Dear Earthstar,

I've really enjoyed the Earthstar Examiner the past few years and the mycohumor verse in #49 on page 3 was hilarious. I'm sending one in return. I don't recall where I found it.

The mushroom is a vegetable, To select it, few are able.
You won't know them when you meet them;
You won't know them 'til you eat them.
If in heaven you awaken
You will know you were mistaken—
And the ones that you had eaten
Weren't the ones you should have eat.

If anyone from my general area would like to share a ride to one of your forays, I'd enjoy meeting and travelling with them.

Cordially,
David Lindsay
Warrensburg, Missouri
(about 40 miles east of Kansas City)

Dear Earthstar,

Gee, I sure loved the Show Me the Mushroom! mug I got at Mingo this year. How can I get some more? I want to be able to set a table for twelve plus give one to all my friends for holiday presents.

M.C. Cooke

Dear Mordechai,

You can stop by Barb O'Brien's Silver Garden in Webster Groves and buy all you want, within reason, at four dollars each. To ship one, it'll take another three bucks, unless you want quantity shipped, then you can pay shipping when you get the package. Where are you, anyway?

Dear Earthstar,

Do you still have any of Tommy Thompson's Morel, a Lifetime Pursuit books available? We've got some stores that could move a million of them.

Sam Walton

Dear Mr. Walton,

We wish.

Really, we could use some MoMS folk to distribute the book to various retail stores. And Spring is coming. The books need an outlet in Branson, Lake of the Ozarks, Springfield and anywhere morels are popular. Like Calhoun County and lots of Illinois. Do you know any retailers who want to make a fortune and support our activities saving the world with the love of fungi?

They sell for $28.44 a dozen and they don't gather dust. For more information, call Ken or Brad.

Dear Earthstar,

Here's something readers may enjoy. I did. It's from A Year From Monday by John Cage:

"Music and mushrooms: two words next to one another in many dictionaries. Where did he write The Three-Penny Opera? Now he's buried below the grass at the foot of High Tor.

"Once the season changes from summer to fall, given sufficient rain, or just the mysterious dampness that's in the earth, mushrooms grow there, carrying on, I am sure, his business of working with sounds. That we have no ears to hear the music the spores shot off from basidia make oblige us to busy ourselves microphonically."

Keith Patten

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MARK YOUR CALENDAR FOR THESE UPCOMING EVENTS

Each A Glory Bright

Each a Glory Bright, a special exhibit from the New York State Museum in Albany, including over fifty original and charming paintings by Mary Banning, an amateur mycologist and talented folk artist of the late 1800's, is coming to Missouri Botanical Garden March 20 to mid-May.

The opening will be inaugurated by a special theatrical performance, sponsored by MoMS and the Missouri Botanical Garden, on Friday evening, March 20 at 7:30 p.m. This multimedia show promises to be first-rate and is a touching portrait of an ardent hobbyist with a true love for mushrooms. St. Louis performers Patty Deak and Edward Goltermann have been engaged for the onetime only performance. Don't miss it.

Additionally, Dr. John Haines, curator of the travelling exhibit and Senior Scientist: Mycology, of the New York State Museum, will be present to give further insights into the historical and mycological perspectives presented in the play.

Afterwards, we will be first to view the exhibit, mounted in Monsanto Hall, where we can gather and chat. There will be a cash bar.

Sara Yates has graciously accepted the chairmanship of this event and is working with the Garden to arrange the many details. I'm sure Sarah could use some help on this. Please give her a call at 314-962-5711.

Morel Madness

The 7th Annual Morel Madness, Saturday, April 25 at Meramec State Park, presents a very exciting guest speaker and offers a change in camping arrangements.

Jim Winn, master Madness organizer, has established the annual event to be in partnership with Meramec State Park and they have made available our own group camping area, which will cost us little or nothing.

Our guest speaker on the topic of mushroom poisons and poisonings will be John H. Trestrail III, R.P.H., from the Blodgett Regional Poison Center in Grand Rapids, Michigan. John is chairman of the NAMA toxicology committee, is a forensic toxicologist and will be able to offer recipes for your enemies' demise. He can give you the most complete answer to the conundrum, Gyromitra caroliniana—poisonous or edible?

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Attention
Culinary Aficionados

Now is your chance to create and feast on mouth-watering eats with exceptional people. The culinary group has begun again. Last year was the beginning of this yummy MoMS spin-off and was quite tasty (not to mention, lots of fun!). This year promises to be delicious (not to mention, lots of fun!) but---space is limited. Initial inner dates and themes are:

January 17 - Feast of India
March 7 - La Cucina di Emilia-Romagna
May 9 - Nuevo de Mayo
July 18 - Show Me the Mushrooms!

The first 40 people to send their $15 to Maxine Stone, 28 Old Westbury Lane, Webster Groves 63119, will become a member of this engaging collection of culinary aficionados. Include address, phone number and e-mail. Call me with any questions 314-963-0280.

