5th Annual Morel Madness April 27th at Meramec State Park

—Jim Winn, organizer

Think about the sizzle from the skillet, the vapor rising over fresh morels sautéing in a bubbling pool of butter. If that isn’t enough to get your mycelia stirring, think about meeting Dr. Tom Volk, Morchella expert from the Center for Forest Mycology Research, USDA Forest Products Laboratory, Madison, Wisconsin. Dr. Volk has done extensive research into the life-cycle and ecology of morels, and plans to participate in all the Madness activities. Think about the opportunity to learn everything you ever wanted to know about morels. Think about warm breezes, wild flowers blooming and friends you haven’t seen all winter. Think about the 5th annual Morel Madness that kicks off the mycological season with the following exciting menu of events:

Friday, April 26th

Campers arrive before 10:00 p.m. Suggested campsites are #181 to #188. Try to get there early to reserve these sites for our group. You may hold one additional campsite, but two tents (or 1 trailer and 1 tent) are permitted per site. Prices remain $6 per campsite ($12 if electrified). Pets are allowed on leash and quiet hours are respected between 10:00 p.m. and 7:00 a.m.

Saturday, April 27th

9:00 A.M. - Meet at Shelter #1 marked with MoMS sign for registration. We will discuss morel hunting, the status of current crop, distribute maps and read the official Morel Madness Rules.

9:20 A.M. - Morel Madness officially begins. Go find ‘em, or beginners can stay around for more tips and inspiration.

9:20 - 9:45 A.M. - A short talk “How to Find Morels” will be led by Jim Winn and other Morel Madness veterans. A question and answer session will follow until everyone feels confident enough to hit the trail.

12:00 Noon to 1:30 P.M. - Identification of mushrooms led by Jay Justice, president of the Arkansas Mycological Society, as we will gather for lunch at Shelter #1. Pack your own picnic, and hopefully we will taste morels cooked up by world-renowned chef des champignons, Ken Gilberg, as he presents his new recipe, morilles forestiere.

1:30 P.M. - 4:00 P.M. - The Great Morel Hunt continues, on your own or in small groups.

1:30 P.M. and at 3:30 P.M. - The ten minute video of Morel Madness 1995 prepared by Barbara Bruegeman and her staff for Missouri Outdoors will be shown in the theater at the visitor’s center. Larry Lonik’s, The Curious Morel mushroom hunting video will be shown at 1:45 P.M. (approx. 60 minutes)

4:30 P.M. (precisely) - All candidates wishing to enter their finds in the Morel Madness contest must present their entries at Shelter #1 Madness — continued on page 9

New Culinary Group Forming—Prairie Dinner Planned

—by Christie Beckmann, organizer

The new Culinary Group being formed within the Missouri Mycological Society is open to all members for an additional $15 per person annual fee. The group plans to host quarterly dinners, each built around a theme, which will emphasize fine food and good companionship. The first event will be a Prairie Dinner to be held April 20 at the Freund Center near the Shaw Arboretum in Gray Summit, Missouri.

According to Ken Gilberg, who is helping to organize the Culinary Group, “ours is being modeled after successful food groups within other mycological societies, including one in San Francisco that has been in existence for more than 35 years.”

Rather than a pot luck, the Culinary Group plans a specific menu, and individuals or small groups each agree to make one course in the set menu. All guests are also expected to prepare an appetizer to share during cocktail hour, when an alcoholic punch is served.

Culinary Group—continued on page 11
A Mushrooming Vacation in Germany

—Phil Roos & Erika Schneider Roos

In the narrow valley of the swiftly flowing Gutach, a small tributary of the Rhine, sits Hornberg a little Black Forest town 1200 feet above sea level. For Erika, this is coming home to the familiar and beloved woods of her life before coming to America. She reveled in the beauties of the familiar landscape, only 20 miles from where she was born and raised.

Here, in a building erected in 1874 as a Gymnasium (academic secondary school), is the Schwarzwaelder Pilzlehrschau, directed by Herr Walter Paetzold. Schwarzwaelder means simply Black Forest. Pilzlehrschau is more difficult to translate. Pilz means mushroom. Lehr means to teach or study. Schau means to show or exhibit. Since the Pilzlehrschau takes up only one classroom (lined with models of mushrooms) and office of the old school, Herr Paetzold translates it as “mushroom study and exhibition room.” He said, “It is too small to be an institution.”

Classes and workshops are held from late April to early October. Erika had been there often, before coming to America. We attended a “hobby level” workshop from September 18 through 22, 1995 which is more advanced than the “advanced” level. Germans evidently take their hobbies more seriously than Americans do. Nonetheless, the nine participants appeared to be at different levels of sophistication in mushroom identification. Phil talked to one who is a Certified Mushroom Advisor. She had attended the Pilzlehrschau about ten times previously, studied mushrooms intensively, and passed a difficult exam which must be repeated every few years. She and her husband brought their own microscopes, as did most participants. They are members of the Stuttgart mushroom club which has about 15 certified mushroom advisors. From the second Monday in September through the first Monday in November, one or more of these advisors is available to examine mushrooms picked by members of the public. Unlike Americans, many Germans hunt mushrooms.

Like Americans, many know only a few species—especially steinpilz (Boletus edulis), B. pinicola, B. aestivalis, B. aereus), pilferlinge (Cantharellus cibarius etc.), maronenpilz (Xerocomus badius), butterpilze (Stilbus luteus), and champignons (Agaricus sp.) Some get into difficulty by picking the white variety of Amanita phalloides where it mingle with champignons at the forest’s edge.

Monday morning, the class started with introductions. Rather than calling each other by our first names, as in America, we were all Herr and Frau. We sat around tables arranged in a “U” shape with Herr Paetzold’s station at one end. He has boxes of reagents, a good light microscope, and other tools. His compound microscope is connected to a large TV monitor hung from the ceiling. Everyone can see the slide he is working with and observe the features he points out.

Either morning or afternoon is spent in the woods while the other half day is spent identifying what was found. Since mushrooms were always there, we threw out the old mushrooms before going on the next foray—to Phil’s initial astonishment and dismay. The Black Forest is mostly spruce monoculture, but we went to mixed woods as well. Woods are managed. Most lower branches are cut and used while mature trees are logged individually rather than clear-cut. Despite cool, misty weather, walking was far more comfortable than in Missouri: Soft, mossy ground underfoot, no chiggers, no spider webs, little brush, few ticks, no poison ivy, and (important to Erika) no venomous snakes. Even in summer heat, the woods are cool. Most soils are acidic, which can always be recognized by the presence of blueberries and other acid-loving plants Herr Paetzold pointed out to us. On Wednesday or Thursday, he said we were going to a calcareous area. However, he was dissatisfied with the result and the next day we went to a different place where he appeared more satisfied that the soil was truly less acid. There were many of the same species we had seen in acid soil, as well as different ones (e.g., large and numerous Hydnum imbricatum).

