Friday afternoon I arrived at Hawn and found I was the first person there, at the group site that is. The rest of the place was pretty full. The group site is the best in the park, off by itself, up above the teeming masses of non-shroom folk and their offspring. Most of the trees in the site are tall pines providing a nice layer of pine duff, a good thing when searching for that perfect spot for the tent!

Choosing a pit in the middle of the site, I cleaned it out in preparation for the onslaught of burning wood. I gathered some tables around and set up a tarp shelter in case of rain. Ah, home for the next two days. I got out my newly-acquired lounge chair, popped open a beverage and kicked back until other folks showed up.

By bonfire time we totaled seven. We spent an enjoyable evening around the fire, swapping stories, telling jokes, eating and drinking. The rain held off and the temperature was just right for enjoying the warmth of the fire.

Saturday brought more folks to the party. If you haven’t heard, the hunting was superb, best of the season for me. You could hardly take a step without squashing a shroom! The abundance and variety was just astounding!

By evening we numbered about fourteen and a good time was had by all. Jay and Michael brought back half the forest from the wood lot so there was definitely no lack of fuel for the fire. Leland brought a sackful of *Grifola frondosa* that I cooked up for everyone to enjoy. As usual there was no lack of food on the table. We spent the rest of the evening around the fire, talking, roasting marshmallows and enjoying beverages of choice, including fire-warmed cider with brandy.

Jay either had enough to drink or got tired...
The Hawnting

continued from previous page

of our begging but he finally broke out
the guitar and shared some music with
us. What a good time that was! Who
cares if you don’t know the words, just
hum, or better yet, make up your own
verses, right Mike?

When the last of the candles in our
jack-o-lanterns burned out, we crept off
to the tents, all except for one of us.
Doris, next time bring a tent! But even
Doris wasn’t left in the cold. We tucked

her, snug as a bug into a nice 0-degree
bag and she slept on my ten-dollar
Schnucks lounge chair under the tarp
shelter to keep off the dew. I think she
had a better night’s sleep than most of us!

Sunday we packed it up and headed
for Pickle Springs where we hooked up
with at least fifteen other shroom folk for
another day of cornucopia hunting. I
thought Hawn was abundant, but this
place took the cake! Everywhere you
looked there were honey mushrooms and
coral fungus and a plethora of other
mycological wonders including a very
large chicken of the woods. When we
couldn’t find any more room in the bas-
kets we called it quits and had lunch on
the parking lot.

Thanks a million, Jay, for all the iden-
tification required to compile this rather
lengthy species list. Even with all your
diligent hard work and my persistent
prodding, I think we still may have over-
looked quite a few, which, given the
length of the list, is testament to how
many were actually found!

This was the culmination of quite a
season for me. It was an unusual season
to be sure, beginning with a not-so-plen-
tiful crop of morels, followed by a way-
too-hot chanterelle hunt, and then
Mingo with the hell-spawn sketers... I’m
not saying I didn’t enjoy all these events,
I did, but the conditions were just so per-
fected at the Hawnting that it was worth
waiting for all season. I couldn’t have
ended with a better weekend. I will be
back next year!

Hawn State Park/Pickle
Springs Foray Species List

- Cortinarius, corrugatus
- Gymnopilus, spectabilis
- Amanita virosa, A. citrina, A. polytriomphias, A. cokeri
- Lycoperdon, pyriforme
- Lepista, nuda
- Armillaria, mellea, A. caligata
- Hericium, erinaceus
- Suillus, brevis, S. cothurnatus, S. hirtellus
- Tsunetes elegans, T. versicolor
- Helvella, cripta
- Tyromyces, chiueteus
- Pluteus, cervinus
- Dendalopios, confugus
- Tricholoma, syjunctum, T. caligatum, T. flavivirens
- Daecormyces, palnatatus
- Ganoderma, lucidum
- Panellus, stipitus
- Pycnoporus, sanguineus
- Rhodocybe, mandula
- Lactarius, chryosbou, L. imporectus
- Calliby, batusnca, C. dryophila, C. maculata
- Laccaria, lacanet, L. ochropurtura
- Hygrocybe, conica, H. occinea, H. minita, H. flaveosens
- Calvatia, craniformis
- Russula, viorens, R. brevis
- Mycoporaphium, modestrum
- Mycena, galariculata
- Acrena, hygrometricus
- Schenidium, geaster
- Grifola, frondosa
- Lactarius, sulpheorus
- Fisotula, hepatica
- Ramaria, conjugate
- Auricularia, auricula
- Hygrosporus, riusala
- Caliby, maculata, C. dryophila
- Clavariadiploph, pistillaris
- Choeryomphus, vinicolor
- Loxia, lubrica
- Mer состав, strictipes, M. fuovermpermplenns
- Rickenella f ibula
- Geastrum, saccatum
- Cantharellus, cinnabinarius, C. cinereus
- Polyporus, mori
- Lentinellus, uniuus
- Hydnum, sapidum
- Mycena, rosa
- Lyogala, epidermum
- Phallus, ravenellli
- Hypholoma, fasciculare
- Stereum, complicatum, S. streea
- Pleurotus, gilou
- Leucopaxillus, laterarius
- Lentaria, shchereni
- Psolitibis, tinctarius
- Exidia, sp.
- Crustodermia, sp.
- Eustoloum, sp.
- Caprinit, sp.
- Agaricus, sp.
MOMS Web Site
This is a special thank you to Linda Mueller our webmaster. If you haven’t looked at the site, I suggest you not waste a minute and do it now. It is amazing and continues to get better and better!!! www.missourimycologicalsociety.org. Thanks, Linda. – M.S.

