



# Symbiosis<sup>©</sup>

The newsletter of the Prairie States Mushroom Club

Volume 36:1

Spring

<http://iowamushroom.org>

## In this Issue: All Things Morel



### Morel Art

*“A bit of art. A polished slice of deer antler, a tiny dried morel and a spot of instant adhesive.” Roger Heidt*

## Delhi Morels

by Marty Augustine

Many years ago I had an extremely wonderful morel experience that I was lucky enough to share with my good friend Greg. After a full morning of waterskiing, I excused myself to go do a quick look for mushrooms at Lost Beach (a favorite three-season spot). I was amazed at what I came across and knew I needed to share this. I hurried back to the cabin and Greg and I rounded up some bags, jumped in the boat and off we went. After beaching the



PSMC members finding morels around cut saplings at the Wikiup Hill foray May 5, 2018

(cont. on pg. 11)

## From the Editor: Some Things I Learned About Morels

by Dave Layton

1. They're not just where you look for them. I've found morels in the middle of a small treeless yard in town, also underneath a porch, in gravel and several other places where they didn't seem to belong. When I got into my car after my first foray with PSMC, I saw a nice smashed one that I had stepped on as soon as I got out of the car earlier. Many years later at another PSMC foray an old timer showed a nice large morel. When I asked where he saw it he said, "I was right behind you. You walked right past it."
2. Deer eat them but only the ones they notice right under their nose and only as big of bite of each as they feel like taking. I've harvested morels with a bite taken out right next to others that remained untouched. The hardest part for me was explaining to my wife that

(cont. on pg. 2)

# From the Editor

(cont. from cover)

they were still okay despite obviously coming into contact with a deer's mouth.

3. In my experience single morel colonies have fruited for 3 years maximum. Others may have found morels from the same mycelium for 4 years but I doubt it.
4. In 2018, I found them around two different trees that were also infested with invasive yellow oysters *Pleurotus citrinopileatus*. This alters conventional knowledge that they don't fruit around trees that are infested with other mushrooms. Morels are never found around trees infested with dryads, inky caps, velvet stems, ear fungus etc.: the wood is too long dead. Yellow oysters can totally take over an elm tree within a year or two of its death from other causes. I found dozens of trees infected with yellow oysters that seem to have been dead only a year or two before finding the two that hosted both species. However, I've found a far higher percentage of morels around recently dead elms that are not infected by yellow oysters. Yellow oysters increase the rate of decay of dead elms. I have a feeling that possibly that accelerated decay decreases the number of years that morels will continue fruiting, but doesn't directly interfere with morel fruiting - at least in the first year.
5. A tiny morel and a huge morel can be the same mushroom at different stages. I left one tiny morel alone and watched it grow over 3 weeks to be over 6 inches tall. However, many little gray morels never get big - they just turn brownish and dry out. Conversely, some morels emerge already large. I think this may be how near their sclerotia is to the soil's surface to begin with. Deeper sclerotia may grow longer before exposure to air causes them to dissolve and expose a mushroom cap.
6. Co-indicators are less accurate with climate change. Lilacs blossoming and thumbnail size elm leaves are not present when a winter is so warm that morels fruit at the end of March as they did a few years ago. Morel development is much more affected by soil temperature than plant development, which also is determined by amounts of sunlight and deeper root factors.
7. Morel populations have remained steady in this region for at least 45 years despite increasing popularity leading to obvious overharvesting and improper harvesting. I believe this is because even when some greedy SOB's try to get every-last one they never do

and the one they leave sends out billions of spores that grow undisturbed under live trees, maybe for decades, until the tree dies and the fungi knows its life is over too - so it's time to reproduce. Only a tiny fraction of morel plants fruit on any given year. The rest are waiting in the wings. Plus, when a mature morel is picked and carried, spores disburse to a much larger area than if the mushroom were left untouched. I believe that proper harvesting: choosing mature mushrooms, leaving a few, carrying them in paper, cloth, mesh bags or a wicker basket may actually increase morel populations.

8. There have been and will be both good and bad years. If you stick with it, sooner or later you'll be the one with your sack full.

So these are things I've learned about morels. What I haven't learned is where a consistent mother-lode of them is. If anyone wishes to help me learn where that is, I'll appreciate your information.



