Sixth Annual Missouri State Foray at Mingo

If you haven't already, mark your calendar for the weekend of September 23. You won't want to miss this year's annual foray to the Mingo National Wildlife Area. Special programs are planned from Friday night to Sunday noon including workshops for beginners, on dyeing with mushrooms, on using a hand lens, a cooking and mycophagy session and much more.

Our headquarters will be at Camp Latonka, a Girl Scout camp on Lake Wappapello, where we have use of the dining hall, kitchen, and recreation room for our mushroom display and study areas.

The main foray is three days beginning Friday evening, September 22, through Sunday, September 24 at noon. You are welcome to come on Thursday and stay at Camp Latonka if you wish but there are no organized activities or meals that day.

Presenters

Chief mycologist for the foray again this year is Professor Walter Sundberg from the Southern Illinois University at Carbondale. Returning for his second year is Dr. Andy Methven of Eastern Illinois University. Graduate student-mycologist Brian Akers will be coming with Dr. Sundberg to give the second installment of his mycosophological studies. Dr. Kenton Olson from the College of the Ozarks at Branson and Pat Olson will give an introduction to dyeing with mushrooms. Marty and Jack Toll are again our faithful guides to Mingo.

We look forward to meeting our guest mycologist, Betty Ivanovich from Chicago, who has spent a lifetime working with many aspects of fungi all over the world.

We are uncertain but hopeful for the presence of the humungous fungus mycologist, Johann Bruhn. Johann is unsure also because his wife is due to have a baby that week.

Mingo, A Special Area

Mingo National Wildlife Refuge is one of the most remarkable wild areas in the Midwest. The 21,676-acre refuge is all that's left of the swampland which once covered the Missouri Bootheel, an area through which flowed the Mississippi River some 18,000 years ago before it changed course to the east. Most of the swamps were drained in the 30's to make the area into farmland.

Mingo is a great place to hunt mushroom rooms. Northern species mix with southern, eastern with western. The ground stays moist most of the year. With the wetness everything thrives—bugs, snakes, poison ivy, chiggers.

Mingo continued on page 7

Special Presentation at Oct. 1 Gathering

—Ken Gilberg

I've always said I didn't want to have meetings, that forays were enough. But "gatherings" have been so much fun and such a good format for learning, we ought to have a few of them every year. We can study the books calmly, use microscopes as necessary, not worry about ticks and chiggers, and have a guest speaker like Dr. George Kobiyashi.

Dr. Kobiyashi, professor in the Department of Medicine at Washington University and specialist in fungal diseases, will tell us of his work with histoplasmosis, a common fungal disease in the Missouri and Mississippi River Valleys. He will also demonstrate techniques for examining fungi with both a compound microscope and a dissecting scope.

The gathering will be Sunday evening, 7:00-9:00 P.M. October 1 at the Missouri College (formerly Missouri School for Doctors Assistants) at 10121 Manchester Road, one mile east of Lindbergh, across from Glendale Chrysler/Plymouth.

Collect fungi from wherever (your own neighborhood is great) and bring them and your mushroom books. Many mushrooms will keep several days in the refrigerator if kept in wax paper, paper bags or aluminum foil (not plastic, which causes the mushrooms to sweat and rot quickly). Attention: Use precautions as necessary so that your cousin doesn't come in and unknowingly fry up those deadly specimens you were hoping to identify.

Also, we'll show a copy of the Morel Madness video produced by the Missouri Department of Conservation.
Enough, Already

—Phil Roos

I have been treasurer since starting the mushroom club over seven years ago. At first it was easy. The club had a savings account and I just ran transaction through my checking account.

I met Erika at the Tolls’ in 1990. In 1992, after we were married, she told me it was time to open a checking account for the club. I finally did it in March, 1993.

Since then, primarily through Ken’s talent for public relations, the club has grown enormously, not just in members, but in complexity. In addition to the newsletter and local forays, we have overnight outings, T-shirts, book sales, and, recently, even a published book.