The number and variety of mushrooms is beyond anything we have ever seen in the U.S., although perhaps similar scenes can be found in the Pacific Northwest or the Great Smokies. We stood and looked around a scene of many species growing in a small area, often intermingled. There were always several species (Lactarius, Cortinarius, and Inocybe. Young specimens of Laccaria amethystina lit up the dark forest floor. Other mushrooms came in brilliant reds and oranges, as well as the ubiquitous LBM. Phil was introduced to the false chanterelle (Hyphophorium aurantiacum) which looks, from a distance, like the real thing. Herr Paetzold was able to identify almost every specimen in the field, with the exception of some Russulas and Cortinarius species. Russulas are so difficult that one day in class he displayed a key which relies on taste, smell, color and other characteristics. For Cortinarius he explained the subgenera in detail and had everybody try to key out at least one specimen to species and several to subgenus.

In the lab, everyone worked with Moser’s key. Phil’s copy of the English translation had arrived just in time for our departure. But when Herr Paetzold saw it, he said that Roger Phillips, who had been in charge of the translation, had changed things and that Phil should use Nordic Mycologist, Vol. 2 (Copenhagen: Nordsvamp, 1992) instead. This difficult volume, with two editors, a nine-
person editorial committee and 31 authors. Covers mushrooms of Denmark, Norway, Sweden, Finland and Iceland. After two frustrating days, Phil turned to his Moser which, of the limited extent of use, corresponded very well with Erika’s German copy. Not so incidentally, Herr Paetzold’s Moser is annotated on every page that we saw with corrections and additions. If you really know your mushrooms, no key is good enough, not even Moser’s.

Since we already knew the names of most of the mushrooms we were trying to identify, it should have been easy. Wrong! The first time we tried, we got totally stuck. Herr Paetzold explained, in both English and German, that Moser’s key is synoptic as well as dichotomous. In American field guides, the user has to choose between two relatively simple alternatives. With Moser, the user must choose between a collection of possibilities or the absence of any member of the collection. Everything counts, particularly the word “or.” Herr Paetzold knows it so well that he could instantly indicate our error.

Then the microscope, Walt Sundberg’s lessons on using a microscope and Mert Brown’s mycology class (which he allowed Erika to audit) helped lots. The monitor on Herr Paetzold’s microscope helped too. How do you count the number of spores in the ascus of an ascomycete? How do you identify an inflated—compared to an ordinary—basidium? How, in the first place, do you prepare a slide? Everyone there uses phloxene as a medium, not water, since colored structures show up more clearly.

Herr Paetzold was ably assisted by Herr Klaus Evers. He kept a species list for the week. It was waiting for us in the mail on our return to Jefferson City. Over 200 species were identified with both Latin and German names. Phil had brought along five different mushroom T-shirts, one for each day. With it all, etc., he didn’t wear one on Monday. On the other days, Herr Evers liked each one, particularly the colorful, commercial one Joe and Dawn Huckins found in Fayette. (Anyone who has an XXL mushroom T-shirt for sale, please let us know. Phil will buy some and Erika will send them.) Herr Paetzold, on the other hand, deigned not to notice them—just another American affectation.

Erika was planning to attend Pat Olson’s Dyeing with Mushrooms workshop in Columbia in late October. Since we could only eat so many mushrooms, we eagerly looked for mushrooms which could be dried there. Herr Paetzold allowed us to use his dryer for the purpose. On forays, we talked about them. Herr Evers, who has some English, understood us to be talking about mushrooms for dyeing. As a retired policeman, he wondered who we were planning to do in, when, and where. Fortunately, this slight confusion was cleared up before the class was over.

On Friday morning we went to an area with a lot of Hydnum peckii, which is on our list of mushrooms for dyeing. We picked several. Erika also saw a few Clavariadelphus truncatus, a good edible which she recognized immediately from when we picked it in Colorado. The mushroom advisor from Stuttgart told us we should not pick either because they are protected. That afternoon in lab, Phil asked him how anyone could say that a particular mushroom is scarce enough to be protected when, in Missouri, no one can say whether even the most unusual mushrooms we saw in the flood year (1993) are in need of protection. Herr Paetzold chose to answer at some length in German. The gist of his answer follows: First, Germany has a more regular climate than Missouri. Even if the summer is hot and dry (as in 1995), fall can be counted on to be moist. Therefore, one knows what to expect. Second, Germany has far more mushroomers per square kilometer than Missouri. They keep better records of what they find than Missourians. Third, a mushroom may be plentiful in one locality but scarce in another but still be protected due to its local scarcity. But he concluded (agreeing with views expressed by David Arora in a recent issue of Mushroom, The Journal) that careful picking is not the problem; lack of habitat protection is.

The weekend after the class, members of the Stuttgart club staged a big mushroom exhibition and foray in Hornberg. Costs were covered by the club, so admission was free for nonmembers as well as members. Professor Haas, an over 90-year-old Russula specialist, contemporary with Alexander Smith and Rolf Singer, was scheduled to attend and help identify. After a week’s crash course in mycological German, Philip was happy to skip the big gathering. We took a scenic train ride on a line world-famous for its many tunnels. When built, Baden and Wuerttemberg had different rulers. Baden’s ruler didn’t want the train to go through Wuerttemberg—requiring a more mountainous route. We also went walking in the woods on our own. We did not find a lot, but there was more Hydnum peckii, as well as Tricholomopsis decorata, another protected species.

Any American who understands a modest amount of German can benefit from attending the Pilzlehrschau. The only book you need is the English translation of Moser; then enroll in a class at your own level of expertise. For mushrooming at home, Phil normally relies on Arora, but he didn’t miss it a bit on vacation. The address is: Herr Walter Paetzold, Pilzlehrschau, Werderstr. 17, 71832 Hornberg, Germany.

The next part of our vacation was in Kaernten (spelled Carinthia in American guide books.) This land of farms and tourism is the part of Austria bordering on both Italy and Slovenia. Tourists come in summer for warm lakes and beautiful scenery, and in winter for skiing. The day we drove from Germany to Austria, the weather was warmer and the sky bluer as we emerged from each passing tunnel under the next range of Alps.
The Woerthersee, the lake we overlooked, is about the same elevation as Hornberg (1,200 ft.). Our rented apartment was about 400 ft. above the lake in the hills on the northern side. We had a magnificent view of the lake, the lower mountains behind it, and the Karawanken range, which forms to border between Austria and Slovenia. The Karawanken are not as high as some other parts of the Alps, reaching only about 7,000 feet. They provide a dramatic view because they rise so steeply from the lower hills.

Xerocomus badius

We went mushroom hunting almost every day. We arrived at the end of the season for Xerocomus badius. The German name for this interesting fungus is marone which is the same as the German word for the edible chestnut. The cap is chestnut brown and it is an excellent edible. Before Chernobyl, research indicated that X. badius absorbs Cesium 137. After Chernobyl, investigation revealed very high levels of radioactive cesium and a major public health campaign was waged against eating this mushroom. The campaign seems effective still for we saw many old marones. We picked a few young, fresh ones to eat. What’s a bit more radiation at our age?

