

earthstar examiner

December 2008



Newsletter of the Missouri Mycological Society

photo by Ken Gilberg

The Extreme Mingo

by Barkha McDermith

Were fungi represented on the ark? Has Global Climate Change (GCC) increased the amount and diversity of fungi at Mingo this year? Are temperature sensitive mushrooms such as Amanita thiersii moving north? These are some of the ageless and timely questions roving this year's Mingo power-point talks, i.e...

Jay Justice attempted to increase our knowledge and love of Missouri *Amanitae*. He was assisted in this endeavor by quite a table collection, including the newly renamed *A. jacksonii* (caesar's) and a very large (over 35 cm tip to tail) *A. arkansana*. However befuddled we may remain about *Amanita* systematics will not be for lack of excellent resource material provided by and in the form of Jay Justice.

Johann Bruhn is working on a national committee for the development of forest management recommendations in light of GCC, and gave a frustrated account of the difficulty of developing any plans in a rapidly changing world. Johann's overview of forest issues complemented his explanation of the fungal parasite *Phytophthora ramorum*, a newly imported and aggressive forest nemesis.

Walt Sundberg told a scintillating story of fungal

asexual reproduction. A paradigm shift occurred for me in the realization that most reproduction on the planet is not sexual. This looms a bit darkly in view of a world of increasing specialization (and decreasing speciation) and genetically manipulated monoclonal. However, I cannot blame Walt for this. Our own myco-father, dressed as Noah in toga and beard, raised the question of the origin of fungi, with some thoughtful exegeses.

Britt Bunyard's Extreme Mushrooms were surpassed only by his extreme bleu cheese and his enchanting blue-eyed daughter Rachel. Britt's descriptions and photos of fungal habitat in, yes, Newfoundland, were fascinating. I dream of lying atop a forest to view a giant fungal world below, no doubt thinking...Alice, we're not in Kansas anymore...

photo by Jon Rapp



Green Light with *Inonotus dryadeus*

Yes, we had excellent speakers. We also had extremely excellent food! Our Saturday night chefs this year provided us with an umami-ful Cajun meal. The bread



Britt and Rachel Bunyard

pudding with bourbon sauce put us over the top. Jim Vykopal and Christy Beckman also contributed some attractively embroidered aprons for all kitchen helpers...one of many perks for volunteering at Mingo!

The newlyweds, David and Tracy Yates, led an enthusiastic group of cooks for the Sunday mycophagy session. It included *Lactarius indigo*, my favorite and rarely seen at Mingo. Sweet *Sparassis*, *Hericium* salad and *Lacaria* with biscuits helped round out the meal. The best food news this year was the use of non-disposable plates and silverware, with hired dishwashers. Bravo!

Mushroom finds were somewhat limited by the deep water occurring in the swamp after an extreme, all night lightning storm Friday. Maxine Stone aptly named this "the year of the honey's," but by Saturday's Mingo field trip, the honeys had been decimated by

continued on next page

NAMA 2008 Orson K. Miller, Jr. Foray in McCall, Idaho

by Jeff Cameron

Having departed from the lush and fruitful forests of Missouri, one could see my concern as I landed in the parched and treeless landscape of Boise, ID, on route to my first large foray. On arrival, I quickly rented a car and headed for McCall, a two-hour drive north. As I gained elevation, the landscape was transformed from rolling golden foothills to wild and endless lodge pole forests. The large moose in the truck ahead of me confirmed that I was in the west. The road soon merged with the snakelike Payette River and wound up into the mountains around unpredictable hairpin turns. My urge to scope out roadside mushrooms was overcome by the necessity of watching the road. Even the highland forests looked dry, and my expectations for my first foray were sinking.

This adventure was to be more than a sightseeing trip. It was to be my entrance into the world of being a serious amateur mycologist. During my undergraduate at Montana State University in Bozeman, MT, I had my first glimpse into the wonderful world of Fungi. I had the opportunity to take Introductory Mycology with Dr. Cathy Cripps and learn the basics of fungal identification and phylogeny. I also had the pleasure of tasting some of the delicious findings that occur in abundance in the Rocky Mountains. My friendship with Dr. Cripps has continued and I was happy to accept her invitation to be a graduate student helper to assist with the voucher specimen collections

under the supervision of Dr. Pat Leacock of the Field Museum in Chicago, IL.

