

earthstar examiner

March 2003

Newsletter of the Missouri Mycological Society



Register now for
Morel Madness!
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by Julie Cole

Scrumptious, inventive, exotic, plentiful food!

How to explain to a non-MOMS person what kind of a group we are? We concoct and consume strange, exotic dishes from all manner of fungi, wild game, and other esoteric ingredients. We listen in rapt attention for well over an hour as we are taught the finer points of the history of *Amanita muscaria*. We scarcely bat an eye as a three-legged greyhound named Lucy hops into our midst, looking for a friendly face, or tasty morsel! It's just another Winter Luncheon for the records!

Actually, it was a wonderful experience we shared at the Schroer Commons at Eden Seminary, on Sunday, February 2, 2003. We shed our coats, donned our

spring spirits and threw open the walk-out French doors in light of the uncommonly warm afternoon. Despite it being his day, the groundhog didn't dare show his face around our crew – he could've wound up in a stew!

Old friends renewed their acquaintances with
continued on next page



Despite it being his day, the groundhog didn't dare show his face around our crew – he could've wound up in a stew!

2003 Winter Luncheon

continued from previous page

hugs and conversation, while newcomers shyly approached the well-manned wine table, courtesy of Gene, Mike and Shannon. I always hope our visitors feel amply welcomed, as this is the most open social group I've ever experienced. I'd like to think that others feel that same caring, fun-loving, accepting attitude that pervades our group.

As always, the fare was scrumptious, inventive, and plentiful! To name a few items, we had venison stroganoff champignon, homegrown cherry and blueberry cobbler, veggie and pork wraps in plum sauce, hen-of-the-woods pasta, crab casserole, mushroom pastries, mushroom-stuffed baked onions, yellow-foot chanterelles in cream with crostini, goatsbeard chevre with blueberries and orange honey, new potato salad with kielbasa, havarti and portabellas, venison meatballs in cream gravy, habañero cornbread, sauerkraut and wild mushroom strudel with black trumpets, *Grifola frondosa* and *Agaricus campestris*, and spinach and morel quiche.



Well-sated with this fine food (and a couple glasses of wine) we settled in for Brian Akers' informative and eclectic discussion of *Amanita muscaria*. Brian was both fun to listen to and incredibly knowledgeable – a superb choice for our luncheon speaker!

"Barkha, go home!"

Ever notice how some folks seem to have all the luck at those raffle deals? Well, Barkha Jean must've been packing a few four-leafed clovers in her pocket from the looks of her winnings! Especially conspicuous in her haul was the coveted, well-stocked backpack donated by Shannon Stevens. But after all, maybe I shouldn't complain. Rachel, my seven-year-old daughter, didn't do so poorly in the raffle, either. We did get the highly-acclaimed *Attack of the Mushroom People* video! That little gem just may re-appear at a future raffle! But be warned – it's a nail-biter!



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morsels

by Maxine Stone

news & notes

MOMS Membership

All memberships to MOMS expire December 31st of every year. If your dues for 2003 are not paid by March 31, 2003, you will not be on the roster that is published in the June Earthstar, and you will not receive any more of these esteemed newsletters. So, if you haven't already, write a check NOW and send it to David Yates, Treasurer, 3654 French Ave, St. Louis, MO 63116. Don't miss out on all of the fun!

New board members

There were 33 people in attendance at the Annual Board Meeting in January. That is a record! At that meeting, three new board members were elected, making the total number of board members nine instead of six. It is with great pleasure that I announce Elaine Fix, Shannon Stevens and Joe Walsh as new board members. Congratulations to all of you.

Fungi Feast

There will be a very special dinner on March 28, 2003. Julie Ridlon, owner of Chanterelle Catering, market master of the Clayton Farmers Market and a long-time member of MOMS, will be hosting "A Wild Mushroom Dinner." The menu is on our web site and sounds scrumptious! It will be held at Café Provençal, Clayton, at 7:00 pm. \$65 per person includes tax, gratuity and sparkling wine with appetizers. Call Julie to make your reservation: 636-227-7596.

Friends of Tyson/MOMS Mushroom Walk

Sunday June 29, 2003, 12:00
Tyson Research Center has, again, invited us to sponsor a walk for MOMS members and Friends of Tyson. We did

this last year and it was hugely successful. Since Tyson does field research at the facility, we will not be able to pick, but we will identify all that we see and look for growing patterns.