I watched the morel in the center of this picture grow from a tiny one for 3 weeks. It was the only one and it was hidden under a thorn bush so I figured no one else would find it. I checked on it twice a week. See how it was also starting to dry as it grew in the air. On my last visit, it was surrounded by these other larger totally fresh caps in the picture - astounding! - DL 🍄

# An Amazing Show and Tell



*This photo is real! I spotted it on the Facebook page: Iowa Mushroom Club (not associated with PSMC.) Apparently Mike Krebill contributed the photo. – DL*

Following is the original news article:

**Turkey hunter bags a big one: A 12-inch morel**  
**Jackie Rehwald, JREHWALD@NEWS-LEADER.COM** Published 4:51 p.m. CT April 26, 2016  
| Updated 9:34 a.m. CT April 27, 2016

Charlie Ware was turkey hunting Sunday near Old Mines, a small community south of St. Louis, when he practically tripped over a mushroom lover's dream: a morel that stood just over a foot tall.

"I was just walking along and stepped over this mound of dirt. And it was pretty much at my feet," he said. "I thought, 'No freaking way.' I was totally amazed."

With that, he said he abandoned the turkeys he could still hear gobbling and began looking for more morels. He found nine more, but none that compared to the first one. Ware said he is not sure of the weight because it is soaking in water to preserve it.

Photos of the mushroom were shared on the Missouri Morel Hunting Facebook page Monday morning. By Tuesday afternoon, the post had more than 3,200 likes.

(cont. on pg. 11)

# The Giant Morel Caper

by Dave Layton

I've been reluctant to tell this story over the years because it probably doesn't reflect well on my parenting methods. Now my son Will is grown, gainfully employed as a Lutheran pastor and not exhibiting lingering trauma from various situations and questionable activities that I've exposed him to. So I hope that people can read this story and say, "I guess no harm no foul." - although Will might beg to differ.

Most of our questionable activities involved the Mississippi. You know - normal river rat stuff like jumping off of the railroad bridge, paddling our canoe into a channel marker or getting lost in a flooded forest maze with an approaching thunderstorm and having to paddle directly through a huge patch of poison ivy to get back in time. That last one bothered me more than him. I ended up being covered with poison ivy for two weeks and he apparently didn't get it.

Actually none of those incidents seemed to bother my good child nearly as much as my bad habit of ignoring No Trespassing signs. Will learned to read at an early age, so he was probably only six the first time he asked me what No Trespassing meant. I carefully explained that it meant: don't damage anything like fences when you go on this property. I showed him how to slip through the barbed wire without stepping on it or stretching it too much. Then I demonstrated how we should make sure to not leave tracks by avoiding stepping on flowers and special plants. Finally, I explained how we should move very slowly and avoid any people - just in case they didn't understand that we weren't really trespassing. When we found some morels and I began picking, Will asked, "Don't these belong to the property owner? Isn't taking their mushrooms trespassing?"

"No, picking mushrooms isn't trespassing," I replied. I didn't elaborate on what picking mushrooms without permission really was. Instead I rationalized, "We'll just pick the older ones that would be no good by the time anyone else finds them anyway. Then we'll make sure to spread spores everywhere so the property owner will have more morels than ever next year."

(cont. on pg. 8)

# Never Home Alone

## A book review by Mike Krebill

I read the title and suppressed a chuckle, recalling the clever slapstick misfortunes of two burglars who are foiled by Macaulay Culkin as he is left home alone during a Christmas family vacation. This is a totally different book, however. It's an amazing and factual report that delves into the vast community of things that can be found living with us in our homes.

Author Rob Dunn is a professor in the Department of Applied Ecology at North Carolina State University in Raleigh, NC. His explorations and the work of similar investigators around the world are well documented here, chapter-by-chapter. As they studied our indoor environment, they expected to find hundreds of species of living things: other humans, dogs, cats, mice, insects, spiders, plants, fungi, bacteria, and viruses. Instead, they discovered upwards of two hundred thousand species. Sit or lie down. Take a deep breath. With each breath, you bring hundreds of thousands of species into your lungs. No matter where you sit, you are surrounded by a "...floating, leaping, crawling circus of hundreds or thousands of species. We are never home alone," Dunn asserts.