I pulled into Camp Pinewood and was welcomed by a large table full of mushrooms from the early foragers. Not only was the table full, it was full of a huge variety of very large Fungi. My eyes first fell on some collections of *Boletus edulis*, the King Bolete. They were as large as a loaf of bread. Although the forests looked dry, they were brimming with delicious edibles and other interesting specimens, and I was looking forward to finding some. Soon after arriving, I met up with Dr. Cripps and Dr. Leacock along with the other helpers, Wyatt and Josh. We would be stationed in a cabin transformed into a makeshift laboratory full of microscopes, books, chemicals, tables for collections and expert mycologists from around the country. I would help to bring specimens from each foray into the identification room, and help to process and dry the samples when the foray ended.

On Friday and Saturday, numerous forays were held in the upland forests surrounding McCall. 265 different species of Fungi and Lichens were collected during the foray. Although morels were not found in the planned forays, a local brought in a collection of fresh morels-in September! Lots of edible species were collected and saved for the mycophagy event on Saturday. We were very fortunate to arrive during the peak of *Boletus edulis*

season. I found my first King Bolete in a field by a beautiful mountain lake. There were several wool dyers at the event. Some of the fungi that make good dyers included *Sardodon*, *Hydnellum*, and *Echinodontium sp.* were found - it was as if they dyed and went to heaven. Large collections of *Russula* were found and sorted out by *Russula* expert, Dr. Steve Miller. The most colorful species that was found were the large and infamous *Amanita muscaria* varieties. We were lucky to have Dr. Rodham Tulloss with us to sort out the various *Amanitas*. Among the many species I was able to collect, the one that really left an impression on me was *Hydnellum suaveolens*. This is a beautiful ground dwelling tooth fungus with a white cap and purple-blue stem. It has a very strong fragrance reminiscent of vanilla and cinnamon.

The 2008 NAMA foray was a great success. All of the voucher specimens made it to the Field Museum (I saw them), and I was able to meet many mycologists and learn a great deal.

This foray was held in honor and memory of the renowned mycologist and my teacher Dr. Cripps' teacher, Dr. Orson K. Miller, Jr. I had never met Orson, but I heard many good things about his life from the people he touched the most. His wife Hope Miller was a wonderful host and taught me a lot about mycology and about how Orson lived his life. His work and memories will not be forgotten.



Sherry Kay from Kaw Valley Mycological Society with *Amanita arkanasana*

The Extreme Mingo *continued from page 1*

the rain. I barely recognized the Mingo mushrooms for lack of polypores. The name soon changed to "The extreme Mingo."

Speaking of Maxine, she is ready to pass along her role as Mingo planner, a role at which she has excelled. Thanks so much Maxine for your years of service to our club.

Someone else who is retiring is our Camp Latonka Manager, Verla. Thanks for having us for all these years, and good luck in your new endeavors!

We saw many new faces at Mingo this year, which provided ample opportunity to tell mushroom lies and fungal fish stories. Two of my favorite "newby's" were Rachel Bunyard, as mentioned above, who stole my husband's heart away, and our little roommate Will Kuo, whom we are sorry to have awakened upon our noisy arrival. Dear Will, do you ever cry?

We hope new and old will return next year, for another episode in the Extremely Magnificent Stories of MOMS at Mingo.



"Chef" Steve Adams at the Impressionist Garden Party

The Incurable Epicureans

by Linda Rolby

The Incurable Epicureans is a culinary group of MOMS members who love to cook and love to eat. There are usually four dinners a year. Each dinner has a specially planned theme and menu where the group may explore various regions of the world, culinary époques, or whatever else that might sound intriguing. Usually the group gathers in the home of a member, but we also have used park shelters and working studios. Samples of past dinners and a preview for 2009 follow.

2008 Dinner Schedule

Rewind the Fifties & Sixties Dining at a member's studio, we rocked the night away with retro cocktails and hors d'oeuvres while dancing to the music of our youth.

Impressionist's Garden Party Enjoying sunset over a lovely lake, we dined on the recipes used by Madame Monet and the family's many fellow Impressionists.

Celtic Folklore At our full harvest moon bonfire, we gathered to celebrate the richness and generosity of the Goddess' bounty by sharing the simple foods that had fed Celtic peoples for generations and which inspired a rich crop of proverbs, legends, and songs.

Christmas Around the World With a menu that features holiday cuisine from every corner of the world, we'll enjoy an internationally inspired festival of foods.

