



Symbiosis[©]

The newsletter of the Prairie States Mushroom Club

Volume 30:3

Summer

<http://iowamushroom.org>

Looking Forward

by PSMC President Glen Schwartz

Wow! What a difference a year makes. Last year the morels were fruiting a full month ahead of schedule, this year they were as late as anyone can remember. Last year was bone dry and extremely hot, while this year we have had extensive flooding. Even though we had a lot of rain early, the morel season was not great here in eastern Iowa. Winter just would not go away, and then suddenly, it was summertime. Spring lasted from 9:00 AM until 11:00 AM on a Tuesday, then right into summer and temps in the mid 90s. I blame the PSMC president. Ever since I took the job, the morel season has been disappointing. I think you should replace me if you ever want a normal morel season again. :-)

Our first few forays were well attended, even those held in the pouring rain. Once again, we have been finding some unusual fungi, and we are getting better at saving them for the Herbarium. We are excited about our upcoming forays and hope you can join us. The next one will be in McFarland Park just north of Ames. Don't know if anyone else has noticed, but we have found almost no Boletes for the past several years. I sure hope they fruit like crazy this year so we all can become familiar with them again.

We have an exciting opportunity for you! Mike Krebill has decided to step down as newsletter editor, and we are looking for someone to fill his shoes. He makes it sound easy...send out an invite for articles; check/edit the stories as needed; send them to Vicki; then check the final PDF. Please let us know if you would like to try your hand as editor. We need additional participation from the membership, and this would be a great help to all of us. This would also put you on the board of directors for the club so you could help make the decisions that make the club operate smoothly.

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Volunteer to Be Our Newsletter Editor

by Mike Krebill

This is my last newsletter as editor. I've enjoyed the stint because everyone helped out. The Prairie States Mushroom Club is a great and supportive organization, with regular and occasional contributors. I could always count on an article from President Glen Schwartz, illustrated photography tips from Linda Scarth, and culinary insights from Dave Layton. Roger Heidt kept us up-to-date on forays, sent around a list of species found on forays, and compiled a list of all the fungi our club has identified through the years. He distributed the newsletter, emailing copies to members and printing and mailing paper copies to those who don't do computers or preferred the newsletter printed. Dean Abel gave us his candid opinion on whether a mushroom guide hot off the press was worth buying. Barbara Ching and I wrote separate reviews of an intriguing book called *Mycophilia*. Barbara teamed up with Dave Layton on an article titled "Eating Wild Mushrooms All Year," sharing her cooking experience with Tree Ears. Marty Augustine, perhaps the best morel hunter we have in the PSMC, revealed dozens of his secrets. Rosanne Healy wrote about her doctoral research on truffles. As an affiliate of the North American Mycological Association, our club can select articles from their bimonthly 20 plus-page newsletter. Like Dave Layton, who served as editor before me, I will continue to contribute articles to whoever volunteers to follow me. So that's the first point I would like to make: the next newsletter editor will have support and help from the club.

The position of editor has been open-ended in terms of time commitment. Getting out a quarterly newsletter is

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Volunteer to Be Our Newsletter Editor

(cont from cover)

not the drain on a person's time or energy that a bimonthly or monthly newsletter would be. It takes a little while to get into the groove, of course. I suggest a two-year commitment for the volunteer position. That way, it won't be too demanding. If a person is willing to continue past that and is doing a decent job for us, we should be fine with it.

The editor invites and proofreads submissions, seeks relevant photos and gets permission to use them, requests permission to reprint articles from NAMA (the North American Mycological Association) and other mushroom club newsletters, writes articles, and finds filler material that can be used if necessary. When I first started, I put the newsletter together myself, gaining a full appreciation for the skill and effort required. It wasn't easy getting it to look good and have the right amount of balance per page. Vicki Coutant, who works with Dave Layton, has desktop publishing skills and loads of experience in newsletter production, including ours. As she did when Dave was our editor, Vicki volunteered to help me continue putting together our newsletter. She has been a godsend. I think that we are all pleased with the way it looks and owe her our thanks. And wait, here's the extra good news: Vicki is willing to continue doing so with the next editor!

