



Symbiosis[©]

The newsletter of the Prairie States Mushroom Club

Volume 34:2

Fall

<http://iowamushroom.org>

Reflections

by President Glen Schwartz

We have finally selected some forays for the summer and fall. We asked for input on dates, but didn't get any, so Roger set up some forays. We will probably set up a few more, so visit the club website to see when the next foray is scheduled.

In mid-July, I went to Pinicon Ridge Park in Central City to look for Chanterelles. It was four or five days after a thunderstorm went through, and the days between were really hot. It took just a few minutes to find the bright yellow Chanterelles, and I was surprised to find they were clean - no maggots in these large mushrooms. I wandered around for a bit and found several other patches of these tasty treats, but these were all full of maggots. I could tell if they were good or bad by how firm the stem was just below the cap. That is when I realized something. In the past, I would have cut off all of the buggy mushrooms just to verify they were bad. That, of course, means the mushroom will soon be done producing spores. But does the mushroom care if maggots eat out the middle? I doubt it, since the spores are produced in the gills (or, in this case, the gill-like ridges on the bottom of the cap). So, the next time you are out picking mushrooms to eat, see if you can determine which ones to take and which ones to leave before cutting them off and halting their spore production.



First Mushroom Hunt Ever!

by Mike Krebill

Annabel and Ari have fond memories of their trip to Wildcat Den State Park September 9. They joined the Prairie States Mushroom Club on a foray, drew on artist conk mushrooms, gathered acorns for their neighborhood squirrels, and learned to recognize and collect honey mushrooms.



Honey mushrooms (*Armillaria* sp.) were plentiful at Wildcat Den State Park.



Passing of Linda Scarth

[For those of you who moved from our area and haven't yet heard, beloved member Linda Scarth passed away in early July. I have taken the liberty of reprinting her obituary in this issue, along with memories from a few of our members, and Gail Barels of Wickiup Outdoor Learning Center, who knew her well. – Mike Krebill, acting editor.]

Linda Loos Scarth, 76, died July 3, 2017, at Hospice of Mercy, Hiawatha, Iowa, of mesothelioma. Daughter of Clinton George Loos and Helen Vaitonis Loos of Colby, Wis., she was born April 19, 1941.

She is survived by her husband of 55 years, Robert Douglas Scarth; daughter, Jennifer Short (Dr. Daniel Short); grandchildren, Ethan (McLaine) Short, Benjamin Short, and Eliana Short; and sister, Jane Ellen Loos.

She was preceded in death by her parents; and a sister, Constance (Jerome) Fischer.

Linda received her undergraduate degree from the University of Wisconsin-Madison (home economics) and master's degree from Pennsylvania State University (child development and family relations), the University of Georgia (Ed.D.-Doctorate early childhood education), and the University of Iowa (M.A.-Masters library and information science). Her unusually wide range of careers speaks to her equally wide range of interests; assistant professor of education, Brenau College, Gainesville, Ga; assistance professor of family and child development, Auburn University, Auburn, Ala; child development specialist, educational consultant and assistant professor of pediatrics, Children's Mercy Hospital, Kansas City, MO.; school counselor, New England Girls School, Armidale, New South Wales; and most recently, reference librarian, Mount Mercy College, Cedar Rapids, Iowa.



A strong commitment to conservation and an abiding appreciation of beauty led Linda and Robert to photography as a means of highlighting and preserving the natural world. They traveled widely, photographing in Australia, Africa, the Falkland Islands and South America, focusing most closely on nature's smallest inhabitants in exquisite detail. They also photographed animals, birds, landforms and other lovely and interesting subjects. In 2009, they published the book "Deep Nature: Photographs from Iowa," a celebration of the flora and fauna of their Iowa community; its epigraph, Walt Whitman's "every leaf is a miracle," captures the essence of Linda's outlook on life. She generously shared her love of nature by giving many presentations on ecology and photography across the Midwest. From January through May 2018, the Cedar Rapids Museum of Art will host an exhibition of Robert and Linda's photographs. Linda had skill, grace and dedication in abundance and the energy and persistence to transform these qualities into tangible contributions; she brought a thoughtful passion to everything she said and did.

A memorial gathering will be scheduled at a later date.

