

earthstar examiner

August 2007

Newsletter of the Missouri Mycological Society



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PHOTO BY SHANNON STEVENS

Ha Ha Tonka State Park brings in laughs and mushrooms

by Christopher Crabtree

It was all laughs and excitement at the Ha Ha Tonka State Park foray held June 8, 9, and 10. This was the first foray at Ha Ha Tonka, near Lake of the Ozarks, and it proved to be a great place for a new outing. Castle ruins, sinkholes, caves, forests and glades are the main attractions to the park, and now add fungi to the list. I am currently doing fungal research within the park, so we thought it would be a great idea to have a foray and see what the MOMS group could find. The park is about 4,000 acres and one person can only hunt so much of it, so with baskets and

tents packed, MOMS members headed down to explore a new area.

We were honored that Dr. Walt J. Sundberg and Fran joined us for the weekend to hunt and help identify mushrooms. Jay Justice drove from the heart of Arkansas and added his expertise, and numerous other MOMS members came from other parts of the state for the first-time foray. Dr. Harold W. Keller joined us on Saturday, eager to find myxomycetes, other fungi that he fancies, and coneflowers. Well, the myxos weren't out in number or diversity to Harold's dismay, but his

continued on next page

Mingo 2007

Get all the info on
MOMS fall foray! See
pages four and five
for information and
registration form.

Ha Ha Tonka

continued from previous page

enthusiasm and excitement at the mushroom diversity was apparent. Plenty of habitats, years of fungal knowledge, books, a mushroom dryer, food and drink at our side, this group of twenty individuals was ready for a weekend of exploration and enjoyment.

The weekend started Friday afternoon with the president, Shannon Stevens, being the first to arrive, second actually, as I was already there, waiting at camp to see who would show up for an early-bird foray. As the afternoon and evening progressed and others arrived, Shannon threw together a magnificent dinner of venison, vegetables, and black trumpets. Ahh, the masterful culinary skills of MOMS members! Thanks Shannon.

After dinner we took a short hike (relative to stride and leg length, as some will attest) to see Lodge Glade in full bloom with *Echinacea paradoxa*, the yellow cone-flower. The glade was carpeted by thousands or hundreds of thousands of cone-flowers and other showy glade flowers such as the Missouri evening primrose (*Oenothera macrocarpa*), lead plant (*Amorpha canescens*), and numerous others. Some didn't make it to Lodge Glade as the mushroom hunting wouldn't allow us to walk fast or far. A beautiful *Lactarius indigo*, hidden from view by leaf litter, was spotted by Jay and marveled at by the rest of us. Some mushrooms deserve special attention, no matter how often you may find them. *Amanita*, *Russula*, *Lactarius*, and *Laccaria* were abundant on the Friday evening jaunt, but more were awaiting to be discovered the next day. The night settled in with whippoorwills and the hum of crickets, as we sat around the campfire enjoying some guitar pickin' by Greg Potthoff, and some Irish folk songs with Jay on the guitar and Barkha McDermith on the penny whistle.

Saturday morning began with coffee and a quick breakfast, then off to the woods we went. We first checked out an area around the old quarry where rock was taken to build the castle at Ha Ha Tonka. This proved to be an amazing spot (I noticed that a few days prior) and every step held another fungal treat. Yellow and red chanterelles (*Cantharellus cibarius* and *C. cinnabarinus*), hoards of black trumpets (*Craterellus fallax*), *Amanita rubescens*, *Amanita flavoconia*, numerous *Russula*, *Lactarius volemus*, *Lactarius glaucescens* (syn. *L. piperatus* var. *glaucescens*), *Hericium coralloides* and many, many more. Many of us filled our baskets in an hour and it was regretfully time to check out another area, but for some of us the