All members are encouraged to attend our Annual Meeting
The Annual Meeting of the Missouri Mycological Society will be held on Tuesday, January 7, 2003 at 7:00 PM at Powder Valley Nature Center in Kirkwood. All members are invited and encouraged to attend.

The Annual Meeting is when we elect new officers and/or board members. We will also be discussing upcoming events, seeking volunteers and generally listening to your thoughts and ideas about the coming year.

It is January. It’s cold. Fungi are not fruiting. Let’s stay warm together and talk about the coming mushroom season.

If you do not know where Powder Valley is, you can look on our web site, www.missourimycologicalsociety.org. Click either the “map” icon or the “link” icon and it will be there. Or you can call me or e-mail me, 314-963-0280 or VeryMaxine@aol.com for more information. We will enter the building through the side (west) entrance. See you there. – M.S.

Attention Book Lovers!

“MUSHROOMS OF MISSOURI”

At their October meeting, the MOMS board asked President Maxine Stone to appoint a committee “for the purpose of publishing, or causing to be published, a new field guide to the mushrooms of Missouri.” The idea is that MOMS members, and Missourians in general, would benefit from having a field guide that lists only mushrooms that can actually be found in this area, one that reflects their true seasons here in Missouri. (In contrast, The Audubon Field Guide to North American Mushrooms lists the season for Morchella esculenta (yellow morel) as “Late April – early June!”) In other words, a field guide that is specific to Missouri would be useful, especially to beginners.

We need people knowledgeable in book writing, book designing, book publishing etc. to serve on the committee. Any member interested in assisting in this effort or sharing his or her expertise with the committee is asked to contact Maxine Stone at 314-963-0280 or VeryMaxine@aol.com. – C.R.

Incredible Epicures

The first dinner for the 2002-2003 season was hosted on November 2nd by Diana and Craig Brewer. The theme was “Thai One On,” and we certainly did, foodwise at least.

The kitchen was full of delicious aromas, but it wasn’t MOMS apple pie we could smell. More like the more exotic ones of fish sauce, tamarind, Asian chiles, dried flaked shrimp, etc. The cooks all went above and beyond in the execution of their assigned recipes, trying to stay as close as possible to the authentic ingredients and preparation methods. They all did a superb job, and we all went back for seconds, maybe even thirds!

The vegetarian contingent must have felt quite special, with such a large array of items which would appeal to them, and the various chefs even managed to provide vegetarian versions of the meat dishes.

The next I.E. dinner will be held at Maxine Stone’s home on Saturday, January 11, 2003. Our theme will be Exploring South African Cuisine. David Yates, with help from Karen Lowry, plans to introduce us to some of the diverse, multi-national cuisines of South Africa, which will probably be quite a revelation to most of us.

David describes much of the cuisine as being similar to Creole style.

Members of I.E. can expect further details from David Yates and Karen Lowry via e-mail within the next month or so.

– Diana Garland
The heat and drought of July and August broke in time or at least moderated a bit for MOMS' annual fall foray at Mingo National Wildlife Refuge. Members began arriving on Thursday, September 12, and by Sunday, nearly 100 had enjoyed at least one foray, meal, or lecture.

Ken Gilberg led a foray/site-seeing trip on Friday to Big Spring, just over an hour away. Though collecting isn’t allowed at the spring, participants enjoyed the sight of millions of gallons of cool blue water gushing up from the spring to form a pool edged with watercress. After lunch at the spring, some returned to Camp Latonka for conversation or naps. Others (including nonagenarian Felicia Bart) risked being lost in the wilderness as they sought mushrooms at a unique cypress swamp in a flooded sinkhole. They returned late and tired, but with a goodly find of Armillaria mellea (honey mushrooms). After a sumptuous potluck dinner, the group was enlightened by Dr. Walt Sundberg’s remarks on The Friesian Method of Sorting Fungi.