Identifying species through DNA sequencing proved to be invaluable in the research. In a limited study of 40 houses in the Raleigh area, 8,000 species of bacteria were discovered. In an extended study of 1,000 homes across America, 80,000 species were found, including all of those known to exist on Earth. A decade earlier, some of these were new to science. Many of the species of bacteria are not harmful to us, but are detritivores, feeding on the cloud of 50 million skin cells we shed daily. If we have thousands of kinds of bacteria in house dust, how do we get rid of them? Dunn says we shouldn't as their diversity helps protect us. The ones we need to diminish are those that can make us really sick. The good news is that there are fewer than a hundred species of bacteria, protists, and viruses that cause nearly all of the infectious illness in the world. One of the benefits of the nonpathogenic species in our indoor environment is that they help us fight off the pathogens. We need biodiversity to do well. In addition, we protect ourselves by washing our hands, by having clean drinking water, by having immunizations, and by only administering antibiotics when a bacterial pathogen can't be controlled any other way.

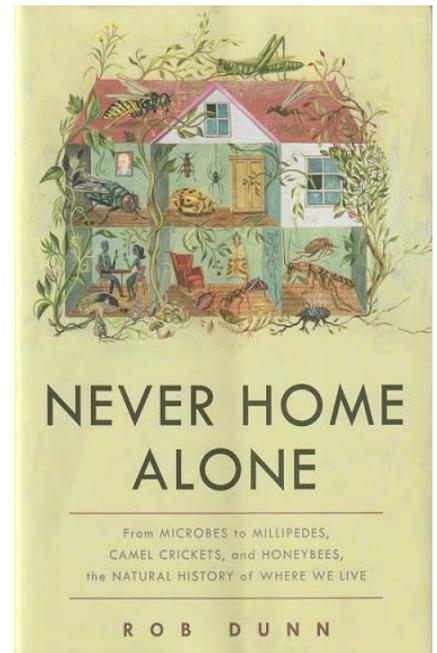
What about fungi? By decoding the DNA of door-sill dust from more than a thousand homes, Dunn and collaborators found 40,000 kinds of fungi. This was a surprise, as there are less than 25,000 species of fungi — mushrooms and molds — named in North America, indoors and out.

Would fungi be able to live on space stations? Examining the International Space Station and the Russian space station, the Mir, proved that beyond a doubt. Based on 500 air samples from the Mir and 600 from adjacent surfaces, Dunn described the Mir as a "fungal jungle." One cosmonaut described its odor as smelling like rotten apples. On one occasion the Mir lost communication with Earth and it was determined that fungi had eaten through the wire insulation.

Research on brand new sheets of drywall has shown that it may contain *Stachybotrus chartarian* (black mold) as well as *Neosartorya hiratsukae* (recently implicated in the complex mix of causes of Parkinson's disease.) All that is necessary is for the drywall to get wet.

From a consideration of fungi, Dunn switches to arthropods and devotes nearly a whole chapter to reporting on studies of the invasive Japanese Camel Crickets *Diestrarmena asynamora* and *D. japonica* which are found in the U.S.

The arthropod population of his house was the first to be studied. It contained no fewer than 100 species. Flies led the way, followed by spiders, and then beetles. Since then,



(cont. on pg. 10)

# Morel Recipes

## Baked Stuffed Morels *(double recipe)*.

1 to 1 ½ lbs. medium to large fresh morels  
2 c. chopped cooked chicken; save the broth  
½ c. dried bread crumbs  
2 eggs  
½ c. milk  
½ t. Marjoram  
little nutmeg  
A little brandy



### For the stuffing

In a mixing bowl combine: chopped cooked chicken, dried bread crumbs, eggs, milk, marjoram, and a dash of nutmeg.

Cut clean morels in half lengthwise (the bigger the better, but you already knew that). Place bottom half of each morel in a buttered baking pan almost touching. Add stuffing mixture, then cover with top half of same mushroom.

Pour a little chicken broth and brandy over the top and bake at 375° F for 15 to 20 minutes.

## Chicken with Morel Wine Sauce

Slice morels in strips. Sauté 4 chicken breasts that have been pounded to ¼ inch thick in 2 T. vegetable oil. Add ¼ to ½ c. white wine. Simmer 20 minutes. Add broth or water, if necessary. Place chicken on serving dish. Cover to keep warm. Measure 1 c. liquid adding broth or water if necessary. Melt 2 T. butter. Sauté morels and ½ c. thinly sliced onion 3 minutes or until tender. Sprinkle on 2 T. flour. Add liquid all at once. Add 1 t. dried basil, 1 t. dried rosemary, 2 T. chopped pimento (drained), and ¼ t. pepper. Cook 1 minute more. Spoon over chicken breasts.

