Dr. Walt Sundberg To Speak at Annual Mycophagist's Potluck Luncheon

Mark Your Calendars for February 21

The fourth annual Winter Mycophagist's Luncheon is scheduled for 12:00 noon Sunday, February 21st at the delightful Towne Hall in Labadie, Missouri. Members and non-members are welcome to attend.

For the past three years, the Luncheon has been the event which attracts the biggest crowd for the group. The potluck offers an unequaled variety of wild mushroom and wild food dishes. (No one can soon forget last year's raccoon stuffed with sweet potatoes.)

What to Bring?

It's up to you. Turn those mushrooms you've been hoarding into something delicious, make that incredible salad, bake your famous dessert. Dishes need not be wild nor contain mushrooms. Your dish need not feed all of the hundred or so people there. Make a dish to fit your pocketbook.

Recipes

Please bring a card for the buffet table identifying your dish and ingredients. Also, please bring a copy of the recipe and its source. It is hoped that from them, a book or booklet may be compiled by the club or be presented in a special culinary issue of the Earthstar.

Raffle and Displays

There will be a raffle for some fabulous prizes and a display about mushrooms. Feel free to bring items of interest to add to the display tables.

By Reservation Only

Space is limited and tickets are required. Reservations must be made by February 10. For reservations, fill out the All-in-One form included in this issue or send $10 for members, $12 for non-members, to Phil Roos, 2544 Lexington Drive, Jefferson City, MO 65109.

Ticket costs will help pay for rental of the hall, tablecloths, decorations, the wine, coffee and iced tea which will be served, and an honorarium for Dr. Sundberg.

Serious recyclers—please feel free to bring your own plate, bowl for soups and silverware to the luncheon. Disposable dinnerware will be available as well.

Ellen Menown is coordinating the event this year. If you can help out with set-up, displays or what-have-you, please call Ellen at 458-1458.

Special Program by Walter Sundberg

Walter Sundberg, author of the Macmillan Guide to North American Mushrooms and professor at the University of Illinois, Carbondale, will present "Unusual Fungi", a talk sure to interest both beginners and advanced mushroomers.

Anyone who has had the pleasure of being under Walt's tutelage knows of the generous way information passes from him to all who surround him... and love for amateur mushrooming. We thank you for coming, Walt.

Where's Labadie?

Labadie, Missouri is located about 45 minutes to an hour west of St. Louis, about 6 miles west of St. Alban's on Hwy T. Probably the best way to find Labadie is to chart your own way on a Missouri map.

From I-44, take the 100 East, Gray Summit exit. Go east on 100 to MM (about ½ mile), left on MM 4 miles to Highway T. Turn right on Highway T and you will immediately see a sign for historic downtown Labadie.

If you're coming from St. Louis via Highway 40, exit on Clarkson Road, go south on Clarkson to Manchester. Take Manchester (Highway 100) west to Highway T. Turn right and go about 10 miles to Labadie.

We'll be on the second floor of the Towne Hall. Entry on the side.

Photo Contest Premier at Luncheon

The name of the winner of the first MMS photo contest, sponsored by the new photography committee, lead by Larry Douglass, will be announced at the 1993 Winter Meeting. It could be you.

Send in your best mushroom photo in the form of a 2" X 2" transparency (slide) suitable for projection (Kodachrome, Ektachrome, Fujichrome, etc.). Sorry, no prints. Include with each entry your name, address and phone number. Identify mushroom rooms whenever possible or title the image.

Mail to Larry Douglass, P.O. Box 97, Florissant, MO 63032. Any questions, call Larry at 872-7144 (day). Deadline for entries is January 31, 1993. MMS members only.

Dues are Due!

At our business meeting November 22, members voted to raise MMS dues to be on par with other clubs throughout the country - $15 per year ($25 for two years) for regular members, $10.00 for associate members.

This fiscal year started in November. Therefore, dues are now due. However, if your dues were received on or after June 1, they count for the next fiscal year, (if you met in at the old $8/year dues, you got a bargain.) If your dues are due, your mailing label will have a message and an asterisk (*) next to your name and address. If your dues are not due, your mailing label is plain vanilla. Check that label!

Send in your dues with the special all-in-one form inserted in this issue.
Minutes of Business Meeting Nov. 22
-by Phil Roos

The agenda and annual financial statement were distributed. Phil Roos explained the items. No cost is given for the T-shirts as they were paid for in the 1991 fiscal year. We use a fiscal year starting on November since it roughly coincides with the end of mushroom season and enables us to send in most NAMA dues before their fiscal year starts on January 1.

