

earthstar examiner

June 2009



Newsletter of the Missouri Mycological Society

Ha Ha Tonka June 26-28

by Chris Crabtree

For those of you who still haven't made it down to our Ha Ha Tonka State Park foray, you have another chance. We began foraying at Ha Ha Tonka in 2007 and will be having another adventure there during the weekend of June 26-28. Our first year was an amazing event and fleshy fungi were everywhere. Our second year was even better and nobody left the foray without a basket full of edibles for the table. Not to forget the 150+ fungal species that we identified during that weekend alone. And this year, our third year, we have a special guest (yes, all of us are special but this is a little different). This year we will be joined by world renowned *Amanita* expert **Dr. Rodham Tulloss**. He will be searching for his quarry in Missouri, Arkansas, and Louisiana and we are excited and honored to have him join us at this foray.

Ha Ha Tonka is one of those enchanting places in Missouri. The old castle façade resting high atop a bluff overlooking the Niangua arm of Lake of the Ozarks and the numerous



Jane House

sinks, caves, deep forests and glades make the scene one to behold time and time again. The landscape of the 3,500+ acre state park is dotted with gems and marvels of all sorts. The dry glades contain some of the largest populations of yellow coneflower (*Echinacea paradoxa* var. *paradoxa*) in the state and often have many other colorful species blooming throughout the summer. The woodlands and forests vary quite drastically from one slope to the next and hold a great richness of fleshy fungi and plant species. Deep draws, hollows, sinks and caves create an infinite number of microhabitats just perfect for interesting, unique, and even rare species. It is a playground for mycologists, botanists, geologists, spelunkers, and all others.

So why not join us this summer? Ha Ha Tonka is located just a few miles southwest of Camdenton off of Highway 54 along State Hwy D. To get to the scout camp turn south off of State Hwy D onto Post Office Road in the park, continue approximately 2.5 miles until you see the camp on the right. For those wanting to attend, but not wanting to sleep under the stars or miss a hot shower, Camdenton and Osage Beach have plenty of motels to accommodate you, so book a room and join us for the weekend. Campers be sure to bring what you need including water, and everybody be sure to pack bug spray. The scout camp has a great view but does not have a water faucet. Hope to see you there.

If you have questions or would like more information, please contact Chris Crabtree at cdcrabtre@hotmail.com. For more information on Ha Ha Tonka State Park, including trail maps, directions from major cities, and other park amenities, go to www.mostateparks.com/hahatonka.htm.

*Sinks, caves, glades,
a rock bridge, a
spring, high cliffs,
diverse fungi and
even a castle ruin.
What more could a
mushroom hunter
want?*



Jane House

Charleville Winery Foray

Saturday, August 9, Ste. Genevieve

by Chuck and Sara Yates

Jack and Joal Russell, of Charleville Winery, have invited us to hunt their woods, enjoy their hospitality and taste their wines and beers. They have also been known to make and share "goodies" at our picnic luncheon. Please bring your favorite food to share with others. We'll have a good variety of whatever goes well with wine, beer and good friends in a beautiful setting.

We will meet in the parking lot of the vineyard around 10:30 am, go on a mushroom walk and come back to the winery for food and drink.

Please call me at 314-843-5580, by Saturday, August 1, to let me know you are coming, and the number of people you are bringing. The Russell's need to be certain they have enough staff on hand to pour on the 9th. If the numbers get too large we may have a cut-off. Call early to reserve a spot. We have always had a lot of fun at Charleville.

Directions

I-55 south to exit #150/hwy 32. Turn right on hwy 32 and make an immediate left on hwy B. Take hwy B to Coffman. Make a sharp left on WW. Go past Crown Valley Vineyard and Chaumette Vineyard (on your right). Turn right on Boyd Road and follow the signs to Charleville Winery.

The winery's address is 16937 Boyd Road and their telephone number is (573) 756-4537.

Hope to see you there.