After the walk, we may even take a visit to "The Carpenter Shop" – our new home at Tyson. (Please see article on page seven)

We will leave from the gatehouse at 12:30 pm, but all are invited to arrive at 12:00 for a b.y.o. lunch. Tyson will provide drinks and snacks. Look on our web site for directions to Tyson. See you there.

Incurable Epicures

The second Incurable Epicurean dinner of the 2002-2003 season explored South African cuisine in an exotic dinner graciously hosted by Maxine Stone on January 11th.

Chefs for this event outdid themselves, pulling out all the stops to create dishes that represented the full range of South Africa's eclectic cuisine.

Our meal started off with South African wines, iced Rooibos tea, pickled

fish, samosas, and homemade venison jerky and ginger beer.

This was followed with an amazing array of taste-tempting dishes including a refreshing cucumber salad, lamb curry, yogurt and chicken stew, Capetown fruit and vegetable curry, grilled Boerwors sausages, *bobotie*, and pumpkin and egg-plant stew. Side dishes included *stywepap*, which is a cornmeal dish much like polenta, topped with a banana-onion sauce, savory hominy, braised spinach and saffron rice with raisins.

A fabulous custard tart and sinfully sweet Koek sisters' pastries filled up the corners, as hobbits would say, and provided the perfect end to a spectacular meal.

Pictures and books from David Yates' stay in South Africa enhanced the experience and provided additional insight into this fascinating culture. Needless to say, a good time was had by all.

The next IE dinner will center around an Arabian Nights theme. This event will be hosted by Barbara and Gary Steps and is tentatively scheduled for March. The exact date will be forthcoming.

– Diana Garland

Other Forays

Mid-America Morel Mushroom Festival, April 19 & 20
Trail of Tears Lodge, Jonesboro, IL. Call 618-833-8197

North American Mycological Association, August 29 - September 1 near Montreal, Canada. Details in the next Earthstar or visit www.namyc.org

Italy 2003 Mycological Foray Trip, Val d'Aosta and Piedmont
September 19- October 5. Contact Albert Casciero at casciero@wrlc.org

Mexico, August 24 – 31 in the cool, forested, central highlands of Tlaxcala, the smallest state in the nation, but known as the mushroom capital of Mexico.
October 19 – 26 in the eastern coastal semi-tropical state of Veracruz.
Contact Gundi Jeffrey for more information: gundijeffrey@prodigy.net.mx

Adirondacks, Field Mycology. Raquette Lake in the Adirondacks, July 19 - August 1, 2003 This is a two week course offered at the State University College at Cortland Outdoor Education Center in the Adirondack Forest Preserve, New York. Contact Dr. Timothy Baroni at 1-607-753-2723 or BaroniT@cortland.edu

Morel Madness 2003

Friday, April 25 – Sunday, April 27

This year's Morel Madness will be again headquartered at what we know as Lay Field Station, outside of Louisiana, Missouri. It is now officially called Lay Center for Education and Arts and is owned by St Louis University.

Basic Information

We will have access to all 12 of the four-person dorm rooms, the modern kitchen with commercial fridge, freezer, and dishwasher, the dining hall and the beautiful octagonal auditorium. St. Louis University is beginning to add sculpture to the park area and there are even woods for hunting, right there on the property.

MOMS will provide breakfast on Saturday and Sunday mornings. Everyone is responsible for their own lunch which will be at a scenic overlook with picnic tables and grills overlooking the Mississippi River bottoms. We will, again, have a potluck both Friday and Saturday nights. So bring good food to share.

This foray is restricted to MOMS members and mycologists. Any non-member wishing to attend is, of course, welcome to join MOMS – just send an additional check for \$15, payable to "MOMS", with your registration.

The Hunting

In addition to the woods around Lay Center, we plan to hunt several different nearby areas (we'll supply topographic maps) including:

Ted Shanks Wildlife Area (6.36 acres), which has Mississippi River levee access.
Edward Anderson Wildlife Area (1046 acres). Hunters looking for virgin woods may succeed here as no vehicles are allowed in this wildlife area and steep hills restrict access. Ruffled grouse thrive here and their courtship drumming has been a rite of spring since 1965.

Dupont Forest (1073 acres). Features an 80-acre natural area boasting 150-year-old red oaks, lots of blue ash trees, six

scenic overlooks, grouse and 300 acres of cottonwood bottoms.

We ask that all hunters in our group use spore-releasing mesh bags. No plastic or paper bags allowed.