-Maxine Stone
Ninth Annual Winter Luncheon, February 1, 1998

- Ellen Menown

You are cordially invited to attend the Ninth Annual Missouri Mycological Society Winter Luncheon on February 1, 1998, noon to 4:30 P.M., at the Clayton Community Center in St. Louis County. Featured guest speaker will be Dr. Andrew Methven of Eastern Illinois University.

This is the scene of the famous and fabulous potluck luncheon wherein everyone seems to outdo themselves every year. In the past, we've had such marvels as a roast raccoon stuffed with sweet potatoes, wild Jerusalem artichokes, and paw-paw tarts. Bring a dish with a label identifying the chef, ingredients, and whether any mushrooms in your dish are wild or store-bought.

Wine and nonalcoholic beverages will be served. Homemade wines are especially welcome.

Space is still limited so please get your entries in ASAP. Reservations must be received by January 20th. Confirmation (including directions to Clayton Community Center) will be mailed. Cost for members is $9, nonmembers $13.

Guest Speaker

Our guest speaker, Dr. Andrew Methven of Botany at Eastern Illinois University will take you on a trip to New Zealand, collecting wild mushrooms throughout the island and soaking up all the gorgeous scenery. We all know Andy from Mingo the last four years, and he has many fans.

Changes from Years Past—Raffle and Book Sales

There will be a couple of different procedures compared to prior years because Clayton Community Center rules do not allow any sales on the premises. Our annual Winter Luncheon Raffle and our usual book sales will be affected.

You will not be able to buy raffle tickets at the Luncheon. You must purchase raffle tickets with your registration. Sorry about the crimp in spontaneity, but we'll try this and see how it works. Raffle tickets purchased with your registration will be at the door when you arrive. Tickets are $1 each or 12 for $10. Proceeds help to defray costs for this gala event.

We cannot at this time name all of the prizes that will be offered, but those of you who have attended in the past have a pretty good idea what types of treasures will be available. Joan Collins has always been able to acquire a number of fabulous prizes for the raffle from members and businesses kind enough to donate. To donate an item or service, please contact Joan at 314-966-0662.

Book sales, also popular at past Luncheons, are also forbidden at this venue. Anyone interested in buying MoMs books must send money to Bill May before the event, and he can bring your order that day. Or you can order books at the luncheon and pick them up from Bill at a later date. Bill's number is 966-5913.

Volunteers are needed. Call organizer Ellen Menown at home (preferred) 314-909-7424 or work 314-537-2700. For registration information call Sara Yates at home 314-962-5711.

Mail the registration form on page 11 soon. Space is limited and this event has sold out nearly every year. Remember, reservations must be received by January 20th.

Earthstar Examiner #50, December 1997
Membership Renewals

—Brad Bomanz

I am always encouraged to see so many members sign up year after year...your loyalty never ceases to amaze me. Thank you.

To better align our club with the timing of the annual dues payments to our parent organization, NAMA, membership will be due the same time, January 1 of each year. This will reduce the time involved in tracking and notifying every member annually if their dues are due or not. It will also eliminate the complexities and wasted time associated with redundant notifications, correcting overpayments, duplicate payments, etc.

MoMS current family dues are set at $15.00 for the calendar year. Members paid up for the years 1999, 2000 and 2001 shall not have to pay annually until their dues expire.

Where Is Your Name On This List?

Your membership could expire next month! If it does then this could be your last Earthstar Examiner, you may miss the Winter Luncheon, Morel Madness, assorted forays, Mingo and any number of special programs coming up for the future. Show a mushroom that you really care. Fill out the form on page 11.

Memberships valid until January 1, 1999

Dean Able
James Ainsworth
Simone & Gilbert Andujar
Holly & Robert Babb-Berthold
Mary J. Brent
Johann Bruhn & Jeanne Mihail
Charles Byrd
Richard & Ellen Cain
Bill & Betty Chapman
Rhea & James Cooper
Carl & Dolly Darigo
Eleanor & Danny Dees
Rose Denness
Don & Wanda Dill
George & Susanne Dorris
Larry Dowglass
Jack & Gloria Ehrler
William & Judith Emerson
John & Pat Ferrill
Alan Fischer
Don & Beverly Frey
David & Elaine Gerwitz
Robert Gibson
Ken Gilberg
Doug & Cindy Gilberg
Roy & Barbara Gochenbach
Charles Graham
Susanne Greenlee
Robert Hackett
Lori Hawkins
Dan Hellmuth & Nikki McPhearson
Susan High
Ruth Hoyt
Joe & Dawn Huckins

Memberships valid until January 1, 2000

Brad Bomanz
Ed & Susan Douze
Wayne & Anita Engleman
Dan Gualdoni
Marie Lienhop
William Paul
Michael Perks
Jack & Martha Perry
Shannon Stevens
Charles Vaubel & Julian Stockley
Steve & Corinne Vogel

Memberships valid until January 1, 2001

William & Jeri Kwapy
(Note that’s positive thinking!)
How to Be Tick Free

—by Brad Bomanz. Some of this information was included in the confirmation postcard sent to Mingo registrants. The information about Permethrin and its effectiveness on ticks and chiggers is an invaluable boon to Missouri woods goers.