We saw many specimens of a light brown mushroom with a sparkling cap. Erika remembered it from 15 years ago! She thought it was a good edible, identifying it as Rozites caperata. We checked the books more carefully. It has a shimmering, violet, striate ring. Next day we looked at the ring with the hand lens and it was striate. She was not yet ready to eat it. The tourist guide indicated a mushroom museum a half hour away. So, on a beautiful sunny day, off we went to the mushroom museum. The woman who took our money seemed knowledgeable. The models are wonderfully lifelike. It took someone twelve years to make them using dental tools. There were many species identified by both their Latin and common names. Of course she had been right all along about R. caperata. Next day we collected them for the table, and for consumption in Jefferson City.

In spite of the inadequate kitchens of our rental apartments, we ate royally. In Missouri, anyone can hunt wild game, but no one can buy the meat. In Germany and Austria, the opposite is more common. Very few can hunt, but anyone can buy—once the specialty butcher shop which sells wild game is found. In Klagenfurt, we bought wild boar, roe (Capreolus capreolus—a small deer), and stag (Cervus elaphus—the European red deer). Delicious with mushroom sauce, we miss the opportunity to have them here. Erika made “Impossible in Missouri” cream of mushroom soup. It contained steinpilze, pfifferlinge, Kuehneromyces mutabilis, Xerocomus badius, X. subtomentosus, Rozites caperata, Armillaria mellea, Cantharellus tubaeformis, Boletus erythropus, Amanita rubescens, Gomphidius glutinosus, Sulphurellus grevillei, a bit of Russula and whatever else we found. Herr Paetzold said, “Nothing improves the flavor of other mushrooms like Kuehneromyces. There is just one little problem. It grows in the same area and season as the deadly Galerina marginata. Erika smells each cap she picks, because the Kuehneromyces has a distinctive odor while the Galerina does not. The former also tends to be capitose, which the latter never is. Galerina grows on dead coniferous wood while Kuehneromyces grows on dead deciduous wood. However, the wood is usually so old that we couldn’t tell what it had been when alive.

One sunny day we were not finding much and Erika had to urge Philip to continue the chase. Suddenly, in an open pine woods, he came upon two bright, shiny black and yellow creatures involved in an activity many couples engage in now and then. At first, he thought they were slugs, but, looking closer and seeing legs, he realized they were salamanders. Phil went and got Erika who said that these animals (in German, Feuersalamander) were quite rare and she had not often seen them in all her times in German woods. They were right outside their hole and, after a short time, went in, probably cursing the intruders.

Another day, after beautiful, sunny weather which doesn’t produce enough mush-rooms, Erika decided to go for a ski lift ride instead of hunting mushrooms. We drove about 100 kilometers to the ski lift, only to find it closed. (We later learned that all the lifts are closed in October to prepare them for the winter season.) So, what to do? Hunt mushrooms, of course. We had not gone far, when Erika spotted a wild cyclamen. No, two, three, more wild cyclamen, some with beautiful, delicate, light purple blooms. Erika had revisited so many old mushroom friends in the preceding weeks, but here we found a species new to her: Cantharellus lutescens. Somewhat intermediate in size between C. citrinus and C. tubaeformis, this species has a brown pileus but is everywhere bright orange when viewed from underneath. Like marone, this one is tough to find because it looks so much like leaves. We had again chanced on a rare area of calcareous soil, because the field guides indicate that both the cyclamen and this chanterelle do not grow where pH is too low. The undergrowth was beaten down by many human footsteps. While we did not find any steinpilze, we saw mushroom hunters carefully stalking them through the woods, avoiding us. To Philip’s surprise, even this intensively used area had almost no trash.

One day we parked the rental car near our apartment where an 88-year-old man was taking a walk. Erika chatted with him about how much better things were when he was young. When we returned, two young Macrolepiota procera, parasol mushrooms, were on our hood. Another day we saw two other mushroomers looking for steinpilze. Using our best mushroom etiquette, we avoided them as they did us, and no words passed between the two couples. A few days later, we were there again, and spotted an old woman with a bulging plastic bag. “Gruss Gott,” said Erika with a smile (knowing how rude it is to speak to a mushroomer in full hunt). The old woman turned and glared, then walked away. Over her shoulder she shouted. “The season is over!” in Austrian dialect. Erika explained to Phil that mushroomers warn others off their favorite places. For example, she had been told in Germany that kreuzzotter, a rare venomous serpent, had been seen in a promising mushroom area — although they were already extinct there. We later found steinpilze for sale at the farmer’s market in Klagenfurt for under $8 US per pound — so much for the season being over. Erika laughed all day after our encounter with the old woman.

After Kaernten, we went back to Oberursel (near Frankfurt), for serious shop-
ping and other business. On Sunday, we went to the woods where Erika had hunted chestnuts when she lived there. We had a nice walk and collected as many chestnuts as we wanted.

On the way back, we walked through a cemetery. German cemeteries are beautifully maintained. Each grave has its own tiny garden. If you ever go to Germany, don't miss visiting a few cemeteries between forays.

**Dyeing with Mushrooms Workshop**

—Erika Schneider Roos and Phil Roos

On October 20-21, 1995, Pat and Ken Olson led a Dyeing with Mushrooms workshop at Carol Leigh Brack-Kaiser's weaving studio just south of Columbia. About eight people participated.

The Olsons brought Pisolithus tinctorius, Phaeolus schweinitzii, Inonotus deceades, Ischnoderma resinosum, Gymnopilus luteus, Pellitius gigas, Pycnoporus cinnabarinus, Hapalopilus nidulans, Dermoeyce sanguineus and D. alginosus. Erika brought Hydnum imbricatum and D. senticosus. A woman who lives in Wyoming brought tubes of old Boletus edulis — she said that tubes of younger specimens don't have as much color. Someone brought Ischnoderma tinctorius.

On Friday morning, there was a lecture on predominate and 10-inch-long pieces of yarn were predominate with tin, alum, chrome, iron and copper. For each moldy, a different number of knots were made in each little piece of yarn. Lunch was potluck — which always has interesting results at Carol Leigh's, since several people are vegetarians. Friday afternoon there was a lecture on collecting mushrooms. A brief foray produced only a few LBMs and some polypores, due to the dry autumn. The weather was cold and many activities had to occur outdoors.

Saturday was a bit colder. Now all the moldy carnations, plus one unriddled piece, were tied together in bundles of six — one of each kind. At least two hundred bundles were needed. Outside, on a variety of stoves, water was heated with mushrooms and sometimes a chemical to change pH (e.g., ammonia).

After dyeing, and with help from the sun which finally made its appearance, yarn was laid out to dry. Most colors were in the orange-yellow-tan-brown color part of the spectrum. *Echinodontium tinctorius* and *Dermocybe semisanguineus* produced reds; *Hapalopilus nidulans* violets; *Hydnum imbricatum* grayish green hues.