quarry was etched into the back of our minds. Some of us inspected Black Sink, a wide limestone sink caused by the collapse of a cave roof, and others meandered elsewhere. Black Sink is usually a good spot when everywhere else is dry, but not so on this weekend. We braved the slopes, the broken tree tops from last winter's ice storm, and the ticks, but there were more ticks than fungi or myxomycetes. After a good morning of hunting, we headed for camp, lunch, and a tick-free spot. I was amazed and lost in all of the specimens brought back and decided not to continue hunting that afternoon. While Walt, Jay, Barhka and I worked on identification, others went back to explore different areas of the park, coming back with baskets and bags of new stuff. The day ended with an amazing potluck dinner, including Ken Gilberg's exquisite creamy black trumpet sauce and campfire cooked venison burgers. While some attended the night hike led by park interpreters, the rest of us relaxed with conversation, campfire, and great mushroom finds.

All great things must come to an end, so we awoke Sunday morning to the sound of thunder. Though the rain was not imminent, we quickly packed camp and finished with coffee, a quick breakfast, and a little more conversation before we filed out of



camp one by one. I used 'finished' too soon! We had bags and bags of specimens to still work on, so for some of us, our day was just beginning. The rain started, and it came in buckets, or wheelbarrows. Ken Gilberg and I met up with Walt and Fran at a hotel to work on specimens for the rest of the day. I don't know what is better, correctly identifying and learning a few mushrooms species, or sharing knowledge and getting lost in fungal conversation with Walt, Ken, and Fran. I believe it to be the latter. Actually, I know it was the latter.

At this time we have identified over 60 fungal species from the foray, with others still in the works and of course a handful of minute, destroyed, or just plain impossible to identify specimens collected. I will have the list available for everyone soon, and next year the findings of my research project. I want to sincerely thank everyone who came to Ha Ha Tonka and made it such a successful foray. This foray brought in many fungal species not yet collected or identified at the park. This foray also brought many MOMS members to Ha Ha Tonka State Park for the first time. Once again, a big thanks to you all for the smiles, laughs, and mushroom fellowship. Let's do it again sometime!



Chasing the Rain

by Maxine Stone

Taylor Lockwood has traveled the globe hunting for new and beautiful species to photograph, meeting other mushroomers, and raising the awareness of this often overlooked kingdom that shares our Earth. Taylor is what he calls an “esthetic mycologist” and has inspired nature lovers everywhere. He has published two books showing his extraordinary photography. His first book, *Treasures from the Kingdom of Fungi*, has wowed most of us. His new one is sure to do the same.

Chasing the Rain, a brand new narrated digital slide show, features photographs and stories from Taylor’s new book *Chasing the Rain: My Treasure Hunt for the World’s Most Beautiful Mushrooms* (Summer 2007). His encounters with colleagues and fellow-mushroom enthusiasts all over the world have afforded him a unique perspective on people, travel, and nature.

This program features travel stories from Taylor’s mushroom hunting expeditions around the globe including images from Tibet, Australia, Europe, Africa, Japan, India, Indonesia, as well as North America. This is a fast-paced, fun, and informative program that combines science, nature and beauty. I know you won’t want to miss this once in a lifetime show. See details on the calendar on page 8.

Charleville Winery Foray

by Chuck Yates

Please come to our annual Charleville Winery Foray on Sunday, August 19, 2007.

We will be meeting at the winery at 10:00 a.m., divide into foray groups and come back for a gourmet picnic with wine, beer or other favorite beverages.

The owners of Charleville, Jack and Joal Russell, are wonderful hosts and produce great wines and beer. Wine and beer tastings are available to help you decide what you want with lunch. Don’t know if we will find any mushrooms or not, but Jack and Joal will let us explore their woodlands and fields.

I do know that we will have excellent food, wine and beer. Bring books to help in identifying your finds. Hope to see you there. Give me a call, 314-843-5580, so I can give the Russells a count. They usually join us for lunch and make goodies to add to the table.

Silver Mines: Fun in the sun... and rain

by Shannon Stevens

Well we decided to go back to Silver Mines Recreation Area again this year having had so much fun last year. We are still hoping to get back to Dan and Nicola’s some time in the future but for now, this is a good substitute with a very nice group campsite and excellent swimming.

