

earthstar examiner

ISSUE 133

JUNE 2018

Newsletter of the Missouri Mycological Society



Sweat 'n Chanterelles

July 13-15, 2018

Meramec State Park

By Cici Tompkins

It's that time again... that sweaty season for us mushroom masochists that just can't get enough of the heat, ticks and chanterelle mushrooms. Good news though! Love the mushrooms but not the rest? Well, I can't guarantee no ticks... but I can guarantee a good time with some relief from the heat on the Meramec River! Join us for

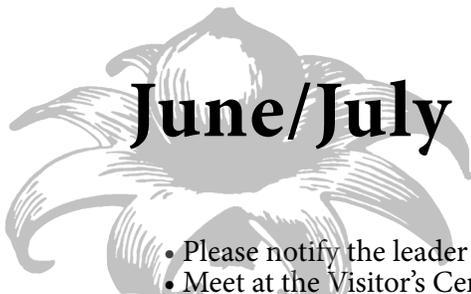
a free and open to non-members weekend campout foray at Meramec State Park at Group Site C. For those of you have been before we are

at a different site up closer to the bathhouses. We are still close to the boat ramp and even closer to the wading/fishing spot.

Come Friday and set up camp, bring food for the potluck dinner and just enjoy the evening with friends. If you can't come on Friday, come Saturday before 9 a.m.. We will start out the day at 9 a.m. before it gets too hot and hunt for as long as we find mushrooms and/or can't take the heat and then head back to camp for lunch. The float trip in the afternoon is optional and some people head back out to hunt mushrooms.



Sweat 'n Chanterelles continued on Page 5



June/July 2018 Calendar of Events

www.MoMyco.org

- Please notify the leader of the foray you wish to attend at least one day prior to the foray.
- Meet at the Visitor's Center unless otherwise specified, 15 minutes prior to the time listed.
- For more information, check our web site at www.MoMyco.org

SATURDAY, JUNE 23, 9 A.M. FORAY

West Tyson Park
Eureka

Nonmembers welcome. Contact James Savens at jbsavens@hotmail.com or 314-939-9107 to register and to learn exact location and additional information.

JUNE 29-JULY 1 CAMPOUT FORAY

Brazil Creek Campground
Potosi

Join us as we explore state, federal and private land! Nonmembers welcome. Contact James Savens at jbsavens@hotmail.com or 314-939-9107 to register and to learn exact location and additional information.

SATURDAY, JULY 7, 9 A.M. FORAY

Hawn State Park
Saint Genevieve

If we are lucky the chanterelles should be just starting to come up and you might have a delightful addition to your dinner menu. Patrick Harvey will lead the foray and will acquaint new visitors to the beauty of our southern Missouri landscape. Nonmembers welcome. Contact Patrick Harvey at pg_harvey@hotmail.com or 314-575-2262 to register, learn the exact meeting place and answer any questions.

TUESDAY, JULY 10, 4 P.M. FORAY AND FOODFEST

Cochran Shelter, Babler State Park
St. Louis

Come for a foray at 4 p.m., or whenever you can get there. We will meet at the Cochran Shelter and will first check out the forest and find some mushrooms. Who knows, chanterelles may be up! After the foray, we will feast on the beautiful food that you have brought with you to share. Bring a dish and get ready for a fun-filled Foray and Food Fest. There will be no speaker at this bi-monthly. Contact Maxine Stone at mstone@momyco.org or 314-963-0280 to register and answer any questions.

For more up-to-date information concerning cancellations, additions and/or changes, please visit **MoMyco.org**

JULY 13-15, 3 P.M. CAMPOUT FORAY

Group Site A, Meramec State Park
St. Louis

Sweat 'n Chanterelles

Details can be found on page 1 and 5. Please make your reservations early by contacting Cici Tompkins at (303) 775-7084 or email her at ctompkins@momyco.org.

THURSDAY, JULY 21, 10 A.M. FORAY

Forest 44 Conservation Area
Valley Park

Come join us for an exciting foray led by our past president and author of Missouri's Wild Mushrooms, Maxine Stone. The book, published by the Missouri Department of Conservation (MDC), is available for purchase at MDC Nature Shops statewide or online at www.mdcnatureshop.com. Come meet Maxine and enjoy a wonderful day in the woods. Make your reservations by contacting Maxine at mstone@momyco.org or 314-963-0280.