The biggest disappointment (at least to Phil) was *Pycnoporus cinnabarinus* which, despite its brilliant orange in the woods, produced only dull orange to tan hues. Most mushrooms used in the workshop are either unknown in Missouri or not found in quantity. The two exceptions are *Ischnoderma resinosum* which we have occasionally found near home and which has been found at least twice at Mingo and at least once at the Tolks' and H. nidulans, a small species which grows only on thin dead stems. Since *I. resinosum* can be a large mushroom, enough can be collected to dye yarn for a whole sweater (or whatever). Of the six yarns dyed with *I. resinosum*, three were orange of varying hue and intensity, one a muddling brown, one a brown black, and one yellow. They go together beautifully. Indeed, colors from almost all the mushrooms used blend well. In order to achieve the same colors from repeated dyeing sessions, it is essential to measure everything.

Many American mushroomers do not go beyond collecting for the table and some identification. Dyeing, like microscopy, is an additional dimension of our hobby. The only American book in print is *Mushrooms for Color* by Miriam Rice. The Olsons have done a lot, including attending international mushroom dyeing events.

**Walt Sundberg Visits Mid-Missouri!**

—Phil Roos and Erika Schneider Roos

Mushrooming is fun; sometimes it is more fun to mushroom with others. But most MoMS forays are at least two hours away, in the St. Louis area. After meeting with Dawn and Joe Huckins at Gertrude and Conrad Stawski's, we decided to try to form a MoMS chapter in the Columbia area. Our first major event was Walt Sundberg's visit on the last weekend of July. All MoMS members living within an hour of Columbia or Jefferson city were called, once by Erika to announce the event and once by Gertrude.

The festivities started with a Friday evening potluck dinner at the home of Erika and Phil. With eleven people, we savored our food and conversation in air conditioned comfort.

Highs up to 100° were predicted for Saturday, and it had rained less than 0.5" during the preceding week at Rock Bridge Memorial State Park. Nonetheless, sixteen adults and three children attended, of whom seven are MoMS members. We were greeted by Scott Schulte, park superintendent.

Few mushrooms were out, but with his deep knowledge and intimate teaching style, Walt spoke for up to 15 minutes on each specimen. Much was aimed at complete beginners. But Phil learned that the "coral" mushrooms he has been ignoring for so many years are not corals at all but *Tremella dudocrom.* While Walt talked, the children found LBMs along the trail and John Mruzik combed the hillsides finding additional species.

After the foray, a few of us chatted in the parking lot despite the heat. Phil enjoyed talking with John again. Old-timers in the club will recall that the first two or three winter meetings were held, without food, in the lab which John ran at UMSL for students preparing for high school science teaching jobs. Then, John disappeared from our roster, only to reappear last year in Columbia. He had taken time off for medical school and is now doing his residency in family practice.

Walt, Erika and Phil went home and rested. Late in the afternoon, we took out the used microscope we had bought at the winter luncheon and which Phil had not been able to operate properly on the two highest magnifications. Walt showed us how to operate it, and how to prepare slides. This was open to all local members, but no one else came. You folks missed your next smaller dimension in mushrooming. Sunday morning after breakfast we had a second lesson. Afterwards, we felt comfortable enough with the microscope that the mushrooms picked on the next foray were asked to drop their spores directly on slides.

Dawn Huckins produced color announcements and mailed them; Gertrude Stawski called people to remind them. Thanks a lot! Anyone interested in participating in the new chapter can get in touch with the Huckins, Rooses or Stawskis.

Thanks again, Walt. Hope to see you again next year!

"If only one could tell true love from false love as one can tell mushrooms from toadstools."

—Katherine Mansfield
Coming Events

Photo Show March 28 at Powder Valley

One of the great highlights of the annual NAMA foray is the photo competition. Wonderful slides of gorgeous fungi! We will project the winning slides of several years on Thursday evening, March 28, from 7:30 to 9:00 p.m. at the Powder Valley Conservation Nature Center, located near the intersection of 270 and 44. If you want to meet for a drink and a bite beforehand, meet at Fudrucker’s at Lindbergh and Watson Road at 6:00.

Morel Hunt in Magnolia, IL

A flyer was sent to the Earthstar via Leland Von Behren about the Illinois State Mushroom Hunting Championship at Magnolia, Illinois, about 45 miles northeast of Peoria, Saturday May 4, 1994.

The site of the hunt is 190 acres of which approximately half is virgin timber with literally thousands of dead elms. The site has been leased for the hunt and no mushroom hunting has been allowed prior to the hunt. Participants will be bussed to the site and given 90 minutes to gather morels.

The organizers offer a $100 prize for the champion, contestants get to keep their mushrooms and there’s a mushroom auction at 1:15 p.m.

Advance registration for contestants, before April 1, is $10.00. For more information contact Morel Mania, RR 1, Box 42, Magnolia IL 61336, 309-364-3319. Leland is going up on Friday evening. If you want to carpool with him call him at 618-259-8157.

Beginners Classes

In cooperation with Babler State Park, Don Dill is teaching two beginning mushroom identification courses Thursday, May 2 and Sunday, May 5. The course lasts from 10:00 a.m. to 3:00 p.m. Dress for a walk in woods and bring a lunch. Reservations are necessary—call 458-3813.

Hellmuth Outing

The Hellmuths are planning to have their annual Memorial Day outing at their shitake farm near Eminence. Space is limited to about thirty. It’s first come, first served. Call Nikki at 537-9935.

Grubville Farm Foray

Andrea and Barkha hope to find more Lactarius indigo and chanterelles again at their farm and invite you to come on the weekend of July 20-21. They are planning an adult Saturday foray with dinner and other activities.

Forests Under Attack

—Leslie Libou

On July 27, 1995, without debate, Congress passed the Timber Salvage Rider with a billion-dollar price tag attached to a spending bill. Under the guise of protecting National Forests from disease and fire damage, the rider suspended all environmental laws and pre-logging impact evaluation and opened forests to immediate and relentless logging.

The effect of the clear-cutting on healthy forests in the Northwest is devastating. It is destroying ecosystems (including processes involving fungi) and is sending endangered species to the brink of extinction. Denuded watersheds have transformed pristine streams into raging torrents of silt—perhaps the end of endangered trout and salmon.

The Forest Service is building roads into the last expanses of ancient virgin forests. Even timber sales under court injunction for violation of environmental laws have been released to the saw.

At a time when Congress is calling for reduced spending in other programs these below-cost timber sales are draining the U.S. treasury while subsidizing record profits for the timber industry. Moreover, catering to special interest groups, the Timber Salvage Rider suspends environmental laws supported by the public majority.

Congress is awakening to the destruction and undemocratic procedures of the Timber Salvage Rider. Over a hundred house members are cosponsoring the repeal of the rider. Time is crucial.

You can help the repeal by calling President Clinton and urging him to actively support the repeal of the Timber Salvage Rider. Also call or write your representative to request that they cosponsor the repeal. A personal letter is most effective.

Your Representative (name)
Capitol Hill
Washington, DC 20515
1-202-224-3212 (House switchboard—call and ask for your representative.)
1-800-962-3524 (toll-free number—may last only a short while)

President Clinton
The White House
1600 Pennsylvania Ave.
Washington, DC 20500
1-202-456-1111 Comment line

For more information about how you can help, call Leslie at 726-2140.