Philately

Rose Denness asked for a mycophilately committee to promote a U.S. mushroom stamp. It was suggested that she network with other persons interested in the subject, through NAMA or perhaps asking the assistance of Maggie Rogers, editor of Mushroom magazine.

Forays

Don Dill suggested that some members focus on learning a particular genus as he is doing with Amanita and Lelant with Cortinarius. He suggested we keep a data base of the mushrooms we collect and identify with at least some degree of certainty. We also need a list of foray leaders. They do not need to have skill at identification but, rather, need to be at the foray site dependably so that people who come will know who to look for. We should also have classes.

Ken Gilberg suggested we have classes before going into the woods on forays. Classrooms are available at Babler and other facilities.

Don said we should have signs, particularly when a foray is held in an obscure place.

Barb O'Brien suggested we have regular foray schedules.

Ellen Menown suggested that we list people who will go out one-on-one with someone who wants to start learning identification. With so many new members, we should encourage people to call other people, and we should have a referral service. Rose suggested that we have special forays for beginners, and perhaps charge for them. After further discussion it was agreed to put a symbol by the names of members who can help identify mushrooms on the next membership list.

Fall Campout

A letter from Marty Toll was read with suggestions for next year's Fall Campout, including the notion of it happening yearly the weekend after Labor Day. Everyone expressed a desire to return to Mingo.

Fund raising

Barbara O'Brien had several suggestions for fund raising. There could be a speakers bureau with a fee going to the club. We could have a mushroom cooking school. Laclede Gas has a kitchen which, apparently, they allow groups to use without fee. We could sell products to members. Rose said we should have more products. Phil asked whether there should be one committee for all products or separate committees for separate products. Rose felt that one committee was enough. Barbara suggested a product committee chair and a special events committee chair. She said Linda Worley (who was not present) was interested in mycophobia. Don said he could sell the books.

Ken Gilberg said that, in addition to news, the newsletter helps with recruiting new members and selling products.

Financial Report

This is the Missouri Mycological Society financial year 1992 cash flow statement as submitted by Treasurer Phil Roos at the Business Meeting November 22, 1992.

<table>
<thead>
<tr>
<th>Item</th>
<th>Spent</th>
<th>Received</th>
<th>Profit/Expenses</th>
</tr>
</thead>
<tbody>
<tr>
<td>Publications</td>
<td>$1,120.93</td>
<td></td>
<td>($1,120.93)</td>
</tr>
<tr>
<td>Phone</td>
<td>$169.61</td>
<td></td>
<td>($169.61)</td>
</tr>
<tr>
<td>Misc.</td>
<td>$83.00</td>
<td></td>
<td>($83.00)</td>
</tr>
<tr>
<td>Dues</td>
<td>$1,108.50</td>
<td></td>
<td>$1,108.50</td>
</tr>
<tr>
<td>Interest</td>
<td></td>
<td>$57.17</td>
<td>$57.17</td>
</tr>
<tr>
<td>Unknown/Mixed</td>
<td>$100.50</td>
<td></td>
<td>$100.50</td>
</tr>
<tr>
<td><strong>Subtotal</strong></td>
<td><strong>$1,373.54</strong></td>
<td><strong>$1,266.17</strong></td>
<td><strong>($107.37)</strong></td>
</tr>
<tr>
<td>Winter Meeting</td>
<td>$894.52</td>
<td></td>
<td>($292.52)</td>
</tr>
<tr>
<td>Fall Foray</td>
<td>$1,548.02</td>
<td></td>
<td>$201.98</td>
</tr>
<tr>
<td>Books</td>
<td>$363.10</td>
<td></td>
<td>$39.90</td>
</tr>
<tr>
<td>T-shirts(*)</td>
<td>$0.00</td>
<td></td>
<td>$174.00</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>$4,179.18</strong></td>
<td><strong>$4,195.17</strong></td>
<td><strong>$15.99</strong></td>
</tr>
</tbody>
</table>

On hand at beginning of year (Nov. 1, 1991) $963.76
On hand at end of year (Oct. 31, 1991) $979.75

(*) T-shirts paid for in Fiscal Year '91. In stock: 34 T-shirts and some bookplates.

