

earthstar examiner

June 2006

Newsletter of the Missouri Mycological Society



Inside:

Road Trip

page two

News & Notes

page three

Membership Directory

page four

Mushroom ID Classes

page six

Mingo Fall Foray Info

page six

Calling all Boleteophiles
and Boleteivores

page six

Sweat 'n Chanterelles

page six

Calendar

page seven

Washington State Park

page eight



Madness 2006

PHOTO BY DONNA MILLS

Rain? What rain?

by Maxine Stone

It was a smaller than usual crowd at Morel Madness this year. The forecast for a rainy weekend scared off a number of people who had registered. About thirty hearty souls came for the weekend, April 28 – April 30 at beautiful Cuivre River State Park. And everyone thoroughly enjoyed themselves.

On Friday night we were treated to a talk by Dr. Michael Kuo on his continuing endeavors with morels.

Michael does DNA testing on morels and states that there are really only 4 different morels – black, yellow, delicious and half-free.

Saturday night Dr. Jeanne Mihail gave an excellent talk about her research on morels. She and her stu-

dents at the University of Missouri, Columbia have a one-acre plot where they keep track of fruiting, trees, weather, ground temperature, etc, in trying to understand these critters. The hope is that some day her team will understand morels to the extent that they might be able to grow them in the woods.

Saturday morning, Willie let us sleep in. The forecast was cloudy and rainy so we didn't have breakfast until 7:30! About 20 folks ignored the wind and clouds and bundled up to find some monster mushrooms. Others decided to foray in the local antique shops. Those who wished it, found their prize. All of the mushroom hunters came back with morels in their basket. These were big, beautiful morels!

continued on next page

Don't forget to register
for NAMA '06

Don't forget to register for NAMA '06,
August 17-20, in Hinton, Alberta, Canada.
For more information check out www.namy-co.org

Rain? What Rain?

continued from previous page

David Yates treated us to an unbelievable morel dish that the rest of us inhaled. Mmmm, good. And while I'm on the subject of food, this weekend was no different from others. Both dinners were fantastic pot lucks. And Gary Steps and Donna Mills created gourmet breakfasts for us on Saturday and Sunday mornings.

Besides morels, very few mushrooms were found. A cedar apple rust, a couple of soggy *Gyromitra* and a few others. Not a

prolific weekend for finds.

Our king and queen were crowned on Saturday night. Steve Booker was crowned King for the second year in a row, as he found lots! And he shared well, too. Donna Mills was crowned Queen. She found many and this was the first time she had ever found a morel.

Charades was played, puzzles were put together, books were read, stories were told and the weekend was, again, a huge success.



David Crites

Road Trip

By Brad Bomanz

It all started February 5, 2006 at the annual MOMS Winter Luncheon. Ken Gilberg came up to me and was holding a large roundish item that was hard as a rock, heavy and greyish in color. He handed it to me and asked if I knew what it was. I was totally taken aback when he told me he thought it was a fungus called *Wolfiporia cocos* and asked if I had ever heard about it before. I told him that I never saw anything like what he had in his hand before that day. Ken asked me if I wanted it for MOMS voucher database. He told me he got it from a man called David Crites who lived in Greenville, Missouri. He gave me David's contact information and I emailed David a couple of days later.

In David's first email he told me he was excavating a portion of his land to put in a pond when the bulldozer operator hit the first one. He told me he would keep an eye out for another one and try to get me a photo (see above). I wrote David back and asked if I could possibly come down if he found another one so I could document it.

In the second email, David told me that they had found another one, had it marked and left it in the ground. He gave me directions and told me what to look for if wanted to come down.

On March 22, 2006 I rented a car and headed on a road trip to find the Tuckahoe (common name). How exciting! I was actually going to try to document something I had never seen before except in photos!

No one seemed to be around when I arrived at David's property so I started looking over the newly excavated pond area. Boy, was that a big area! I noticed a large stand of pine trees along the eastern

continued on page 7



PHOTOS BY MAXINE STONE

morsels news & notes

Update on the Missouri State Mushroom Debate: Excerpts from *The Missourian*

JEFFERSON CITY (March 1, 2006)— The chanterelle, a lesser known edible fungus than the elusive morel, would rise from muddy obscurity to the distinction of Missouri's official mushroom under a bill proposed by a state representative.

