Hello NAMA members,

For most of us, fall is the mushroom season, and I can see on Facebook that many NAMA members are finding some of fall’s best mushrooms. I also know that for many of us, 2020’s natural disasters have made walks in the woods fruitless or even impossible.

Who could have predicted that Zoom would bring us some virtual consolation? I have zipped into some charming, soothing, and best of all, enlighteningonline club meetings and events. Over the summer, I Zoomed to the New York Mycological Society’s online identification session. Most recently, I watched the Humboldt Bay Mycological Society’s September meeting with an id session and presentation on Entolomataceae by Dr. David Largent. I wish I lived there.

Learning new mushrooms is fun; it’s what I came for, but as I watched both of these events, I could see in so many faces how happy the club members were to be together as they shared their questions and answers. That’s what I stay for.

And that’s why my favorite part of being president is selecting the awardees for the President’s Choice service awards. Like last year, I found it impossible to narrow the selection down to one. This year the awards went to McIlvainea editor Laura Juszczak and Sister Marie Kopin. Laura Juszczak (New York Mycological Society) has given so much of herself and her scientific expertise to revive our journal and ensure that our contributors’ work shines. Laura will also become our second Vice-President in January 2021. Sister Marie Kopin’s (Michigan Mushroom Hunters Club) dedication to fungal education deserves a full-blown rap. Currently the chair of NAMA’s education committee, she has dedicated many years to making sure NAMA can offer guidance to our members but also to science teachers across the country since mycology is given so little attention in standard science curricula.

I am happy that many of you were able to attend our ZoomShroomFest on October 18 featuring Jay Justice speaking on Amanitas, Chef Chad Hyatt’s creative cooking demonstration, Giuliana Furci’s inspiring presentation on women in mycology, afm identification session, and Dr. Andrew Methven’s presentation on the mushrooms of the Missouri Ozarks, a sneak preview of what we might find at MoNama 2022. Foray Committee Chair Sam Landes pulled together this major event with lots of help from Webmaster Jane Onorati, Membership Secretary Christy Ecsedy, and Treasurer Melodie Gates. Recordings will be posted on our YouTube channel soon.

Finally, you are invited to two new Zoom opportunities for us all to learn from NAMA members. On November 9, Jeremy Umansky, of the Ohio Mushroom Society, will tell us about koji, a fascinating filamentous fungus (Aspergillus oryzae), that adds umami to just about any food. Best of all, Jeremy will show you how to make it at home. Wait until you see how beautiful it is!

Jeremy is co-author, with Rich Shih, of Koji Alchemy: Rediscovering the Magic of Mold-Based Fermentation (Chelsea Green, 2020). He is also a James Beard Award nominated chef and chef/owner of Larder: A Curated Delicatessen & Bakery in Cleveland, Ohio. The presentation will begin at 7:30 pm. Registration will be available on NAMA’s website by November 1.

On January 18, 2021, Scott Pavelle of the Western Pennsylvania Mushroom Club (WPMC) will present on the bolete filter, an identification tool created by WPMC members and other mushroom hunters in the area. The filter allows mushroom hunters to easily identify poisonous species. Check it out here: https://boletes.wpamushroomclub.org/ The presentation will begin at 7:30 pm. Registration will be available on NAMA’s website by December 1. Scott asks that you submit questions in advance. Once you register, you’ll get more information about how.
POISONING ALERTS

Michael W. Beug, chair of the NAMA Toxicology Committee, has brought two recent alerts to my attention. Michael receives daily mushroom poisoning updates through Google alerts, and felt that these two were worth reprinting and sharing with NAMA members.

SALMONELLA OUTBREAK CAUSED BY BLACK FUNGUS

Source: https://www.cdc.gov/salmonella/tanley-09-20/index.html

Forty-three people infected with the outbreak strain Salmonella Stanley have been reported from 10 states: Arizona, California, Connecticut, Georgia, Illinois, Louisiana, New Jersey, New York, Pennsylvania, and Wisconsin. Four hospitalizations have been reported, but no deaths have been reported. Mushrooms were distributed to restaurants in six packs of five-pound bags labeled as Shirakiku brand Black Fungus (Kikurage) with Universal Product Code (UPC) bar code 00074410604305, item #60403, imported from China. These mushrooms were sold only to restaurants and not directly to retail customers. Four illness clusters were identified at restaurants serving ramen in three states. Eight (89%) of the nine ill people linked to restaurant clusters reported eating wood ear mushrooms or ramen containing wood ear mushrooms in the week before their illness started. Whole genome sequencing analysis of 26 bacterial isolates from ill people did not predict any antibiotic resistance. This investigation is ongoing. CDC will provide more information as it becomes available.

MUSHROOM IDENTIFICATION APPS FOR SMARTPHONES UNRELIABLE


Source: https://www.theverge.com/2017/7/28/16054834/mushroom-identifying-app-machine-vision-ai-dangerous

Source: https://kval.com/news/local/4-people-taken-to-hospital-after-using-phone-app-to-identify-mushrooms-11-12-2015?fbclid=IwAR2biKWXNFaAAGD7N6GZIF-YfLVcn0o2eWNIXm4B7auHB_kxx5w8kIHMHDg

As a member of several Facebook mushroom identification groups, I see the question “Are there any good apps to use for identifying mushrooms?” daily. Most often the response is a simple “No,” other times suggestions are made for a few available apps such as Seek, Shroomify, or iNaturalist. Concern over incorrect identifications given by the apps is growing as more people hunt for mushrooms worldwide. The chance for error is very high, and the consequences can be fatal.