THURSDAY, JULY 21, 2 P.M. MEETING

Bur Oaks Woods Conservation Area
Blue Springs

A presentation on Lion's Mane or *Herichium erinaceus*. Members only. To register contact Brittany Martinez at bmartinez@momyco.org or 816-695-3037.

JULY 27-29 CAMPOUT FORAY

Lake Wappapello Army National Guard Training Site

Wappapello

Join the SEMO chapter for our Horn of Plenty of Chanterelles Foray Weekend, our second annual Wappapello Lake foray. The training site is excellent! The barracks sleep 36 and are spotless clean. They have a separate male/female bath with showers, a day room with tables to eat/socialize and mushroom ID room. They will bring the big grill over. Bring your food for pot luck both nights. Tent camping available right outside the barracks. It's a quick drive to the lake for fishing/swimming. Friday will be Mud Creek/Peppermint Spring. Saturday will be University Forest area. Sunday is Wolf Creek Barracks. Bunks are 1st come 1st served. Contact 573-727-6440 or dawnlover77@hotmail.com to make a reservation.

Chanterelle and Fontina Frittata

from Food and Wine Magazine

Ingredients

- 8 large eggs, beaten
- 1 tablespoon chopped tarragon
- 1/4 cup extra-virgin olive oil
- 1/2 pound chanterelle mushrooms, sliced if large
- Salt and freshly ground pepper
- 2 ounces Fontina or Gruyère cheese, shredded (1/2 cup)

How to Make It

Step 1

Preheat the oven to 350°.

In a medium bowl, beat the eggs with the chopped tarragon. In a large, nonstick ovenproof skillet, heat 2 tablespoons of the olive oil until shimmering.

Add the chanterelle mushrooms, season with salt and pepper and cook them over moderately high heat, stirring occasionally, until the mushrooms are browned, about 8 minutes.

Step 2

Add the remaining 2 tablespoons of olive oil to the skillet.

Add the beaten eggs and cook until they begin to set at the edges, about 30 seconds. Using a spatula, lift the edge and tilt the pan, allowing the uncooked eggs to seep underneath.

Cook until the bottom is set, about 3 minutes.

Sprinkle the cheese on top and bake the frittata for about 8 minutes, until fluffy and set. Slide the frittata onto a platter, cut into wedges and serve.

Suggested Wine Pairing

Crisp, fruity Italian rosé.

Mushroom Classes for 2018

By Maxine Stone

MOMS offers four different classes a year and they are absolutely free to members:

- 10 Common Poisonous Mushrooms of Missouri
- 10 Common Mushrooms of Missouri, Part 1
- 10 Common Mushrooms of Missouri, Part 2
- 10 Common Edible Mushrooms of Missouri

Each class covers 10 mushrooms in its category. If you attend all 4 classes you'll know 40 mushrooms. Not bad! We offer optional homework and a test for each class. If you successfully complete these, you will be awarded a beautiful pin for that particular class. Once you earn all 4 pins you will receive the Harry Thiers Certificate for Mushroom Proficiency. Don't hesitate to repeat and repeat and repeat a class. You'll learn more and it's always lots of fun. Classes are free to MOMS members! See the online calendar for classes in your area.

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MOMS Bi-monthly Meetings

By Maxine Stone

For the past number of years, MOMS has had meetings every other month or Bi-monthly meetings. These fall on the odd months of the year: January, March, May, July, September, November. This year not only St Louis will have Bi-monthlies, but Kansas City will also! We have some very special guest speakers and events this year. Also, at these Bi-monthly meetings do bring in your found fungi specimens so that we can discuss and hopefully ID them too!

St Louis Bi-monthly Meetings

July 10

Foray and Food Fest

Place: Babler State Park, Cochran Shelter

Time: 4:00pm

Come to Babler State Park for a foray at 4:00 pm, or whenever you can get there. We will first check out the forest and find some mushrooms. Who knows, chanterelles may be up! After the foray, we will feast on the beautiful food that you have brought with you to share. Bring a dish to share and get ready for a fun-filled Foray and Food Fest. No speaker in July.