When I had all the articles and photos ready, I simply sent them Vicki's way. The articles are done as Microsoft Word .docx files. The 12-point font is Times New Roman for consistency and to save Vicki time. The photos are sent as fairly high-resolution jpegs, with a file size ranging from 300 Kb to 1 or 2 Mb. Vicki typically needs a week to 10 days for a turn-around time. She sends me the newsletter back in a pdf (Portable Document Format) for proofing. I open it with Adobe Acrobat, and highlight changes or add sticky notes and send it back to her for tweaking. She sends me the final version within a few days. I look it over and, finding it all right, email it to Roger. Roger prints copies for members who request it and emails the pdf around to the rest of us and to other clubs who request it, as well as to NAMA. Vicki and Roger have been wonderful to work with and have made the job of editor simpler.

Because I occasionally edit books, I have a Pro subscription to "YouSendIt." It allows me to quickly and easily send documents and photos, and even file folders containing both. There's no hang-up with the file size being too large for an email server and rejected because of it. Files are sent from my desktop to the YouSendIt secure web site, and given a specific web address. YouSendIt then emails Vicki the web address so that she can download the files. The Pro subscription costs me \$10 a month, but there's a Lite version that costs nothing, and should be big enough to handle our needs. I highly recommend YouSendIt. Here's the web site: <https://www.yousendit.com>. There are other options, of course. One is Dropbox (<https://www.dropbox.com/>); another is ShareFile (<http://www.sharefile.com>)

The next issue typically follows our annual meeting, so that reports to the membership can be included in it. Ordinarily, that would be mid-Fall, in early October. Due to other activities of PSMC, the annual meeting will be November 2 this year. That means the next newsletter, with a new editor, should be out in late November.

It has been an honor to serve as your editor, and I will be happy to mentor the volunteer who is willing to step up. My thanks to all in PSMC who have provided help, assistance, and encouragement. 

Looking Forward

(cont. from cover)

Anyone get the latest issue (Vol 6:2, summer 2013) of *Fungi* magazine? Check out the photos on page 51 to see a silly picture of me taken last year in Henry County.

Dave Layton reports that he is finding summer mushrooms by the basketful, so let's all get out there and find the summer abundance that awaits. 

DNA Bar Coding Project

by Roger Heidt

Rosanne Healy has secure funding to create DNA bar code data for the Pezizales (cup fungi) in Iowa. Fresh is best to extract the material for DNA analysis. She is planning on having several special forays (Brushy Creek, Ledges State Park, Stevens State Forest) to collect specimens. These will be short notice forays determined by her schedule and weather patterns.

If you help collect specimens, please provide the following information:

Collector's Name

Photographer's name (do take photographs)

Location (GPS would be great)

Date of collection

Substrate and Habitat (savanna, oak hickory woods, moist creek bed, etc.)

If you do collect, I can provide details as to where to send them. You may contact me by phone at 319-573-4795, or by email with this address: iowamushroom@gmail.com

Here's a list of some of the target species:

| Species | Common Name or Comments |
|--------------------------------|---|
| <i>Aleuria aurantia</i> | Orange Peel |
| <i>Aleurodiscus oakesii</i> | Oak Bark Eater, Oak Parchment, Hophornbean Disc |
| <i>Ascocoryne sarcoides</i> | Purple Jelly Drops |
| <i>Auricularia auricula</i> | Tree Ear, Wood Ear |
| <i>Bisporella citrina</i> | Lemon Drops, Yellow Fairy Cups |
| <i>Dacryopinax spathularia</i> | Small yellow fan-shaped jelly |
| <i>Gyromitra brunnea</i> | False Morel, Gabled False Morel |
| <i>Helvella acetabulum</i> | Ribbed-stalked Cup, Elfin Cup |
| <i>Helvella crispa</i> | White Elfin Saddle, Fluted White Helvella |
| <i>Helvella elastica</i> | Common Elfin Saddle |
| <i>Helvella stevensii</i> | Hairy Elfin Saddle |
| <i>Helvella subglabra</i> | |
| <i>Humaria hemisphaerica</i> | Hairy Fairy Cup, Browned Haired White Cup |
| <i>Microstoma floccosa</i> | Fairy Goblet, Shaggy Scarlet Cup |
| <i>Morchella angusticeps</i> | Black Morel |
| <i>Morchella esculentoides</i> | Yellow Morel |
| <i>Morchella semilibera</i> | Half-free morel |