Keeping the membership list up to date seems difficult to separate from other activities with financial implications. People often combine books and T-shirts and membership on the same check or (far worse) cash transaction. A lot of money arrives in a short time, at Mingo and the winter luncheon. Funds for event fees, dues, T-shirts, and books must be kept separate. Without Erika’s experience as a bookkeeper, I would have been hopelessly lost by the time we started to use the Girl Scout camp for our Mingo foray. We do all the finances together, to maximize accuracy.

Every five years, the Department of Revenue wants a financial statement for the preceding three years. It went in at the last minute in May and we have not yet heard whether the detail was sufficient to merit a sales tax exemption for the next five years. Printing is our largest taxable expense. We have saved with the exemption during the past five years.

The mushroom club is now large beyond my wildest ambition almost eight years ago. Erika and I seem to be busier each year, with less time to go to St. Louis, whether for forays, shopping, or visiting. It is time for us to turn our mushrooming time from paperwork to learning more about mushrooms and strengthening the new regional group in central Missouri.

Therefore, we are resigning as officers as of the end of the fiscal year (October 31, 1995). The person or persons who take this over absolutely must have bookkeeping or accounting experience.
1995 Event and Foray Schedule

Meet at visitor centers for park forays unless otherwise specified. An asterisk (*) indicates a new listing.

August 24-27 - Telluride Mushroom Conference, Telluride Colorado.
August 24-27 - NAMA foray at Bemijii, Minnesota.

Tuesday, Sept. 5 - 10:00 A.M. - Rockwood Reservation. Leader: Don Dill
* Saturday, Sept. 9 - 10:00 A.M. - Calhoun County. Leader: Robert Beckwith (see below)

Saturday, Sept. 16 - 10:00 A.M. Lake Greenville II. Leader: J. Ferrill (see below)

Friday-Sunday, Sept. 22-24 - Regional Foray at Mingo Chairman: Barb O'Brien

Sunday, Oct. 1 - 7:00 P.M. - 9:00 P.M. - Gathering with guest speaker Dr. George Kobiayesh at Missouri College, formerly Missouri School for Doctors' Assistants, 10121 Manchester Road, Warson Woods. Bring in mushrooms for identification! See p. 1.

Sunday, Oct. 8 - 10:00 A.M. - Foray at Greensfelder Park. Leader: Gordon White

Sunday, Oct. 15 - 10:00 A.M. - 3:00 P.M. - Foray at Hazlet State Park. Bring sack lunch Leader: Leland Von Behren

Oct. 21-22 - "Hawnting" at Hawn State Park. Leaders: Claudia Joyce and Don Dill

Past Forays and Species Lists

—Don Dill, Foray Coordinator

Forest 44, July 9

Obviously everyone woke up this day and decided it would be a good day to go mushrooming (the fact that chanterelles were out may also have something to do with it). Anyway, about twenty or more people showed up at Gordon White's foray raring to go. And did they ever! There were baskets and bags filled to the brim with chanterelles.

I was glad to see so many new members and also some of our seldom-seen older members show up for this one. The last foray at Forest 44 drew only six people.

Considering how many times I have almost been skunked on some of my own forays it was really nice to see some of these people striding off to their cars with full baskets. I hope they come again but I also hope they understand that not every foray we have will be as productive.

I don't know what Gordon did to get such a crowd but whatever it was it sure worked.

Pere Marquette, May 14, 1995

Morchella esculenta var. crassipes
Helvella acetabulum
Hygrocybe conica
Polyergus arcularius
Favoleus alveolaris
Sarcoscypha coccinea
Marasmius leaina

Gathering June 11, 1995

Marasmius cystidiosus
Tubifera ferruginosa - red raspberry slime
Auricularia auricula - wood ear
Galella rufa - hairy rubber cup
Sarcoscypha coccinea - scarlet cup
Microstoma floccosa
Pleurocybella porrigens
Crucibulum laeve
Laccaria laccata
Tremellobolus pallidus
Amanita citrinus
A. rubescens
Cantharellus lateritium

Lake Gillespie, June 17, 1995

Arcaaria denuata
Auricularia auricula
Coprinus quadrifidus
Galiella rufa
Laccaria laccata
L. proxima
Rhodotus palmatus
Stemonitis splendida
Sarcoscypha occidentalis
Inocybe sp.