September 11

“My Great Adventure:

The world’s most beautiful mushrooms”

Speaker: Taylor Lockwood

Place: Powder Valley Nature Center

Time: 6:00pm

Taylor will show us just a fraction of his incredible photos, many of which have been published in his gorgeous publications.

If you can’t come to this Bi-monthly, Taylor will give his presentation to our chapters as follows:

September 6, 2018, Springfield Conservation Nature Center, Springfield, MO

September 8, 2018, Burr Oak Woods Nature Center, Blue Springs (near Kansas City), MO

September 10 MDC Central Regional Office, Columbia, MO

November 13 “Annual Photo Show”

Place: Powder Valley Nature Center

Time: 6:00 pm

Take photos all season. In November, put them on a flash drive and show them at our Annual Photo Show, where we can take a look at your beautiful creations. Don’t be shy. It’s lots of fun!

Kansas City meetings

July 21

“Everything You Always Wanted to Know About Lion’s Mane or *Hericium erinaceus*”

Place: Burr Oaks Wood Conservation Area
1401 NW Park Rd. Blue Springs, MO

Time: 2:00

September 2018

“Everything Fungi Art Exhibit”

Place: Anita B. Gorman Discovery Center,
4750 Troost Ave. Kansas City, MO

The Kansas City chapter is having an Everything Fungi Art Exhibit for the entire month of September. They are accepting educational and native mushroom art submissions in the form of photos, drawings, and spore prints to showcase for the entire month of September. Contact Brittany Martinez at bmartinez@momyco.org or 816-695-3037 for more information.

September 8

“My Great Adventure:

The world’s most beautiful mushrooms”

Place: Burr Oak Woods Nature Center, Blue Springs, MO

Time: 2:00

(see above, St Louis, Sept 11, for more information)

November 3

“Medicinal Fungi”

Guest speaker Sarah Gamez

Place: Burr Oaks Wood Conservation Area
1401 NW Park Rd. Blue Springs, MO

Time: 2:00 p.m.

For more up-to-date
information concerning cancellations,
additions and/or changes, please visit
MoMyco.org

Sweat 'n Chanterelles

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The float lets in at the top of the park just a few minutes drive from camp. There is a boat ramp so you can bring a kayak or canoe but since it's a slow section of the river you can get away with just a small tube. And best, the float lets out by the campsite!

Not into floating? There are a few spots in the river right near-by where you can stick your feet in or park a lawn chair in shallow water. Not into camping? There are cabins in the park and hotels nearby in Sullivan.

No registration required but please let me know if you plan to come - Cici Tompkins - 303-775-7084 or ctompkins@momyco.org.

Schedule:

Friday

3 p.m. - Arrival
6pm - Potluck dinner

Saturday

9 a.m. - Forays
12 p.m. - Lunch potluck at the group-site
2 p.m. - Float trip
5 p.m. - Potluck appetizers
6 p.m. - Potluck dinner

Sunday

Noon departure

What to bring:

Tent
Bug spray
Sunscreen
Potluck items
Water
Floaty devices for the river



Illustration by Brother Gabriel

“My Great Adventure: The world’s most beautiful mushrooms”

Taylor Lockwood to share 30 years of adventures in mushroom photography

By Maxine Stone

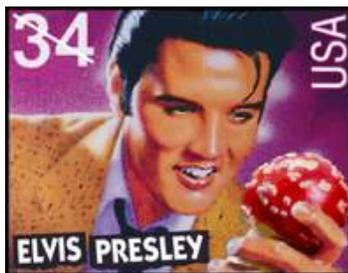
DON'T MISS THIS INCREDIBLE PHOTOGRAPHIC PRESENTATION...YOU'LL BE SORRY IF YOU DO!

Many years ago, while living in Mendocino, California, Taylor “discovered” mushrooms, bought a camera, and started taking photos. Today Taylor is an internationally acclaimed nature photographer specializing in beautiful and exotic mushrooms and other fungi from around the world. He has garnered respect and acclaim from his mycological colleagues, from the media (through reviews and use of his images in many publications), and from his dedicated fans who come to see his digital multi-media shows and collect his images in the form of gallery prints, books, videos, and other mushroom-art products. He has built his image catalogue through many years of world travel.