| Species | Common Name or Comments |
|---------------------------------|--|
| <i>Orbilbia xanthostigma</i> | Common Glasscup |
| <i>Pachyella clypeata</i> | Copper Penny |
| <i>Sarcoscypha occidentalis</i> | Stalked Scarlet Cup |
| <i>Scutellinia erinaceus</i> | Little Brown Eyelash Cup |
| <i>Scutellinia scutellata</i> | Eyelash cup |
| <i>Scutellinia subhirtella</i> | |
| <i>Scutellinia umbrinus</i> | Little Brown Eyelash Cup |
| <i>Trametes conchifer</i> | Bird Nest Polypore |
| <i>Tuber cf gardneri</i> | Truffle |
| <i>Underwoodia columnaris</i> | Ivory candle, Brushy Creek State Recreation Area |
| <i>Urnula craterium</i> | Devil's Urn, Crater Cup |



FUNgi FOTOgraphy: Photography Tips

by Linda Scarth

The Case for Chimping

Photographers are sometimes ridiculed for looking at their cameras' LCDs after making an image. The slang term applied is 'chimping'. It comes from the expressions on people's faces as they examine the images on the backs of their cameras. Pleasure sometimes elicits an "Ooooooh!" Of course, an "Ugh" is also possible with accompanying matching facial expression. Chimpanzees sometimes have similar vocalizations and are stereotyped for saying "Ooh, ooh, ooh."

When a fungi photographer is flat on the ground or pretzeled into a position to look through the viewfinder or at the Live View image on the LCD, it is easy to miss distractions in the image. The two version of this mushroom are an example.



I was using a small beanbag so that I could get my lens perpendicular with this small plain mushroom. Focusing was a challenge because I could not get flattened out behind the camera. There was a slight slope and it was wet so I knelt beside the camera and bent over to look at the LCD. I was so intent on the little mushroom that I did not notice the out-of-focus grass while in this uncomfortable position.

I should have chimped because when I downloaded the images a few minutes after making them, I saw the grass. Fortunately, I could go back out to the front yard and make several new images. Had I been on a foray, I would have deleted the images when I got home.

Reviewing images in the camera is helpful. Of course, only delete the truly unacceptable ones from your card. Most editing and eliminating should happen after the images have been downloaded and examined closely. More importantly, retake the ones with flaws when you are still on the ground looking at your mushroom and your camera. 🍄

2013 NAMA Digital Photo Contest by John Plischke III

The contest is open to all mushroomers and a NAMA membership is not required to enter the photo contest. If you're not a NAMA member there is a \$4.00 entry fee by check or money order made out to NAMA. Images that have previously won (including honorable mention) are not eligible. All entries must be received by the Contest Director on or before **August 4, 2013**. Allow at least one week for mailing. Up to 15 images may be entered per person. With a maximum of 6 in the Pictorial, 6 in the Documentary and 3 in the Judges Option to make a total of up to 15 images.

There are 3 Entry categories:

Pictorial – This division is for single photos that illustrate the beauty and variety of fungi in form and color. Mushrooms should not be cut and look natural. Judging criteria include consideration of both technical (focus, depth of field, exposure, lighting, color, absence of distracting elements) and artistic (composition, color, background, lighting) aspects.

Documentary – For single photographs especially suited as illustrations in a field guide, a monograph, or for use in a lecture. Emphasis is placed on the portrayal of key morphological characteristics such that the usefulness of the image as an identification aid is maximized. Subjects may be shot in the field, laboratory or studio and the photographer has complete freedom to cut, process, manipulate, or orient the specimen in any desired manner to achieve the goal. Close-ups of single features and photomicrographs are acceptable. Judging criteria will be the same as in the Pictorial category but they will be of secondary importance to the overall mycological utility of the photo. Accurate identification of the subject will be a consideration.

Judge's Option – For single photos or series which do not fit into the Pictorial and Documentary divisions. Examples include time-lapse series, ecological relationships of fungi (e.g. fairy rings), fungi with animals, people enjoying fungi, humor, etc.

Awards:

First, 2nd and 3rd place prizes will be awarded in Pictorial, Documentary and Judges Option. Honorable Mentions will also be noted for some Pictorial and Documentary photos. Prize(s) such as mushroom books will be given to first through 3rd place winners.