Staying at Lay Center

We have some good news and bad news. The good news is that at Lay Center we will have the modern amenities described above. This year they will be providing our linens, pillows and blankets. Don't forget to bring your towel. The rooms are clean and comfortable. It is a very nice spot located in morel heaven. This is the site of our record morel crop for 2000 &

2001 when 1,700 morels were collected. The bad news is the cost. This year the cost for Morel Madness is \$30 per person per night, plus a \$10 registration fee. We believe that this is a little high, but they have increased their prices and we have no choice. Fortunately, you have camping options nearby.

Staying elsewhere

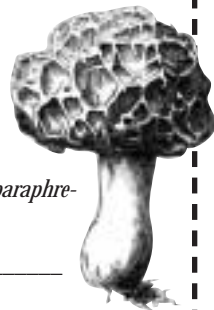
There is a campground 10 minutes away. It is called the Cozy C Campground and the phone number is 573-324-3055. It isn't a beautiful spot, right on Hwy. 54, but it has heated showers and it costs only \$11.10 for a tent site and \$16.10

Morel Madness 2003 Registration Form

Lay Center for Education and Arts
(formerly known as Lay Field Station)

Friday April 25 - Sunday April 27, 2003

Deadline for registration is Monday, April 14, 2003. There is a \$10 registration fee for every person attending all or part of the week-end. Breakfast is included for both Saturday and Sunday mornings. Basic sheets, blankets, pillows are provided. Bring your own towel and any other comfort items that you wish - including any and all madness paraphernalia. All rooms have 2 bunk beds (four beds total)



Name of person completing this form _____

Address _____

Phone (day/evening) _____

e-mail _____

Reservation for lodging: \$30 per person per night (all names need to be listed)

Name _____ Friday ___ Saturday ___ Cost for room: _____

Name _____ Friday ___ Saturday ___ Cost for room: _____

Name _____ Friday ___ Saturday ___ Cost for room: _____

Name _____ Friday ___ Saturday ___ Cost for room: _____

Registration fee per person: \$10 for entire week end: _____ Total registration fees: _____

Total enclosed: _____

Please include names of people with whom you would like to share a room

Tent and RV camping is available ten minutes away. Please see article for details. These arrangements should be made directly with the campground.

Send your check (payable to MOMS) to Karen Buckley, 8110 Big Bend Blvd., St. Louis, MO 63119. For more information contact Karen at buckey@TheNatWay.com or 314-961-1880 or contact Maxine Stone at VeryMaxine@aol.com or 314 963-0280

for a RV site per night. Call them as soon as possible as they fill up quickly. If you choose to stay at the campground, you will only have to pay the \$10 registration fee per person to participate in all of the weekend events.

Hotels

Rivers Edge 573-754-4522, Heartland 573-324-2262, Super 8 573-324-6000. B&B's: Riverview 573-754-4270, Meadowcrest 573-754-6631, Louisiana Guest House 573-754-6362.

Guest Speaker

Our honored speaker for Morel Madness is Elio Schaechter. Elio is an amazing person. Before retiring in 1995, he chaired the Department of Molecular Biology and Microbiology at Tufts University Medical School in Boston. He was editor of the *Bulletin of the Boston Mycological Club* for 20 years and in 1996 he founded the San Diego Mycological Society. Elio received the award for "Contributions to Amateur Mycology" from NAMA in 1993. In 1997, Harvard University Press published his *In the Company of Mushrooms*. The book is fascinating and quite readable. It gained him an interview on NPR. He is a regular contributor to *Mushroom, the Journal of Wild Mushrooming*, the fabulous mushroom magazine.

Elio's possible topic for discussion one evening might be "Mushrooms in Art." He has a few other ideas to make the weekend memorable. He is eager, easy, and in his words, "an inveterate talker." Elio has declared that he would love to "talk mushrooms" to beginners and seasoned hunters alike and will assist all in our foraging! We are lucky to have him for the whole weekend.

Directions to Lay Center

From Hwy 40 west: Take Hwy 61 north. Take the 2nd Bowling Green exit and go right onto UU. Continue for 5 1/2 miles. On the right you will see brick pillars with the St. Louis University insignia on them. You're there.

From Hwy 70: Take 79 north. Go about 50 miles. In Louisiana, take a left at the second 4-way stop sign onto Hwy 54. Go about 5-6 miles and take a right onto UU. Continue for 3 miles. On your left you will see brick pillars with the St. Louis University insignia on them. You're there.