Research

Phil discussed the Missouri Department of Conservation's Forest Ecosystem project in southeast Missouri and relayed what Walt Sundberg had told him about the club doing research. The distance and long term commitment required were too much. Don suggested we do research at Powder Valley and look at the difference between fungi closer to and further away from the interstates. Phil will contact Walt Sundberg (again) and someone at Conservation.

Dues

Motions were made for $10 per year and $15 per year. After a vote, dues were established at $15 for one year or $25 for two years for regular members. Dues for associate members will be $10 for one year or $15 for two years. Because dues primarily support the newsletter, they are per mailing address, not per individual member.

Committees

The following committees were agreed on for now. Additional members will be solicited through the newsletter.

Winter Meeting - Ellen Menown, chair, Pat Lennon, Joan Collins

Fall Foray - Jack & Marty Toll, chair; Larry Douglass, St. Louis liaison

Morel Madness - Jim Wynn, chair

Research - Don Dill, chair, Phil Roos, Joel Collins

Mycophobia - Linda Worley, chair, Erika Roos

Book Sales - Don Dill, chair
Preach not to others what they should eat, but eat as becomes you and be silent.

Epictetus
Truffles Everyone Can Afford
—by Larry Stickney, Mycena News
During the past summer a piece on Spanish truffles by Ana Westley appeared in the New York Times. She recounts how one man, Salvador Arozarena, a purveyor of fruits, vegetables and wild mushrooms, planted 1680 acres of poor mountainside land with 300,000 holm oaks, an evergreen or live oak. It was his dream to have truffles everyone can afford. He spent half his lifetime studying where, how, and why Tuber grow. He eventually inoculated acorns with Black Truffle spores and tended the young trees. After eleven years he harvested his first actual fruit, Tuber melanosporum; it went into a bottle of formaldehyde to become an icon to future success. He expects half of his trees to start meaningful production beginning in December this year, with an amount large enough to effect the world market price, hopefully in a downward direction. His trees have a lifespan several times that of the nut trees now in production under supervision of such companies as Agri-Truffle in France from which there came to our podium quite some years ago the preposterous charlatan, Francois Picart, not at all representative of the company’s honest scientific outlook. Arozarena believes his trees will produce well far beyond the teenage years when the forced and unnatural hosts now in vogue fall into immediate production decline. The oak trees are spaced far apart, and trimmed “like upside-down Christmas trees” to permit the fullest warming of the soil. The tap roots are foreshortened to encourage all rooting to be shallower. In recent years the orchards have been plumbed to the tune of $30 million to offset the likelihood of killing droughts, as Perigord people have learned to do. We can only hope that this project comes to fruition in the coming season or years, that the price of Black Diamonds or Gold falls to the comparable value of silver so that we can all at last be able to have them on our plates during the winter holiday season now and then.
Mr. Arozarena at 64 wants to come to America when he retires, and, perhaps, try growing truffles here. Between the USDA and Customs, not to mention the even more unfriendly natural climate, it is unlikely he could be successful here. I’m sure there are other Basque hillside which could profit from his experience even if he isn’t likely to live to see his dream come true again.

'Stool Samples
Reports were made by several reliable sources that morels were found this fall. MMS member Rose Salisbury found four "whites" in University City on November 11.
Larry Stickney of the San Francisco Mycological Society said that it was not uncommon for morels to fruit in autumn under favorable conditions. The sun is at the same angle, temperatures are similar, etc.
Leland Von Behren reports that a fellow worker found in Troy, Illinois, December 5, three fresh hen-of-the-woods. One specimen weighed about 10 pounds.

Foray Reports
Date: October 3, 1992
Place: Gillespie Lake
Leader: Leland Von Behren
Number of participants: 14
Weather conditions: 80°F; very dry.

Date: November 8, 1992
Place: Rockwoods Reservation
Leader: Don Dill
Number of participants: 14
Weather conditions: 40°-50°. Rain 3 days previous.
Species identified: Armillaria mellea, Auricularia auricula, Bisporella citrina, Entoloma abortivum, Flammulina velutipes, Galerina autumnalis, Hericium erinaceus, Lycoperdon pyrophorme, Mycena galericulata, Periziza reponda, Pleurotus ostreatus, Pleutes cervinus, Polyoporus applanatum, P. badius, P. resinosum, Polystictus versicolor, Pororhodinus conchifer, Sarcogypha cocinea, Schizophyllum commune, Scutellinia scutellata, Suillus granulatus, Xylaria polymorpha