Marking, Listing and Submitting Digitals:

The digital photo's file name should include 3 things: a code letter D (for Documentary) JO (for Judges Option) or P (for Pictorial), your (the photographer's) initials, followed by the genus and species of the fungi or the title for the Judges Option photo. Digital images may be emailed or mailed on a CD or DVD and will not be returned. Mail images, the entry form (which may be printed off from the following site: <http://www.namyco.org/HYPERLINK> "http://www.namyco.org/photography/contest_rules.html" gHYPERLINK "http://www.namyco.org/photography/contest_rules.html"/ photography/contest_rules.html), and entry fee (check payable to "NAMA") to John Plischke III, 411 Center Avenue, Greensburg, PA 15601. If emailing in images to me at Fungi01@aol.com please include your name, address and phone number. Images can also be submitted using free file mailing programs such as <http://www.mailbigfile.com/> or Dropbox etc. Call me if you have questions: 724-832-0271.

Reproduction Agreement:

Entry in the contest constitutes the consent of the photographer to allow NAMA to reproduce copies of each winning image (including Honorable Mention) for circulation or use by the Education Committee among the membership and affiliated societies. NAMA also reserves the right to post images of the winning images on the NAMA web pages and in *The Mycophile* and to be used by the marketing committee. All copyrights remain with the photographer. 

NAMA 2013 Foray in the Ozarks

The 2013 NAMA Foray will be held in the beautiful Ozark Mountain Range of Arkansas, October 24-27, hosted by the Arkansas Mycological Society. It promises to be a spectacular event with a stellar faculty that includes chief mycologist Dr. Clark Ovrebo, Dr. Alan Bessette and Arlene Bessette, Dr. Andy Methven, Dr. Michael Kuo, Dr. Jean Lodge, Dr. Tom Volk, Dr. Britt Bunyard and the “Magnificent Mycologist of Texas”, David Lewis. Come spend time with these knowledgeable mycologists, attend lectures, explore the unique habitat of this region, and meet some new friends.



The Ozark Mountain region is characterized by a diversity of terrestrial, aquatic, and karst habitats, ranging from extensive glades and tall grass prairies to both coniferous and deciduous woodlands as well as cypress swamps, fens, sinkholes, sloughs, and a plethora of clear-flowing streams and rivers fed by an abundance of springs, including some of the largest freshwater springs in North America.

For more information and registration: <http://www.namyco.org/events/NAMA2013/index2013.html>

NAMA lowers dues: Now is a great time to Join NAMA; (*Note: Membership in NAMA is required to attend NAMA Forays*).

\$24 members of affiliated clubs (electronic)

\$30 members of affiliated clubs (hard copy)

\$29 individual/family membership (electronic)

\$35 individual/family membership (hard copy)

\$35 individual/household membership outside North America (electronic) <http://www.namyco.org/join/index.html>



Mushroom Foray and Potluck

Nov. 2 – Saturday

10:00 a.m. – 2:00 p.m.

Come join members of the Prairie States Mushroom Club for a fall mushroom hunt and bring a dish to share at the potluck afterwards. We'll meet at Wickiup at 10 a.m. and search for mushrooms with knowledgeable people. At noon, we'll return to the center for the potluck. After the meal, there will be a public program on mushrooms.

This is the blurb I wrote for “The Oak Hickory News,” which goes out to hundreds of people in the Cedar Rapids area from Linn County Conservation via the staff from the Wickiup Hill Outdoor Learning Center. Our annual meeting follows the public program. – Mike



Chanterelles

by Mike Krebill



Thanks to adequate rains, I've been harvesting chanterelles for the past two weeks. Mycorrhizal with oak trees, they pop up in my lawn under the oaks, and are easy to spot due to their color. I clarified butter in a cast iron skillet, and sautéed them with garlic and freshly cut parsley from my herb garden. They made a wonderful topping over corn spaghetti.



Fairy Bonnets

by Dave Layton

That which is called a rose by any other name —

Marasmius oreades: Why do I love thee? Let me count the ways:

- ◆ Lovely little caps in a delicious mushroom soup
- ◆ Yummy mushroomy spaghetti sauce
- ◆ Tasty bites in a spinach omelet
- ◆ Rich mushroom gravy made with dried caps
- ◆ The biggest bonnets grilled with steak
- ◆ The first raw mushroom taste in June
- ◆ An easy find in rings of grass
- ◆ They're found Spring, Summer and Fall
- ◆ Abundance!