Shiitake Farm Foray

by Gene Leonard

Once again we have been invited by Nicola MacPherson and Dan Hellmuth to their family farm for the weekend of May 23-25 (Monday May 26 is Memorial Day). This is the home of Ozark Forest Mushrooms, Nicola's organic log-grown shiitake enterprise. The farm is about a three-hour drive from St. Louis in Shannon County, 25 miles from Salem. The logs are harvested on the 2500 acre property as part of a sustainable forestry program run in cooperation with the Missouri Conservation Commission.

The Hellmuth farm is a camper's paradise. The commercial-grade campground is on a ridge above crystal clear Sinking Creek. The "Sinks" is one of the natural scenic wonders of Missouri, and the whole area is a visual feast. An old store, a summer kitchen with gas range and refrigerator, barbecue grills, tables, and his/hers showers and toilets constitute the common area which has adequate shelter in case of rain. There is electricity on the site for a limited number of camper hookups, and plenty of space for tent camping. There are also two small cabins furnished with electricity and bunk beds. Finally, for someone wanting "bed & breakfast" accommodations including linens &

towels, there are a few bedrooms available in the Hellmuth's lodge home a couple of miles from the campground.

Food-wise, this is primarily a potluck weekend, so please bring food to share. We will provide coffee, tea, juice, & bread for breakfast on Saturday & Sunday, brunch on Sunday; paper plates, flatware, cups, napkins, charcoal, and shiitakes for grilling. You should bring a chair, ice, wineglass, beverages of choice, etc.

The cost is \$25 per person (half-price for pre-teen children) which includes two nights of camping and use of the common facilities. The small cabins are \$5 per person per night extra (b.y.o. pillows & linens). B&B accommodations at the lodge house are an extra \$50 per person per night.

Children are welcome (we had several last year and they had a blast!), but no pets or ATV's please. Sign up by calling or e-mailing me at 314-361-0230, Chatgeno@aol.com. Mail your check, payable to MOMS, to me at 30 Portland Place, St. Louis, MO 63108. Call with questions or for more information. Maps will be sent to those who sign up. Below is the schedule for the weekend (all activities are optional!).

Shiitake Farm Foray Schedule

Friday, May 24

Check-in after 3 pm at the "Sinks Store" campground. Potluck supper in the common area.

Saturday, May 25

Breakfast at Sinks Store. Shiitake tour by Nicola & Dan, followed by potluck lunch at Sinks Store. After lunch, catch & release fishing, mushroom hunting, hiking, goofing off, etc. Evening potluck cookout & campfire at Sinking Creek, grilled shiitakes provided.

Sunday, May 26

Breakfast at Sinks Store, morning at leisure. Brunch at the Hellmuth's lodge house (supplemented by your leftover food); afternoon departure.

Forays & Events

MOMS' 2003 Calendar

- Thurs. 3/27 10AM **Morel ID Class**, at Babler State Park. Don Dill, instructor
- Tues. 4/1 **Board Meeting** (call Maxine if you wish to attend)
- Sat. 4/12 8AM **Foray**, Babler State Park. Joe Walsh
- Sun. 4/13 10AM **Beginners Class/Foray**, Babler State Pk. Don Dill, instructor
- Sat. 4/19 10AM **Foray** at Pere Marquette State Park. IL. Leland von Behren
- 4/25-4/27 Fri. - Sun. **Morel Madness**, at Lay Center for Education and Arts, Louisiana, MO. Elio Schaechter, guest speaker; Bill May, coordinator
- Sat. 5/3 10:30AM **Foray** Washington St. Park. MO. Shannon Stevens, leader
- Sat. 5/10 **Foray** at Graham Cave State Park. MO. Chuck Yates, leader
- Sat. 5/17 10AM **Foray** at Rockwoods Reservation. Gordon White, leader
- Sun. 5/18 10AM **Strategies for Mushroom Identification** at Rockwoods Reservation. Don Dill, instructor
- 5/23-5/25 Fri. - Sun. **Shiitake Farm Foray** at "The Sinks", Eminence MO. Nicola McPherson and Dan Hellmuth hosts; Gene Leonard coordinator.
- Sat. 5/31 10AM **Foray** at Babler State Park. Brad Bomanz, leader
- Sun. 6/8 10AM **Mushroom Identification Class** at Rockwoods Reservation. Don Dill, instructor
- Sat. 6/14 10AM **Foray** at Rockwoods Reservation. Gary Steps, leader
- Sat. 6/21 10AM **Foray** at Forest 44 Conservation Area. Pat Lennon, leader
- Thurs. 6/26 **Foray** at Greensfelder County Park. Claudia Joyce, leader. Bring sack lunch. Meet at Interpretive Center.
- Sun. 6/29 12 noon **Foray** at Tyson Research Center. Gordon White, leader
- 7/12-7/13 Sat. - Sun. **Dry July** at Andrea Vadner's Farm (limited to 25 persons)
- Sun. 7/13 10AM **Mushroom Identification Class** at Rockwoods Reservation. Don Dill, instructor
- 7/18-7/20 Fri. - Sun. **Sweat 'n Chanterelles** at Meramec State Pk. Dave Yates
- Sun. 8/10 10AM **Mushroom Identification Class** at Rockwoods Reservation. Don Dill, instructor
- Sun. 9/7 10AM **Mushroom Identification Class** at Rockwoods Reservation. Don Dill, instructor
- Sat. 9/13 10AM **Foray** at Engelmann Woods Conservation Area. Elaine Fix.
- 9/18-9/21 **MOMS Annual Fall Foray**, Mingo National Wildlife Refuge, Puxico, MO
- Sun. 10/5 10AM **Strategies for Mushroom Identification** at Rockwoods Reservation. Don Dill, instructor
- Sat. 10/11 10AM **Foray** at Hazlett St. Park, IL. Leland von Behren
- 10/24 -26 Fri. - Sun. **Foray**, The Hawnting, Hawn State Park. Shannon Stevens, coordinator
- Sun. 10/26 10AM **Foray** at Pickle Springs Natural Area near Farmington, MO