Taylor will do a short recap of his 34 years of mushroom photography and world travel, and will show us just a fraction of his incredible photos, many of which have been printed in his gorgeous publications. The show will have lots of new stories as well as many bioluminescent mushrooms, including, of course, THE STAMP! Hundreds of people wrote letters to the USPS over several decades regarding getting a mushroom or mushrooms on a US stamp. Though it took years, their efforts were not in vain. Taylor’s involvement included



The familiar Taylor!



One of Taylor’s visualizations:
Elvis—the mycologist.

letters as well, but he also “visualized” the possibility in several different motifs.

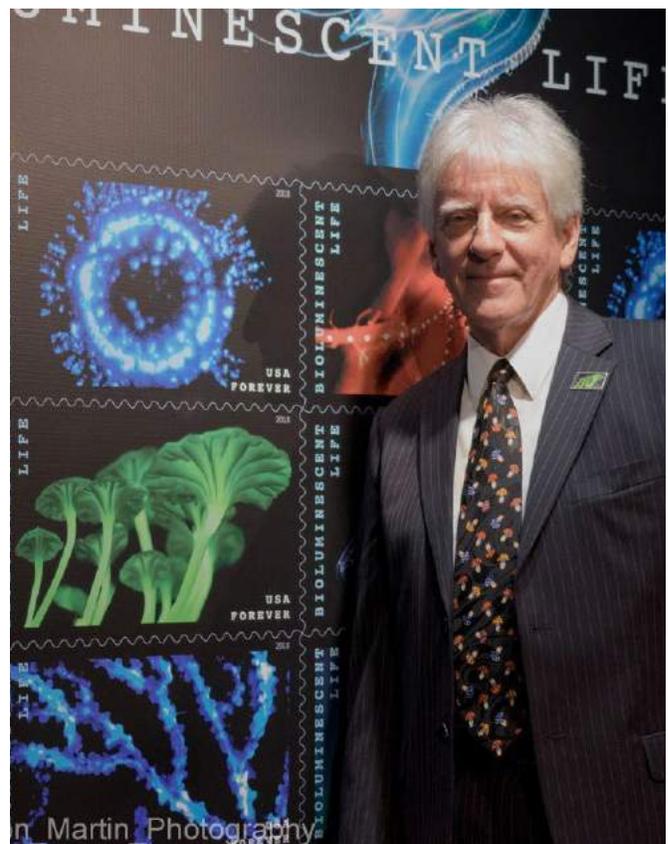
Finally after years of entries and letter by hundreds of people, this bioluminescent mushroom was accepted.

It will be out soon! Finally.

So come meet Taylor Lockwood, the superstar of mushroom photography. You’ll be glad you did!

Taylor will give his presentation to four of our chapters as follows:

- September 6, 2018, Springfield Conservation Nature Center, Springfield, MO, 6:00pm
- September 8, 2018, Burr Oak Woods Nature Center, Blue Springs (near Kansas City), MO, 2:00pm
- September 10, 2018, MDC Central Regional Office, Columbia, MO, 6:00pm
- September 11, 2018 Powder Valley Nature Center, St Louis, MO, 6:00pm



Taylor and THE STAMP!

A Short, Mushroomy Trip

By Brother Gabriel

Brother and I (We are two Catholic Religious Brothers) had been checking “the spot” nearly every day since Easter, hoping the Black Morels would show themselves. Spring was late in the coming, and the rains were, too. But finally things started to look up.

Now, we have about 140 acres for our property, and most of it is forested ravines.

We have fenced off a good 20 acres of it to keep our animals safe. We have 48 sheep, 3 pigs and a llama (he’s the guard dog to keep the coyotes away). Since we put the sheep into the new area so they could clean up the forest for us, we decided to take a gander through a woods which was formerly untraversable. And it was good! We found nearly 25 large yellow morels there, plus a gyomitra. Of course, there is some difficulty trying to search for things on the ground when you are surrounded by a herd of sheep who insist on following you wherever you go.

Then we went to check another area (again, inside the sheep pen) where we have known morels to grow. And voila! We were not disappointed! There they stood - nearly a dozen of those tall morels with the half-caps - half-free morels they are called - but they are just as morel as the yellows. So, amidst the sheep and whilst dodging pig snouts, we grabbed those up, too.