On Saturday following a fine breakfast (courtesy of Sara Yates and her team!) forayers were reminded to defend against chiggers, to hunt with buddies, and to be on time. Four groups loaded vehicles with baskets, water jugs and sack lunches prepared by Shannon Stevens, and headed into Mingo, including areas not normally open to the public. The lack of rain made finding mushrooms more challenging than usual, but by day’s end, a great diversity of species had been collected, including a couple of large finds of Pleurotus ostreatus (oyster mushrooms). After enjoying a satisfying dinner prepared by Claudia Joyce, a relaxed group heard about mushroom evolution and diversity in talks by Dr. Andy Methven and Dr. Greg Mueller. Finally, musician and mushroomer Steve Roberts provided entertainment.

Deteriorating weather on Sunday interfered not at all with consumption of a large breakfast expertly prepared by Angelika Kamler, or with mushroom identification and discussion with mycologists, or with a talk by Dr. Johann Bruhn of the University of Missouri about the relentless attack of Armillaria on our forests. Meanwhile, in the kitchen, Ken Gilberg led an out-
Mingo Species List

Abortiporus, biennis
Agaricus, sp.
Amanita, abrupta
Amanita, farinosa
Aecyria, cincta
Armillaria mella
Armillaria tabescens
Auricularia, auricula
Bolitobasidium, muscorum
Bolus, bicolor
Bolus, curtisi
Bolus, longicaulis
Bordanzewia, berkeleyi
Cantharellus, cibarius
Cantharellus, lateritius
Chamaea, spatharopora
Ciboria, peckiana
Collybia, hymenochaeta
Coriolus, gallica
Cortinarius, diaphana
Crepidotus, sp.
Daedaleopsis, confragosa
Entoloma, abortivum
Engelmannia, abortivum
Fuligo, septica
Ganoderma, applanatum
Ganoderma, lucidum
Ganoderma, curtisii
Ganoderma, section lepidella
Gleobasidium, lignorum
Gloeoporus, dichrous
Geastrum, saccatum
Gomphus, roseus
Gymnopilus, lipiigidus
Gyromitra, merulioides
Hemiziris, calycaeta
Hericium, erinaceus
Hymenochaeta, sp.
Hypodermia, fasciculata
Inocybe, sp.
Ischnoderma, resinosum
Lactarius, amethystina
Lactarius, deceptivus
Lactarius, musubili
Lactarius, pipericus
Lactarius, volesmus
Lactarius, sulphureus
Lenaria, micheneri
Lentinellus, undulatus
Lentinus, tigrinus
Lenzites, hebeliana
Leotia, americana
Lentinus, sp.
Murasitum, sp.
Murasitum, capillaris
Microporus, obesus
Mycenas, elegans
Mycena, leatiana
Mycorrhaphium, adustum
Ngoporus, vinicola
Olariopsis, saxata
Passierra, asperitomentosa
Peziza, sp.
Phellinus, giganteus
Phellinus, sp.
Physarum, polycephalum
Pleurotus, dryinus
Pleurotus, laevius
Pleurotus, ostreatus
Pluteus, cervinus
Pluteus, petalatus
Polyporus, adustus
Polyporus, biennis
Polyporus, conchifer
Polyporus, elegans
Polyporus, varius
Porphyrellus, echinopus
Porphyrellus, spadiceus
Pyronemps, cinerius
Rhodophyllus, muscatus
Russula, crustulosa
Russula, declonata
Russula, emetica
Russula, sp.
Schizophyllum, commune
Scleroderma, cepa
Scutellinia, scutellata
Spongiporia, pachyderm
Stemonitis, australis
Stereum, complicatum
Stereum, azilea
Strobilomyces, floccopus
Trametes, elegans
Trametes, versicolor
Trichaptum, formosum
Trichilia, varia
Tyromyces, chionus
Tyromyces, sp.
Volvariella, bombycina
Xerula, megalopora
Xerula, polyphora
Xerula, polyphora

Sweat ‘n Chanterelles, July 19-21
by Maxine Stone

It was a small, but happy group at Sweat ‘n Chanterelles. As always, it was hot and humid. As always, the folks that attended had a blast. But contrary to other years, chanterelles and other fungi were minimal. It was just too dry. We made up for it by bathing in the Meramec River and just having a good time! Some of us camped out, some came only for the day. And our loyal friend, Jay Justice, gave an excellent talk at the amphitheatre.

Boletus, Curtisi
Mycorrhaphium, adustum
Cantharellus, cibarius
Cantharellus, lateritius
Xerula, megalopora
Tremellodendron, pallidum
Lenaria, micheneri
Crepidotus, sp.
Sarcoscypha, sp.
Xylaria, sp.