SWEAT and Chanterelles, July 15, 1995

Amanita bisporigera-virosa complex
A. onusta
A. rubescens
Boletus bicolor
Leccinum rugosocepes
Russula fragransitima
Sarcoscypha coccinea
Polyergus berkleyi
Xylaria polymorpha
Pleuretus cervinus
Humaria hemisphaerica
Cantharellus cibarius
C. lateritius
C. cinnabarinus
Lactarius piperatus
Scutellinia scutellata
Crucibulum laeve
Coltricia cinnamomea
Hericium erinaceum

Directions and Additional Information for Upcoming Forays

Ferrill Foray in Greenville September 16

Pat and John Ferrill invite everyone to Governor Bond Lake at 10:00 A.M.

Directions: Greenville, Illinois is east of St. Louis off Interstate 70. Take exit 41 left to Highway 40, then north over the railroad overpass and left at Greenville Road. Continue north to Winter Street. Turn right to Prairie Street. Park on the Housing Authority parking lot. John and Pat Ferrill will meet you there with maps and instructions.

Calhoun County September 9

Robert Beckwith wants to try again. (The flood washed him out earlier, May 21.) His new foray in Calhoun County, Illinois is set for September 9 at 10:00 A.M. You can call Robert at (314) 527-9274 (home) or (314) 343-6463 (work) for directions to his farm. I personally promised him there would be no snow to mess up things on his new foray date.
Chanterelles in Long Grass

—Phil Roos

At about 1:30 on Saturday morning we were awakened by a tremendous thunder storm. It was too noisy to sleep. We turned on the weather channel. There it was, a small intense storm speeding southeast out of Iowa. After a while, it got a bit quieter and we went back to sleep. About 5:30, we were re-awakened by a smaller version. The weather channel showed our earlier storm well into south-eastern Missouri. The rain gauge showed about 1/2 inches overnight.

"Let's look for pfifferlinge," said Erika. We had been out the previous weekend, checked two of our regular spots north of the River where it had rained more, and come away with five chanterelles. It had rained twice since then, over an inch. Now we could try closer to home. We went to another regular spot and found some big enough to harvest and little ones besides. "Let's go back tomorrow and see how much they've grown," she said.

Saturday evening it rained another 0.3 inches. Sunday morning we were back, looking at the little guys and gals. They hadn't grown much. But we found a few larger ones we had missed on Saturday. "I know there are some around where the big white oak used to be." We had found chanterelles, grifolas, and other species there over the years.

"But they haven't mowed there in the last two years and it's all overgrown," I complained. We walked up the slope and found the spot after looking for five minutes. The grass was beaten down by the rain but over a foot long in most places. It was interspersed with ivy and a variety of other herbaceous plants. We walked around. "Here they are," she said. "I don't see any," I replied. "Come over here. Watch out, you're stepping on them!"

Erika found them and guided me to a few. "If you can smell them, do you think if we went to France you could smell the truffles like a pig or dog?" I asked. "I don't smell them. They speak to me. I don't think it would work with truffles."

She kept finding them and I kept not finding them. I started tearing out fistfuls of grass to get a better view. "Don't do that, you'll disturb the habitat!" she exclaimed as she kept finding them.

Finally, we had gone all around where the tree had been years ago. "I think that's all here," she said. Thinking that we had done enough, I started walking downhill while she went across the slope a few feet. "Here's more."