Donations in her honor may be made to Iowa Native Plant Society, Cedar Rapids Audubon Society, Iowa City Bird Club, Althea R. Sherman Chimney Swifts' Tower Project or Prairie States Mushroom Club.

The family wishes to thank the staff at the Oldorf Hospice House of Mercy in Hiawatha for their outstanding and compassionate care.

Obituary as printed in the July 12, 2017 issue of The Cedar Rapids Gazette. Linda worked at Mt. Mercy University in Cedar Rapids, and had many close friends there. It is likely that Marilyn Murphy and Sister Shari Sutherland had a hand in compiling at least part of the obituary information and forwarding it to The Gazette. If that was indeed the case, we are grateful for them sharing more about this remarkable mutual friend.

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Passing of Linda Scarth

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Memories of Linda

Linda Scarth was my friend. When I think of her, I think of all the “good” adjectives one might associate with a person. She was highly intelligent, kind, thoughtful, curious, friendly, and knowledgeable about, well, everything. For the last several years, one of my favorite mushroom club activities was to bring photogenic mushrooms to Linda when we were out on a foray. I knew she could create a great image where I could only produce a mediocre photo. Most of all, when I think of Linda, I have come to realize that she was one of only a few people I have ever met with a truly gentle spirit. That, along with her intelligence and knowledge, made Linda such a popular person. She was a genuinely unique person that I was privileged to know, and as beautiful on the inside as she was on the outside.

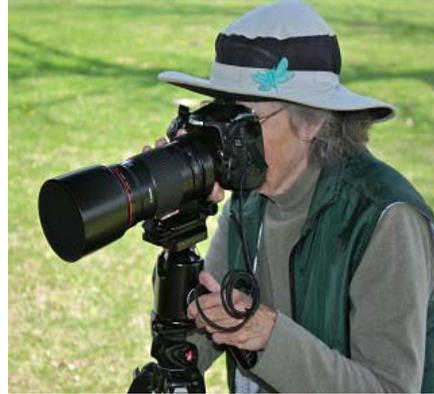
– PSMC President Glen Schwartz

When Bob and Linda set up their photo studio around a lovely mushroom in its habitat it made our forays seem more exciting and valuable. Often the images they’d capture were valuable indeed. One of my favorites is a pristine *Amanita muscaria* that is in their wonderful book *Deep Nature*.

In recent years I saw what a gracious loving woman Linda was as she made sure Bob was included and comfortable in events and forays. Even as she portrayed the many blessings of nature, she herself was such a blessing.

– Vice President Dave Layton

Linda and Bob were two of the first people I met upon joining the Prairie States Mushroom Club in 2009. They made me feel welcome at a morel foray at Lake Red Rock Park near Pella. I was impressed by their camera equipment, and had lots of questions about their mutual and absorbing hobby of nature photography – something I had dabbled in – and at which both excelled.



I took this picture of Linda in 2009. Towards the end of the foray, we had spread our mushrooms out on picnic tables in a shelter. Linda took a photo of the spread to record the species found.

Later, when I became editor of Symbiosis, the Club’s quarterly newsletter, I could always depend on Linda to send an insightful, illustrated article on photo tips. Am glad that she and Bob were able to complete *Deep Nature*, as well as share their incredible photos on their web site, and in dozens of public programs at Wickiup Outdoor Learning Center.

Iowa Outdoors and Iowa Public TV collaborated to do a video on the pair in 2013. It is short, but captures the essence of their dedication. I particularly like Linda’s closing comment, “Nature is so special. We need to show the world how special it is.” Take a few minutes to watch it and absorb some of her infectious zeal. <https://www.youtube.com/watch?v=JTeKba2Wf0Y>

It was an honor to know Linda.

– Acting Editor Mike Krebill

I will miss the bright personality of Linda Scarth not only in my professional life, but also in my personal life. Linda and Bob have been volunteers at Wickiup Hill Learning Center since we opened in 2002. They worked our reception desk for us on weekends, helped with special programming and above all, photographed our natural areas and special events. Whenever Linda appeared with her camera during a bird-banding program, I knew there would soon be special photos arriving in my email box highlighting the special and not so special birds as they were banded and then released.