"I want to assure the morel lovers that we know of their love," Rep. Kathlyn Fares, R-St. Louis County, told the House Tourism and Cultural Affairs Committee on Tuesday.

....

Fares said she picked the *Cantharellus lat-eritius* for the state mushroom at the urging of the Missouri Mycological Society.

Maxine Stone, the former president of the statewide mushroom group, told the committee that the, yellowish-orange fungus thrives in forests all over the state.

"They love our oak hickory forests, our native forests", Stone said. "I've found carpets of them."

She added that morels do not deserve the notoriety because they do not pop out of the ground as readily.

...

But three mushroom-hunting legislators on the Tourism Committee questioned the proposal, which was expected to be noncontroversial. "To make this the state mushroom when everyone in this room has heard of the morel would be a travesty," said Rep. J.C. Kuessner, D-Eminence. "I just can't believe that we'd do something like that to our public citizens of the state of Missouri."

Kuessner voted against the bill, which was passed by the rest of the committee and will proceed to the full House.

The chanterelle is backed by the state's Conservation Department. Kevin Lohraff, assistant manager at Runge Conservation nature center, said he supports the chanterelle's official election because it has no poisonous look-alikes and is easy to identify

— *Meggan Maskery*

IE Update

The Incurable Epicureans group is pursuing the history of cooking via several famous chefs of ancient times. Our February 18th dinner evolved from Apicius' volume, *On Cookery*, the only gastronomic cookery book handed down to us from classical antiquity. The group enjoyed the lovely setting at Ken Gilberg's mother's home where, accompanied by MOMS members, Paul Miller, on a type of flute, and Patrick Harvey, on a type of harp, we feasted like the Romans on mushrooms and asparagus, lentil soup, roast tuna, poultry ragout, barley pilaf, stuffed dates, nut tart and much more. In homage to Bacchus, wine was lavishly employed. The group held their second event of 2006 on April 15 at George and Linda Rolby's home. The first master chef in history, Taillevent, was the cook to the kings of France in the 1300's and wrote the first French cookery book, *Le Viandier*, which marks the beginning of cooking as we know it. Our medieval 'Ryalle Feeste' was 'messed forth' with such delights as herb fritters, molded blancmange, meat pies complete with castle wall pastry and flying banners, stuffed capon, turnip cake, and elderflower cheesecake. We are thinking of an outdoor Renaissance Faire for our summer event, highlighting La Varenne, the founder of French classical cooking. He introduced the first bisque and bechamel sauce and, in his book dedicated to his patron, the Marquis d'Uxelles, La Varenne immortalized him with the *duxelles*, a dish the members of MOMS have learned to enjoy as a wonderful way to honor their found fungi.

— *Linda Rolby*

Common Poisonous Mushrooms of Missouri

On April 1, 2006, April Fools' Day, twenty-five MOMS members attended a class entitled "Poisonous Mushrooms of Missouri." The education committee, consisting of Brad Bomanz, Don Dill, and myself, Maxine Stone, co-taught the class. First Don spoke about general mushroom identification. I then gave a PowerPoint presentation describing in detail ten common poisonous mush-

rooms. Brad added his bits of wisdom throughout the morning.

These twenty-five people will now do independent work (not required) identifying, researching and documenting poisonous mushrooms, leading up to a test, and finally an award pin. This will be quite an accomplishment for these individuals. This is the first time MOMS has taught classes which include home study work and a test to lead to greater knowledge of the world of fungi.

We broke for lunch at about noon and later proceeded to go out in the field and hunt mushrooms. Now, this class and foray took place on April 1st (no joke) and being that early in the season we didn't think we'd find much. We were correct. But...I want to brag. I, *moi*, me, I found one beautiful 3" black morel. Pretty spiffy that one of the instructors (me!) found the morel! A class participant also found one.

So there you have it. We have three more classes this year. Check out the related article on classes offered on page 6 in this newsletter.

— *Maxine Stone*

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Upcoming

So You Want to Learn About Mushrooms...

This year MOMS is going to offer four separate classes so you can learn about our favorite subject, mushrooms. We are going to divide the classes into four groups: Poisonous, Most Common, Other Common, and Edible. Each class will have classroom and field experience. Each class will also have take home field and study work for you to complete in your own time. After your "homework" is complete, you will come back to the instructor to show what you have accomplished. You also will be tested on identification of ten mushrooms in that particular category. Once this is completed, you will receive a certificate of completion.