Engelmann Woods, September 21st
by Joan Collins

The day was beautiful and the woods enchanting. Engelmann Woods Natural Area is a 148-acre tract of high quality natural mesic upland forest located in Franklin County near St. Albans. Our delightful leader, Elaine Fix, met 19 other hunters (including a few interested in becoming new members) with maps.

Hopes were high with the four days of rain we had had. Our first finds were bird's nest mushrooms just a few yards down the trail. Then excitement brewed over oyster mushrooms spied by Barb Steps. We found other little gems here and there which we carefully collected to identify on our return. Our enigma for the day: a lone leaf (cone shaped, purple and green striped) popping up in the middle of the trail. Gary Steps carefully collected to identify on our return. Our enigma for the day: a lone leaf (cone shaped, purple and green striped) popping up in the middle of the trail. Gary Steps

Auricularia, auricula
Calocera, cornae
Calocera, cornae
Clavicipitaceae, sp.
Coprinus, atramentarius
Coprinus, micaceus
Daedaleopsis, confragosa
Galaxia, rufa
Ganoderma, curtisi
Marasmius, micaceus
Mycena, leatiana
Pleurotus, ostreatus
Polyporus, adustus
Polyporus, varius
Spongiporus, leucospongiosus
Stropharia, sp.
Trametes, versicolor
Tremella, foliacea
Trichaptum, bisporus
Xerula, furfuracea

Earthstar Examiner | December 2002
Don Dill Beginner Class

by Charlie Raiser

The September session of the monthly beginners’ class that Don Dill so generously teaches every year was something of a media event. A reporter and a photographer from the Post-Dispatch joined the group, which included several long-time MOMS members as well as some neophytes and visitors from the Friends of Tyson Woods group.

Don conducted the “lecture” portion of the class at picnic tables at the Cottonwood trailhead at Rockwoods Reservation. After listening to Don's learned comments, the group entered the woods in search of fungi. Although the weather had been hot and dry, foragers collected a goodly number of mushrooms. On returning to the picnic area, the group found and promptly consumed several Diospyros virginiana fruiting bodies, the first of the season, and delicious!
That’s right my fellow fungi lovers, it’s time again to don those oven mitts for the annual “feasting” at the 14th Annual Missouri Mycological Society’s Winter Luncheon, the perfect chance to show off your culinary talents and break bread with a fabulous group of people.

All of the interesting dishes will tantalize the pallet with that same question... “I wonder what’s in that?” So, don’t go keeping all those wonderful recipes secret! Have a copy of the recipe for your dish handy. All recipes will be submitted to the cookbook committee.

The 2003 Winter Luncheon is being held Sunday, February 2nd from 12:00PM to 4:00PM at the “Commons” located on the grounds of Eden Theological Seminary, 475 E. Lockwood in Webster Groves, MO. This is a potluck luncheon, so please bring a dish, a copy of the recipe and a hearty appetite. Wine and non-alcoholic beverages will be served. Home made wines and brews are encouraged.

Send your check and registration form to Sara Yates by January 20. The cost will be $12 for members and $17 for guests of members. For more information contact Sara Yates (314-962-5711 or cwysky@worldnet.att.net)

Volunteers will be needed to help set-up, serve wine, help with the raffle and break down/clean-up. If you would like to offer your help as a volunteer, please contact Renee Bomanz (Home:(636) 861-9998 / Work:(636) 536-5411 / rbomanz@jcsco.com).

Directions to Eden Theological Seminary are as follows: I-44 to the Elm exit. North to Lockwood. East (right) on Lockwood to the stop sign at Bompart. North (left) on Bompart. Left on first driveway (this is the back way into Eden). At the “T” in the parking lot, you will see the “Commons” building on your right. It has a rust-colored door.
to members...

Annual Dues are due

Your annual MOMS dues for the year 2003 are due. All memberships will expire on December 31. This means YOU. Please send in your $15 per family to treasurer, David Yates, 3654 French Ave, St. Louis, MO 63116. And don’t forget to include any new or changed information like phone, address or e-mail.

All MOMS members who would like to be NAMA members should send their NAMA dues to David also—but please use a separate check. This amount is $32 per year. We need to support our national organization so that they continue the research and documentation that they do. You can find out more about NAMA on their web site www.namyco.org.

There is a membership form on page seven for your convenience. Also, reserve your spot for the winter luncheon! A registration form is also available on page seven, or download a form from our web site at www.missourimycologicalsociety.org.

Next Earthstar Issue

The deadline for the next issue of the Earthstar will be May 5. Anyone who wishes to submit should e-mail MOMSearthstar@aol.com, subject matter: Earthstar story. Thanks!

Missouri Mycological Society
111 North Woodlawn Ave, St. Louis, MO 63122

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