/\$15\$ ____

Make your check payable to **Missouri Mycological Society** and send to David Yates.

North American Mycological Association Membership:

NAMA dues are due concurrently with MOMS dues. To keep your NAMA membership current or to become a NAMA member, send an additional check for \$32 made out to NAMA (this reflects a \$3 discount from the \$35 regular membership).

Affiliated Club Members – 1 year/\$32\$ ____

Send both checks to: David Yates, 3654 French Avenue, St. Louis, MO 63116-4043