It is not necessary to take all four classes, but those who do will receive the Badge of Achievement and walk away with a lot more knowledge about fungi. —Maxine Stone

2006 classes will be held at Babler State Park Visitors Center and will begin at 10:00AM.

The dates are as follows:

Saturday, June 17	Most Common Mushrooms of Missouri
Saturday, August 26	Other Common Mushrooms of Missouri
Saturday, October 14	Edible Mushrooms of Missouri

Instructors will be Brad Bomanz, Don Dill and Maxine Stone. Please contact any of them if you would like more information or would like to register for one or more of these classes. Classes are free to MOMS members.

Brad Bomanz	636-225-0555	bbomanz@yahoo.com
Don Dill	314-647-3307	
Maxine Stone	314-963-0280	VeryMaxine@aol.com



Calling all Boleteophiles and Boleteivores

by Jay Justice

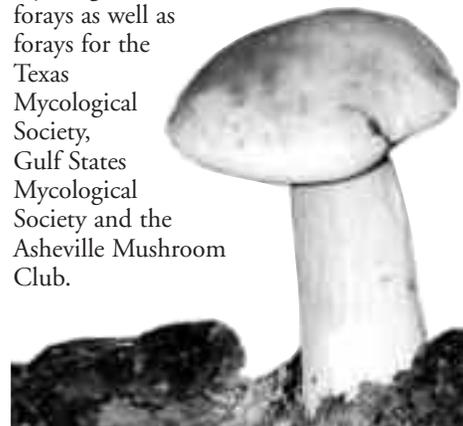
On July 29 and July 30 at Babler Park, Jay Justice, who sometimes calls himself a "Fungicologist", is giving a workshop on that group of mushrooms that have tubes instead of gills on the underside of their caps and are known as Boletes. This workshop is designed to help MOMS members learn the characteristics of the different kinds of Boletes and to strengthen their ability to identify those Boletes that occur in Missouri.

Scheduled events for this workshop are: Saturday, lectures 9-11:30 and 1:00-3:00, lunch 11:30-1:00, Sunday, foray from 10:00-12:30, 1:00-3:00 keying out Boletes with Jay providing assistance.

Jay will be using "North American Boletes: A Color Guide to the Fleshy Pored Mushrooms" by Bessette, Roody, and Bessette as the primary reference for this workshop. Dedicated mushroom hunters may want to purchase a copy of this field guide before the workshop. Chuck Yates may have copies of it to sell at the workshop also.

Jay Justice has been a regular at Mingo for many years and has attended many other MOMS events including Morel Madness and the forays at Hawn. He has been an avid amateur mushroom hunter and field mycologist since 1978 and has studied Boletes and other mushrooms throughout the South and other regions of the U.S. He has given mushroom presentations and served in the capacity of a field mycologist at NAMA forays as well as forays for the Texas

Mycological Society, Gulf States Mycological Society and the Asheville Mushroom Club.



The Big One is Coming! Mingo 2006

by Charlie Raiser

The biggest event on the MOMS' calendar is coming September 14-17. Mark your calendars and plan now to participate! We refer, of course, to our annual Fall Foray, better known as Mingo. It is the weekend that we travel the farthest (almost to Poplar Bluff), find the most mushrooms (100 species, at least), learn the most mycology (from a half-dozen or more mycologists), and have the most fun! To tell the truth, the quality of the food at Mingo may be a bit beneath that at the Winter Luncheon, but it is close, and that puts it high on the scale of gastronomic excellence. It is an experience that you don't want to miss.

For the weekend, we have again secured exclusive use of Girl Scout Camp Latonka, a beautiful facility on the shore of Lake Wappapello, where you can choose a screened cabin or a site for a tent or camper. Thursday and Friday meals are potluck - and outstanding! On Saturday and Sunday, MOMS volunteers will prepare suitable repasts. Friday activities will

be informal, and include opportunistic forays, visits to scenic areas, and just relaxing around camp. On Saturday we will get more organized, and venture into Mingo National Wildlife Refuge for more serious collecting. Throughout the weekend, there will be opportunities to learn from mycologists, both in lectures and at the specimen tables. Sunday brunch will provide a chance to sample some of the edibles that we are sure to find.