Ticks are attracted to carbon dioxide and generally prefer low light intensity, high relative humidity, and protection from constant breezes. Temperature and humidity are the two most important environmental factors affecting survival.

Ticks are considered harmful because they transmit diseases, however, their role in the food chain serves a positive ecological function. Ticks are an essential food source for many reptiles, birds, and amphibians.

The deer tick (Ixodes dammini) was first described in 1979. It prefers heavily-forested or dense brushy areas and edge vegetation, but not open areas. Larvae and nymphs feed primarily on small mammals (especially the white-footed mouse, other rodents, and insectivores), and also on birds, dogs, deer, and humans. Nymphs aggressively bite humans. Adults feed primarily on deer, but also attach to large mammals (foxes, raccoons, opossums, dogs) and humans.

Females lay up to 3000 eggs in soil and litter. Eggs take about 1 month to hatch. Larvae engorge for 2-3 days during the summer, detach, overwinter on the ground, and molt the following spring. Nymphs feed for 3-4 days, detach, and molt in early fall. Adult females engorge for 7-21 days, detach, oviposit the following spring, and die. The life cycle may range from 2-4 years and is regulated by host abundance and physiological mechanisms. Larvae are active from July through September, nymphs from May through August, and adults in the fall, winter, and early spring (October-May).

Distribution is associated with high humidity and mild mean winter temperatures. The requirement for high humidity restricts this tick from spreading to arid areas and high mountains where desiccation is a limiting factor (Lane et al. 1991).

The deer tick is the major vector of Lyme disease in the Northeastern and Midwestern United States.

Medical Effects

One of the two important tick-borne diseases in the United States is Lyme disease. The onset of Lyme disease is usually characterized by the development of a large, red rash which may develop a characteristic clear central area ("bull's eye"), one to two weeks after a tick bite, often in the area around the puncture. Other symptoms include joint pains, flu-like symptoms, and neurological or cardiac problems. Lyme disease is transmitted after the tick feeds for several hours. Prompt removal of attached ticks greatly reduces the chances of infection. Lyme disease is usually successfully treated with antibiotics in its initial stages. Therefore, early diagnosis is imperative. For this reason, it is recommended that the date of a tick bite be marked on a calendar. If unexplained disease symptoms occur within two to three weeks, a physician should be consulted.

The best means to prevent the transmission of tick-borne diseases and the development of tick paralysis is the prompt removal of ticks. This requires regular inspection of clothing and exposed skin for attached or unattached ticks. To remove a tick, grasp it crosswise with narrow tweezers (do not rupture the tick) as close to the point of attachment as possible. Retract or pull tick firmly in the direction of attachment; some back-and-forth wiggling may be necessary. Do not twist or rotate the tick. Do not handle ticks with bare hands because infectious agents may enter through mucous membranes or breaks in the skin. Removed ticks should be immersed in alcohol to kill them. Disinfect the bite site and wash hands thoroughly with soap and water. Lyme disease can be fatal. Any case of such a disease should be reported to medical authorities immediately.

Non-chemical Control of Ticks

Recommended practices include frequent examination of clothing (preferably by another individual) and the body (after showering), destruction of collected ticks, and wearing protective clothing (e.g., coveralls with trouser cuffs taped to shoes, high-top shoes, socks pulled over trouser cuffs, long-sleeved shirts or jackets, or mesh jackets). Clothing should be light-colored so ticks may be easily seen.

Chemical Control—Personal Protection

Ticks can be prevented from attaching to the skin or clothing by the use of repellents. Schreck et al. (1980), reported that DEET, M-1960, and permethrin provided 81%, 95%, and 89% protection, respectively, against the Lone Star tick. Mount and Snoddy (1983) showed that the application of pressurized sprays of 20% DEET to the exterior of surfaces of clothing provided 85% protection against nymphal and adult Lone Star ticks and 94% protection against adult American dog ticks. Permethrin (0.5%) gave 100% protection against both species.

However, DEET and M-1960 have a disagreeable odor and can cause skin irritations. The most effective repellent/toxicant against all tick species available at present is Permanone (0.5% permethrin), which must be used as a clothing treatment. Permanone is not intended to be sprayed directly onto the skin (Goddard 1989). Permanone remains effective for at least 1 month on unwashed clothing. All pesticide-treated clothing must be washed separately.

Summary

Recommended procedures for protection include frequent examination of the clothing and body, wearing protective clothing, and the use of clothing and/or skin-applied tick repellents.