After that we left the sheep pen and explored along a certain woodland trail where there was another spot we were familiar with, and we were not disappointed. It is a real pleasure to stand at the trail’s edge and look into the woods at another, smaller forest of mushrooms. They were scattered every few feet and we crawled through the briars and rosebushes (I hate those things) until we nearly filled our bags.

Some people are afraid of accidentally picking a false morel, however, I’ve always wondered about this. If you’ve ever picked more than a dozen morels then it is really difficult to mistake a false morel for a real one. The first victim of “misidentification” is usually listed as the gyromitra. This guy is not shaped like a morel, and is sturdier and thicker, and lacks the spongy look. There is, I admit, something similar in the way it looks, but it is obviously not the morel you are looking for. The second misgiving is called the



Half-free morel

Verpa - and this guy actually does look like a morel, except that the stem is not completely hollow like a real morel, and the cap attaches differently. The real giveaway for the verpa is that inside the stem it has “stuff” where the morel never has anything except, maybe, critters.

Here is a photo of a half-free morel, a yellow and a little black. A few years

ago, we found some verpas, but I didn’t think to cut them open for a photo. We also found a double-head-er!

Now, there is one other mushroom that we tend to find during Morel season, and that is the Pheasantback (*polyporus squamosus*). This guy is a shelf-mushroom that grows on dead wood, and usually in large clusters. They smell quite like watermelon rinds. They are edible, but very chewy. I’ve found that the best way to cook them is to slice them very thin and fry them as if you are making potato chips - thin and crispy and they are quite tasty. Just pick the younger, tender ones, because you’ll quickly have more than you want or know what to do with. The great thing about these mushrooms is that they will make you happy when you don’t find any morels to put in your bag!

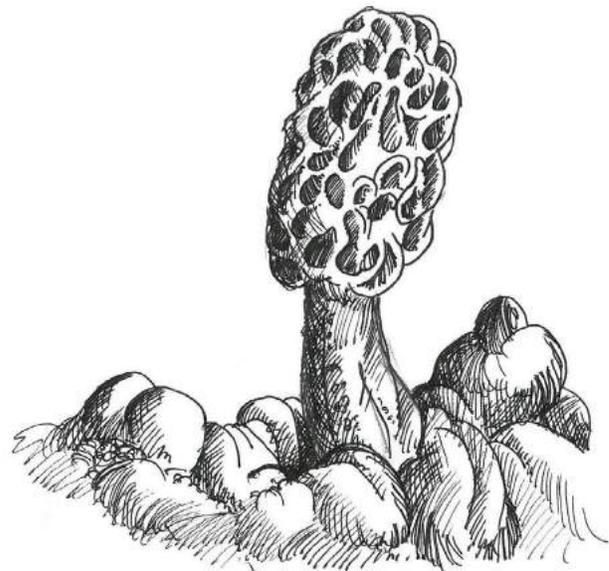


Illustration by Brother Gabriel

Dinner with Rob

By Maxine Stone

On Wednesday, May 9, 24 MOMS members had dinner at Bulrush/Squatters Café. This wasn't any ordinary dinner...it was mainly a foraged foods dinner created by MOMS member, Rob Connoley. Check out the menu. All unusual and delicious. Here's a picture of the Stinging nettle soup with pheasant back and oyster stock. Also, notice the burr oak acorn "financier", which is a little muffin shaped like a mushroom. That's how



MOMS members enjoyed a dinner of foraged food at Rob Connoley's restaurant, Bulrush/Squatters Café.

we started the evening and it just kept going and going and going. So very good. Every morsel.

Rob owns Squatter Café on Washington Ave in the KDHX building in Grand Center. There you'll find amazing breakfast and lunch dishes all yummy and delightful. He'll soon be opening Bulrush, and as a MOMS member, he

will keep us informed as to the opening date. Personally, I can't wait.



Stinging nettle soup with pheasant back and oyster stock.



The menu



MOMS member and restaurant owner Rob Connoley



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MOMS MISSION STATEMENT

- Foster and expand the need, understanding and appreciation of mycology.
- Provide education and training for the proper collection, identification and documentation of fungi.
- Provide a means for sharing ideas, experiences, knowledge and common interests regarding fungi.
- Support efforts to preserve natural environments in the State of Missouri.

**Thank you for supporting the
Missouri Mycological Society!**



Missouri Mycological Society

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