Sweat 'n Chanterelles

Meramec State Park, July 17- 19

by Steve Booker

Join us for the weekend or a day to hunt our favorite summer mushroom, chanterelles. Last year was a great year for chanterelles in Missouri and we have high hopes of another bountiful year.

For those of you who want to spend the weekend, we will have a private campsite near the river at Group Site GTAA. You can arrive any time on Friday, but we don't have our private site until 3:00. For those of you who would like to just come for the day on Saturday or Sunday, meet at Group Site GTAA at 9:00 a.m. We may leave for our foray later than this, but if you want to hunt together, meet at that time.

Wading, swimming, and fishing will help cool us between forays in the woods. It will be hot so dress for the weather and don't forget the insect repellent!

Bring potluck dishes for all meals except Saturday night, when we'll eat at the lodge. If you want to come just for Saturday's dinner, either meet us at the lodge at 6:30 p.m. or come to the camp site earlier for a glass of something good and maybe an appetizer or two.

Campfires on Friday and Saturday evenings will probably bring on some music and a story or two, so don't forget your guitar, banjo, tin whistle, and a joke or a story to tell.

Hopefully, the specimen table for our fungal finds will have three types of chanterelles, some black trumpets, and lots of other mushrooms to admire and identify.

Directions

Take Rt. 44 west to the 2nd Sullivan exit. Take Hwy 185 south and follow signs to the park. Once in the park, pass the general campground and look for signs to Group Campsite GTAA.

It's going to be FUN, so bring the kids, bring the dog, bring the family, (but don't bring the ticks and chiggers). See you there.

Any questions contact David Yates at 314-368-0586 or dyates@bondwolfe.com.



If you don't know our favorite summer mushroom, you MUST go to Sweat 'n Chanterelles or a Common Mushroom class.

Annual Fall Foray at Mingo

Save the Dates
September 17 - 20

By Sara Yates

Planning has begun for one of the Missouri Mycological Society's most anticipated events, our annual foray at Mingo Wildlife Refuge. This is an educational and fun weekend with excellent food and great camaraderie. There will be our usual, wonderful array of mycologists to lead forays and help us identify our mushroom finds. Evenings we have talks about the fascinating world of fungi. Dr. Walt Sundberg, our chief mycologist and a great teacher, will be with us along with Dr. Andy Methven, our mushroom identifier extraordinaire, hopefully with some of his students. We will also be looking forward to visiting and learning from our good friends Michael Kuo, Britt Bunyard, Joe McFarland, Chris Crabtree and Jay Justice.

We will again be at Camp Latonka Girl Scout Camp, adjacent to Lake Wappapello State Park in Puxico, MO. Mushroom hunting will be at the camp and on Saturday at Mingo National Wildlife Refuge. Our "connections" with the refuge (thank you Jack Toll) enable us to go to areas that others rarely visit. The tentative schedule will be to arrive on Thursday afternoon, if you are able.

Continued next page

Calendar

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.