Existential Shaggy by Kris Klocke
All-In-One Form

Name ____________________________

Address ____________________________

City ____________________________ State ________ Zip ________

Home Phone ____________________________ Work phone ____________________________

Missouri Mycological Society Membership for 1993
Family Dues: $15/year; $25 for two years ____________________________
Associate Membership: $10/year (you are eligible to be an associate member if you are
already a member of another regional mushroom club, such as Kaw Valley or Illinois. ____________________________

Winter Mycologist's Luncheon
$10 per person for members. _____ persons (please write names of attendants on back of this sheet) ____________________________
$12 per person for non-members _____ persons (please write names of attendants on back of this sheet) ____________________________

Total payable to Missouri Mycological Society (dues + Luncheon Reservations) ____________________________

North American Mycological Society dues (membership in NAMA is optional)
$12 per year for family dues with membership to MMS. Enclose a separate check payable to
North American Mycological Society but send to Phil Roos ____________________________

Committees
I would like to participate on the following Missouri Mycological Society committees: ☐ Foray ☐ Mycophagy ☐ Winter Luncheon
☐ Fund Raising ☐ Photography ☐ Morel Madness ☐ Fall Campout ☐ Newsletter ☐ Philately
Counselor/Advisor
I can serve as a person to call on to help others identify finds. A symbol will be placed by your name in theler MMS roster. I would attend a
special seminar on becoming a Counselor/Advisor. _____ yes

Boy Leader
I am available to lead a foray. _____ yes.

Personal Responsibility Statement

Everyone please read, sign and return immediately (with your dues if due) to Phil (address above) unless you have already submitted a
signed Personal Responsibility Statement previously.

I understand that eating wild mushrooms can be risky. I also understand:

• Some mushrooms are fatally poisonous.
• Some mushrooms which are considered edible may be poisonous or cause allergic reactions to some individuals.
• Some mushrooms are edible only if cooked properly and are otherwise poisonous.
• Some mushrooms are psychoactive and may cause hallucinations or other altered states of consciousness.
• Some mushrooms are edible but are difficult to distinguish from similar poisonous mushrooms.
• Some mushrooms may or may not be poisonous—there are mushrooms whose edibility is unknown.
• Some mushrooms may be generally edible but poisonous if eaten in combination with certain foods. (Coprinus atramentarius, or
"alcohol inky", is reputed to be poisonous if consumed with alcohol, for example)
• Well respected mycological authorities do not always agree as to whether or not a particular mushroom is edible or not.
• Members of the Missouri Mycological Society can and do make mistakes as to whether a particular mushroom is edible.
• I accept personal responsibility for any ill-effects resulting from my eating wild foods, including mushrooms. I assume the risks
associated with eating these foods, including the risk of receiving careless advice from others.
• I agree that the Missouri Mycological Society (and its officers, members, and other representatives) shall not be held responsible for
any harm that comes to me (including death) as a result of my eating wild fungi or other wild foods.

The Missouri Mycological Society respects each individual’s right to just say no to wild foods.

Date ______________ Signature ____________________________ (please print name) ____________________________

Date ______________ Signature ____________________________ (please print name) ____________________________

Under 18, please have guardian sign for you.

Date ______________ Signature ____________________________ (name of minor) ____________________________
Rasputin’s Rotting Revenge
—by Larry Stickney, editor of the San Francisco Mycological Society’s Mycena News from their October 1992 issue

“Safe’ Mushrooms Kill 63 in [Russia]” the headline in the Los Angeles Times read in early August. “Deaths in Russia, Ukraine a Mystery. Moscow—Suddenly toxic, possibly mutant mushrooms have poisoned hundreds of people...this summer, baffling scientists and casting a deadly shadow over the traditional foraging for mushrooms.”

What are we to think of this alarming story? Many at the Taos and Telluride fomys expressed their interest in what was actually happening over there, but no one had firsthand information from personal contacts in the C.I.S. area. But at last this reporter has made such contact with someone who has just returned from several weeks there. Dennis Bowman of Seattle has been to Russia every year now for several years, in both winter and summer. He and his Russian wife led a group of us there four years ago, during which time he visited Moscow, Novosibirsk (where Gary Powers’ U2 plane was shot down in the 1960s), and St. Petersburg. Mr. Bowman has the following observations:

1) Mushroom poisonings are normal in Russia just as they are in the rest of Europe. Most reported deaths followed the usual pattern of Amanita poisoning.