There was a strip about one foot wide and 10 ft. long. More chanterelles in deep grass. I found a few, she found more. I tore out the grass. She told me to stop. "They won't let you find them because you're disturbing their habitat," she said. "Pick here. Pick there. Don't crush them." I picked. The sweat was running over my glasses. I could barely see.

We came to the end of the strip. Going back, I saw three. "You missed these," I said. "I left them for you," she responded. "They were too easy to miss."

We walked back to the pickup. As we sat down, she looked over at my wet, muddy jeans. "I don't kneel because I don't like to get dirty," she said. "I bend over or squat." We drove home.

Dolly Stomps Puffballs

—this quote from Dolly, My Life and Other Unfinished Business by Dolly Parton, sent in by Don Dill

"I would find a patch of dandelions on one hill, on another devil's snuffbox, as we called them. These were little mounds that grew low to the ground. I believe they're related to mushrooms. In the summer they get dried out so that the outside is like a piece of dark brown paper and the inside is filled with powder that puffs out like a dragon's breath when you stomp it.

To somebody who has never stomped a devil's snuffbox, that might seem like vandalism. Anybody who has seen one, especially as a kid, knows they just have to be stomped. Now that I've learned more about it, I know the "snuff" is actually spores that help make more devil's snuff boxes on other hills for other kids to stomp. But at that time I just knew they needed stomping."

Can 'Em Up

—Marty Toll

What do you do with lots of mushrooms? I mean, more than you can possibly eat in several days? We have tried canning them the last couple of years and been very satisfied with the results.

This article is not a complete how-to-do-it on canning. For that I recommend either the booklet from Ball or Kerr Canning Company. The Ball Blue Book, for $4.25 can be ordered from Direct Marketing Dept. GL-3, Allistrata Corp., PO Box 2005, Muncie, IN 47307-0005.

Mushrooms are a nonacid type vegetable and must be canned with a pressure cooker. The small size that holds four pint jars does a nice job. The processing time is 30 minutes at 10 pounds of pressure. If you have the equipment, it is an easy way to preserve your finds. If you are into "putting up" and have large quantities of mushrooms on occasion, you might consider this time-honored method of food preservation. It's easy and safe, if you follow directions.

There are a few hints I can pass along that aren't included in the canning book:

Slightly precook the mushroom before packing it in the jars. Sulphur shelves and hen of the woods have enough body that they hold their shape during processing. A pint jar holds a large quantity of ready-to-eat bite-sized pieces.

These two varieties don't cook down, so a pint might be fine for your needs. However, with a softer bodied type, like meadow mushrooms, I recommend half-pint jars.

While I usually steam the sulphurs or hens of the woods a few minutes before packing them into jars, I often lightly saute meadows, honeys or other less firm types so they will soften and easily fill the jars.

As with everything we can, write the contents and date canned on the jar lid. This allows us to consume the oldest produce before starting on a new supply. Our mushrooms don't seem to sit on the shelf that long — they are just too good!
Request for Help for Mycological Work in Developing Countries

Dear Members of the Missouri Mycological Society:

I am writing you concerning a mycological problem. The problem has to do with the dissemination of mycological knowledge. I would very much appreciate it if this letter could be made available to the Society’s membership through your newsletter.

The Mycological Society of America has a number of nearly complete sets of the society’s world-renowned professional journal, *Mycologia*, that they want to place in libraries of developing countries where the literature will be of great value to local mycologists who often lack access to both current and historically important literature. A significant number of libraries have requested the sets which will be supplied free of charge. There is a small hitch. The 87 years (!) of journals (6 numbers per year) can be supplied for free, but the mailing will cost about $375 per library at the cheapest surface rate. Diplomatic pouch and other methods of transmittal cost the same or more (e.g., because of mailing costs within the U.S.A. and the fact that packing effort and packing materials are a significant part of the cost). The kind of money necessary to complete the project is not in the MSA treasury.