## Morel Quiche *(double recipe)*

1 ½ c. dried morels  
1 bunch of asparagus (may substitute Ostrich fern fiddleheads)  
8 eggs  
2 oz. extra virgin olive oil  
½ c. mixture as available: green onions, shallots, wild leeks (ramps), chives and possibly garlic mustard flowers  
Two 8-inch pastry shells  
1 c. half and half  
¾ cup milk  
6-8 oz grated or chunked swiss, goat or other white cheese  
2 T. vermouth (dry white wine) or 2 t. of lemon juice  
2 pinches of nutmeg and paprika

Reconstitute mushrooms by soaking and swishing around in hot water. Pull from water, chop. Save water by straining through a coffee filter.

Saute chopped onions etc with part of the oil. Add rest of oil and morels; stir and start morels cooking. Add asparagus and mushroom water, and cook till the water is almost gone. Sprinkle in garlic mustard flowers or chives and add vermouth.

Meanwhile, combine the eggs, cream and milk. Season with salt and pepper, and sprinkle on nutmeg and paprika.

Put some of the cheese in the pie crusts and cover with the sauteed onions, morels, and asparagus. Top with another layer of cheese. Evenly pour the egg mixture over it. Bake at 450° F for 10 minutes to brown pie crust, then reduce to 350° F and cook until the center starts to set up. Remove and let stand for 10 minutes. Refrigerate left-over quiche due to the egg and cheese content.

## Morels with Asparagus

(cont. on pg. 6)

# Morel Recipes

(cont. from pg. 5)

Adapted from Williams-Sonoma, *Entertaining*, Edited by Chuck Williams (Oxmoor House, 2004).

## Ingredients:

1 ½ lb. thin asparagus spears, tough ends removed  
1/4 lb. fresh morel mushrooms  
4 T. (1/2 stick) unsalted butter  
2 shallots, minced  
1 T. chopped fresh tarragon  
Coarse salt and freshly ground pepper, to taste

## Directions:

Preheat oven to 450°F.

Place the asparagus on a rimmed baking sheet large enough to hold them in a single layer. Brush the morels clean. If there is a lot of grit or other dirt lodged in their honeycomblike surface, you may need to dunk them briefly in cold water to free it; then pat dry with paper towels. If the morels are large, cut them crosswise into rings 1/4 inch wide. Leave small ones whole. Add the mushrooms to the baking sheet holding the asparagus.

In a small saucepan over low heat, melt the butter. Add the shallots and sauté for 1 minute to release their flavor. Drizzle the shallot butter evenly over the asparagus and morels. Scatter the tarragon over the top and season with salt and pepper. Using your hands, toss the asparagus and morels in the butter and tarragon until evenly coated, then spread them into a single layer again.

Roast until the asparagus is lightly browned but still crisp and the morels are dark brown, about 10 minutes. Transfer the asparagus and morels to a serving platter and drizzle any pan juices over the top. Serve immediately. Serves 6.

## Rice Casserole with Morel Mushrooms (GREAT!)

Cut 8 oz. of morels into small pieces. Sauté morels, 2 T. onions, 1 pkg Uncle Ben's Original Wild and Long Grain Rice for about 20 minutes in 4 T. butter. Place in casserole dish. Add 3 c. chicken broth and seasoning packet from rice. Bake 1 hour in 375° F oven. Serve with just about any meat entrée as a potato substitute.

## Morel Mushroom Casserole

1 pound fresh broccoli, chopped  
1 medium onion, chopped  
1 c. sour cream  
3 c. fresh morels, quartered (button mushrooms can be substituted when morel aren't in season)  
1 c. shredded cheddar cheese  
1 c. walnut pieces  
½ c. shredded Swiss cheese  
Spinach noodles for serving