Permanone is now sold under the brand name Duranon.
Interesting Finds at the 1997 Fall Foray

Jay Justice

If the behavior of mushroomers was similar to the behavior of bird watchers, in that mushroomers were interested in keeping a list of all the mushroom species that they have seen over the many years that they have collected, i.e., a life list, then people could be enticed to participate in a foray at Mingo just to be able to see and to hold Chamaeota sphaceosa. This mushroom is not listed in most field guides, and in the few guides it is mentioned, it is referred to as a rarely found mushroom. However, participants have collected it every year at the Mingo foray.

At this year’s annual MoMS foray, along with Chamaeota sphaceosa, some other interesting mushrooms were collected. These mushrooms can be considered to be first-time finds for the Mingo area and, as far as I know, first-time finds for the whole state of Missouri.

The first mushroom of such interest is Plateus thompsonii. It has a blackish brown cap that prominently displays raised veins that seem to emanate from the center of the cap and spread toward the edge of the cap. It is such a striking mushroom that most people will remember seeing it once they have had the experience of doing so. In the new mushroom field guide Mushrooms of Northeastern North America by Bessette, Bessette and Fischer, the comment is made that it is an uncommon mushroom, meaning not commonly collected.

The other mushrooms that I felt were of great interest were both Amanita species. One was A. peliona and the other was A. levistriata.

A. peliona was collected at Sam A. Baker State Park by Barkha Bullin and Theresa McGear. While it is not an uncommon mushroom, this year is the first year I had ever seen it brought in at a Mingo foray. While I had always found it growing in areas where at least some pine trees occurred, Barkha and Theresa found their specimen in an area that only contained hardwoods.

A. levistriata was described from collections made in Perry County, Mississippi in 1987 during the time the NAMA foray was going on at Longbeach, MS. Other known locations of its occurrence are Eastern Texas, Central Louisiana and Central Arkansas. Finding it this year in Southeast Missouri increases its known distribution many miles northward. While it may have been viewed as a southern mushroom for many years, its occurrence at this year’s Mingo foray should cause it to be viewed differently in subsequent years.

Exciting finds like the ones mentioned above are one reason I keep returning to the MoMS annual foray. One just never knows what fungal jewels or rarely seen mushrooms may be collected at this foray.

Voucher Specimen Update—Mingo ’97

Barkha Bullin

Hello Mingo goers. We want to update members on our number one Research Committee project of the year—that of collecting and preserving voucher specimens from Mingo. The voucher idea got started due to the interest of the mycologists at Mingo in the types of mushrooms found at Mingo—many of which occur at the northern and southern extremes of the mushrooms’ range. This past year, our committee has done quite a bit of researching and organizing so that we might maintain a permanent record in voucher form of our finds at Mingo.

Why vouchers? In the past we have kept lists of mushrooms we found, but until specimens are kept to back up our list, they are simply catalogues, open to challenge and disbelief. By keeping voucher specimens, we can allow the research community to reexamine the specimens we have found. This contributes to the worldwide catalogue of occurrence of mushrooms. There were many finds this year that mycologists were excited about including species of Amanita and Lactarius to name a couple. By the way, who found the Plateus thompsonii?

“Our goal is to have a voucher of at least one specimen of every species occurring in Missouri.”

Thanks to all of you who contributed. Thanks to Jay Justice for identifying and “earmarking” important specimens to be vouchedered, and special thanks to David Sacks who volunteered his time at Mingo to photograph voucher specimens.

We distributed a copy of our new Field Voucher Specimen form. Please give us feedback as to whether this was helpful, interesting, etc.

We now have over 70 voucher specimens from Missouri, over 40 of which were found at Mingo. Our goal is to have a voucher of at least one specimen of every species occurring in Missouri.

P.S. Hi everyone! There are lots of mushrooms in the Ozarks! Please send me your e-mail address to barkha@scan.missouri.org. Look forward to hearing from you.

Small penknife found at Mingo.
Call Barb O’Brien to claim.
### General Characteristics of Fungal Groups

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**Fungal Group**

**Character**

<table>
<thead>
<tr>
<th>Lower Fungi</th>
<th>Higher Fungi</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Oomycetes</strong></td>
<td><strong>Ascomycetes</strong></td>
</tr>
<tr>
<td>(water molds and related forms)</td>
<td>(sac-fungi; includes yeasts)</td>
</tr>
<tr>
<td><strong>Zygomycetes</strong></td>
<td><strong>Septate</strong> (yeasts are unicellular)</td>
</tr>
<tr>
<td>(bread mold and related forms)</td>
<td></td>
</tr>
</tbody>
</table>

**Hyphae are:**

- Aseptate

**Cell wall of:**

- Cellulose

**Sexual reproduction results in:**

- Oospores

**Asexual reproduction by:**

- Sporangiospores (motile)

**NOTE #1:** All hyphal fungi can reproduce asexually by "fragmentation"—a form of natural cloning where hyphae once connected and part of the same mycelium become separated through death of the older parts. Each separated part becomes a separate individual.

