

Webster's Maxine Stone Pens "Missouri's Wild Mushrooms"

Book helps enthusiasts hunt, identify and cook local wild mushrooms



*Maxine Stone shares her knowledge of mushrooms at a recent presentation at Powder Valley Conservation Nature Center.
photo by Diana Linsley*

Webster Groves resident and avid mycophile Maxine Stone recently turned her hobby into a job when she published "Missouri's Wild Mushrooms: A guide to hunting, identifying and cooking the state's most common mushrooms." Stone is a former president of the Missouri Mycological Society (MOMS) and now serves on the group's board of directors.

"Missouri's Wild Mushrooms" contains photographs and descriptions of 102 Missouri fungi, along with tips for hunting and gathering mushrooms. Stone includes 24 recipes and guidelines for distinguishing between edible and poisonous morels. The guide is color coded, which makes it efficient for in-the-field needs.

The recent release of "Missouri's Wild Mushrooms" comes just in time for the spring season, when mushroom-enthusiasts search mostly for morels. March and April are perfect months for mushrooms, with a good combination of temperature and moisture that encourages fungi growth.

The book, published by the Missouri Department of Conservation (MDC), is available for purchase at MDC Nature Shops statewide or online at www.mdcnatureshop.com.