Steam broccoli and onions for about 8 minutes, until tender. Combine all ingredients except Swiss cheese and pour into casserole. Top with Swiss cheese. Bake at 350° F for 30 minutes. While the casserole is baking, prepare the spinach noodles and drain. Plate the noodles and top with the hot casserole. Call your hungry crowd.  
Credit: [http://host.madison.com/entertainment/dining/classic-recipe-mushroom-and-morel-casserole/article\\_8d3ce5e9-cbdc-5c0b-bd79-359f85609c56.html-ixzz315Rm4e2E](http://host.madison.com/entertainment/dining/classic-recipe-mushroom-and-morel-casserole/article_8d3ce5e9-cbdc-5c0b-bd79-359f85609c56.html-ixzz315Rm4e2E)

(cont. on pg. 7)

# Morel Recipes

(cont. from pg. 6)

## Fancy Green Bean Casserole with Morel Mushrooms

Makes one 9x13 baking dish

3 lbs. fresh green beans, cleaned and ends removed  
2 cans Campbell's Golden Mushroom Soup  
Two 8-oz. cartons button mushrooms, sliced  
Handful dried or fresh Morels (about 2 cups) *or dried porcinis could work, as well*  
2 T. butter  
1 clove garlic, pressed  
4 c. (1 can) French Fried Onions - French's Brand  
1/4 tsp. ground black pepper  
1/2 cup milk  
cayenne pepper (if desired)

Preheat oven to 350°.

If using dried morels or porcinis, soak them in warm water to reconstitute. Let mushrooms sit in water for 10-15 minutes. When removing mushrooms from water, use a slotted spoon to avoid sand/grit. Slice mushrooms.

Blanch or steam green beans until somewhat crunchy, but tender, 2-3 minutes. You will have to test them depending on thickness. Set aside.

Melt butter in pan over medium heat, then add garlic and morels and button mushrooms. Sauté until tender, about 8-10 minutes.

In large bowl, combine green beans, golden mushroom soup, sautéed mushrooms and milk. Mix well. Then, add 1 cup of French's Fried Onions and mix. If you want just a little kick, add some cayenne pepper, just a little.

Pour combined ingredients into baking dish. Bake for 20-25 minutes, until heated through. Top with remaining onions. Bake for 5 minutes more. Remove from oven and serve as a fabulous side dish with your Thanksgiving meal.

This recipe can be made in advance and kept in the fridge, covered, until you are ready to bake, so don't stress about the timing. And keep in mind, it reheats extremely well and tastes fantastic the next day.

## Ina Garten's Chicken with Morels

1 ounce dried morels, soaked for 30 minutes in 3 c. very hot water  
6 boneless, skinless chicken breasts  
Kosher salt  
Freshly ground black pepper  
All-purpose flour, for dredging  
1/4 c. clarified butter  
1/3 c. chopped shallots (2 large)  
1 T. minced garlic (3 cloves)  
1 c. Madeira wine  
1 c. (8 ounces) creme fraiche  
1 c. heavy cream  
2 T. freshly squeezed lemon juice

Preheat the oven to 375° F.

Lift the morels carefully from the hot water in order to leave any grit behind in the liquid. Rinse a few times to be sure all the gritiness is gone. Discard the liquid and dry the morels lightly with paper towels. Set aside.

Sprinkle the chicken breasts with salt and pepper. Dredge them in flour and shake off the excess. Heat half the clarified butter in a large sauté pan and cook the chicken in 2 batches over medium-low heat until browned on both sides, 8 to 10 minutes. Remove to an ovenproof casserole.

Add the rest of the clarified butter to the pan along with the shallots, drained morels, and garlic. Sauté over medium heat for 2 minutes, tossing and stirring constantly. Pour the Madeira into the pan and reduce the liquid by half over high heat, 2 to 4 minutes. Add the creme fraiche, cream, lemon juice, 1 teaspoon salt, and 3/4 teaspoon pepper. Boil until the mixture starts to thicken, 5 to 10 minutes. Pour the sauce over the chicken and bake for 12 minutes, or until the chicken is heated through. To make ahead, refrigerate the chicken and sauce in the casserole and reheat slowly on top of the stove.

Recipe credit & where to read more: <http://www.foodnetwork.com/recipes/ina-garten/chicken-with-morels-recipe.html?oc=linkback> 

# The Giant Morel Caper

(cont. from pg. 3)

My justification for ignoring No Trespassing signs was okay with Will for one more season, but one day when I was about to slip through a fence he warned me, “Dad, No Trespassing doesn’t mean don’t damage anything. It means STAY OFF, and you know what else? If you pick mushrooms without permission you’re stealing them! I was told that we might get shot for doing that!” Hmm it was obvious that he’d been blabbing to that scaredy-cat, do-gooder mother of his. From that day on, Will and I didn’t cross no-trespassing signs to pick mushrooms. My son was growing up. I guessed maybe it was time for me to do that too.