Forays and classes meet at the Visitor's Center or parking area, unless otherwise specified, 15 minutes before the indicated departure time. Bring a sack lunch so that you don't go hungry while indentifying the finds.

Morel Foray

**Edmund Babler State Park
Saturday, April 12, 2003**

by Joe & Lois Walsh

We will meet at the Dr. Edmund Babler Memorial Statute, near the entrance to the park, at 8:00 a.m. After a brief orientation and discussion, we will enter the woods in search of mushrooms. Please bring mesh bags or baskets, comfortable clothing appropriate for the weather, plenty of bug spray, water and your own picnic lunch. Yes, it is true that morels hide from the scent of too much bug spray and/or perfume. That is why I always wear bear grease in the woods.

At around 12:30 pm we will gather for lunch at one of the picnic areas in the park. After lunch, we may try hunting a second area. As always, we cannot guarantee that any mushrooms will be found. They are where they are, and when they are. Come join us, it should be fun.

Dry July

**Vadner Farm
Saturday & Sunday,
July 12 & 13**

by Andrea Vadner

Adults only. Space is limited for overnight, daytrippers are welcome. 60 miles SW of St. Louis in Cedar Hill area. BYO Saturday lunch, potluck Saturday evening. Vegetarian brunch Sunday. \$6 recommended donation. BYOB. Species list generally includes *Cantherellus* and *Lactarius*. Two miles of footpaths, woods and old fields. All usual pests. Call early for reservations and directions. No pets. (314) 647-0167. First hunt Saturday at 9AM.

by Brad Bomanz

Update Research Projects

MOMS Field Unit at W. U. Tyson Research Center – The Next Step

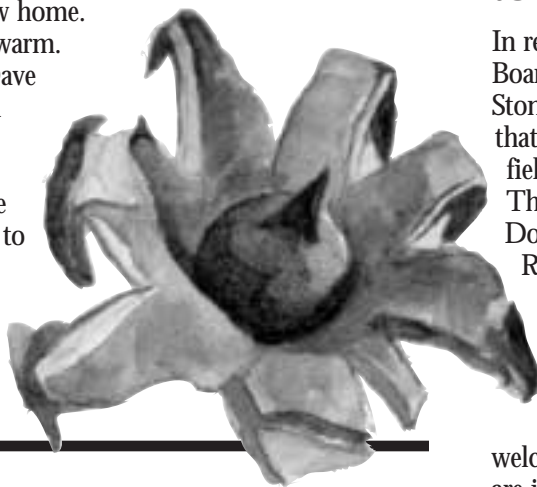
Well, you might be asking yourself, what about MOMS Field Unit (Bunker 26) at Tyson Research Center. What's up? Well here it is. The long awaited end (at least for the next couple of years). We're giving up the bunker and moving to the original Saint Louis Ordinance plant's carpenter's shop at the Tyson Research Facility. "WOW!," you say, "What a mouthful!"