Mushroom Poisoning

SAN FRANCISCO (AP) February 9, 1996 - A migrant field worker died after eating poisonous mushrooms, possibly the same variety that sickened a 13-year-old girl and her family. Arturo Leyba-Sanchez of Petaluma died within three days of eating the mushrooms, called death caps. His death prompted Sonoma County officials on Thursday to issue a health warning, urging residents not to eat any wild mushrooms.

"If it kills a person that fast we’ve got to do something," said Will Wallman, a coroner’s office investigator.

The teenage girl, who ate death caps in a spaghetti sauce along with her family, had part of a donor liver grafted on her liver on Thursday. Her liver had absorbed most of the toxins from the mushrooms. Doctors hope the operation helps the girl’s organ rejuvenate itself. Doctors at the U. of California Medical Center in San Francisco said she showed no signs of rejection. She remained in serious but stable condition early today.

The girl’s two brothers, aged 11 and 14, were released from the hospital Thursday. Her mother was upgraded from serious to fair condition. Investigators believe Leyba-Sanchez, who emigrated from Mexico a year ago, ate the mushrooms on Saturday. Two days later, he complained of stomach pains and began vomiting. He died Tuesday.

An autopsy revealed toxic substances consistent with poisons found in death caps, also known as Amanita phalloides. However, medical examiners said they could not determine the specific kind of mushrooms Leyba-Sanchez ate.

Chris Kjeldsen, a biology professor at Sonoma State University, said death caps are commonly found in Sonoma County and have been abundant because of heavy rain. He said an edible mushroom, Volvariella speciosa, looks nearly identical to the death caps and also are found in the county. The family of the 13-year-old girl may have mistaken the death caps, which have a fuzzy while coating, for a common edible mushroom called coccio, or Amanita calyptrata. The caps were diced along with two less poisonous mushrooms and added to a spaghetti sauce that the family ate Saturday night.

By the next morning, all four were hospitalized with stomach pains. The hospital refused to disclose the name of the girl or her family. But the Contra Costa Times identified the woman as Rita Chang of Orinda.
A Fine and Famous Mushroom Illustrator
— a book review by Don Dill

Most books I’ve read, sadly, deliver something less than they promise and some few almost nothing at all. It is a pleasure, then, to find one which delivers up very much more than advertised. A Victorian Naturalist, Beatrix Potter’s Drawings from the Armitt Collection is a welcome surprise and for an artist, such as myself, a revelation. Published by Penguin Books in 1992, it completely escaped my notice and, but for the kindness and generosity of Missouri Mycological Society member, Phoebe Copley, would still be unknown to me. (The fact that neither mycology, mushroom, toadstool nor fungi appear in the title could have something to do with it.)

My interest in Beatrix Potter’s mushroom art was initially excited by some technical reading at the Washington University botanical library where her work was mentioned in rather glowing terms and by a class given by Hope Miller at N.A.M.A. ’95 on Beatrix. The book is, however, much more than a study of her mycological art, documenting her early interest in all of nature and her growth into a knowledgeable amateur mycologist. In fact, as an “amateur” she ultimately surpassed, in many respects, the “experts” of her time at Kew gardens, the Linnean Society of London and the Natural History Museum. It appears that her success at germinating fungal spores (those “experts” had failed in their own attempts) bruised some egos and caused a bit of rancor.

Beatrix’s art work in archaeology, algae, and lichens, as well as a heavy emphasis on fungi, is prominently covered in the book with only a light going over of her children’s books (Peter Rabbit, et al.) which were done sometime after her naturalist painting period.

I don’t know exactly what I expected Beatrix’s fungal paintings to look like. The charming but somewhat casual and imprecise illustrations for her children’s books, which were the only guide I had, seemed not to lend themselves particularly well to mushroom illustrations. Fat lot I knew! It turns out her paintings are a good deal better than excellent and compare very well with those of such fine illustrators as Michelci, Krieger and Caspari. And, are far and away superior to the ubiquitous color photos which have become our substitute for an educated, perceptive eye. I especially like her in situ watercolors which bring a spark of life to what can often be unnecessarily dry stuff.

This is, of course, not a field guide but it does provide valuable mycological information that will interest anyone into mushrooms and provide illuminating glimpses into the development of an amateur naturalist and her artistic maturation. I would urge everyone, but most especially women, to seek out a copy and discover what an intelligent person with purpose and determination can accomplish in spite of daunting odds and the indifference, if not hostility, of many of those who should have aided her instead.

The book is divided into five sections which are written by three women, Eileen Jay, Dr. Mary Noble and Anne Stevenson Hobbs, writers of considerable talent, an historian, mycologist and art curator respectively. A formidable group by any measure.

Unfortunately the book does not seem to be easily obtainable despite its relatively recent publishing date. I would recommend you try at your local library because it really is worth it.

Thanks again Phoebe, it made a great winter read.

Fish with Mushrooms

For members who like mysteries, try Richard Hoyt’s Fish Story. There are plenty of mushrooms in the story and, uncharacteristically of many, Hoyt has his facts straight.

Icecam Update

— Don Dill from The Man in the Ice by Konrad Spindler, Harmony Books, 1994

It turns out that there were two mushrooms in the possession of the 5000 year old man found in the frozen Alps: Piptoporus betulinus and Fomes fomentarius.

Identification was difficult because both specimens were sterile. Dr. Reinhold Pöder of the Microbiological Institute of Innsbruck. The university speculates that Piptoporus betulinus, containing polyporic acid, was used as an antibiotic.

Fomes fomentarius was commonly used as tinder. Chips of pyrite, commonly used in Neolithic times to generate sparks, were found with the fungus.

Come On Spring Blues

Are you finding yourself lingering at the mushroom display at the grocery store lately? Are you shaking your jars of dried chanterelles, morels and other bootoy of last year’s bounty and wondering just how long your dwindling supply is going to last? Have you finally become bored with watching frost patterns form on the window panes in the bedroom? Then you must be tapping your toe to the same tune I am, “The Come On Spring Blues”. Can you hear it?

The cure is simple enough. I continue to pretend I love below zero degree temperatures and make sport of freezing nose hairs and numb fingers. I challenge the sub-cold with never ending layers of synthetic and natural fibers and take lottery tickets to see which family member can guess how many toppings I actually have on. And I cook, as if the ritual of food preparation will somehow appease the winter and carry the season to spring.

Enjoy this low fat mushroom ‘n’ rice combination with most any of the dried mushrooms sitting in your pantry. I rehydrate mushrooms with meat or vegetable stock as it saves calories and adds flavor.

Spiced Mushroom Pilaf for 4

1 tablespoon butter
1/4 cup chopped onion
1 clove garlic, peeled and minced
1 cup dried rehydrated mushrooms, chopped
3/4 cup uncooked rice
1 teaspoon ground ginger
1/8 teaspoon ground black pepper
1/8 teaspoon tumeric
1/2 teaspoon paprika

In a saucepan, melt butter. Add onion, garlic and mushrooms. Saute until softened, about 3 minutes. Add rice, Cook and stir until light brown, about 2 minutes. Add 1/2 cups water (or stock), ginger, pepper and tumeric. Bring to boil. Reduce heat and simmer covered until all liquid is absorbed and rice is tender, about 20 minutes. Sprinkle with paprika. Serve.
Tweekey and the mushroom girls

Tweekey is a mystery
Tweekey has a need
Tweekey wants to cast his spore
like little mushroom seed,
and mushroom girls are helping
Mr. Tweekey out indeed.