One day I was walking with Will on a street lined with scrub trees when we came to a cleared dry stream valley with the backyards of homes on the other side. I glanced at some stumps next to a woodpile about 50 yards away and was astounded. Four huge morels were recognizable even from that distance! I would have them – but not without negotiation.

“Dad those morels are in someone’s backyard.”

“No I think their yards end on the other side of the streambed.”

“Well someone owns this property otherwise they wouldn’t have cleared it out.”

“That’s true but there aren’t any signs so we wouldn’t be trespassing.”

“Yeah but somebody owns those mushrooms which means we’d still be stealing.”

I realized at this point that if I was to get those prized morels while maintaining the respect of my child, I would need to muster all my best debating prowess. I gave it my best shot.

Morels only grow that big when nobody sees them (or wants them) for weeks. I’m pretty sure there were lots more here earlier and the owners got all they wanted. It’s obvious they never saw or wanted those mushrooms all this time and now the morels are at a point where they’ll only be good a few more days. Look one is already starting to dry out. If we don’t get them, no one will. Plus they’ve already spread millions of spores around that area. If we pick them and take them in our paper bag they’ll spread spores all over town. We’ll be doing a good deed!

Will was softening but still unwilling to walk down toward those people’s yards, and I wasn’t about to leave him alone on the street. I wasn’t THAT bad of parent after all. So I gave up and said, “Okay, let’s leave. Too bad, big morels like that are great stuffers.”

“What do you mean ‘stuffers’?”

“Well I have a special recipe to stuff them with chicken then cover them with a brandy sauce and bake in the oven. It’s really delicious.”

“Brandy! Doesn’t that have alcohol?”

“Well you can still taste the brandy but the alcohol will have pretty much evaporated once they’re baked.”

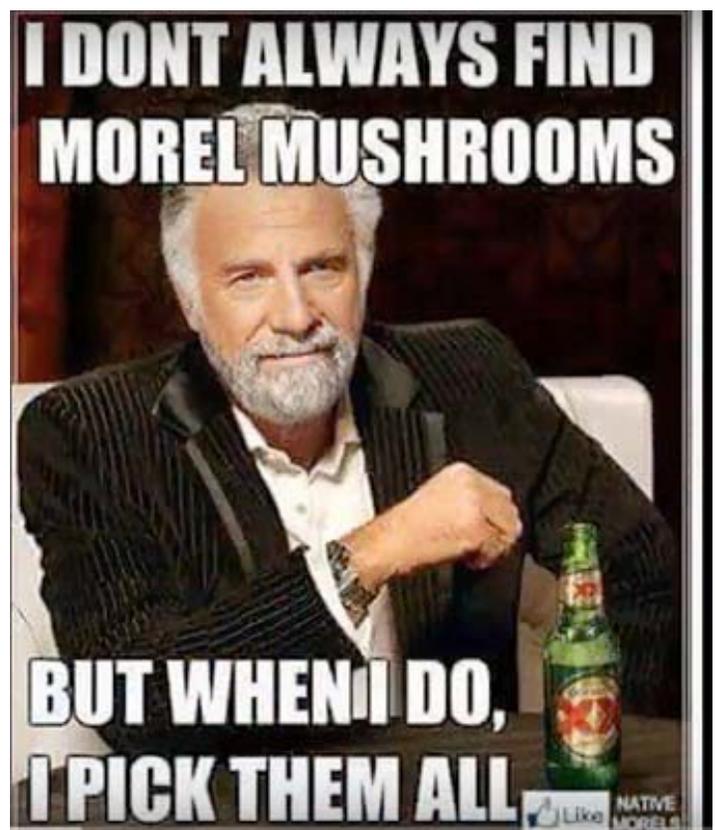
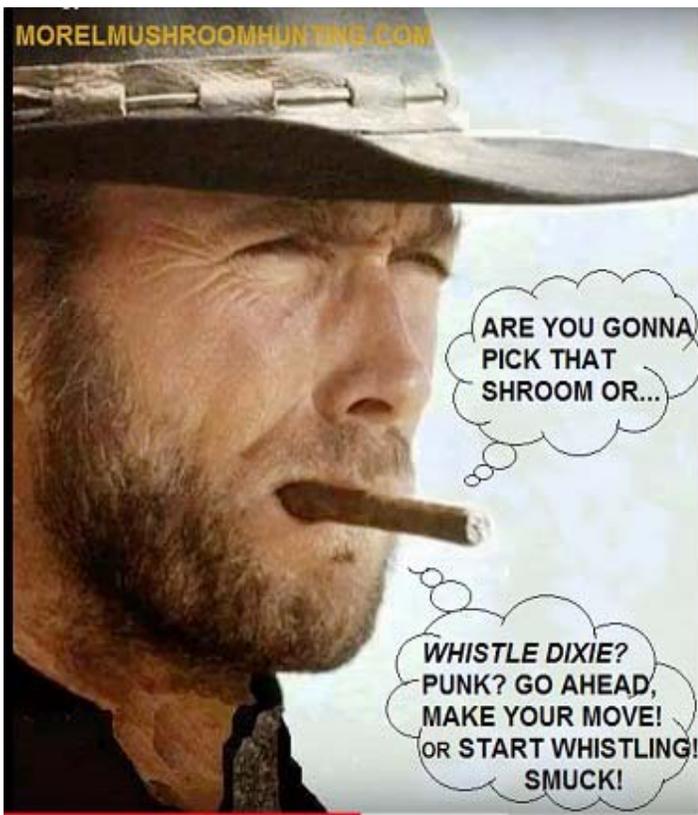
Wheels started churning in Will’s head as he stood there staring at the morels. I envisioned a little devil (that looked too much like me) on one shoulder saying, “You can taste brandy!” and an angel (that looked too much like his mom) on the other saying, “You might get in trouble!” After a few moments he announced the winner by saying, “Dad let’s go get those mushrooms, but we better keep an eye out in case someone sees us and doesn’t understand that we’re not really stealing them.”