2) Russia lives on rumors, and the more spectacular the rumor the more easily it catches hold and the more papers it sells.

3) Since the demise of gross censorship, far better reporting is possible, and reports circulate more widely than before. Mushroom hunting is more popular all over Russia than any and all of the sporting events here, which grab so many people’s time and so much newspaper space.

4) There are no specific names of towns, hospitals, doctors, or victims mentioned in the reports. Epidemiological information is also totally lacking in the reports.

5) Many people may be desperate for food and some who may be collecting probably do not know their species at all well.

6) Bowman discounts all such speculations as radiation having caused normally edible fungi or spores to mutate to a fatal strain or a dry summer having caused naturally occurring mild toxins to concentrate to fatal levels.

He reports that when he left, television programs were still airing warnings in print, right over ongoing programs, saying: “People! Don’t Eat Wild Mushrooms!” Sounds like the usual simplistic public health news releases here every rainy season, wise advice for the novice, prudent advice for the sophomore seeker, and a reasonable reminder for the seasoned collector—but certainly not a dictum to be followed blindly.

Another tangent might be to ask, who stands to gain by scaring folks away from collecting? If we here in Northern California were able to convince the public that fungi along California’s north coast had suddenly become unsafe to eat because of global warming or the hole in the ozone layer, just think how easy the picking would be for those who understood the scam! Whether this is the case in Russia is unknown, but it seems as likely as Soviet chanterelles suddenly becoming noxious. In a land just recently introduced to a “free press,” yellow journalism might just be possible.

Note: Nothing in this article is intended to diminish the possibility that Russian mushrooms could still contain some level of radioactive contamination originating from the Chernobil accident. However, illness and death from low-level radiation exposure is a long-term process and is not related to the sudden deaths reported this summer.

The True Guru
—by Harley Barnhart via the newsletter of the North Idaho Mycological Association

A mushroomer went to a guru and sought gems of wisdom as to what he ought to prepare for the table, when he was able and what, out of wisdom he ought not.

The guru emerged from a trance-like state (induced by a fungus he often ate) and delivered these words I repeat to you if they prove not true, sue the guru!

“First, of course, from Amanitas abstain. Some will lead you to perish in pain. You might try a Caesarea or a Coccidi, but if they do you in, don’t blame me!

“Beware also the little brown things, especially those whose stems sport rings. And mind you, stay clear of Leptotrays small, and I would not consume any Cort at all,

“You can eat some boletes that stain a deep blue, but I’d know just which ones if I were you. The Chlorophyllum is best passed by; it will only make you wish you could die.

“Beware of the peppery Russulas or Lactarius, and G. esculenta is even more nefarious. And although Agaricus is often delicious, some are not, and you best know which is.”

“Now hold it, guru!” the mushroomer swore; “I’m not sure I can take any more. Your puns are atrocious, and what’s even worse, you’ve left me few choices without some curse.

“Isn’t there some simple test to be had that will separate the good from the bad?”

“Of course!” said the guru, “It is just so! And I think it’s a secret that you should know.

“Watch the squirrels and rabbits and what they eat, and toss those species out into the street. But follow the guru back to his lair, and whatever he eats you can try if you dare.”

With that the guru took a generous munch of a nice phaloides he had saved for lunch. “These are not,” he said, “to everyone’s taste but I do hate to see them go to waste.”

Now a guru would never lie you see, but they have different stomachs from you and me. And it’s perhaps safer to trust a good field guide (written by some guru who has not died).
Sutter Go Home
—by Ken Gilberg

A full-page color ad for Sutter Home wines, entitled "Better Living Through Fungus," is currently running in major magazines such as the Smithsonian and Travel and Leisure. It has some just okay photos of eight different fungi. The bottom line says "If you're going to do it, do it right."

They didn't. I have a couple of problems with the copywriting. Under the photo labeled "Enoki" they say "Japanese delicacy, best raw." Yes, this mushroom is eaten raw, but remember that the enoki is Flammulina velutipes, a.k.a. the winter mushroom. There may be a natural anti-freeze in these fungi. Eat too many and you may not need a muffer. Actually, I have heard of illnesses reported from eating too many enoki. Besides, it is said that no mushrooms should be eaten raw, including the buttons at the salad bars.