- Sat. 6/13** 10:00 a.m., **Class, Common Mushrooms of Missouri, Part 1**, Babler State Park. Maxine Stone, 314-963-0280, VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- Sat. 6/20** 10:00 a.m., **Foray, Forest 44**. Steve Booker, 618-346-1740, arohd2@aol.com
- 6/26 - 6/28** **Ha Ha Tonka State Park**. Chris Crabtree, 417-689-2709, cdcrabtre@hotmail.com or Shannon Stevens, 314-481-4131 sporeprince@sbcglobal.net
- Sat. 7/11** 10:00 a.m., **Foray, Forest 44**. Patrick Harvey, 314-771-3521, pg_harvey@hotmail.com
- Tues. 7/14** 4:00 p.m. until dark **Bi-Monthly Foray and ID**, Babler State Park, Alta Shelter. Ken Gilberg, 314-822-7627, kengilberg@charter.net
- 7/18 - 7/19** **Sweat 'n Chanterelles**, Meramec State Park. David Yates, 314-368-0586, dyates@bondwolfe.com
- Sun. 7/26** 10:00 a.m., **Foray, Forest 44**. Maxine Stone, 314-963-0280, VeryMaxine@aol.com
- Sun. 8/9** 10:30 a.m., **Foray and Wine Tasting, Charleville Winery**, Ste Genevieve, Chuck Yates, c2yates@yahoo.com, 843-5580
- Sat. 8/15** 10:00 a.m., **Class, Common Mushrooms of Missouri, Part 2**, Babler State Park. Maxine Stone, 314-963-0280, VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- Sun. 9/6** 10:00 a.m., **Foray, Rockwoods Reservation**. Charlie Raiser, 314-821-6768, Charlieraiser@aol.com
- Tues. 9/8** 7:00 p.m., **Bi-Monthly**, Powder Valley Nature Center. Ken Gilberg 314-822-7627, kengilberg@charter.net
- 9/17 - 9/20** **Mingo**, Mingo National Wildlife Refuge, Puxico. John Davis, 314-909-0272, shrooman@sbcglobal.net or Sara Yates, 314-843-5580, s2yates@yahoo.com
- Sun. 10/4** 10:00 a.m., **Foray, Hazlet State Park, Carlyle, IL**. Leland Von Behren, 618-259-8517
- Sat. 10/10** 10:00 a.m., **Class, Edible Mushrooms of Missouri**, Maxine Stone 314-963-0280, VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- 10/23-10/25** **The Hawnting**, Hawn State Park. Shannon Stevens, 314-481-4131 sporeprince@sbcglobal.net
- Sun. 11/1** 11:00 a.m.-4:00 p.m., **Foray and Food, Wild Times at Babler**. Jan Simons 314-773-4551 jan.simons@mobot.org or Steve Booker, 618-346-1740 arohd2@aol.com
- Tues. 11/10** 7:00 p.m., **Bi-Monthly, Fungi Photo Show**, Powder Valley Nature Center. Ken Gilberg, 314-822-7627 kengilberg@charter.net
- 11/21-29** **2009 NAMA, Mushrooming in Louisiana, near Lafayette**. Annual meeting and foray. Pre-foray microscope class fills quickly, so register early. Option to stay 11/30.

Annual Fall Foray at Mingo

continued from previous page

Thursday night will be pot luck and no planned evening event – just enjoying our time together. Friday is always very relaxed with participants looking for specimens in camp, hiking, enjoying the refuge and visitors center or checking out some interesting sites close by. Friday night is also pot luck and is always pretty wonderful. Saturday will be spent at Mingo in several foray groups at different locations in the refuge. The campfires on Friday and Saturday evenings are great tranquilizers before turning in for the night. Sunday late morning is always a highlight of the week end, when we are treated

to a brunch prepared by volunteers who have taken part in the Mycophagy Workshop.

Mark your calendar now to attend all four days or whatever your schedule allows. Look for the registration form and more information in the August 2009 Earthstar.

Any questions? Contact..... Sara Yates at 314-843-5580 or s2yates@yahoo.com, or John Davis at 314- 909-0272 or shrooman@sbcglobal.net,



Computer Identification of Mushrooms – Part II

by Patrick Harvey

Identification of mushrooms using a computer instead of published keys is becoming possible and practical. Here are some examples from the web, from simple HTML keys to truly interactive programs.

"Interactive" mushroom key (has links at key points):
<http://americanmushrooms.com/monenaag.htm>

Keys to Mushrooms of the Pacific Northwest -- keys are chosen by mushroom shape:
<http://www.svims.ca/council/>

Type a mushroom name to select from over 700 species in the list at the top of the page. This one you can use to get more information once you have a genus or species name:
www.mushroomexpert.com

Limited to one genus, it eliminates other species depending on characteristics selected. Now we're getting somewhere! Interactive key to Hypomyces:
<http://nt.ars-grin.gov/taxadescription/keys/FrameKey.cfm?gen=Hypomyces>

MycKey MMI
<http://www.mycKey.com/newMycKeySite/MycKeyIdentQuick.html>

This one is truly impressive. With a LOT of data entry, this could be extremely useful! Iowa State University of Science and Technology interactive mushroom key:
<http://www.ag.iastate.edu/grasses/fungi/FungiKey/iafungi.html>

MatchMaker -- includes over 2000 species of mushrooms from the Pacific Northwest. You can find species, and also compare them. The CD version has a mushroom ID quiz:
<http://forestry-dev.org/cgi-bin/matchmaker/MatchMaker.asp>

Can you name this mushroom? If not, you might want to check out a website or a Common Mushrooms class. ►

answer on page 11

Mushrooms Classes!