On behalf of the MSA, I’m writing to mycological clubs and individuals interested in mycology (amateurs and professionals) asking them to help. It would be wonderful if clubs would sponsor a library or libraries (e.g., in India, Brazil, Mexico, Thailand, China, etc.) It would also be very valuable if clubs and individuals would take up part of the job of sponsoring an library or libraries.

Why is this important?

Of the macroscopic life forms on this planet, many groups are so well known that it is a surprise when a new species is found (think of birds and mammals). Fungi make up a group that is notoriously understudied. The majority of macro-fungi are undescribed and estimates are that more than 90% of all fungi are still unknown to science. All the potential for taxonomic, ecological, ethnobotanical, genetic, biochemical, pathological, medical, and other commercial (e.g., culinary) knowledge cannot be realized or supported by the small number of mycologists working today. The situation is much aggravated, however, by the fact that much of the most up-to-date knowledge needed by specialists is only easily available in developed countries. This presents a practical problem to those in developing countries, but it is also an ethical issue for the mycologists in developed countries because, by an accident of birth and education, they are collectively the owners of current knowledge.

The economic potential of the fungi (pharmaceuticals, pest control, forestry, food, even ecotourism, etc.) is considered to be high. The realization of even some of this potential could be extremely beneficial to developing countries with their stores of undescribed and unresearched organisms. The beneficial results will not accrue if the world waits for mycologists from developed countries (a small number of people with a variety of goals) to carry out the needed exploration, classification, and research. The capabilities to do these jobs need to be in the developing countries themselves. Therefore, the necessary knowledge also must be in these countries.

There are institutions and scientists who need and would highly value the information in the sets of *Mycologia* that the MSA wants to give. It is simply the right thing to do to put that information into the hands of those scientists.

What can be done?

We have as many as 60 sets of *Mycologia* that could be put to good use today in places where the literature is greatly needed. If you as individuals or through your Society would like to help with this project, please send a check made out to “Allen Press (publisher of *Mycologia*) to Dr. Amy Rossman (president, MSA) or to Dr. Rod Tulloss (ad hoc postage raising person and MSA member). We will put every penny into the job of packaging, bagging, and shipping the sets of *Mycologia*.

Amy’s address is U.S. National Fungus Collections, Systematic Botany and Mycology Laboratory, Building 01 IA, Room 304, Beltsville, Maryland 20705-2350 Rod’s address is PO Box 57, Roosevelt, New Jersey 08555-0057.

We will advise contributors of the library or libraries which benefited from their contributions. We will advise each receiving library of the names of the persons and organizations that made the shipment to that library possible. Logistics will be handled by Allen Press and the MSA.

Let’s strike a blow for the promulgation of knowledge in a field that we love. Please involve yourself. If you are a member of a mycological club, speak to your club officers about supporting this project by donating the mailing costs for a library or libraries.

We thank everyone in advance for their support.

Rodham E. Tulloss

Last issue we were wondering what good can we do with the money we've been earning from some of our club ventures. What do you think?—K.G.

Survey of the Distribution of Armillaria Species in Missouri Ozark Forest Ecosystems: A Progress Report

—Johann N. Bruhn, Ph. D., MU, Department of Plant Pathology

From Missouri Forest Pest Report 1994, Missouri Department of Conservation, Forestry Division

Armillaria root rot is a contributing factor to many forest decline syndromes, including oak mortality in the Ozarks. This project is designed to determine the identities and distributions of the *Armillaria* spp. affecting oak health in the Ozarks. Knowledge obtained from these studies will help explain the course of forest health and succession in variously managed stands, and will facilitate formulation of ecologically sound management systems.

*Armillaria* spp. produce unique rootlike structures called rhizomorphs which originate from fungal mats (mycelial fans) under the bark. These structures grow out through the soil in search of food in the form of woody debris and tree roots. The soil network created by expanding rhizomorphs allows *Armillaria* spp. to quickly colonize food supplies when they become available, giving them a competitive edge against other fungi, including other *Armillaria* spp. Differences in their ability to produce rhizomorphs and their ability to colonize live versus dead woody material in part determines *Armillaria* spp. distributions and forest impacts. Sampling techniques focus on all three fungal structures, the fruiting bodies or mushrooms, mycelial fans and rhizomorphs to get an adequate representation of all *Armillaria* spp. present on different food substrates (sources).