Personally, Linda has been very involved with the Cedar Rapids Audubon Society and we worked together for a number of years on the chapter newsletter. At each

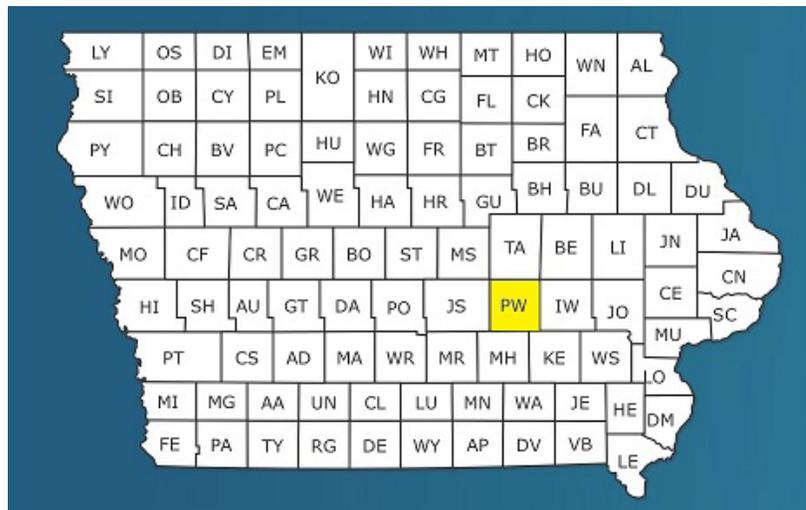
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New Location for Annual Meeting

Our 10 a.m., October 14th annual meeting takes us to Montezuma, Iowa, the headquarters of the Poweshiek County Conservation Board. We will meet at the Foster Center, which is at the south entrance to Diamond Lake Park. The street address is Diamond Lake Park, 4896 Stagecoach Road, Montezuma, IA 50171.

We – and the public – can drop off potluck dishes at the Foster Center between 9:30 and 9:50, make use of the facilities, etc. At 10:00, Resource Manager/Naturalist Emily Klein will gather people into the parking lot and turn the foray over to us.

We will probably want to carpool over to the woods on the north side of Diamond Lake Park. Around noon, we'll return to the Foster Center to display our mushroom finds on tables and set up for the potluck. We should be able to begin eating at 12:30. After lunch, there will be a short program showing how to use the mushroom club photo-hosting website. The annual meeting of the PSMC is last on the agenda. While the public is encouraged to attend the meeting, only club members are allowed to vote. 



Finishing a Foray

by Mike Krebill

When club members walk out of a woods after hunting mushrooms, generally between noon and 1:00 p.m., they look for a couple picnic tables where they can spread out the mushrooms they've found. They head back to their vehicles to retrieve reference books and their sack lunches. Someone, typically Dean Abel if he is present, begins compiling a list with the assistance of other members. Characteristics that distinguish species are checked in the reference books. If there are mushrooms that require microscopic examination of spores or spore-bearing structures for accurate identification, Dean may take them with him. (The mushrooms that are no longer needed are returned to the woods.) When Dean is not able to join us, Roger Heidt or Glen Schwartz may fill in for him. Normally, within a week after the foray, a revised list is emailed around to seek corrections or additions. Roger and Glen will post photos from the foray on

SmugMug.com, with a link from our www.iowamushroom.org web site. Individuals who have taken photos are invited to send them to Roger for posting.



Neighborhood Mystery

by Mike Krebill

In early to mid-August, we got the rain that was missing in Southeast Iowa's summer. Large white mushrooms began popping up in several yards in Keokuk. As I drove by, I thought "*Chlorophyllum molybdites!* I ought to take photos of that and write a caption warning people not to eat them, and see if our Gate City editor would put it in the newspaper."

A few days elapsed and I had yet to take care of that public service announcement. I was feeling a bit guilty about it as I headed home today. Then I saw a neighbor's lawn with scattered patches of mushrooms that would soon be mowed by a lawn service guy on a tractor. I parked, grabbed my camera, and walked over. I explained my intent, talked to him for a while, got a few photos, and looked at the underside of several mushrooms, seeing immediately that they weren't

Chlorophyllum molybdites. The mower man encouraged me to take as many mushrooms as I wanted. I did. They left a chalky white residue that stuck to the tarp in my trunk.