By Maxine Stone

I am so excited about the classes that MOMS is offering this year. There was a great turn out for the 2008 series and I hope that 2009 has an even better turnout. These classes are now being offered through Continuing Education at Meramec Community College, so we'll have a number of students joining us. We discuss 10 mushrooms at each class, so this is a very good way to learn 40 Missouri mushrooms. Forty mushrooms is a lot of mushrooms to learn in one year. If you have already taken any or all of the classes you are more than welcome to repeat--and repeat--and repeat. It's good for you to solidify and review what you have learned. And it's good for the instructor, as we appreciate your personal knowledge and assistance.

Each class has a presentation by the instructor and field experience in the form of a foray after the class. Optional take-home study work can be completed in one's own time. There is also an optional test on the classroom experience.

For each class completed, homework approved, and test taken and passed, the student will receive a beautiful award pin. It is not necessary to complete all four classes but for those who do, the Harry Thiers Certificate of Achievement will be awarded. And....a lot more knowledge about fungi will be gained.

Sat., June 13 Common Mushrooms of Missouri – Part 1

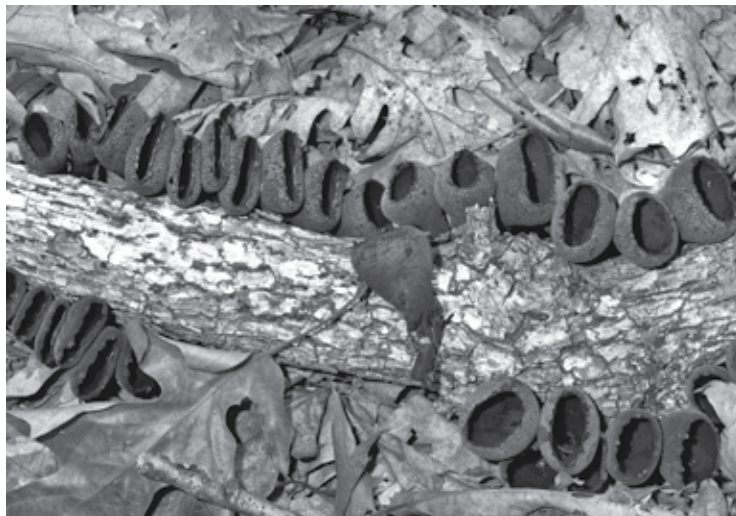
Sat., August 15 Common Mushrooms of Missouri – Part 2

Sat., Oct. 10 Common Edible Mushrooms of Missouri

All classes are held at Babler State Park Visitor's Center and will begin at 10:00. We will break for lunch (byo) and then foray for fungi. Any class may be retaken—the more participants the better! And if you're like me, repetition is good.

Instructors will be Brad Bomanz and Maxine Stone. Please contact one of them if you would like more information or would like to register for one or more of these classes. They are free to all MOMS members.

Brad Bomanz 636-225-0555 bbomanz@yahoo.com
Maxine Stone 314-963-0280 VeryMaxine@aol.com



Jon Rapp



A NEW EARTHSTAR SERIES

By Dr. Walt Sundberg, Mycologist,
Professor Emeritus, Southern Illinois University
Chief Mycologist (Scientific Advisor), Missouri Mycological Society

Building your “Mushroom Memory” Part 2

Mushroom season 2009 is now on and, alas, the morels are already gone! But, there is a lot more to hunt, to see, to collect, to learn, and perhaps to taste now and in the coming months. Thus, there is a lot more time to Build Your “Mushroom Memory” this year. Did you start preparing your personal mushroom life list yet? If so, great. If not, it is NEVER to late to start. Start yours now! And, always carry a copy with you on field trips for “memory jogging”. [For Part I, see the last issue of the Earthstar newsletter or request a copy from me (sundberg.wj.407@verizon.net)].