**NOTE #2:** Some Ascomycetes (sac fungi) and Basidiomycetes (club fungi) have apparently lost the ability to reproduce by sexual means. They can only reproduce asexually by forming conidiospores. Such fungi are often referred to as "Fungi Imperfecti" or Deuteromycetes.

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If you ever have to go into the woods to search for a lost person always, always, carry a basket.

Dr. Walter J. Sundberg
MATSUTAKE

—Excerpts from Rice Paddy Gourmet by Joan Itah, ©1976 by The Japan Times. Brought to the attention of Earthstar readers by Laurie Vander Velde who got the book on her year-and-a-half stay in Japan in the late seventies. Comments in brackets are Laurie's.

Ask any Japanese what food he considers a real delicacy and matsutake will probably rate high on the list. Matsutake are the mushrooms that grow on and around akamatsu (red pine trees) and you can recognize them at your local grocery store by their fantastically high price. They can sell for as much as ¥2,000 for a large one, yet most families will buy at least one small one during their short season. [¥2,000 was about $8 at the time of writing. A single matsutake sold for $700 in 1996. Occasionally you'll find them in local supermarkets for a bargain price of $20/pound.]

That one mushroom will be treated very carefully and no doubt be made into the autumn favorite of “matsutake-gohan” (pine tree-mushroom rice). The delicious smell of this dish being cooked is guaranteed to bring a smile to the weary husband's face while he removes his shoes at the house entrance.

Some housewives we know make sure their family is fully aware of the special treat in store that evening so that all the members are home on time to smell it cooking. That's one evening papa is very likely to pass up a drink with the boys and go straight home.

Every year, one Sunday in October, we go matsutake hunting. It started when some friends who live in the mountains invited us some years back and now it's an annual outing. We drive through the flat rice fields that surround our areas on to where the land starts to roll. Here are the Deyu and Murasugi hot spring areas which I often write about.

When we reach the mountain, our friends meet us and some of their neighbors join us, the party seems to get bigger every year. We park our car and start the long walk up the mountain.

There is so much to see on a winding mountain road that I am often guilty of falling behind. As a long experienced walker I could keep up, but my eyes are hungry to sip the beauty of an unexpected waterfall, blue star wild flowers peek from yellow fallen leaves or the rhythmical rising and falling of a rabbit as he dashes off into the woods away from the intruders.

At last we reach a shack the mountain folk use for a shelter while working up there. It is a makeshift hut with three sides and a rough woven straw mat on the earth floor. Some of the women kindly stay behind to sweep it out and get an outdoor fire started; the rest of us are off to the hunt.

If you have ever tried to find wild matsutake you would begin to appreciate the high price. I have yet to find more than one in a few hours' searching. One must run one's hands under the thick bed of pine needles at the base of the pine trees. The place that we go to is a pine grove that grows on a steep mountain angle and it's a job just keeping your footing.

They are certainly not easy to find, only the mountain people seem to be able to smell them out and if it were not for their skill, we would go home with no bounty. Up and down the pine grove we hunt and a joyous call goes up from time to time when someone finds one—but it rarely comes from me.

When we have had enough we climb back down to the shack to rest and have our feast. An old kettle of hot water stands heating the bottles of sake and the fire glows red, ready for the mushrooms to be grilled on a wire mesh.

It always turns out to be quite a party and everything tastes so good. Much sake is consumed and I am surprised that these mountain women, unlike their town sisters, toss down a goodly share.

There is a great deal of warmth in these people with their weather-worn faces and hands, the quick smiles, the gaiety they are capable of. Their joking, much of it about these mushrooms and some of it unprintable, the hearty roars of laughter. These are plain, unpretentious mountain folk as natural as the taste of fresh matsutake.

Shiitake is probably the most popular of the mushrooms in Japan and lovely fresh ones are on the market much of the year. They are not nearly as expensive as matsutake but very delicious. Use them in any of the ways you would Western mushrooms, including raw in salads, but expect a slightly different good flavor.

Another type of mushroom plentiful in the fall is called namako. The Japanese people use these mostly in soup and if you don’t care for the sticky quality, try rinsing them in hot water first. They are small, golden brown mushrooms and can be purchased in cans anytime.

We all know the excellence of champaigns but if you become familiar with the various Japanese mushrooms, you will find other excellence too.

Grilled Mushrooms Japanese

Using fresh matsutake, fresh shiitake or champignons.

6 large mushrooms
3 tbsp. shoyu
2 tbsp. mirin (sweet sake)

Rinse mushrooms, dry and slice each into 3 pieces, cutting through cap and stem. Sprinkle with shoyu and mirin and let soak for 5 minutes. Grill gently, basting with the marinade liquid two or three times during cooking. If matsutake is used, Japanese people would probably put a few small pine branches on the serving dish and lay the mushrooms on them.