Now Tweekey may be quiet
and seems to be so still
but Tweekey calls the mushroom girls
beyond the window sill
making small gold promises
of bags and bags to fill
knowing in the early spring
walk carefully they will
watching every footstep go
all up and down the hill.

The mushroom girls go looking
where maypole flowers nod
o'er hill and dale and elmly glen
they poke and peek and prod
watching for those cartoon fungi
punching through the sod
squeaking over Tweekey like
the finest gift of God.

Now Tweekey and his buddies all
are standing in the sun
hiding every time you look,
coming out for fun
they love it when you spy them there
and feel the sudden stun,
try to keep them all in sight
and take them one by one.

Oh girls, you know get out there!
As soon as soon you can
if you dream of cooking up
the little mushroom man
mushroom girls go hunting
with basket and with knife
peeking past the ochre leaves
to take good Tweekey's life
and make the moral more
about the mushroom wife!

—Andrea Vadner

1996 Winter Luncheon "Better Than Ever"

—by Ellen Menown, organizer

Our 7th Annual Luncheon was again held at the newly renovated (10-12 million worth) John Burroughs High School. Dr. Thiers was a delightful speaker and his speech was enjoyed by all. Thanks to Walt Sundberg for suggesting him as a speaker.

Ken and I went to the Mycological Society of San Francisco Winter Dinner last December and they had such nice music we decided to emulate the idea at the Luncheon. This was the first year we have ever had live music (a trio of a violinist, a bassist and a pianist) and it went over really well. Hopefully we'll bring music back next year but we have to analyze the cost. The food was fantastic, of course. Perhaps we will list the dishes everyone made in a future Earthstar.

The Missouri Mycological Society presented an outstanding service award to Philip Roos. Philip founded our group and has been a pillar of support over the years. We even named the award in his honor. The certificate was designed by Don Dill.

I would like to thank all the volunteers for making this past Winter Luncheon at John Burroughs School another success. Everyone pitched in and made the event easier and better. The volunteers are too numerous to name but I would like to mention a few people. Barbara O'Brien with David Sachs did the table decorations even with Barb's hurt paw. Joan Collins was the undeniable belle-of-the-ball with her fantastic garb and ability to sell raffle tickets like they were going out of style! Thanks to Leland V. Behren for his generous and delicious wine donations and his time spent answering questions at his display area (always a big help with beginners). Christy Beckmann, Jim Vy copeal and their daughter Anya (the most 'winning' Vanna White there ever was) were a lot of help not only fielding the reservations but working the admission table with the help of the Dollards. Gordon White and Debbie Schrader took over this year for Don Dill at the book sales table. Books sales didn't make a ton of money but is important to offer our membership (I bought a very nice book—thank you Debbie!) John Nulsen came through for us again this year with his clever window coverings and he saved my skin. The school had been rewired and the mike system was on the opposite (wrong) side of the room. Thanks John! There were so many more people lending a hand with setup and bartending that I can't name everyone, but you all helped to make the event more enjoyable for everyone. I especially want to thank Ken Gilberg, without whom I would not have been able to carry it off. Ken helped in a million ways from wire selection to bringing the projector, to helping me set up and clean up and generally lending moral support.
Chicken-of-the-Woods Reactions Associated With Oak Tree Origin

—by Bill Freedman of the Mycological Society of San Francisco. Mycena News

From Somerset, England, we have a report of six people becoming ill after having eaten Lactarius sulphureus growing on an oak tree, Quercus robur.

Carefully selected and cleanly handled material was given to a local chef in a hygienic well-regarded eating establishment to prepare lunch for 53 adults. It was cleaned, cut into cubes, sautéed in butter, cooked thoroughly and served on a bed of greens as a salad in portions from 50-100 grams.

Within 10 minutes of ingestion, one man and five women complained of chest tightness and body warmth. Dizziness and loss of concentration were reported prior to nausea and vomiting for a period of 2-3 hours. Two other adults developed these symptoms several hours later. All had recovered by the following morning. Alcohol had been drunk by some, but not all of this group. The physician attending these patients concluded that this had been an allergic rather than a toxic reaction, but it is not clear why he made this questionable diagnosis.

Review of the literature revealed a warning never to eat Lactarius raw, that it may contain heat sensitive toxins. To the credit of the MSSF an experiment conducted in 1975 by our society in which 34 of our members consumed Lactarius was referred to. Within 5-45 minutes, seven reported nausea and vomiting associated with tingling of the extremities, disorientation and dizziness lasting from a few minutes to two hours. 15 other cases were reported in the USA between 1987 and 1988.

Tyramine, N-methyl tyramine and the alkaloid hordenine have been isolated from this fungus. Although potentially toxic, tyramine is detoxified naturally by an amine oxidase, leaving hordenine as the potentially upsetting compound to be avoided.

This occurrence was reported in the November issue of the English journal Mycologist. The article is of special interest to us, since we frequently read warnings about the ingestion of Lactarius growing on eucalyptus trees, seldom about oak.

Be especially careful about eating a great deal of this mushroom for the first time or at any time. Several times when I have eaten it, I immediately felt full and lost my appetite, so I never eat but small portions. This is a worthwhile reminder for us.

Let’s Make Book

Do you draw pictures of, have stories about, invent recipes for, or take photos just for the fungi of it?

I am soliciting materials for a playful and original mushroom cookbook. If you would like to contribute material, learn about book design or just have fun...call Andrea Vahder @ 647-0167. Do it today!

Thanks to Members

Just wanted to share with you a note from Dr. Amy Y. Rossman, past president of the Mycological Society of America. She writes:

“Please allow me to thank you for the generous contribution of $500 for the distribution of Mycologia to institutions around the world. The outpouring from a number of mycological societies has been truly inspiring. You really cannot imagine how wonderful it is to know of your generosity and interest in the fungi.

“I would like to suggest that your organization select one or two institutions (from a list of 30 she enclosed) that you would like to adopt. More specifically, it means that you would pay for the current subscription to Mycologia at the individual rate. Each year Allen Press would bill for their dues which are currently $60 per year. In that way the institutions will receive the most recent issues of Mycologia. You might also want to correspond separately with them and find out exactly which fungi they are studying.”

Interested in Nature Photography?

Ruth Hoyt, MoMS member has started a group called Missouri Nature and Environmental Photographers. The group is a format to meet other people interested in nature and environmental photography, learn about various topics through meetings programs, and participate in photographic outings, field trips and community service projects. For more information, call Ruth at 314-653-1323.

Directions, Madness and Accommodations

Meramec State Park is three miles south of Sullivan on Hwy 185, approximately one hour west of St. Louis following I-44. Cabins are available in the park for groups of 2-8 people. Early reservations are required by calling 573-468-6519. Also, Sullivan has several clean, inexpensive motels.