All mushroom lovers should know and love Fairy Bonnets (*M. oreades*). I certainly do, but I didn't think so at first. That's because the small tan mushrooms with cream-colored gills growing in June that looked just like *M. oreades* in the book I had were really some kind of *Agrocybe*. If I'd waited to see brown spores instead of the white spores of *Marasmius* before tasting, I wouldn't have been so confused by the delicious rating the book gave the lovely fairy ring mushroom. Fortunately my confusion didn't last long for I soon found the real deal.



Now I know Fairy Bonnets at a glance by these characteristics: light tan, almost flesh color; narrow and tough fibrous stem; widely-spaced and broad cream-colored gills; and a cap shaped like an old fashioned woman's bonnet. That last characteristic is crucial. Fairy Bonnets are bonnet-shaped in every stage of growth, whether a tiny emergent cap (for an equally tiny baby) or an old floppy two and a half inch wide sunbonnet looking thing that a tiny grandma might wear in her garden. A tiny female creature that would wear such a cap could only be a fairy so I call these Fairy Bonnets. Others call them fairy ring mushrooms, but lots of mushrooms grow in fairy rings and Fairy Bonnets sometimes don't. Others call these mushrooms Bonnet caps, which I once did too, but I realized a bonnet is a cap so that name is redundant. Besides, those of us who believe fairies exist understand that the actual creatures are hiding under their fairy bonnets when humans are present. When we go to pick the mushrooms, the fairies flee, leaving residue from their fairy spores on the cap, hence the unmistakable supernatural deliciousness of these mushrooms – even raw.

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Fairy Bonnets

(cont. from pg. 8)

As with all things fairy, these mushrooms can be tricky. While speed-picking through a clump, sooner or later an *Agrocybe* will make it as far as my hand but rarely into the sack and never into a pot – at least not anymore. Though *Agrocybes* are harmless to your body, they're destructive to any gourmet concoction—trust me on that. Poisonous funnel caps (*Clitocybe dealbata*) and unwholesome. Haymaker mushrooms (*Panaeolus sp.*) also grow with Fairy Bonnets but they are not very similar looking.

Conversely the deliciousness of Fairy Bonnets can also be tricky. I strongly advise against picking these when you are hungry! They're delicious raw but don't digest well. I try to sample no more than three or four when picking and I don't put these raw in salad like some puffballs and variegated green *Russula*. The last trick with Fairy Bonnets we play on ourselves. Fairy Bonnets, like fairies, live amongst us on our lawns, and we do a lot of stupid things with our lawns, often in response to the presence of Fairy Bonnets. The mushrooms trick us and actually thrive on the nasty stupid chemicals making the mushrooms possibly toxic. So you need to know not only that you have the right mushroom but also the right habitat. That's not a big deal if you just ask the property owner first before picking them.



Fairy ring in lawn

Photo from http://www.gardenseeker.com/lawns/fairy_rings_in_lawns.htm

Fairy Bonnets are typically hidden in the dark green grass of a fairy ring. The lush grass is a result of nitrogen being released as the ring spreads outward with fungi breaking down organic matter in the soil. The fertilized grass indicates where the mushrooms are active.

I realize there may be some controversy over whether or not Fairy Bonnets are “magically delicious.” Therefore I urge mushroom lovers to find enough to complete your mushroom spaghetti sauce or maybe tuna casserole and decide for yourselves. I do ask you to humor me as you pick though. With each mushroom please say, “Sorry ma’am but I need your bonnet for my delicious (*insert yummy meal planned here.*) Thanks, I love you.” That always tricks the fairies. 🍄

Scheduled Forays

by Roger Heidt

Saturday, August 31st

10:00 a.m., McFarland Park in Story Co. near Ames, Iowa.

Directions:

McFarland Park is northeast of Ames at 56461 180th Street. From I-35, take Exit 116 and go 0.6 miles west on 190th Street. Turn right at the T-intersection and go north 1 mile on N. Dayton Ave. Turn right at the T-intersection and go 0.5 miles east on 180th Street (McFarlin Rd.) Meet at the Story County Conservation building on the left.

Friday, September 27th

2:00 p.m., Amana Nature Trail in Iowa Co. near Amana Iowa.

Directions:

From I-80, take exit 225 and go north 5.5 miles on Hwy 151 to its T-intersection with US 6. Turn right on Hwy 6 and go east 1.9 miles. Hwy 6 will make a sharp right and Hwy 151 will go straight ahead. Turn left at this intersection onto a short gravel drive into the park, turn left again and continue to a small parking area for the trailhead. Note: this is a Friday afternoon, and we will help Mike Krebill lead 24 -30 people attending the Midwest Environmental Education Conference on a fall mushroom foray.