The weekend started off a bit wet, beginning to rain just as I arrived with my two guests, Shannon and her sister Caryn, (Shannon is my Goddaughter). Luckily we didn’t have to stay crammed in the car too long before we were able to don the ponchos and start emptying the truck of tents and sleeping gear and food... to get to the first and most important item, the canopy. We used the bathroom (it was clean and dry, eh!) as a staging area for the “couldn’t get wet” stuff and stayed dry ourselves under the eaves. We eventually got the two canopies up and were able to relax a bit in our lawn chairs while we waited out the rest of the rain.

That turned out to be the pattern for the next two days as well: nice mornings, afternoon showers, nice evenings. We just needed to make sure we were under shelter when the rain hit in the afternoon, right Maxine? I shouldn’t poke fun at her, she had a nice fall on Saturday and busted her bum pretty good. I hope it has been healing alright. That happened a few miles away, at Amidon Conservation Area. The area was very much like Johnson Shut-ins (or what it used to be like before the AmerenUE reservoir broke last year) except the granite was pink and the pools were a bit smaller, not quite as swimmable. Very picturesque though and it’s where we found most of our ‘shrooms.

Fifteen folks showed up throughout the

weekend and the usual camp antics prevailed including specialty drink hour (mojitos again – they said they were too strong but I was just saving time making fewer, stronger drinks!), some kind of Whiffleball tournament that never quite got off the ground, hiking, shrooming, swimming and canoeing even. The usual MOMS fare was present once again. I can’t tell you what we had because it was too long ago and my memory just ain’t what it used to be. Trust me when I say that everybody outdid themselves as usual. I vaguely remember Monster Pan being full of something pasta-like and the table full of food and wine.

Friday night Tracy taught us how to play Hearts and Saturday night we played our favorite new game Quiddler. I also remember winning a one-on-one game of Scrabble against a certain person who will remain anonymous as long as the checks keep coming! But seriously, he was a worthy opponent and the play was most stimulating, I’m sure things will go differently when we meet again. We had a wonderful fire both nights and Tracy also turned us on to peanut butter s’mores, I didn’t have one myself but everyone who did will tell you they were great!

Sunday was more of the same. Some folks left early, others did more exploring and by the afternoon a decision was made to break camp and head on home even though we had the site for another night. The last of the gear was just being thrown into the car when the afternoon storms hit. It’s all about the timing!

Thanks to all who showed up and helped make the weekend what it was. I hope you had as much a good time as I did and look forward to next year, wherever we are.

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Annual Fall Foray at Mingo National Wildlife Refuge

Mingo Registration Form

September 20 through 23, 2007

The registration fee to attend Mingo is \$55 for members, \$65 for non-members, \$40 for students, \$35 for children five and younger. HOWEVER, if your registration is postmarked by September 8th you will get a \$10 reduction for each person registered.

This fee includes six wonderful meals, prepared by some of MOMS gourmet cooks: Friday breakfast, Saturday breakfast, Saturday sack lunch, Saturday dinner, Sunday breakfast & Sunday brunch. Thursday and Friday suppers are both potluck.

Name(s) _____

Address _____

Phone (day/evening) _____

e-mail _____

Reservations for Lodging:

Screened cabin with cots and mattresses, but no bedding or towel

\$6.00 per night per person. Circle number of people: 1 2 3 4

___ Thursday ___ Friday ___ Saturday **Cost for lodging:** _____

R.V. or tent site

\$3.00 per night per person Circle number of people: 1 2 3 4

___ Thursday ___ Friday ___ Saturday **Cost for lodging:** _____

Registration fees: Circle number of adults: 1 2 3 4 **Total :** _____

Circle number of students: 1 2 3 4 **Total :** _____

Circle number of children: 1 2 3 4 **Total :** _____

Grand total registration and per night fees enclosed: _____

I would like to be in a cabin with _____

I am a vegetarian _____

The success of the Mingo Foray depends on volunteer effort. Please indicate how you will be able to help:

Friday: dinner, clean-up _____

Friday: prep for Saturday lunch _____

Saturday: breakfast, prep & clean-up _____

Saturday: dinner, prep & clean-up _____

Sunday breakfast, prep and clean-up _____

Sunday clean-up: Display Room ___ Dining Room ___ Bath House ___ Cabins ___

Clip or copy this form and send it with your check made payable to MOMS to: Chris Umbertino, 1425 Marsh Ave, Ellisville, MO 63011. If you have questions about registration, contact Chris at (636) 256-9334. Should you have any questions about the event, please contact: Maxine Stone, VeryMaxine@aol.com, (314) 963-0280

This year's MOMS fall foray at Mingo National Wildlife Refuge could be the best ever! For the past fifteen years Mingo has been the highlight of our year and everyone who attends makes it terrific, each adding their own personality, good humor, insights, mushroom knowledge and assistance, to make the Mingo experience so meaningful. Put Mingo on your calendar for September 20 – 23 and send in your registration form (on the left). Don't wait until the last minute, because early registration will facilitate the planning and will earn you a discount on an already very affordable adventure.

Mycologists and Special Guests

This year, title of "Chief Mycologist" will be shared by Drs. Walter Sundberg and Andrew Methven. Both are teachers highly praised on a national level. We also look forward to Jay Justice, the esteemed "mycologist's mycologist," who seems to know more mushrooms than almost anybody. We anticipate the return of Dr. Michael Kuo, the genius behind www.MushroomExpert.com (check it out) and Leon Shernoff, editor of *Mushroom the Journal*. We have scheduled two talks by well-regarded mycologists, Drs. Peter Avis and Britt Bunyard.

Ever wonder why we look around oaks to find chanterelles, ash trees for morels, or why *Boletus edulus* doesn't grow around here? Why are fungi important to a healthy forest? Special guest mycologist, Dr. Peter Avis, Post-doctoral Research Associate in the Department of Botany at The Field Museum, will speak Friday night about fungi mycorrhiza. This is a fascinating subject of the symbiosis of fungi and plants, beneficial to both. The topic impacts us as mushroom hunters and, in the big picture, is significant to all plant life and ecology. We are extremely pleased to have found an expert who would share his knowledge on the subject.

A second treat for us is a return visit from Dr. Britt Bunyard from Wisconsin. Britt is editor of the North American Mycological Society newsletter, the *Mycophile* and their scholarly annual journal, *McIlvainea*. Those

who heard him speak last year on insects and fungi will want to hear his talk this year on the evolution of the fungi. Dr. Bunyard is a rare scientist (and bird) who can simply and clearly explain complicated genetic science today and expound on theories of cladistics, the relationships of organisms to each other through evolution.

We will have other talks, too. Whatever the subject, we guarantee it to be lively, enlightening and amusing. You'll also learn a great deal in the field and around the collection tables.

Schedule of Activities

People start to arrive as early as Thursday, and after greeting friends and getting settled, may look for mushrooms in the woods surrounding the camp, fish, or canoe in Lake Wappapello.

On Friday, there will be sightseeing and mushroom hunting trips to near or not-so-near natural sites. Organize the trip you would like, or tag along with others, or stay in camp and just relax. In the evening, Dr. Peter Avis will speak.

On Saturday morning, we get a little more serious. Right after breakfast, we'll depart in groups on the short drive to Mingo National Wildlife Refuge. Each group will have a leader and mycologist, and will foray in selected areas, some of which are normally closed to the public. The terrain is generally flat, but it is easy to get lost! We insist that everyone bring a compass or GPS device, that everyone hunt with a buddy, and that everyone follow the instructions of the group leader. By mid-afternoon, all foray groups will be back in Camp Latonka, loaded (we hope) with mushrooms. Edibles collected from our forays will be saved for the mycophagy workshop which will create a fabulous mushroom tasting for Sunday brunch.