We are midway in the second year toward our 3-year goal of determining the pretreatment distributions of the *Armillaria* spp. residing in the nine Missouri Ozark Forest Ecosystem Project (MOFEP) compartments. Establishment of the large collection of MOFEP *Armillaria* strains required for this task is well underway. The 178 field samples (isolates) obtained in 1993 from 111
Deer Ticks Turn Deadly

—Christine Gorman, Time, July 24, 1995

No bigger than a freckle, the tiny deer tick has sown panic from Montauk to Minneapolis as a carrier of Lyme disease— an illness that has struck more than 71,000 Americans and left hundreds permanently disabled. Now the minuscule pest is causing even greater alarm. Scientists say deer ticks harbor yet another pathogen, which, unlike the one responsible for Lyme disease, can—in rare cases—actually kill a person in days.

How worried should Americans be? Plenty, suggests David Quinn, 41, who lives in Briarcliff Manor, New York. An avid jogger, Quinn was stretching in his backyard when he spotted a little black dot on his leg. Once he realized that it was a tick, he quickly removed it with a pair of tweezers. But not quickly enough. Four days later, Quinn fell violently ill. "I had a fever of 102°, and it felt like a hammer was banging in my head," he recalls. "I couldn't keep my head up, but I couldn't lie down either because my back was killing me."

Convinced that he had Lyme disease, Quinn dragged himself to the Westchester County Medical Center. After examining him, however, doctors concluded that Quinn didn't have Lyme disease at all. Instead he had contracted human granulocytic ehrlichiosis, or HGE—a newly discovered tick-borne disease that has stricken at least 90 people in New York, Minnesota, Wisconsin and a few other states since 1990, resulting in four deaths. The infection is caused by the Ehrlichia bacterium, a distant cousin of the microbe responsible for Rocky Mountain spotted fever. Fortunately, Quinn had gone to specialists who recognized the infection and cured him with the antibiotic doxycycline. "I had no idea it could be fatal," he says. "Looking back, I'm glad I didn't know the severity of it."

In the past two months, nearly a dozen cases of HGE have been reported in the tick-infested suburbs north of New York City and eight in Wisconsin and Minnesota. Most victims recover completely when given doxycycline. Of the four who died, two were already seriously ill. And one, a 44-year-old man, didn't get the right treatment in time. Researchers fear that many more cases will turn up. "This disease could be as big as Lyme disease," says Dr. Darland Fish, an epidemiologist at Yale who in 1994 helped isolate the bacterium that causes HGE. "I expect we'll see hundreds, if not thousands, of cases in the Northeast."

What especially worries those familiar with the newfound ailment is that doctors may fail to recognize it and so may not treat it properly. Unlike Lyme disease, which usually begins with a bull's-eye rash around a site of the tick bite, HGE has no telltale warning signs. Nor is there a definitive test for the disease. Doctors must base their diagnosis on such circumstantial evidence as abnormal spots on white blood cells and a low level of white cells or platelets in the blood. Furthermore, the drug most commonly used for Lyme disease—amoxicillin—is useless against the Ehrlichia bacteria.

Scientists, who once believed that Ehrlichia attacked only dogs and horses, now know that at least two species of Ehrlichia can infect humans. One causes HGE, and the other causes a disease called monocytic ehrlichiosis, a flu-like illness first identified in the western hemisphere nine years ago. HGE is spread by the deer tick in Northern states, while monocytic ehrlichiosis is a mostly Southern syndrome that travels in the Lone Star tick. The disease is found in 30 states, including Texas and Oklahoma. More than 400 cases of monocytic ehrlichiosis, nine of them fatal, have been documented since the mid-'80s. Unfortunately the two species of Ehrlichia are sufficiently distinct from each other so that the existing test for the monocytic disease will not always betray the presence of the granulocytic one.