Start by making a list of fungi you know and have personally seen fresh in the field or at a foray on the table. Continue adding to your list each time you see another that is new to you! Once started, a personal mushroom life list is like each of us. It may start small, but grows, changes, and, with time and continued input (attention), becomes better, more useful and effective.

As your mushroom life list grows, using it with ease (in the field or at home) may become somewhat cumbersome. For example, in its list of fungi found at the annual Mingo Foray, MOMS now has names (listed alphabetically) for over 600 mushrooms and related fungi found there! Foraging through a long list (perhaps pages) of names to find the one you can't quite remember is laborious.

What can you do to make your life list easier to use—especially in the field or at a foray? I suggest organizing it by subdividing the species into “general” groups that are useful and meaningful to you. In this way and through use, you will enhance your memory of fungus names and, indirectly, your knowledge of at least some of their features and relationships.

For possible use, I suggest and offer two outlines of groups below. The first is short and may be handy if your life list is short. If you have a large number of fungi in your list, a more elaborate further subdivision – like one I use – is offered. Whatever you do, organize your list in some way useful to you – and use it both at home and on forays.

Suggestion I:

Myxomycetes – Slime Molds
Ascomycetes – Sac Fungi
Basidiomycetes – Club Fungi
Lichens

Suggestion II:

Myxomycetes – Slime Molds
Ascomycetes – Sac Fungi – Plectomycetes
Ascomycetes – Sac Fungi – Pyrenomycetes
Ascomycetes – Sac Fungi – Discomycetes – Inoperculates
Ascomycetes – Sac Fungi – Discomycetes – Operculates
Basidiomycetes – Club Fungi – Jelly Fungi – Tremellales
Basidiomycetes – Club Fungi – Smooth Fungi – Thelephoroids
Basidiomycetes – Club Fungi – Clavariaceae – Coral Fungi
Basidiomycetes – Club Fungi – Hydnaceae – Tooth Fungi
Basidiomycetes – Club Fungi – Polyporaceae – Polypores and relatives
Basidiomycetes – Club Fungi – Cantharellaceae – Chanterelles
Basidiomycetes – Club Fungi – Boletaceae – Boletes (Fleshy Pore Fungi)
Basidiomycetes – Club Fungi – Agaricales – Mushrooms
Basidiomycetes – Club Fungi – Gasteromycetes – Puffballs and relatives

Deuteromycetes – Imperfect Fungi – Molds and mildews
Zygomycetes – Sporangium-bearing Fungi
Lichens

Survey Results

by Shannon Stevens

Several months ago I emailed folks a website to participate in a national survey of mushroom club members. The results are in and if you are interested in seeing what they are, please visit this website: http://www.hehd.clemson.edu/PRTM/National_Survey_of_Mushroom_Club_Members.pdf

More in-depth analysis will come in the form of articles submitted to the types of mushroom publications we read. Some of the most useful data in terms of informing policy about collecting on public lands are the bar graphs about how club members changed after adopting the hobby. Thanks to all who participated.

Where in your list would you find this *Geastrum*? ►
answer on page 11



Jon Rapp

MOREL MADNESS



One of our favorite speakers, Jeanne Mihail, PhD probes for moisture near morels.



What other organization has a president like Shannon Stevens?



Morel royalty Jane House and Joe Walsb. Does this crown make my hair look fat? Joe's crown has ear flaps of mesh bags filled with morels.

memori

Patrick Harvey



Mushroom experts Michael Kuo, Jay Justice, Andy Miller, PhD, Darrell Cox, PhD and Andy Methven, PhD (seated)



Andy Mehven, PhD found the prettiest morels, three joined at the base. Our beloved morel commandant, Willie May, bestowed the honors. Calligraphy was done by Chuck Yates.