Matsutake Gohan

3½ cups rice
2 tbsp. shoyu
¼ tsp. salt
1½ tsp. sake
4 cups water
matsutake (1 or 2)

Wash rice thoroughly and let stand one hour. Wash mushrooms lightly with a soft cloth. Cut off root and slice stem and caps into thin pieces. Put rice, shoyu, salt and sake into the water. Place the mushrooms on top of the rice. Cook rice in the usual way. When cooked let stand 10 minutes. Mix and serve in individual bowls.

Some people like to add konbu seaweed to the water, making a soup of it before adding the rice. I think this takes away from the delicate matsutake flavor. These mushrooms are very expensive so it can be made with even one small one. However, the more the better. You will find the mushrooms that have the umbrella (opened) top very much cheaper and actually they can be used in this dish very well, though they are not as good for grilling.

Clear Soup with Matsutake

250 gm. (about 8 oz.) of skinned, boned chicken or skinned, boned white meat fish
2 medium or 1 large matsutake
2 pints of stock, chicken or fish
1 tsp. shoyu
lemon peel

Cut the chicken or white-meat fish to allow two small pieces per portion. Sprinkle with salt, leave to stand for 30 minutes. Trim mushroom stems, wash and cut mushrooms into quarters to allow two pieces per portion. Simmer the chicken or fish in stock until tender. Drain once to clear the soup, add shoyu and the chicken or fish. Add mushrooms and boil on a low heat for 3 minutes.
With chopsticks or spoon put portions of chicken or fish and matsutake in individual bowls, add a piece of lemon peel and pour the hot soup over it. Cover with lid and serve.

Corn Mushroom Surprise
1 can creamed corn
250 gm. (about ½ lb.) chicken breast meat
4 fresh shiitake mushrooms
1 Tbsp. butter
salt, pepper to taste
Cut the chicken into very small bite-size pieces. Cut the mushroom caps into slivers. Combine the can of creamed corn with about one tablespoon of butter and salt and pepper to taste. Arrange the chicken and mushrooms in 4 small ovenproof plates. Pour the corn mixture over it and let cook covered with foil for about 20 minutes, remove the foil and let cook another 3 minutes until bubbly. You can top it with cheese if you like.

Mushroom Pickles
12 dried shiitake mushrooms
½ pint dashi (fish stock)
4 Tbsp. sugar
4 Tbsp. shoyu
1 tsp. mirin
1 tsp. sake
Soak mushrooms in water for about 15 minutes to soften, remove stems, boil in dashi for 10 minutes, add sugar, stir, reduce heat and continue to simmer for 15 minutes. Add shoyu, continue to cook 10 minutes, then blend mirin and sake and simmer until the pan juices are reduced to a syrup. Good for obento [lunch box].

Although 1997 wasn’t a great year for chanterelles for most of us, the Vogels of Bonne Terre, Missouri made quite a haul in the middle of August. Two of their grandchildren helped Steve and Corinne collect over two bushels in four hours. Steve told an Earthstar reporter, “We hit spots where we collected half a grocery bag full practically without taking a step. And chanterelles are my favorite mushroom. Nice and chewy. We freeze most of them and add them to all kinds of dishes, especially scrambled eggs.” In a poor year for hen of the woods for most of us, the Vogels found two in their own yard. “Corinne fried them up with a batter like fried cauliflower. They were great, too.” Thanks for the photo, Corinne.

Hawnting Report
—by Don Dill
The Hawnting foray was held on schedule and, although a bit wet, was attended by about 18 people. The woods were moist enough on Saturday, but few mushrooms were about. Rain that evening, however, brought them popping out for the Sunday foray.

Andrea Vadner made her annual fiery sacrifice (a large puffball) at the campfire which will obviously insure a successful hunt for next year.

Pickle Springs
Species List 10/26/97
Amanita bisporigera
A. mellea
A. tabescens
Clitocybe rivalosa
Cortinarius corrugatus
Dictyophora duplicata
Grifola frondosa
Hericium erinaceus
Laccaria ochropurpurea
Lactarius sulphureus
Leptota rubrotincta
Lycoperdon pyriforme
Mutinus caninus
Phyllotopsis nidulans
Ramaria concolor
Russula emetica group
Sparassis crispa
Stroecia hirsutum

Dictyophora duplicata makes first appearance on a MoMS species list. From the book, Fungi of Japan.
I'm finding myself in the dark a lot these days. It's closet cleaning time. There must be a tenet in the Peter Principle text that says, "No matter how many closets there are in your life, there'll never be enough room for both summer and winter clothes." If there's not, there should be. The switching process is edged with panic and doubt. It's no wonder I procrastinate until the first predicted snowfall.