Progress toward developing a diagnostic test for the HGE bacterium has been slow. One of the companies that funded some of the key research has filed for bankruptcy. So far, only the Centers for Disease Control and Prevention in Atlanta and one other research lab have access to the bacterial samples. Experts cannot predict when an accurate diagnostic test will be available.

Those who worry whether they can ever again risk a hike through the woods or even enjoy a backyard barbecue may find some comfort in the fact that both types of ehrlichiosis are easily cured by doxycycline. And since doxycycline works against Lyme disease as well, doctors can, when in doubt, cover all contingencies by using this drug for patients who have been bitten by a tick. A downside of doxycycline: it makes the skin overly sensitive to sunlight and is not normally recommended for pregnant women and young children. The old Lyme-disease precautions now carry an added imperative: when walking in the woods, wear long pants, tuck your pants legs inside your socks and don't stint on the bug sprays.
Missouri State Foray at Mingo Reservation Form

Deadline for registration: September 3, 1995
Cancellations and refunds: If registration is cancelled before Sept. 9, $30 returned. After Sept. 9, no refund.
Motel reservations: Make directly with the motel.
Registration confirmation: Will be sent out the week of September 10 along with a packet of information about program times, what to bring, maps, etc.
Make checks payable to: Missouri Mycological Society
Send to:
Brad Bomatz
909 Woodside Village
Ballwin, MO 63021
Any questions? Call Brad at (314) 225-0555

Names of each participants, including children (list kids’ ages) as you wish them to appear on name tags

Person responsible for this registration

Address

City, State, Zip

Phone: day evenin

Registration fee (does not include accommodations)
Adult members-$55.00, nonmember adults-$65, children 6-12 $20.00

Accommodations (See article for more details)

Camping-$3/person/night, Fri. & Sat (optional Thursday add $3).
RVing-$3/person/night, Fri. & Sat (optional Thursday add $3).
Screened cabins-$3/person/night, Fri. & Sat (optional Thursday add $3).
Motel (contact directly)

Total enclosed

Roommate assignments
Names of preferred roommate(s)

We may group singles with others of the same sex. Please circle your gender: Male Female

Screened-in cabins can hold up to six or maybe even a family of eight.

Additional comments

Mingo continued from page 1
gers and ticks. Just be prepared and you will enjoy an area teeming with flora and fauna. We may also visit other natural areas in the vicinity.

Meals
Registration fee includes four meals—breakfast, sack lunch, dinner on Saturday and brunch on Sunday, unlimited nonalcoholic beverages (alcoholic beverages are BYOB).

Linda Worley Rolby has agreed to coordinate our meals for the weekend and others are taking charge of specific meals.

Register Now
This is the last Earthstar before Mingo, so send your registration before you forget or before it is sold out. Attendance is limited to 120 people and anyone is welcome. Registration fee is $55.00 for members of MMS or any other NAMA affiliated club, $65 for guests; children 5 years and under are free; ages 6 through 12-$20. Deadline for registration is Sunday, September 3. Send in the reservation form today! Minors must be accompanied by a guardian. Sorry, no partial registrations accepted.

An acknowledgment packet will be sent to registrants by mail on September 11 and will include a complete schedule of events, a map, a personal responsibility statement to sign, cabin assignment and other information.

Accommodations at Camp Latonka
Many of us will be staying at Latonka which offers, for $3 a night per person, rustic screened-in cabins with sagging mattresses that will create, or summon up, fond memories. It’s a Girl Scout Camp. If you want luxury, look below at the motels.

The cabins have wood floors, wooden walls halfway up, then screens to the roof. Bring your own bedding for the bunkbeds and cots and a flashlight (there’s no electric). We will try to accommodate families, couples, or other groups.