Saturday evening we'll hear from Dr. Britt Bunyard about mushroom evolution. Leon Shernoff will speak Sunday morning on "Strange Mushrooms, And How To Know When You Have One."

Camp Latonka

We have again secured Girl Scout Camp Latonka for our accommodations and base of operations. The recreation room houses the mushroom display tables. By the end of day on Saturday, they should be overflowing with specimens identified by our experts and you.

The common buildings include a spacious dining hall with a large kitchen to accommodate our considerable food-preparation needs.

The cabins there are what you may remember from your scouting days: electricity, cots with mattresses, but no bedding. They are screened all around and let in fresh air and the night sounds of owls and whippoorwills. Sites are available for trailers and for tents. Most tenters pick sites on the shore of lovely Lake Wappapello, down the hill from the rest of the camp.

Two bathhouses, one cleverly designated for men, the other for women, have toilets and hot showers. They're a short walk from the cabins; so bring a flashlight along with your bedding.

If you prefer a motel, we recommend Miller's Motor Lodge in Wappapello, (573) 222-8579.

Meals

Meals are more than adequate. In fact, the term lavish may not do them justice. Thursday and Friday dinners are potluck, so bring something to share. You can expect the food to be plentiful and delicious. Friday and Saturday breakfasts will be provided. Friday lunch is usually in the field, a good way from any fast food places, so bring what you would like to have. MOMS provides sack lunches for Saturday.

Saturday dinner will be provided by MOMS volunteers, and in recent years these have been delicious. There is still time to volunteer! MOMS provides cold cereal for those who need to eat and run on Sunday, but for those who can stay until midday, the finds of the weekend usually provide a feast of mycophagy! Happily, Camp Latonka provides dinnerware for all meals in the dining hall. We must, of course, clean what we use, and again, there is room for volunteer sign-up.

Registration and Further Information

If you've not been to one of our fall forays at Mingo, this article may not have answered all your questions. On registration, you will receive further information, including directions for the 3-hour drive. Or ask someone who has been there. There is a phone at Latonka that you can make calls from and, in an emergency, the personal phone of Verla Shaw, longtime camp manager, is (573) 222-8340.

Chairpersons are: Maxine Stone, (314) 963-0280 or verymaxine@aol.com; and Charlie Raiser, (314) 821-6768 or charlieraiser@aol.com. Ken Gilberg has arranged our speakers. The bottom line is to register now and come September 20 or 21. Come prepared to find a lot, learn a lot and eat a lot! See you at Mingo.

The Hawnting Continues!

October 26–28, 2007

by Shannon Stevens

Resurrected for another year, the annual antics at Hawn State Park and Pickle Springs Natural Area will resume on the weekend of October 26 – 28. It seems all you guys and ghouls had a spirited good time last year so there's no choice...but to do it again!

If you are one of the twenty or so folks who joined us last year or someone new to the club, or someone old to the club, and the idea of foraying with friends and frolicking around the fire appeals to you, then come on out and play!!! Frolicking is not an actual prerequisite. For more of what usually happens, check out Michael Perks' awesome article in Dec. '06 *Earthstar*.

Bring everything you need for primitive camping and what you can to make it less so. Yes, it has rained in the past but it has never dampened the spirits of those hardy few who have endeavored to persevere and whose motto is always "the wine is fine come rain or shine." (Be prepared!) All meals are BYO with potluck style dinners. Also, be sure to bring paper plates, plasticware, etc., as these things will not be provided. Monster pan will be activated for any contributions to the creation of culinary curiosities. Oh yeah, bring your baskets as we will be attempting to hunt up some 'shrooms on Saturday and bring a pumpkin to carve. If you carve it, it will glow! I don't anticipate the Cardinals making the Series again this year so I don't think I'll need to bring the TV... But you never know!