When the house should reek of pumpkin muffins and cinnamon tea, I'm digging past dust balls in frantic search of sweat pants and Aunt Dorothy's handmade woolen skull caps by the light of a naked 75-watt bulb. A closet safari is never a fifteen minute job. It requires an afternoon and a clear, focused mind.

I get a case of the vapors just pondering the idea. The trench of dirty clothes and toys blocking access to the doormant requires more energy then a lap around the park. Once I've surmounted the Herculean task of uncovering the door, the real work begins. I sort and stack, one pile for the poor, one for the rag bag. Old scouting and sports uniforms get recycled at school. I try to save the handmade sweaters to give to friends' kids who will probably balk at wearing them as much as mine did.

After hours of swapping shorts for leggings, something overcomes me. It starts with the discovery of a headless Barbie doll, grows with a note on a crumpled wad of construction paper in children's scrawl, DO NOT ENTER, I'LL KILL YOU and finally defeats me with a sweet potato stained baby bib, punctuated with fuzzy jelly beans plastered to the fiber. I hear the anxiety alarm.

I rush out of the confines of one closet into the depths of another stuffy, small space and rummage as if my life depends on it. Box lids fly and zippers tear from friction as I search until I find it. It's always in the bottom of the last box in the deepest brown recluse recesses of the wardrobe. It is the mashed potatoes of clothing, my house sweater. It smells like me and fits my body like a memory. Surrounded and protected by my history, I can face the history of the others in this house.

Things aren't squirrelly anymore. As long as there's a warm set of clothes for everyone today, our belongings don't need to aligned into neat piles on shelves. Seasonal hysteria abated, I make myself a cup of tea, start a fire. Comfort and order are not neces-

sarily the same thing. I hug my sweater around me and watch the wind taunt the trees.

Eat your heart out, Martha Stewart for tomorrow is another day.

The shaggy mane eludes me every year. Like my library books, I'm either early, late or in the wrong direction to get the job done. They are as mysterious as they are quick. From start to finish, the cycle completes in two or three days. Willie May made good on a promise to share his yearly windfall and showed up one Saturday morning with a Budweiser flat full. Since then, I've gone to gather enough to try a variety of ingredient combinations. This one is my favorite.

**Coprinus comatus with Jalapenos**

12 ounces refried beans, canned, boxed, or from scratch
2 teaspoons olive oil
10 to 15 jalapenos, seeded, quartered lengthwise
12 cherry tomatoes, halved, OR
1 tomato, seeded, medium dice
2 teaspoons butter
10 to 30 *Coprinus comatus*, or as many as you can find
salt to taste
sour cream, optional
tortillas or tortilla chips
salsa, optional

Sauté jalapenos in olive oil over medium heat until skins begin to shrivel. Add tomatoes. Heat for one minute more. Salt. Set aside.

In a separate skillet, sauté mushrooms in butter until they give their liquid. Drain.

On a serving platter, spread beans as a thick bottom layer. Dot with sour cream, if you want. Add peppers and tomatoes over the top. Top with the drained mushrooms. Serve as a dip with the chips or scoop onto a tortilla. Serve salsa as a side. Enjoy!

This unusual combination satisfies all the textures I love. It's spicy, sweet, salty, crunchy and creamy smooth. It serves as an elegant side dish for company or as a comfort food when sweats and fuzzy slippers are dressed as I want to be.

**Hen of the Woods with Broccoli and Sweet Potatoes**

4 baked sweet potatoes
2 teaspoons olive oil
2 teaspoons butter, optional
1 onion, chopped about ½ cup
2 cloves garlic, minced
1 ½ cups *Grifola frondosa*
1 ½ cups broccoli florets
4 green onions, thin sliced
1 Tablespoon soy or tamari
1/8 teaspoon cayenne pepper
2 Tablespoons chopped pecans
½ cup shredded cheddar cheese, optional

Peel and coarse mash sweet potatoes into baking dish. Set aside.

Heat olive oil and butter in large skillet over medium heat. Add onions, garlic and mushrooms. Cook for about three minutes. Add broccoli and cook an additional two minutes or until broccoli is crisp tender. Add green onions, soy sauce, cayenne and pecans. Saute one minute longer.

Top the sweet potatoes with the mushroom mixture. Sprinkle cheese over top. Bake at 350 degrees for five minutes or until cheese melts. Enjoy!

**Grifola with Feta**

2 Tablespoons olive oil
½ cup celery, chopped
1 clove garlic, minced
2-3 cups *Grifola frondosa*, chopped bite-size
1 teaspoon fresh or dried oregano
1/2 cup crumbled feta, or to taste
fresh parsley, chopped
fresh ground pepper

Heat olive oil in large skillet over medium heat. Sauté celery, garlic and mushrooms for about three minutes. Add oregano, parsley and pepper. Heat for two more minutes or until mushrooms are cooked. Transfer to serving plate. Top with feta. Serve with pita slices or crackers. Enjoy!
It's not as complicated as it looks!