2009 Dinner Schedule (Subject to change)

Exploring Great Chefs of the 20th Century:

- MFK Fisher 1940's *The Art of Eating*
- James Beard 1950's *The Father of American Cooking*
- Julia Child 1960's *The Way to Cook*
- Alice Waters 1970's *The Culinary Revolutionist*

Because we meet most often in member's homes, the club must limit membership to 35. Dues are \$15 per person payable by the first of each year. The Incurable Epicureans is open to all MOMS members. The first 35 to pay their dues are the members for that year. Prior to each dinner a menu is emailed and every member who plans to attend signs up to bring one of the menu's dishes. They each research and prepare their chosen item as a means to learn more about the world of food.



Please send your membership dues with your check made out to **The Incurable Epicureans for \$15.00 per person to: Linda Rolby 10533 East Watson Road St. Louis, MO 63127**

Book Sources

By Patrick Harvey

www.worldcat.org -- This is a site where you can search for books to find out if they are available at your nearest library, or at one farther away for interlibrary loan. Enter your zip code, and they are sorted by distance. (This is definitely the most inexpensive alternative.)

www.bookfinder.com -- A search engine that queries a network of 50,000 used book stores. It lists new and used books in separate columns. Prices may be rather high, depending on the dealer.

www.betterworld.com -- A very good used book site. Shipping from here is usually FREE, or very inexpensive. They have "green shipping" for a few cents -- they send books the most efficient way in regards to minimizing greenhouse gases. Prices are generally very reasonable

www.half.com -- Associated with eBay, they usually have a good selection of mushroom books, new and used. You can find some good deals here occasionally.

Upcoming



20th Annual MOMS Winter Luncheon

Sunday, February 8, 2009, Noon - 4:00 p.m., Webster Groves Recreation Center

Here we are again thinking about our fabulous Annual Winter Luncheon. Yes, it's time to mark your calendar, get out your best recipes, and send in the registration form on the next page.

This year we are very lucky to have Dr. Mary Catherine Aime as our speaker. Dr. Aime lives in Baton Rouge and is Assistant Professor of Plant Pathology at Louisiana State University, where she does research on rusts and other phytopathogens, including those that threaten the production of cacao (chocolate) in Latin America. Additionally, she studies the biodiversity of fungi in the tropics, collecting fungi in places like Malaysia, Borneo, Nigeria, Uganda, and throughout South and Central America. She has discovered many new species of mushrooms and other fleshy fungi

The subject for Dr. Aime's talk is, "Exploring the Lost World: Fungal Biodiversity in the Pakaraima Mountains of Guyana." You won't want to miss it!

As many of you know, the Winter Luncheon is "pot luck" and the food is extraordinary! Bring a main dish, salad or dessert. We do not have any cooking facilities so if you bring a hot dish, use a crock pot or some other device to control the temperature. Indicate the name of your dish and your name, so when going through the line people will know what it is they are eating. If you'd like, bring some copies of the recipes.

Registration begins immediately. There is always a large turn out for this event, so make sure to send in your registration form now. The cost is \$20.00 for MOMS members and \$25 for non-members. However, if your registration is post marked before January 15, 2009, you will receive a \$5.00 discount, making the cost \$15.00 for MOMS members and \$20 for non-members.

Of course, it wouldn't be a Winter Luncheon without a raffle. We have many excellent prizes, and we promise that the raffle will move along quickly.

Unfortunately, we can't promise that you'll win a prize, but many people walk away with their arms full! Raffle tickets are \$10 a dozen or \$1 each. Can you offer something for the raffle? Mark it on the registration form or contact me.

Volunteers are needed to help set-up, clean-up, registration, maintaining the buffet table, etc. Volunteers can sign up on the registration form.

Directions to the Webster Groves Recreation Center: Take Hwy 44 to the Elm exit in Webster Groves. Go south. Take a left onto Glendale Ave at the stop light. Take your first left into the parking lot. The recreation center is on your left.

If you should have any questions or comments about this years Winter Luncheon, please contact either **Elaine Fix** at 636-462-3025, 314-277-6186 cell or EFix@earthlink.net or **Cheryl DeCain** at 314-567-4720 or organizer@mindspring.com

\$15 Bucks, What a Deal!!!

by Shannon Stevens

Seriously, can you think of any other organization you can belong to for such a small price where you can enjoy all the nifty, supercool things that we do?! Why, the fellowship alone with such neat people would easily cost you twice that anywhere else! You simply cannot beat all of the groovy stuff MOMS does throughout the year and there's something for everyone: Camping, Hiking, Foraging, Gourmet Cooking, Art, Education, Music, Exciting and Informative Speakers, Bimonthly Gatherings, the list goes on and on!