That night I stuffed three giant morels with chicken and brandy. Will and I each ate one and got full. They were delicious, but I’m not sure if the brandy flavor was all he imagined it might be. The third morel went home to his mom. As far as I know, she never asked any questions. 

# Morel Humor

Shared by Mike Krebill

Credit for assembling these belongs to Chris Matherly, whose website, <https://morelmushroomhunting.com>, is worth visiting. Once there, you may be blown away by the neat stuff he has to share and offer and may decide to join his Morel Mushroom Hunting Club and support the reworking of his website.



# Forays and Events

**April 20<sup>th</sup> - - Exploring Plants and Mushrooms, Hickory Hill Park (south shelter) Iowa City**  
1 p.m. – 3 p.m.

Sarah DeLong Duhon will lead the mushroom portion of this family friendly learning event sponsored by Iowa City Parks and Recreation. Attendees must pre-register by going to the activities page on the IC Parks website: ([https://apm.activecommunities.com/iowacityrecreation/Activity\\_Search/exploring-plants-and-mushrooms/11171](https://apm.activecommunities.com/iowacityrecreation/Activity_Search/exploring-plants-and-mushrooms/11171)) Although there is a fee for attendees of \$12 for Iowa City residents or \$17 for non-residents, Sarah invites knowledgeable PSMC members to join her as volunteers assisting with identification and information. Feel free to assist even if you get this information only a few days before the event.

**NOTE: WE HAVE 2 EVENTS ON MAY 4**

**May 4<sup>th</sup> Morels and Many More Magnificent Mushrooms, Muscatine Discovery Park**  
3300 Cedar Street, Muscatine

Dave Layton leads a foray at Discovery Park and adjacent Butler Park woods, 10 a.m. – 12 p.m. foray followed by brown bag lunch and species identification with presentation at 1 p.m.. Dave will also treat attendees to *Grifola* snacks during the presentation. Meet at the Environmental Learning Center. There is no charge for this family-friendly event, but pre-registration is requested by calling (563) 264-5922 or emailing [conservation@co.muscatine.ia.us](mailto:conservation@co.muscatine.ia.us). Children must be accompanied by an adult.