Half an hour later, after looking at photos and keys in Kuo and Methven's *Mushrooms of the Midwest*, my

best guess is *Amanita thiersii*. I'm currently doing a spore print, to see if it, too, matches the characteristics on page 100 of their book. Yay! It does have white spores and all of the other characteristics match. I've learned a new mushroom. 



An E-mail from Dave

by Dave Layton

Here's a pic of mushrooms I've found since Tuesday. Clockwise from Bonnet caps and E. Abort in strainer, Grifola, Laetiporus s., Large Honeys, new (to me) variety of honeys and Knothole mushrooms. I measured portions of all other mushrooms equal to the bonnets and aborts together. In a large stainless pan I began cooking Grifola with thyme in light olive oil until they became fragrant then moved them to the outside of the pan, added a little more olive oil, then sulfurs with a little tarragon and did the same. I then continued that process with knotholes then honeys and finally Bonnets and Aborts. When the Bonnets appeared to be cooked, I mixed all mushrooms together in the pan and removed from heat.

Mushrooms retain their individual flavors even though mixed together when cooked this way. A little less than half went into delicious stuffed peppers tonight and the rest are being frozen for Thanksgiving or some celebration. The remaining mushrooms remain uncooked at this time. The sulfurs will go into a special pasta dish, Honeys will go into Monterrey fish stew. Grifola will go to a friend with cancer and some of each leftover will go into another mushroom mix. 



Bipolar Boletes

by Dave Layton



“Hey Sally I found some Bicolor Boletes!”

“Bipolar Boletes?”

“No *Boletus bicolor*.” But then I thought about the emotional roller coaster I went on before actually harvesting these treats.

It’s only been a few years since I found these in abundance and positively identified them.

When I learned how tasty they were, I wrote about them for Symbiosis. What an uplifting almost intoxicating experience finding these new delicious mushrooms was! Briefly here are a few key identifiers of this stately beautiful bolete:

Large thick stemmed bolete when mature - compare to summer red-cap *Boletus fraternus* which is small and long stemmed. Young bicolors are squat with fat stems. Distinct brick or purple-red at base of stem and yellow coloration on top of stem

Shallow yellow tubes - 3 - 8 mm deep - compare to *Boletus sensibilis* which has longer tubes.

light to moderate blue staining on pores only.

Pseudosensibilis stains deeper quicker and more on the stem. It’s actually okay to eat too. *Sensibilis* stains blue on cap and stem too.

pleasant flavor - compare to bitter bolete *Tylopilus felleus* with similar cap but white to light pink tubes and a bitter meal destroying taste which most people, but not all, can taste, even with a tiny amount on the tongue - almost as bad as tasting a toad.

Last year I experienced horror! It’s impossible to describe the dismay and anxiety I experienced when the ground they had grown on had been leveled out as part of the resurfacing of the park road they grew near. I was so miserable that I barely noticed that I was no longer hitting

potholes and destroying my car’s suspension as I looked at everything but the road. It seemed as though the darkness inspired by this loss would last interminably. Actually, I pretty much got over it when I found some nice oyster mushrooms a few minutes later.

This year 100 feet down the road from last year’s devastation I again leapt for joy! - bruising my thigh on the steering-wheel and nearly going off the road in the process. (Note to self, Don’t leap for joy while driving.) Yes I was certainly seeing stately boletes growing around large red oaks! I could hardly contain myself imagining the adulation from Sally at the find. I was already savoring the wonderful meal we’d have with this amazing find. As I drew near, it was obvious I was seeing bicolor boletes - YES! Then I touched one and the bottom fell through on my emotions. My vision now was of my finger sinking into a soft cap of maggoty mush. It was as if the worms were eating through my very brain. I wandered aimlessly almost zombi-like for what seemed like an eternity.

Actually it was about 15 seconds before I came to the next tree with several fresh solid specimens, and soon I found even more of them. I happy danced (as much as possible while driving) all the way home! Then when Sally, who’d just removed her hearing aids, asked “Bipolar boletes?” I really should have answered, “Yes undoubtedly!” 