Our campsite is the one designated for the Boy Scouts and is on the left and up a small hill as you near the camp area. Carpeted with pine needles and away from the crowd, it is just a short walk down the hill to the shower house. The State charges \$2 per night per person for camping.

Can't make it to Hawn? Be sure not to miss the Sunday matinee foray, 10 am, at Pickle Springs Natural Area as this is always a beautiful hike and usually produces a preponderance of picking pleasure.

Hawn and Pickle Springs are both off Highway 32 between I-55 and Farmington. For each, there is a sign on Hwy. 32 directing you. For more information please contact Shannon Stevens, 314-481-4131 or Sporeprince@sbcglobal.net. See everyone there!!!

2007 Calendar

- Sun. 8/19** 10:00 AM Foray. Charleville Winery. Chuck Yates, 314-843-5580; c2yates@yahoo.com
- Sat. 8/25** 10:00 AM Class. Babler State Park. Common Mushrooms of Missouri, Part 2. Maxine Stone, 314-963-0280; verymaxine@aol.com. Registration required.
- Sun. 9/9** 10:00 AM Foray. TBA. Gary Steps; 314-961-8418; garysteps@butterflyenergyworks.com
- 9/20 - 9/23** Foray Weekend. Mingo. Save the date.
- 9/30** 1:00 PM Photography Presentation, *Chasing the Rain* by Taylor Lockwood, Missouri Botanical Garden Auditorium, book signing before and after. Contact Maxine Stone for more information, VeryMaxine@aol.com or 314-963-0280
- Sat. 10/6** 10:00 AM Foray. Hazlett State Park (IL) Leland Von Behren; 618-259-8517
- Sat. 10/13** 10:00 AM Class. Babler State Park. Common Edible Mushrooms of Missouri. Maxine Stone, 314-963-0280; verymaxine@aol.com. Registration required.
- 10/26-10/28** Foray Weekend. Hawn State Park. Shannon Stevens, 314-481-4131; sporeprince@sbcglobal.net
- Sat. 11/3** 12:00 PM "Wild Times" Foray. Babler State Park. Steve Booker 618-346-1740; AROHD2@aol.com, Jan Simons, 314-773-4551; jan.simons@mobot.org
- Sat. 11/11** 10:00 AM Foray. Confluence State Park. Chuck Yates; 314-843-5580; c2yates@yahoo.com

MOMS members will need to notify the leader of the foray they wish to attend before the evening prior to the foray at the very latest. Please meet at the visitor's center, unless otherwise specified, 15 minutes prior to the time listed.

Chapungu Nights

Thursday September 6, 7-9pm

by Shannon Stevens

"Chihuly Nights" worked so well last year why not give "Chapungu Nights" a try? As I'm sure most of you know, *Chapungu: Nature, Man and Myth* is the current exhibit shown throughout the Missouri Botanical Garden and highlights some extraordinary stone sculptures from Zimbabwe. (A few Chihuly pieces, bought by MBG after the showing last year are also on view.) From the MBG Bulletin: "The Garden will form a beautiful summer backdrop for these monumental, textured and touchable sculptures."

There will be music, sculpting demos and lots of beautiful art and nature to see, not to mention the fellowship of other MOMS members and perhaps some new friends as well. Cocktails and appetizers can be purchased at Sassafras Cafe so bring a few extra bucks. Tickets are only \$5.00 for members, \$10.00 for non-members. Twenty folks showed up last year to claim the reserved tickets but according to Jan Simons there will be plenty of tickets available at the door so come one and come all, the more the merrier! Anybody know how to tango!?

If you are interested in attending, please call me at (314) 481-4131 so I know how many to expect.

Check out the MBG website (www.mobot.org) for other interesting details about the exhibit including a free downloadable audio-commentary. While you're there, check out something called the "BenefitBar." This looks like a great way to help raise donations for the Garden.

Missouri Mycological Society

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Hericium coralloides from Ha Ha Tonka foray
photo by Shannon Stevens