You're right. So we'll have to come up with a catchy name for MOMS new (temporary) Field Unit at Tyson. After the Carpenter's Shop, it became the Horse Stable, and finally the Animal Containment Building. We need a name. The club will take proposed names until the end of March. Then all the names will be submitted to the board of directors, and the board will choose the final name. So if you have a name you think you would like to go down in the club's history, submit it and maybe you'll get lucky. If you have a name, just email me at brad_bomanz@yahoo.com or drop me a note in the mail and I'll keep track of all the names and who submitted each one.

The building has approximately 10 rooms, one of which has become one for MOMS new home. It's small, but comfortable for now.

The next thing is moving. I have the names of few good members who volunteered when all this first came about. I've kept their names and will personally call them when a date is set, probably after the cold weather passes. I've already swept the floor in our new room and the hallway. I've scraped some peeling paint in the hallway and also mopped the floor in our new home. The best part is that it is above ground, dry and warm.

I want to express my enormous gratitude to Dave Larson, Field Station Manager at the Washington University Tyson Research Center. He and all his staff have been extremely patient and helpful, as always, during this entire relocation process. Dave has graciously assured me that they will continue to extend to our organization this same neighborly demeanor during the remainder of this project. Thanks to Washington University, Dave L., Joyce D., Dave S., and Angelo.



Earth Share of Missouri Update

We are in the height of compiling the annual Combined Federal Campaign statistics to complete MOMS 2002 application. This year has been exceptionally involved because Earth Share has been approved to expand its campaign pledges to the State of Missouri. That means that the club needs to supply additional information to complete a second application for the Missouri State Employees Charitable Campaign. We are very grateful to be a part of this charitable expansion and look forward to the support of the Employees of the State of Missouri for our educational and research programs.

Research News

The winter has been very restrictive to any active expansion of our voucher database (no kidding). And the fact that the research chairman (me) just retired (forced) from my full-time job has not exactly allowed for much activity in the field of research.

I have, however, confirmed with Tyson Research Center, that MOMS has the most up-to-date list of the documented fungi database that was archived by Kathy Jacobson (former grad-student). I am slowly, very slowly, re-entering all the documentation that was electronically lost several years ago. The database information was, luckily, printed out and that is the information that I am continuing to enter.

I want to make it known, and acknowledge here, Joan Collins' dedication to entering the great majority of information that I am trying to finalize. This is the driving force that has continued to push me on until the project is finally completed. Thank you, Joan!

Missouri Field Guide to Mushrooms

In response to the resolution of the Board of Directors, President Maxine Stone has named five to the committee that will investigate publication of a field guide to mushrooms of Missouri. The committee includes Brad Bomanz, Don Dill, Karen Lowery, Charlie Raiser, and Maxine Stone. The first task of the committee will be to develop a conspectus, a concise description about who will buy the book, and what it will be like.

At this early stage, the committee welcomes and solicits ideas from all who are interested. Contact Charlie at craiser@missourimycologicalsociety.org or 314-821-6768.

MOMS has previous experience in this arena, having published *Morel, a Lifetime Pursuit* by Tommy Thompson, about eight years ago. More than 3,000 copies have been sold. To obtain a copy, click on books on the MOMS website.

—Charlie Raiser

exciting 2003 events

And here we are—spring is approaching fast. Soon we will all be in the woods looking for our favorite thing. Let this be a reminder to all of you to check the calendar on page 6 of the *Earthstar*. I believe we have more forays, classes and events than we have ever had.

Morel Madness is going to be wonderful, back at Lay Center in



morel heaven. Nikki and Dan's shiitake farm is an unbelievable weekend – gorgeous, relaxing and educational. Sweat 'n Chanterelles is always wonderful – just right for hot St. Louis summer.

(Last year we swam in the Meramec!) And Dry July is happening again this year. Andrea's farm is a lovely spot, not to mention the fact that we usually trip over the chanterelles.

Mark your calendars

now, so that you don't miss all of the excellent forays and classes that

Gordon has planned for us. I believe every weekend is covered! If you are new to MOMS, it is a great way to meet other interesting MOMS members.

So, whether you're after morels or chanterelles, trumpets or chicks, take advantage of many of these fabulous forays. See you in the woods! –MS



Next *Earthstar* Issue

The deadline for the next issue of the *Earthstar* will be May 1. Anyone who wishes to submit photos or text should e-mail MOMSearchstar@aol.com, subject matter: *Earthstar* story. Thanks!



Missouri Mycological Society

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Gordon White's granddaughter, Veronica, with her first Morel