Proper Morel Madness attitude should be observed at all times during this weekend (i.e., mushroom apparel and hats, anything weird is appropriate) to honor the new Madness King and Queen, especially during the buffet dinner on Saturday night. Anyone not honoring this tradition is subject to the whims of the newly crowned royalty and may need to be reeducated. This weekend is open to members and nonmembers alike, and is inexpensive (no meals are included). We request a $3 per adult and $1 per child donation to cover expenses (speakers, prizes, shelter, etc.). Anyone with questions or who would like to help contact Jim Winn, 314-532-8030.
A Quick Trip With Fun and Fungi
—Ken Gilberg

This past November, TWA offered special low fares to anywhere they fly in the U.S. if one departed on a Saturday and returned by Tuesday. The first weekend we could get free was the second weekend in December.

Being the editor of this newsletter has a few perks, one is being the recipient of a host of mycological society newsletters. In a revelation, I recalled that the Mycena News of the Mycological Society of San Francisco had announced their annual Fungus Fair to be held Sunday, December 9, and their annual holiday supper would be held the day after.

It wasn’t a hard sell to Ellen. She wanted to get ideas about our annual luncheon. Besides, we’ve been to San Francisco together before—it is a great vacation destination.

I called Larry Stickney who is about the most gracious person I know. He invited us to all events and to take part in any pre- and post activities. He sent us every guide to San Francisco that he could get hold of just to overwhelm us. “Read and weep,” he wrote, “you have so little time.”

Within an hour of landing in San Francisco, we stopped by the Hall of Flowers in Golden Gate Park, site of the Fungus Fair. This was Saturday evening around six, the day before the Fair. Five simultaneous forays around the Bay area had been scheduled and dozens of people were returning with baskets full of glorious mushrooms.

It was exhilarating. Tables were covered with specimens I had only seen before in books. It’s like seeing a movie star in person after having seen all their films. There were all the stars from Arora’s books—the greenish-golden western jack-o-lantern, the cocorra (Arcanita calipirata) which is a favorite edible out west, pig’s ear Ganophus and the fluted and gnatly Helvella lacunosa, which Larry Stickney had brought, dried, to his cooking demonstrations last year. There were western cauliflower mushrooms, fabulous earthstars, tons of boletes, and lots more. Lots more.

That evening, it looked chaotic—hundreds of unidentified specimens, spread out all over the place. I confess we didn’t stay to help sort. We went to check into the youth hostel and find dinner.

We returned to the Hall of Flowers on Sunday morning. The place had been transformed. There were dozens of gorgeous displays of the mushrooms themselves, each major group on its own table, standing in mock situ, in leaf litter here, pine duff there, stemmed mushrooms were supported by hidden skewers. I had never seen mushrooms exhibited so beautifully.

On a separate table, a dozen collecting baskets, full of mushrooms, moss, stones, and flowers, were exhibited for their aesthetic composition. Everyone was invited to vote for their favorite.

Throughout the exhibition hall were displays on toxiology, ecology, dying with mushrooms, mushrooms for the table, mushrooms for cultivation and a separate little exhibit put on by the California Lichen Society. A station was setup for the public to bring in mushrooms for identification. A huge array of books were offered for sale.

The culinary group was in action, selling for a nominal cost, toasted perogis stuffed with chanterelles, pound cake with fragrant candy caps and two incredible soups—a creamy soup with fresh porcini and a hot and sour soup with fresh bamboo shoots, shiitake and oyster mushrooms.

A kitchen demonstration area was set up at one end with a mirror over the stove and counter. We watched Larry demonstrate a fresh chanterelle sorbet.

SFMS has put on an annual Fungus Fair for almost 20 years. It is well advertised to the public and hundreds attend. It is a great opportunity to learn about mushrooms. This year, all told—and it had been fairly dry—there were 232 species identified.*

December Dinner

The rest of Sunday we visited the natural history museum. Monday we went to visit wineries in Napa. At the end of the day we drove to the annual December Dinner.

On a hilltop overlooking Oakland, about 200 people brought an incredible array of California wines, their own place settings, and appetizers, while the culinary group put the finishing touches on the meal to come.

Most notable of the appetizers were the Phallus ravenellii canapes—fresh stinkhorns, served raw, their shafts sliced into rings and filled with some cheese whizzy stuff. I enjoyed the earthy flavor. I served my hen of the woods preserved in oil which made a hit with the west coast crowd because, in spite of all their mushrooms, Grifola frondosa does not grow there.

Ellen and I dined with Larry Stickney and Colonel Ken Bradley. The main meal was orchestrated and served by their culinary group, led by teddy bear David Bartolotta.

Truffles seemed to be a theme. There were the most savory twice-baked potatoes with truffle oil, bread with truffle butter, and for dessert were fudgy delights made with truffle butter, and a dense chocolate torte with truffle flavored whipped cream.

To start was a salad of California green spinach with shiitake and lots of garlic. The main course for carnivores was perfectly rare sirloin roast with black trumpet and porcini sauce. The vegetarians had a porcini parmigiana and a vegetarian borscht.

We made many new friends that evening and got to be with friends we knew from NAMA forays. I love the Freedmans. I use Louise’s wonderful Wild About Mushrooms cookbook all the time. Dr. Bill Freedman is a fellow trustee at NAMA and he is an incarnation of my father with much more mushroom knowledge.

The meal was a spectacular end to our visit to San Francisco. We caught our plane back at 7:00 A.M. the next morning, just as it seemed the entire west coast was blowing away with 120 m.p.h. winds.

We plan to go back anyway. Jay Justice, scheduler of the NAMA forays, says there will be a NAMA foray on Presidents’ Day weekend, February, 1998 at Asilomar State Park, just south of San Francisco. That’s something to look forward to!

* They had a printout of their species list that we assembled on a Macintosh computer. A database of the fungi collected in years past exists and one need only select the name of the mushroom and all the important information about it would be printed on identification cards at the Fungus Fair, such as its edibility, common name or other comments. Are you the one to do this for MoMS? If so, please phone Ken.

Looking Forward to Mingo
—Ken Gilberg

This year’s state foray promises to be the best ever. An all-star cast of mycologists is planned. Dr. Harry Thiens hopes to get his first big exposure to Midwest fungi at Mingo. Dr. Harold Keller, myxymycetes (slime molds) expert and coeditor of NAMA’s Mycophile, plans to be there. You can’t believe how fascinating slime molds can be!

Also planning to attend are: Dr. Walt Sundberg, Dr. Andy Methven, Jay Justice, Brian Akers and perhaps, Dr. Jack Murphy of Chicago’s Field Museum. We hope that Dr. Ken and Pat Olson will return again this year.