Maxine Stone



The woman behind the scenes, Tina Pfeiffer. She took charge of registration, book sales and more. The crowns she made were hilarious.

Washington State Park Foray

By Shannon Stevens

Despite the impending gloom and doom of yet more rain on this particular day, 17 hardy souls met me at Thunderbird Lodge for our annual jaunt along the Big River in search of the elusive morel. Although we have never found basketfuls of the yummy sponge on this particular foray, it is always a beautiful spring hike, a primer if you will, for things to come later in the season.

The rains came heavily on the drive down but ceased by the time I reached the parking lot at 10 am. A bit late for me but luckily Stevie B. had my back and had already started folks signing in. Thanks Steve, you're the man! Dennis McMillan also made the drive from Waterloo, Illinois, always glad to see folks from across the river. There was a family of newcomers from Hillsboro as well and some other first-timers too. Chuck and Sara Yates also brought a friend from India who is studying at one of the seminaries here.

Willie also showed up and took part of the group to a different section of the park to check some slopes that looked promising while the rest of us went to the usual place across the highway. We couldn't take our usual shortcut under the bridge because of high water so we hiked the extra five hundred yards or so along the highway to the entrance gate. Down the hill we trudged to the stream that I knew was up but we had to cross anyway. There was no way around it, we were getting our feet wet! A lucky

few had rubber boots high enough to stay dry and our guest from India just took his socks and shoes off, but most of us had to just plow on through. Man that water was cold!

Once on the path we were all treated to mother natures wonderful display of spring beauty. The flats along the river as well as the path were bursting with bluebells and the hillsides were aflame with celandine poppy, sweet William, blue-eyed Mary, trillium and Dutchman's breeches were also interspersed throughout the landscape. One interesting observation was that there were also pink and white bluebells. I have never noticed that before and don't know if it's unusual. Sure was pretty though!

Oh yeah, we did manage to locate some mushrooms! I'm not sure but I think everyone found at least one morel and for some it was their first. I love it when a plan comes together! The quarry was difficult to find as they were very small and, of course, the color of the surrounding leaves! No matter, we all got to get our "mushroom eyes" adjusted and managed to find some other fungi as well, I believe our species count was around 15. Just about the time we had walked our boots and shoes dry it was time to cross the stream again on our way out. Oh well, the price we pay for a glimpse at nature in bloom, well worth it in my book!

Back at the CCC shelter we hooked up with Willie's crew, (who did about as well as we did) and proceeded with our ritualistic noshing of num-nums. I had brought a marvelous pumpkin and apple soup, (perfect for taking the chill out), and Sarah heated some water for hot chocolate, also a nice insides warmer. There were lots of other goodies to boot and the wood-elves even had a fire going for us when we arrived. Not a drop of rain during the hike or the meal. Couldn't have been better!

Thank you all for coming and hope to see you there next year.

Maxine Stone



What foray is famous for *Craterellus cornucopioides*, black trumpets?

FEATURED RECIPE

Morgan's Chanterelles

by Morgan Johnson (Maxine's grand daughter)

1 cup fresh chanterelles, torn into pieces
1-2 Tbs butter
1 garlic clove, sliced
splash of balsamic vinegar
salt and pepper to taste

Melt butter with garlic and saute until garlic is soft. Add Chanterelles. Let them saute for about 4-5 minutes. Add a splash of balsamic vinegar, salt and pepper. Cook until done. Serve over bread (best), pasta (better), rice (good) or anything else. Enjoy!

Answers to photo trivia: Page 8 *Urnula craterium*, devil's urn; Page 9 Basidiomycetes – Club Fungi – Gasteromycetes – Puffballs and relatives; Page 11 Ha Ha Tonka

The Earthstar Examiner is the newsletter of the Missouri Mycological Society, a 501(c)3 corporation. Submissions to the newsletter should be sent to the editor, Maxine Stone, 314 Park Rd, St Louis, MO 63119 or verymaxine@aol.com

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