**May 4<sup>th</sup> Mushroom Ramble, Wickiup Hill**  
9 a.m. – 12 p.m.

Marty Augustine PSMC's master morel hunter will lead participants on a search for fungus at Wickiup Hill on this morning. Meet at the **Learning Center, 10260 Morris Hills Rd, Toddville, IA** for a program on mushroom identification. Then we will head to the woods to see what we can find. Of course, at this time of year many folk's thoughts will be on the tasty morel mushrooms – though we will see many other kinds of fungi as well. We will learn a bit more about local mushrooms and what was located at the end of the program – who knows, maybe someone

will even share their favorite spots? Bring a container to collect mushrooms and dress for conditions that may include ticks, mosquitoes or poison ivy. This event is free; the PSMC does not require registration.

**July 20<sup>th</sup> Identifying Iowa's Fungi, Ryerson's Woods**  
10:00 a.m. to 12:00 p.m.

Sarah DeLong Duhon will lead this event put on by Iowa City's parks department. Ryersons Woods has hundreds of downed trees from a blow a number of years ago. It's now a treasure trove of wood inhabiting fungi and more. More information will be available about this event at a later date. 

## Never Home Alone...

(cont. from pg. 4)

studies of homes around the world have been made. One of the problems is that there are few experts to help identify the species being found.

In a subsequent chapter titled “What Good Is a Camel Cricket?” Dunn considers antibiotics made by arthropods and the weird-looking, defensive physical structures on their bodies, things that may have utility to us if we look into them.

The next chapter, “The Problem with Cockroaches Is Us,” goes into research on cockroach behavior, and offers up lessons from evolutionary biology. As we spray toxins to kill pests, the arthropods that survive will have adapted in some way. They will have become resistant, but the rest of life that adds to our biodiversity, won't survive. We will (perhaps unknowingly) decimate butterflies, bees, moths, and ants, which we never meant to target.

I'll stop there. This is a fascinating book of observations, conclusions, guesses and advice from a scientist. Like telling a good friend about a movie worth seeing, or a book worth reading, it's best to leave the “rest of the story” for your friend to enjoy. 

# An Amazing Show

(cont. from pg. 3)

Ware's original Facebook post has been shared more than 15,400 times. Ware said he is getting messages from more lovers from all over the world.

"I called my father-in-law because he always talks about how back in the day they would find giant morels everywhere," Ware said, laughing. "He said he's never seen anything like that."



Stella Ware, 4, holds a big morel her father found in southeast Missouri on Sunday. Pictured with her is Lucas McClamrock, Washington County Missouri Conservation. (Photo: Submitted photo)

A Missouri Conservation officer visited the Ware home Tuesday to see the mushroom. Ware said he is waiting to hear if it's a Missouri record, or if the Conservation Department even keeps track of such things.

Ron Cook is an administrator for the Missouri Morel Hunting Facebook page.

"I've never seen one that tall with that much girth. (Ware's wife) just told me that it's 12 inches tall with a 4 1/2 inch diameter, and a circumference of 13 inches. That is massive in morel standards," Cook said in a Facebook message.

Ware said the family is looking forward to eating the morel at his 11-year-old son's birthday party this weekend.

## Iowa is not to be outdone!



This picture was submitted by Trophy Bucks of Iowa, May 16, 2016.

Check out this massive morel (mushroom) that Kelly Young picked up along the railroad tracks south of Walnut, Iowa. The Iowa DNR says they've never recorded one this big. It weighs 1.5 lbs, it's 15 inches high and 14 inches around. Photo credit: Iowa DNR

Interesting that both giant morels were found during the same morel season about as far apart in time as would be expected from southern Missouri to central Iowa. Here's more info about this pic: - DL 

## Delhi Morels

(cont. from cover)

boat I led Greg to a deer trail, up the hill and into the woods we went, careful not to draw any attention from the others who were enjoying the beach and water. Almost to the crest of the hill I told Greg to keep his eyes peeled. We came up over a little rise and he lets out a gasp. In front of us in a small sapling area were dozens of morels. The saplings had been harvested by the local beaver and stood just taller than the the 6" tall grass. Mixed in amongst these were the beautiful yellow heads of morels. Now these were spotted some 20 feet before we got to them when our eye level was pretty much even with the tops of the mushrooms. We started laughing and began to pick. Now that we have three grocery bags full of morels, the problem becomes, how do we get back to the boat without letting everyone on the beach see what we have. Greg decided he would take the bags and hike down the shoreline while I got the boat and met up with him. What a wonderful lunch that made (and many more). 

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