Under the photo labeled "Lobster," it says "Great in stews. For heartier portions, try that mushroom found in Michigan. It's 40 acres across and weighs 22,000 lbs. (You may have leftovers.)" That's cute. But doesn't it make you think that the mushroom in Michigan, in fact an Armillaria bulbosa, is a lobster mushroom, which is in fact Hypomyces lactifluorum, a mold growing on a host mushroom?

Under the Chanterelle they say: "Collected in the Northwest. Good collectors earn $200 a day on them. Good cooks spend that much a day on them." A couple of things bother me about this. First, there is enough devastation in the forests in the Northwest already without national ads for pickers. Second, at $10-$20 per pound retail, the home cook is making 10 to 20 pounds for dinner. At $3 per pound wholesale, the restaurant chef is using 66 pounds a day. I guess that's possible in some restaurants but that's still a lot of (over?) picking.

There are a few other annoying things about this add which I won't mention—you may already think I'm nitpicking. "Once you taste a wild mushroom, you can't go back to common varieties." The ad advises. I still enjoy the common varieties.

Then they tout their wine. "It's one of the pleasures that can make life more enjoyable...that, and a good fungus." Here, I guess I'm a snob. The dishes we create from wild mushrooms deserve a better vino.

---

ADIRONDACK WEEKENDS

Mushroom Workshops
I. August 19-22, 1993
II. August 26-29, 1993
Lichen Workshops
"Life On The Rocks"
June 17-20, 1993

AT THE HOTEL SARANAC, SARANAC LAKE, NY, all weekends include:
- Fieldwork in the diverse habitats of the 6,000,000 acre Adirondack Park
- Classroom and laboratory study
- Evening lectures and slide presentations
- Individualized instruction
- Relaxed atmosphere
- Fine dining

Limited to 20 participants, per weekend, on first-come basis. Registration fee must be received by February 1, 1993.

FOR MORE INFORMATION CONTACT:
Alan & Arleen Bessette
17 Wills Drive • New Hartford, NY 13413 • (315)792-3132
In Praise of the Humble Suillus  
—by Erika Roos

David Arora heaps scorn on the suillus saying, “In my experience even the so-called ‘choice’ species are insipid and stinky when cooked.” Insipidness (insipidity?) can be corrected with proper cooking while sliminess can be avoided altogether by careful picking and preparation.

First, where and when to find them. In Jefferson City, they occur reliably under white pine during the last ten days of September, usually but not always soon after a good rain. This year, for the first time, we found them again on Nov. 9th under white pine which had not had any in September. Perhaps we just hadn’t thought of looking for a second fruiting in other years. Walt Sundberg was finding them in November also, although Carbondale is somewhat warmer than Jefferson City. Arora says there are at least 70 American species. Without absolute certainty, we identified the November specimens as S. brevipes, and the September ones as S. luteus, S. granulatus, and S. americanus. Of the four, S. luteus actually has some flavor, but they are also the rarest in our experience. Pick them first. S. americanus has more flavor than the other two. However, it is the most difficult to peel and you end up with less mushroom for your work.

The cuticle on every suillus must be peeled. This makes preparation more work than with most other species. So, don’t get carried away and pick more than you can peel. In 1991, almost every suillus was buggy. In 1992, picking in the same locations, almost every specimen was bug free. Stick with the non-buggy specimens. If they are not firm, don’t bother. When there are plenty (which is common), stick to the largest firm specimens. Peeling the small ones takes more time. You don’t need to wash them as peeling will remove most of the pine needles and other detritus which sticks to the slimy cuticle. Cutting the stems when picking takes care of the dirt at the base of the stipe.

**Fried Chicken with Suillus in Sauce.**

Fry your chicken pieces in a small amount of butter. When the chicken is brown on the outside but not yet done on the inside, add salt and pepper to taste, garlic however you like it, and onion cut into very small pieces. Cook until the onions are translucent.

Add a pinch of flour to the onion mixture. Cook until the flour is light brown. Add a small amount of whipping cream and stir into the onion and flour mixture until it is medium brown. Do this about three times.

Add whipping cream one last time, 3 tablespoons wine, and suillus weighing about half as much as the chicken you started with. Do not stir. Now add either oregano or thyme, cover tightly, and cook 15 - 20 minutes over very low heat. If you like your chicken to fall off the bones, cook it until it is done to your taste. Before serving, add fresh or frozen parsley.

Although this dish goes with anything, I prefer it with rice or pasta.