There is no indoor plumbing in the cabins. Men and women showerhouses/toilets are in separate buildings.

If you would like to stay in a screened-in cabin get a group together or if you don’t have four persons, that’s okay. Just let us know how many are in your party and we will, depending on demand, either put you with others or you may have a cabin to yourself (yourselves).

You can also camp on the ground or on platforms for $3 per person per night.

Motels
For those of you who would like more comfort, there are two recommended motels in the area. Please make your reservations directly with the motel. Tell them you’re here for the foray—we are trying to arrange discounts.

Twin Oaks Resort ** (314/222-8733)
This one is the closest to the camp, about 2 miles away. It is a half mile north of the dam on Highway DD.

Miller’s Lodge *** (314/222-8579)
Member’s favorite in years past. Nice cabins. Two miles south of the dam on Highway T.

Questions?
If you have any questions, you may phone Barb O’Brien at home 966-5308. Leave a message and she’ll get back to you. You may also call Brad at 225-0555.

Thanks to all who contributed to make this issue happen: Phil for labels, Claudia and Linda for mailing, Barbara Lawton for proofreading, and all who contribute art and articles. We want to hear from you, too. See you at Mingo!—Ken
Cooking with Claudia Joyce

the cutting edge

Hi! Come on in. Sit down. Fall into the spell of summertime and ride the heat wave through the abundance of field-ripened, homegrown fruits and vegetables that magically appear now before our eyes. Although it's been dry there are still a lot of mushrooms groomed and ready for the knife, the basket...the table. In combination they are exquisite to the eye and the tongue. One of these easy joinings of fungus and vegetables can create charm to even the lowly August stable, the B.L.T.

• steamed carrots and Lactarius volvus or L. hygroboroides
• sweet peas and oyster mushrooms
• field greens and leaf lettuce sprinkled with Cantharellus cinnabarinus
• sliced new potatoes with shiitakes
• zucchini and Hericium Erinaceus
• steamed green beans and Agaricus campestris
• mashed potatoes and Cantharellus cibarius

In all the groups the mushrooms can be sauteed, then added before serving. The exception is the field green where the Cantharellus cinnabarinus is added after the salad is dressed.

The meadow mushroom, Agaricus campestris is one of the true basket filler mother lodes. Plentiful starting now, they are as comfortable inside a pita as they are adorning a grocery store pizza as they are in a pile next to some scrambled eggs. Here’s a fancy dress-up for them, although the original recipe calls for baby button mushroom from the produce department.

**Baby Mushrooms in Coconut Milk**

for 4 to 6

- 14 ounces unsweetened shredded coconut
- 1/3 cup vegetable oil
- 3 large onions, finely chopped
- 1 tablespoon minced garlic
- 4 ounces fresh ginger, peeled and finely chopped
- 3 or 4 hot chiles such as jalapeños or serranos
- 1/2 teaspoon curry powder
- 1 tablespoon ground coriander
- 1 tablespoon ground cardamom
- 1 tablespoon ground cumin

1 pound small button mushrooms or any other variety finely chopped cilantro for garnish cooked basmati rice

Place coconut and 4 cups water in a 2-quart saucepan over high heat and bring to a boil. Reduce heat. Simmer 15 minutes. Remove from heat and put contents into a food processor or blender and process for 1 minute. Strain milk through cheese cloth or a fine sieve. There should be about 3 cups of coconut milk. Set aside.

Place oil in a large saucepan over high heat. Add onions and saute until they begin to brown about 2-3 minutes. Add garlic, ginger and chiles. Saute for another minute. Add the dry spices and stir for another minute. Add the mushrooms and the coconut milk and stir well. Simmer 15 minutes. The mushrooms will give their liquid and the water will begin to evaporate. At this point the mixture will thicken. Remove from heat. Season to taste. Add cilantro. Serve over rice. This dish can be made as much as a day in advance.

Source: *A Cook’s Book of Mushrooms*
by Jack Czarnecki.