The weekend may be extended to include an optional Friday with a trip to either Duck Creek or Dark Cypress Swamp Wildlife Areas or Gum Spring State Forest. Mark your calendar and pray for rain.
Prairie Dinner Menu
April 20, 1996  6:00 P.M.
Assorted Appetizers
Prairie Sunset Punch
Nettle Soup
Hickory Smoked Bison Roast
Wild Mushroom Sauce
Prairie Grains
Corn Custard
Spring Greens Salad
Rustic Breads
Bess Truman’s Ozark Pudding with Whipped Cream

Please return this form or a copy no later than April 7, indicating membership participation April 20, and cooking preference from the menu shown in the box at left.

Return this form with your membership check by April 7 to:
Christy Beckman
100C N. Ballas Rd.
Kirkwood, Mo. 63122

Make check payable to: MoMS Culinary Group
Enclosed is $15 per person ($30 per couple) for 1996-97 membership.

______ (number of people)

___ I/we plan to attend the April 20 Prairie Dinner.

There will be ___ in my group attending on April 20.

(Anyone attending must be a member of The Culinary Group.)

___ I/we would like to prepare ________________________________________ from the dinner menu, please contact me with recipe suggestions.

___ I/we plan to bring an appetizer only.

Name ____________________________________________________________

Street ____________________________________________________________

City/state _________________________________________________________

Telephone ________________________________________________________

Culinary Group—continued from page 1

As served. At the end of the event, the cost of all ingredients for only the set menu items (not the appetizers) is split among all attendees, so that everyone contributes equally.

As with other culinary groups, participants must furnish their own silverware, plates, napkins, glasses, etc. In addition, guests provide their own wine or beer to enjoy during dinner.

The April 20 Prairie Dinner menu includes nettle soup, Missouri hickory smoked bison roast, wild mushroom sauce, prairie grains, corn custard, and Spring salad greens. Dessert will be Bess Truman’s Ozark Pudding, an apple dessert that was on the menu when Winston Churchill came to Fulton, Mo., to make his famous “Iron Curtain” speech. Volunteers are still needed to cook most of these courses, and suggested recipes will be provided.

The Freund Center is a gorgeous log and stone lodge built in the Forties with gobs of atmosphere and beautiful views from the front porch. The Arboretum is located on Interstate 44, about 20 miles west of I-270. A map will be sent with an information packet to those who sign up for the dinner. The Best Western Diamonds Motel is conveniently located at the entrance, for those who would need to spend the night.

Membership in the Culinary Group is open to everyone in the Missouri Mycological Society, although seating at the April 20 dinner is strictly limited to 35, the Freund Center capacity.

At this first-time event, we will discuss the best times for us to meet and suggest other ideas for future dinners.

Member News

Betty Grimm, one of the founding members of the Missouri Mycological Society, passed away on February 10, 1996 after a year-and-a-half battle with cancer. This remarkable woman will be missed by all who knew her. Her husband, Al, plans to continue to participate in MoMS events.

Janet Modjeska moved to Shanghai, China five months ago for a three-year adventure. She’s learning the language and celebrating the Chinese New Year with hazardous firecrackers. She enclosed with her letter a newspaper clipping (too dark to reproduce here) of the wealthy “mushroom king” who makes $3600/year growing oyster mushrooms. Compare that to average Shanghai farmers, the wealthiest in China, who average $510 per year.

Larry Keenan has moved to Texas. He wrote to say good-bye and thank the club for “introducing me to the fascinating world of mycology and to the equally fascinating culture of fungophiles.” Larry, please send your new address.

The Earthline is the newsletter of the Missouri Mycological Society and is published approximately bi-monthly throughout the year. Submissions to the newsletter and mushroom advances should be sent to Ken Gilberg, 2608 Overton Road, Glencoe, IL 60022.

Editor and President: Ken Gilberg
Treasurer and Membership: Brad Boman
Farmer Coordinator: Don Dill
Boots, Sales, Gordon White

To become a member of the Missouri Mycological Society (MoMS), send $15/year ($25 for two years) family dues to Brad Boman, 909 Woodside Village Lane, Bellevue, MO 64011. Include your name, full address, home and work phone numbers (optional).

MoMS is affiliated with the North American Mycological Society (NAMA). MoMS members receive a $5.00 discount on NAMA’s current $20.00 yearly dues. MoMS members should send their NAMA dues to Brad Boman.

Make checks or money orders out to NAMA.
1996 Event and Foray Schedule

Other events will be added throughout the year. Meet at visitor centers for park forays unless specified. Foray coordinator: Don Dill

Thursday, March 28 - 7:30 p.m. to 9:00 p.m. - NAMA photo winners at Powder Valley Conservation Nature Center (See notice this issue.)

Sunday, April 14 - 10:00 A.M. - Foray at Pere Marquette State Park. Leader: Leland Von Behren

Sunday, April 21 - 10:00 A.M. - Foray at Forest 44. Leader: Steve Farr

Saturday, April 20 - 6:00 P.M. - Culinary Group at Freund Center in Shaw Arboretum (See notice this issue.)

Fri.-Sun., April 26-28 - Morel Madness at Meramec State Park. Leader: Jim Winn

Thursday, May 2 - 10:00 a.m. to 3:00 p.m. - Beginner's Class at Babler. Instructor: Don Dill. Call for reservations 458-3813. Bring Lunch.

Saturday, May 4 - Illinois State Mushroom Hunting Championship at Magnolia, IL. (See notice this issue)

Sunday, May 5 - 10:00 a.m. to 3:00 p.m. - Beginner's Class at Babler. Instructor: Don Dill. Call for reservations, 458-3813. Bring Lunch.

Saturday, May 11 - 4:00 P.M. - Foray at Engleman Woods. Leader: Jim Winn

Fri.-Sun., May 24-26 - Memorial Day Weekend at Hellmuth's (Reservations required. See notice this issue)

Saturday, June 8 - 10:00 A.M. - Foray at Gillespie Lake. Leader: Leland Von Behren

Thursday, June 20 - 10:00 A.M. - Foray at Rockwoods Reservation. Leader: Don Dill

Thursday, July 4 - 10:00 A.M. - Foray at Forest 44. Leader: Gordon White

Sunday, July 14 - 10:00 A.M. - Sweat'n Chanterelles at Babler. Leader: Ken Gilberg

Saturday, July 20 - 10:00 A.M. - Foray at Grubville Farm. Leaders: Andrea Vadner and Barkha Bullin (See notice this issue)

Thursday-Sunday, August 22-25 - Telluride Mushroom Conference, Telluride, CO. Contact Fungophile 303-296-9359

Thursday-Sunday, August 29-September 1 - NAMA foray in Ascotney, VT

Sunday, September 8 - 10:00 A.M. - Foray at Emenegger. Leader: Barb O'Brien

Thursday-Sunday, September 19-22 - State Foray at Mingo. Leader: Barb O'Brien

Sunday, October 6 - 10:00 A.M. - Foray at Emenegger. Leader: Barb O'Brien

Sunday, October 13 - 9:30 A.M.-2:30 p.m. - Foray at Hazlett State Park. Leader: Leland Von Behren

Saturday-Sunday, October 26-27 - Hawning at Hawn State Park. Leaders: Don Dill and Claudia Joyce

Thanks to Claudia and Linda for mailing, Barb Lawton for proofreading and all who sent in letters and articles.