MOMS members who have participated in past Mingo forays know that they are not to be missed. Those coming for the first time are in for a great experience. Details and registration materials will be included in the August *Earthstar Examiner*. In the meantime, block out the time (it is best to arrive on Thursday!), and feel free to contact Maxine Stone (VeryMaxine@AOL.com) or Charlie Raiser (charlieraiser@AOL.com) with questions, suggestions, or to volunteer.

Sweat 'n Chanterelles 2006

by David Yates

July 21- 23rd - Babler State Park

Come join MOMS for a weekend of great hunting, great food, great company & so-so weather... it's usually hot & humid, but sadly that's what chanterelles like!

Last year we tried a day event closer to home, at Babler. Everyone enjoyed the proximity, but seemed to prefer the weekend-long format from the past forays at Meramec SP. With that in mind we're changing up Sweat 'n' Chanterelles again! MOMS has reserved the Special Use Area at Babler SP for the entire weekend. There is ample room up to 30 members, but tent camping is only available. If you have an RV or trailer, give Babler a call to reserve a spot in the general area - (636) 458-3813.

Rough Schedule

Friday - Arrive before the park gates close at 9:00 pm. Find your way to the Special Use Area (it's well marked). We'll have a fire going. Join us for food and drinks around 7:00ish. This is bound to continue for a while... The entire weekend is potluck, so bring good food. Sharing is encouraged!

Saturday Morning - Wake up, have some breakfast. For everyone coming for the day, meet us at 9:00 by the park visitors' center. Some intrepid hunters will have scouted the park and will take us in some good directions. We'll hunt a few hours; looking for just about anything that's fruiting. Hopefully most of what we get is chanterelles.

Saturday Afternoon - Following lunch and a mushroom identifying session, at a to-be-determined pavilion, we'll hunt some more, hike, bird watch and/or just plain enjoy the park. There's a pool at Babler, so bring your suits! Also, the park roads are excellent for bike riding, if you're so inclined.

Saturday Evening - Potluck dinner and community around the campfire (around the lantern if too hot for the fire). If there are enough mushrooms to go around, we'll cook some up. Bring some games or an instrument to play. Fun will be had by all.

Sunday - Repeat! - Continue hunting at your leisure. Camp check-out is at 3 o'clock, so no rush.

Directions are posted on the website:
www.missourimycologicalsociety.org

See ya'll there...

MOMS 2006 Calendar

- Sat. 6/3** 10:00AM **Foray. Babler State Park.** Gordon White 314-434-6720; gwdds@yahoo.com
- Sat. 6/10** 10:00AM **Foray. Rockwoods State Park.** Maxine Stone in conjunction with the Missouri Native Plant Society 314-963-0280; verymaxine@aol.com
- Sat. 6/17** 10:00AM **Class. Babler State Park.** Don Dill 314-647-3307; Brad Bomanz 636-225-0555; bbomanz@yahoo.com
- Sat. 6/24** 8:00AM **Foray. Forest 44.** Pat.Lennon 314-918-1524; myco99@yahoo.com
- Sun. 6/25** 12:00PM lunch; 12:30 **Foray. Tyson Research Park.** Charlie Raiser in conjunction with Friends of Tyson. 314-821-6768; charlieraiser@aol.com
- Sat. 7/8** 10:00AM **Foray. TBA.** Gary Steps 314-968-9345; garysteps@butterflyenergy-works.com
- Sat. 7/15** 10:00AM **Foray. Cuivre River State Park.** Elaine Fix 636-462-3025; efix@earthlink.net
- 7/21-7/23** Fri-Sun. **Sweat n' Chanterelles Foray.** David Yates 314-368-0586; dbuty2002@yahoo.com
- 7/29-7/30** 9:00AM Sat-Sun. **Workshop. Bolete ID, Babler State Park.** Jay Justice - 501-794-2669; justice@artisotle.net See article on page 6.
- Sat. 8/5** Sat. **Foray. Place TBA.** Gary Steps 314-968-9345; garysteps@butterflyenergy-works.com
- Sun. 8/13** 10:00AM **Foray. Confluence State Park.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net
- Sat. 8/26** 10:00AM **Class. Babler State Park.** More Common Missouri Mushrooms. Maxine Stone 314-963-0280; Verymaxine@aol.com
- 9/15-9/17** **Foray. Mingo National Wildlife Area.** See article on page 6.
- Sat. 10/7** 10:00AM **Foray. Hazlett State Park (IL).** Leland Von Behren 618-259-8517
- 10/28-10/29** Fri-Sun. **Foray. The Hawnting- Hawn State Park.** Shannon Stevens 314-481-4131.
- Sun. 11/12** 10:00AM **Foray. Confluence State Park.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net

MOMS members will need to notify the leader of the foray they wish to attend *before the evening prior to the foray at the very latest*. Please meet at the visitor's center, unless otherwise specified, 15 minutes prior to the time listed.