But wait, there's more!!! If you act now, you'll not only enjoy a full year of fun and exciting people, places and events, you'll receive free of charge our wonderful newsletter, the Earthstar Examiner, four times a year! With this newsletter you'll be able to keep up with what's happening with a timely 'calendar of events' as well as spiffy articles with keen pictures from past events and activities.

And, did you know that your \$15 covers not only you as a member of MOMS, but also your entire family. You just can't do better than that!

Already a member? Well don't miss out on any newsletters or risk getting dropped from the directory by being late with those dues. All memberships expire December 2008, so take this opportunity to send your check in now! Don't forget to consider becoming a member of the North American Mycological Society, (NAMA). NAMA is our parent organization and being a member entitles you to receive their newsletter, the Mycophile, as well as be part of another great mushroom group. Not to mention the discount you'll get if you decide to go to the annual NAMA Foray, which is way cool! Check out their website at: www.namyc.org

So what do you do to take advantage of all this, how do I join, you ask yourself? Just check out the renewal form on this page and get signed up today!

20th Annual MOMS 2009 Winter Luncheon

Sunday, February 8 noon – 4:00 p.m.

Webster Groves Recreation Center, 33 E. Glendale Ave.

Tickets are \$20.00 for MOMS members and \$ 25.00 for non-members. If registration is postmarked before January 15, 2009, there will be a \$5.00 reduction in price to \$15.00 for MOMS members and \$20.00 for non-members

Number attending: _____ Members \$20 (\$15) _____ Guests \$25 (\$20) _____

Person completing this form _____

Phone: _____ E-Mail _____

Names of people attending _____

Amount for luncheon \$ _____

Raffle Tickets (12/\$10 or \$1 each \$ _____

Total amount enclosed \$ _____

Would you like to help the day of the luncheon? YES NO
 Set-up Registration Monitor tables Clean-up Other

Do you have something to donate to the raffle? YES NO
If yes, what would you like to donate: _____

Please make your check payable to the Missouri Mycological Society
Mail your payment by **January 15, 2009** to: Elaine Fix, 205 Williamton Dr,
Winfield, MO 63389 (Confirmations will not be sent.)

Missouri Mycological Society and NAMA 2009 Membership Form

All memberships end on December 31.

Name (please print) _____

Address _____

City _____ State _____ Zip _____

Home Phone _____ Work Phone _____

E-Mail (only one please) _____

Missouri Mycological Society family membership: 1 year/\$15\$ _____
Make your check payable to Missouri Mycological Society.

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).

NAMA Affiliated Club Members: 1 year/\$32 \$ _____

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

WILD TIMES

Sunday, November 2

by Charlie Raiser

The Wild Times foray was conceived by Steve Booker and Jan Simons not as an outing in prime mushroom time, but as an end-of-season outing when MOMS members could enjoy one another's company and celebrate – by eating wild and natural food (for MOMS, how else?).

This year's Wild Times – the 4th – was outstanding. We again assembled in Alta Shelter at Babler State Park where Dennis McMillan and Steve already had a fire going. This year the fire was for cooking, not for trying to stay warm. The weather was incredibly nice and the fall colors, thanks to the just-over cold snap, were incredibly beautiful. Several started the day with a long walk through the woods in order to work up an appetite.

Then...on to the food!

Ken and LaRee brought hen of the woods croquettes. Steve Booker brought fried snapping turtle, and Jan Simons again prepared venison chili. John "Shrooman" Davis and Sarah brought truffles to share – the real thing, not the chocolate kind. Charlie Raiser brought plum pudding topped with fresh whipped cream. Barbara O'Brien and David Sacks brought smoked turkey chili and Donna and Patrick Harvey brought a fall stew served in a pumpkin! Altogether there were 18 of us having fun, laughs, and lots more food than we could consume. (As usual, we overdid it.) We didn't find many mushrooms, but we had a great time!

Laetiporus sulphureus, chicken of the woods



Patrick Harvey



Jan Simons and Steve Booker lead the way for Wild Times.

photo by Ken Gilberg

Web Sites of the Month

by Patrick Harvey

Here are some good places to find images of mushroom on the Internet:

Fungi Images On The Net: <http://fungi.fvlmedia.dk/>

It features a search for (some) common names and species aliases. Click on a letter, then the name to see a picture. Multiple pictures are indicated by mushroom icons. If nothing happens in a few seconds, that image is no longer there. You may have to press BACK multiple times to get to the home page.

Die Pilze Gallerie: <http://www.pilzepilze.de/galerie/main.php>

A German site, but some English. Includes German and Latin names. Beautiful photos!