Saturday, October 12th

10:00 a.m., Jefferson County Park, in Jefferson Co. near Fairfield Iowa.

Directions:

Jefferson County Park is located in Fairfield, Iowa at 2003 Libertyville Road. Go 0.5 miles north on Jefferson County Park Rd and park across from the Nature Center/Conservation Board office. Meet at the picnic tables near the shower house, one block northwest of the parking lot. Bring a sack lunch. We will help Mike Krebill lead a morning group and, after breaking for lunch, an early afternoon group on separate fall mushroom forays. Each group will have 24 to 30 people in it.

Saturday, November 2nd

10:00 a.m., Wickiup Hill Outdoor Learning Area, in Linn Co. near Cedar Rapids Iowa.

Directions:

From I-380 in Cedar Rapids, take exit 24B and go 4.8 miles west and north on Blairs Ferry Rd. Turn right and go 1 mile north on Feather Ridge Rd. Turn left and go 1.1 miles west on Morris Hills Rd. The entrance to the Learning Center is on the right.

After the foray, we will have a potluck lunch, a program, and then our annual meeting. Even if the weather does not cooperate and we cannot have a foray, we will still have the lunch, program and meeting. Club members should try to attend, as we will be electing officers and conduct other club business. We expect to have 2014 calendars for sale at this time, featuring Jim Frink's amazing photos and mushroom photo collages.

For more information about foray times, contact Dean Abel, our PSMC Secretary, at 319-354-3510, or by email: dean-abel@uiowa.edu

In the past, Prairie States Mushroom Club has had some short-notice unscheduled forays with a notice sent out by e-mail. The majority of our members have e-mail but there are a few that do not. For those that would like to be informed of any unscheduled forays not published in the newsletter please let me know and I will try to leave a phone message for you. Roger Heidt, PSMC Treasurer and Membership Chair, 319-573-4795.

If you have a favorite mushroom hunting place where you'd like to have a foray, please let Glen know. Glen Schwartz, PSMC President, 319-393-7705,
GlenASchwartz@gmail.com 

Fungi Discovered In The Amazon Will Eat Plastic

by Michael J. Coren

(Source: <http://www.fastcoexist.com/1679201/fungi-discovered-in-the-amazon-will-eat-your-plastic>)

Polyurethane seemed like it couldn't interact with the earth's normal processes of breaking down and recycling material. That's just because it hadn't met the right mushroom yet.

The Amazon is home to more species than almost anywhere else on earth. One of them, carried home recently by a group from Yale University, appears to be quite happy eating plastic in airless landfills.

The group of students, part of Yale's annual Rainforest Expedition and Laboratory with molecular biochemistry professor Scott Strobel, ventured to the jungles of Ecuador. The mission was to allow "students to experience the scientific inquiry process in a comprehensive and creative way." The group searched for plants, and then cultured the microorganisms within the plant tissue. As it turns out, they brought back a fungus new to science with a voracious appetite for a global waste problem: polyurethane.

The common plastic is used for everything from garden hoses to shoes and truck seats. Once it gets into the trash stream, it persists for generations. Anyone alive today is assured that their old garden hoses and other polyurethane trash will still be here to greet his or her great, great grandchildren. Unless something eats it.

The fungi, *Pestalotiopsis microspora*, is the first anyone has found to survive on a steady diet of polyurethane alone and—even more surprising—do this in an anaerobic (oxygen-free) environment that is close to the condition at the bottom of a landfill.

Student Pria Anand recorded the microbe's remarkable behavior and Jonathan Russell isolated the enzymes that allow the organism to degrade plastic as its food source. The Yale team published their findings in the journal of *Applied and Environmental Microbiology* late last year, concluding that the microbe is "a promising source of biodiversity from which to screen for metabolic properties useful for bioremediation." In the future, our trash compactors may simply be giant fields of voracious fungi.



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Teachers May Appreciate This

by Mike Krebill

Wish I had known about this large, downloadable pdf when I was teaching. It is filled with information and student activities on fungi that were written for K-6 teachers but middle school and high school science teachers might be able to adapt some of it for their use. Here's the link:

http://www.namyc.org/education/fungus_files.htm