Road Trip

continued from page 2

bank of the proposed pond area. After about an hour of walking through the sloppy, muddy area I finally found the area that David had marked very clearly (but I was so dumb I couldn't find it for an hour).

There it was. A pure white exposed patch about ten inches long. I didn't have anything to dig around the tuber with, and didn't exactly know what shape it was because all the ones I had seen in photos were round, but this one looked more sweet potato-like from what I could see. I located a stick nearby and started to try to dig through the heavy clay. About fifteen minutes later I had exposed a tuber approximately twenty-four inches long and six to eight inches in diameter. WOW! What a BIG'N! I stuck it in a plastic grocery bag I had and headed back home.

Once I got back home, I hosed it off and discovered it was totally white inside with an outer skin resembling shallow

grooved bark. The white interior material was kind of filamentous. I took a big slicing knife and sliced off a couple of cross-sections (like bologna) for vouchering and also kept a small end piece to include in the archival bag. The rest will go in a box for storage if anyone is interested.

Later on in the week I looked up *Wolfiporia cocos* on the internet and found it has been used medicinally by the Asian cultures to treat a number of ailments. They refer to it as *Fu Ling*. The Asian website says it belongs to the Polyporaceae family. If anyone knows anymore about this fungus, please send me an email at brad_bomanz@yahoo.com. I need to get as much information about this fungus for our voucher database.

I want to express my sincere thanks to David Crites for his patience, understanding and continuing assistance and generosity. Without him this road trip never would have been possible and the documentation of this unusual fungus would never have taken place.

recent foray

by Shannon Stevens

Washington State Park

Spirits were high as we gathered at Thunderbird Lodge for our annual foray. I was well caffeinated as were others. From the way Konnan, our faithful four-footed friend for the past three years, was bouncing around, I'd say he must have had some canine caffeine himself.

Nine of us started out including two new faces; Ron and Shirley Mulliken, who didn't have to travel far as they live close to the park. Ron had just retired as a Park Naturalist for the Mo. Dept. of Conservation spending the last 18 years at St. Francis St. Park. Glad to have you folks join us and hope to see you again soon.

Joe Walsh also joined the fun for the first time this year, I hope those nasty scratches have healed alright! Despite the ubiquitous thorn vines and their unwanted advances, I hope you enjoyed the day.

Also in attendance were some return folks who must have anticipated a repeat performance from our little convoluted coneheads

that showed up for the first time last year. I'm glad you were not disappointed.

We thought Gary Steps had the first find just on the other side of the creek but alas, he was just having another flashback from Woodstock and had spontaneously decided to drop to his knees and cover himself with mud. Konnan tried to console his master but the language barrier was just too much to overcome. We do appreciate him pointing out the extremely slippery mud underneath the innocent looking forest detritus however! Who sold you those boots?

I think it was eagle-eye Steve Booker who found the first ones this year, small *Morchella deliciosa* and *M. esculenta*. Everyone gathered around to get a visual on what we were looking for and after about an hour or so we all came out with some for a total of 73. They were all found in a strip of forest that was predominantly box elder with an occasional elm or two. This pop was

early; I wonder if anyone went back for another look a few days later?

The weather was tolerable with a few sprinkles to cool us off but the humidity afterwards was sauna-like. The wildflowers on this particular hike are always spectacular. Fields of bluebells were stunning and the hillsides were littered with celandine poppy and sweet william. Also in bloom were trillium, blue-eyed mary, multicolored violets and a dozen or so other flowers. As usual we saw ten times more flower species than mushrooms but I didn't notice anyone complaining.

We snagged a nice breezy spot for a bite to eat after our hike and as usual there was plenty of groovy stuff to eat. Sorry I didn't stay long but I was getting nervous about the time and had to get on home to start preparing some meat pies for the IE dinner that night. (They turned out great!).

Thanks to everyone who came. I thoroughly enjoyed myself and I hope you did too.



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