Newsletter Editor stepping down; replacement needed

Our newsletter editor, Karen Yakovich, has decided to step down so that she can devote more time to the family's restaurant and to her children. Karen had computer and internet connection issues that made the task vexing. Not having to deal with those frustrations any longer is a stress reliever. We are grateful for her persistence in editing the newsletter for the past few years.

This is an opportunity for a volunteer to step up and take on the position of PSMC newsletter editor. The editor is automatically on the club's board of directors. So, if you would like to have more input in the operation of the mushroom club, this is your chance. If you have no previous experience as a newsletter editor, we will provide all the help you need to get started.

Symbiosis is a quarterly newsletter, typically six to eight pages in length. Our club has a huge gallery of incredible mushroom photos that can be used in the newsletter, thanks to the generosity of member Jim Frink. The editor will have access to these. Club members are supportive when given a choice of topics and asked to write an article. Dave Layton is passionate about finding and feasting on mushrooms; he's shared many of his experiences and discoveries in past issues, and is on his way to accumulating content for a book. You can count on him to write an article and accompany it with a photo on a regular basis. The club president communicates with the members through the newsletter, so expect one or two articles in every issue from the president. The editor needs to solicit more articles and then proofread all of them, and is welcome to contribute photos and articles, in addition. As a member of the North American Mycological Association, our club is allowed to select occasional articles from its newsletter to share in ours and vice versa. A wonderful time saver is that the club has an experienced volunteer in Vicki Coutant. Vicki can be emailed the articles as Word files and photos as jpegs. She has skill and loads of experience in arranging them into an attractive newsletter. She puts the draft of the newsletter into a pdf format and emails it back to the editor for a final proofreading. The editor looks it over, makes comments or corrections and sends it back to her. Once the

corrected version is returned to the editor, the editor emails the pdf to Roger Heidt for distribution to the membership.

Yes, the job requires a bit of time and effort, and a computer connected to the internet. It's a volunteer position. On the other hand, the newsletter is an important tradition of the Prairie States Mushroom Club and one of the benefits of membership. Producing an attractive newsletter is a reward in itself, one that the editor can take pride in, share with family and friends, or even use to build a portfolio for a related profession.

How long does one need to serve as the newsletter editor? There's no set term. I chose to work for two years, and enjoyed the challenge. I felt supported and productive. The board and club members are friendly and knowledgeable. It was an honor to serve. 

Passing of Linda Scarth

(cont. from pg. 3)

meeting, Linda would interject a wonderful story or two of a recent bird, insect or plant sighting. Her smile and attention to detail while relating a recent trip brought us along to unique places all over the world from Alaska, Africa, South America and of course Iowa's natural areas. I have enjoyed traveling with Linda and Bob to Ecuador, the Galapagos Islands and to Mexico to view the monarchs in their winter home. Those were special times as Linda's delight with new discoveries were photographed and shared with not only the trip participants, but many others during programs presented across Iowa. I will always treasure Linda's photos and she will forever remain smiling in my heart.

– Gail Barels, Conservation Education Specialist,
Wickiup Hill Learning Center,
Linn County Conservation Department



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Too Many Mushrooms

by Dave Layton

Sally was worried that something like this would happen when I retired. We’ve been eating wild mushrooms almost daily. A large mulch pile at the park is providing *Lepiota americana* in abundance every time it rains. I now have several bags in the freezer. I think it’s especially good in spaghetti sauce, though we’ve had it a number of other ways too. I gave *Laetiporus sulphureus* to 3 different people before taking this picture. The *L.* in the measuring cup became Chicken of the Woods Sauté with Spiced Hazelnut Sauce tonight. Most of the chanterelles will go into Roly Poly Chicken tomorrow. Note: instead of the fancy bread pudding in the recipe, Sally just rolls the mixture in a puff pastry and bakes it. It’s mighty fine! I cooked the oysters, *Hericium*, *L. americana* and half the *Laetiporus* each with their own separate herbs in light olive oil then mixed in bags and frozen. That leaves the bicolor boletes, but it’s raining so there may be more tomorrow for me to think about. The recipes are in *The Practical Mushroom Encyclopedia* by Jordan and Wheeler. Sally loves that book; half of it is a cookbook.