Sorry to burden you with these forms but we've a bit of business to do. Sara Yates is handling the big job of taking registrations for the Winter Luncheon and Brad is doing an even bigger task taking care of membership and the club treasury. Please read forms carefully to avoid unnecessary phone calls, rewriting checks, delays and other problems. If you want the works, it will take three different checks and two stamps. Thanks!

Winter Luncheon Reservation Form

Reservations must be received by January 20, 1998

Confirmation will be sent out week of January 20. It will be your ticket to the Winter Luncheon, receipt for your raffle tickets and directions to Clayton Community Center.

Make checks payable to: Missouri Mycological Society

Send to: Sara Yates 41 Rosemont Webster Groves, MO 63119-2451

Any questions? Call Sara at (314) 962-5711

Names of attendees, state whether a member or a nonmember.

Registration amount enclosed ($9 members, nonmembers $13) $ 
Add money for raffle tickets ($1/ticket or $10/12 tickets) $ 
Total Amount Enclosed $ 

Address to send confirmation

Phone Number

Missouri Mycological Society and NAMA Membership Form

See page 4 about your current membership status.

Make MOMS checks payable to: Missouri Mycological Society

Make NAMA checks payable to: NAMA

Send to: Brad Bomanz 909 Woodside Village Ballwin, MO 63021

Any questions? Call Brad at 314-225-0555

Name (please print) Street
City State Zip (9 digit)
Home phone Work phone
E-mail

Missouri Mycological Society family membership-1 year/$15 $ 
Make a separate check payable to Missouri Mycological Society to send to Brad

NAMA's dues are due concurrently with MoMS. To keep your NAMA membership current or to become a member of NAMA, send an additional check for $17 made out to NAMA. NAMA's dues need to be sent to our treasurer, Brad Bomanz. Here's an opportunity to save thirty-two cents.

North American Mycological Association membership

Affiliated club members - 1 year/$17 ($3 discount from $20 reg. membership) $ 
Family/Active - 1 year/$20 $ 
Student - 1 year/$12.50 $ 
Sustaining- 1 year/$30 or more $ 
Life - $250 $ 
Make a separate check payable to NAMA but send to Brad

Mail this portion to Brad Bomanz

Mail here (or photocopy) and mail top portion to Sara Yates

Earthstar Examiner #50, December 1997 page 11
A Man for All Mushroom Seasons

—Ken Gilberg

The Dr. Harry D. Theirs NAMA Foray will take place over Valentine’s Day weekend in Monterey, California. (Wow, mushroom in February!) A handful of MoMS folk are planning to attend including Theirs Ph.D. disciples, Walt Sundberg and Andy Methven. Having spent some time with Dr. Theirs since Harry and Ellen’s retirement to Peoria and subsequent involvement with MoMS, I have a notion of how much this man is loved by the mycological community and can only guess at the tribute in store for him on his home turf.

MoMS first met Dr. Theirs at the Winter Luncheon in February 1996. He spoke on California Mushrooms—same title as the book he authored. At Mingo 1996, we were treated to a lecture that I wish were on tape—Harry explaining the groups of the Boletes, from Astrophytus to Xerocomus. We were getting it all from the horse’s mouth. (Yes, Harry, mouth.) Look in your field guides and check how many Boletes aren’t named by him.

He doesn’t pretend to know it all. Once, finding an odd specimen, I presented it to Harry for identification. He quoted Alexander Smith saying that “only God knows what that is and he’s not sure.”

Dr. Theirs’ talk this year at Mingo on the naming of fungi was a hit. The history of mycology in America was the best part, ending on Harry’s photo of Drs. Smith, Singler, L.R. Hesler, and Daniel Stumf, giants of modern mycology, leaning against a 30’s “woody” station wagon. At their feet were their collecting baskets, overflowing with specimens waiting to be unwrapped and named. The faded color slide told a story, a history only a remarkable and full life like Harry’s could tell.

Thank you, Dr. Theirs, for being an active MoMS member. We hope that you will be with us for many mushroom seasons to come.

1998 Event and Foray Schedule

Saturday, January 17 - Culinary group event (see article this issue)
Friday to Monday, Feb. 13-16 - NAMA Foray at Asilomar State Park, near Monterey, California
Sunday, February 1 - 9th Annual Winter Luncheon at Clayton Community Center (see article this issue)
Saturday, March 7 - Culinary group event (see article this issue)
Friday, March 20 - Mary Banning Exhibition Opening at Missouri Botanical Garden
Saturday, April 25 - Morel Madness at Meramec State Park
Saturday, May 9 - Culinary group event (see article this issue)
Saturday, July 18 - Culinary group event (see article this issue)
Thursday to Sunday, September 24-27 - State Foray at Mingo