**Preserving**

If you can peel more than you can eat, you can freeze the firmest. The smallest can be used whole, the medium ones cut in halves or quarters, while the larger ones should be sliced. Parboil in chicken broth and then put them in your freezer. Larger, somewhat less firm specimens can be prepared as duxelles, a recipe which is available in many places. When prepared in this way, they are almost indistinguishable from store mushrooms which are insipid, too.

---

**An Indian Morel Recipe**

Here’s an Indian recipe for next year’s morel finds or last year’s dried ones from Madhur Jaffrey’s World-of-the-East Vegetarian Cookbook, (a Borzoi Book Published by Alfred A. Knopf, Inc.).

**Kashmiri-Style Gucci Pullao**  
(Pilaf with Morel Mushrooms)

Madhur Jaffrey writes, “When I was growing up in India, we had this pullao about once every three weeks and always for a Sunday lunch. Dried morels came all the way from the northern state of Kashmir and were, as my mother often told us, worth their weight in gold. Naturally, there were never too many of them in a pullao. I hid my morels under a mound of rice or under a lettuce leaf. When the meal was almost over, I would suddenly “discover” my treasure with great glee. I ate the morels very, very slowly, savoring each bite for as long as possible.”

“If you are lucky enough to have access to fresh morels—they generally make their appearance in the spring—use them instead of the dried ones in this recipe. You will not have a “soaking liquid,” but water or any of the stocks listed in this book could be used instead.”

(serves 4-6)

2 cups basmati rice
2/3 ounce dried morels (10 to 12 mushrooms)
3 tablespoons unsalted butter
1 small onion, peeled, cut in half lengthwise, then sliced into fine half rounds
1 teaspoon salt

Pick over the rice and wash it in several changes of water. Drain. Put in a bowl. Add 6 cups fresh water and leave to soak for half an hour. Drain.

Rinse off the morels and soak them in 1 1/2 cups of boiling water for 15 to 20 minutes or until they are soft. Remove mushrooms from their soaking liquid (reserve this liquid) and rinse them again. Now cut each mushroom in half lengthwise.

Strain the soaking liquid through a clean handkerchief. Add enough water to it to make 2 1/2 cups.

Heat the butter in a heavy 2- quart pot over a medium flame. When hot, put in the onion. Saute until it turns translucent. Add the morels and saute them for 1 minute. Add the rice and the salt. Stir and saute the rice for a couple of minutes. Lower the heat a bit if the rice starts to stick. Now add the morel soaking liquid and bring to a boil. Cover tightly, turn heat to very, very low, and cook, undisturbed, for 25 minutes.

—sent in by Michael Vander Velde
Encounter with a Mycophile


On a recent spring day I had a request to visit with a neighbor child who is very quiet and shy with people she does not know well. Chloe, just turned four, her mother, her father, and I sat at their kitchen table. Chloe wanted to ask me something—the name of a mushroom.

The mushroom was being lovingly cradled. It turned out she had had it for about four days, an inseparable friend no less cherished for being in a wilting state. It had been held during the day, placed by her bed at night. The mushroom, a wrinkled greyish tan about two and a half inches across, was robed in a terrycloth washcloth pinned at the apex of the stem. She had found the mushroom in grass. The answer to my question, “Was that where wood might be buried” got a rather pleased response, “That’s where the maple tree was.”

She liked it better than any of her other dolls because it changed. (My thought was, “That is, it has life.”) She liked it better because it was more silky to feel than the other dolls, and because it changed from darker to lighter and from white to pink to red.

She stroked the cap and carefully, lovingly removed the robe and laid the mushroom in my hand. There was a silent, concentrated waiting.

I felt like an officiant at a solemn, ancient ceremony. “Name this child.” Name this age-old mystery—concretize this incredible abstraction—participate in this need to name expressed as long ago as the first time some parent creature made the first soft sound to its young that said “Come” or “Stay.” Name Chloe’s sharer in a fifty-billion-year-old kinship. This was no time for taxonomic quibbling. “Pluteus cervinus, the fawn mushroom.”

Carefully she took it from my hand and replaced the robe. At the end of its life, about two days later, she placed it in the garden reverently and without grief.

MISSOURI MYCOLOGICAL SOCIETY

c/o Ken Gilberg, Editor • 2868 Oseenfort Road • Glencoe, MO 63038

Patrick Karcher, 11 year old son of member Michael Karcher, sent in this drawing of Super Rooner. Printed on recycled paper