Forest Slime Molds: <http://www.hiddenforest.co.nz/slime/index.htm>

Some of our less-often seen fungi from New Zealand.

Wild Mushrooms from Tokyo: <http://www.ne.jp/asahi/mushroom/tokyo/index.htm>

And the easiest of all, go to Google, select IMAGES, and put your mushroom name in the search bar.

Common Mushrooms of Missouri

It started as an idea and a dream. With hard work and persistence – a lot of persistence – *Common Mushrooms of Missouri* is becoming a reality. Maxine Stone has finished writing the book featuring 100 mushrooms, which will be edited and published by Missouri Department of Conservation. A sneak preview of the introductory copy showed that Maxine used a delightful and personal writing style, although the mushroom descriptions are concise and factual. Before we get too excited and start planning the book signing party, an immense number of images need to be organized, named and chosen for the book. We hope to see it in late 2009. Maxine deserves a big congratulations for this accomplishment.



Happy mushroom hunters at Mingo.

photo by Ken Gilberg

Annual Open Board Meeting

Tuesday, January 6, 2009, 6:30 – 9pm

Powder Valley Nature Center

Come one, come all! This is your chance to be part of the process. The annual board meeting is open to any member of MOMS so don't miss the opportunity to see us in action. Find out who your elected officials are and what they do.

We'll be conducting business, planning events and going through the election process. Two directors are up for reelection and one position will be vacated as Maxine will be saying farewell since her two consecutive three-year terms are over.

As members of MOMS you are entitled to a vote at this meeting. Don't forget to nominate someone for consideration as a board member. Nominations will NOT be taken during the meeting so be sure to contact me, Shannon, beforehand. This really is a great opportunity to serve MOMS, so step on up and submit your own name as well!

The meeting will begin at 7:00 p.m. sharp but we have the room starting at 6:30 p.m., so let's get all the catching up and socializing out of the way so we can get down to business and perhaps even wrap up early so we can grab a bite at PJ's afterwards. Directions to Powder Valley can be found by clicking 'maps' on our website, www.MoMyco.org Enter through the side door. Hope to see you there!

Bi-Monthly

Tuesday, January 13, 2009

by Ken Gilberg

At the November Bimonthly we had our first Fungus Photo Show. I hope it becomes an annual event and you'll shoot for it starting right away. In 2009, our first Bimonthly will be on January 13. We may have a speaker on medicinal mushrooms and plants. To remind you, Bimonthlies are held the second Tuesday of every odd month at Powder Valley Conservation Nature Center at seven o'clock in the evening.

If you are one of those who have attended one of our every-other-odd-month get-togethers, I trust you have found them informative and enjoyable. In the meetings we've had this year so far, we've brought in specimens to identify and share (Thanks for the lobsters, Steve!), and we learned from two excellent speakers. Dr. David Bogler of the Missouri Botanical Garden explained scientific nomenclature, and Dr. Dilip Shah of the Danforth Center spoke of his investigations into plant defensins against fungi.

If you have any comments or suggestions, please contact me at 314-629-4686 or kengilberg@charter.net.



Missouri Mycological Society
3654 French Ave, St. Louis, MO 63116

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MOMS Calendar

IE Dinner	Saturday, December 6 (sold out)
Bi-Monthly Powder Valley Nature Center	Tuesday, January 13, 7:00 p.m.
Winter Luncheon Webster Groves Recreation Center	Sunday, February 8, Noon - 4:00 p.m.
Poisonous Mushrooms Class Babler State Park Visitor Center	Saturday, March 14, 10:00 a.m.
Morel Madness	Friday - Sunday, April 24-26

The Earthstar Examiner is the newsletter of the Missouri Mycological Society, a 501(c)3 corporation. Submissions to the newsletter should be sent to the editor, Maxine Stone, 314 Park Road, St Louis, MO 63119 or verymaxine@aol.com

Officers and Directors:

Shannon Stevens, President (11)*
4642 Rosa Avenue,
St. Louis, MO 63116
314-481-4131
SStevens@momyco.org

Patrick Harvey, Executive Secretary (11)
Chuck Yates, Recording Secretary (09)
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Speakers Committee: Joe Walsh
Toxicology: Don Dill & Ken Gilberg

Communications:

Webmaster:
Brad Bomanz, Webmaster@momyco.org
Earthstar Editor:
Maxine Stone, verymaxine@aol.com
Earthstar Designer: Jane House, jeh1319@bjc.org



John Rapp

Amanita jacksonii American (Caesar's mushroom)