BOOK REVIEWS FOR THE MYCOPHILE

One of NAMA’s committees that remains little known to probably the bulk of the membership is the Editorial and Literature Committee, the literature function of which is coordinated by Steve Trudell. The committee has several charges in the NAMA Policy Manual but an important one is to provide reviews of books, DVD’s, apps, software programs, and the like for publication in The Mycophile. If you learn of a new book (or DVD or whatever) that you feel would be of interest to other NAMA members, or if you would like to write a review, please contact Steve (mycecol@uw.edu) so that he can coordinate acquisition of the items and submission of reviews to the newsletter.

2020 ELECTIONS ANNOUNCEMENT

Salma St. John
Nominating Committee Chair

On behalf of the Nominating committee, I am happy to announce the results of the 2020 elections that took place during the NAMA annual meeting on October 5th, 2020.

Treasurer: Melodie Gates (3rd term)
“I have been hunting mushrooms for 50 years, member of and treasurer of SSMC for 24 years. I get a thrill out of introducing mushrooms to new members.”

Second Vice President: Laura Juszczak (1st term)
“While I am a professor of chemistry with my own arcane area of research, I am not one of those for whom the Linnean names roll off the tongue. I am more of process person: what can you do with it? Can it be eaten? As such, you will never find me manning one of the ID tables. Instead, I edit the NAMA journal, McIlvainea. Now, you might find me doing whatever the second vice president does. This is a satisfying way to give back to NAMA, which continues to expand my horizons. If I am selected to be the NAMA VP2 position, I consent to do my best to carry out the responsibilities of the position and serve NAMA in this capacity.”

Regional Trustee - Gulf States: Juan Mata (1st term)
Dr. Juan Luis Mata is an Associate Professor, and curator of the Fungarium, with the Biology Department of the University of South Alabama. He earned his Ph.D. from the University of Tennessee, Knoxville. His research background is mycology. Mata’s broad interests are with the taxonomy, systematics, evolution and ecology of mushrooms. Some of his research projects are focused on American shiitake and other wood and leaf-litter decomposing mushrooms from the US Gulf Coast region and Caribbean basin.

Congratulations to our newly elected officers and trustee; thank you for your volunteerism and your wish to serve the NAMA organization.
Entangled Life: How Fungi Make Our Worlds, Change Our Minds & Shape Our Futures

Review By Debbie Viess

Entangled Life
Harcover | $28.00
Published by Random House
May 12, 2020 | 368 Pages | 6-1/8x9-1/4 | ISBN 9780525510314

“Entangled Life,” first book by author Merlin Sheldrake, takes a deep dive into the science and fascination of fungus, and in the telling, makes it fun to read.

This well-written and well-researched book clearly demonstrates just how essential fungi are within the world that we live in, and mycophiles of all persuasions will find much to like within its pages.

Sheldrake is a scientist who obtained his PhD in tropical ecology from the University of Cambridge. He is a musician (there are a number of musical analogies within these pages), brewer (the lowly yeasts stimulated his first love for fungi), and son of Rupert Sheldrake, the famous parapsychologist who developed the hypothesis of morphic resonance. It is safe to say that young Merlin was steeped in both the natural world and the permeability of its boundaries from a very early age. He retains a sense of wonder and a deep curiosity about the realities and the mysteries of fungi, all tempered by his rigorous scientific training. Sheldrake stitches his extensive personal experiences with all matters mycological into a broad tapestry of science and narrative, presenting both historical and modern day mycological theories.

Chapters discuss how fungi and plants first cooperated to move onto land, and speculate upon just what was that giant organism of the Devonian, *Prototaxites* (spoiler alert: Merlin is in the lichen camp). He provides referenced narratives on how fungi communicate and “make decisions.” There is a richly detailed chapter on our broadening understanding of what dynamic systems lichens actually are, equating them to worlds in and of themselves. Engaging stories are told about the personalities and abilities of truffle hunting dogs in Italy, and the powerfully pungent chemicals that lure truffle spore dispersers. Other chapters delve into the morbidly fascinating *Cordyceps* species, and their abilities to commandeer the nervous systems of insects for their own devices. Not only does Sheldrake discuss the modern day clinical use of psilocybin to treat emotional and mental traumas, but shares with us his own experience of taking LSD in a controlled clinical setting, in an attempt to access his “scientific unconsciousness.” The breadth and depth of these topics and more truly brings home the author’s point that fungi underlie everything.

Like many of you, I consider myself fairly well informed on most of these mycological topics, yet I still found Sheldrake’s mycological journey and analyses both entertaining and enlightening. I liked how Sheldrake drew from a rich trove of prior mycological research, not just citing it, but analyzing it too, in a modern context. Many of his musings were deepened and sometimes even contradicted by footnotes, because science is messy and imprecise, and there is so much we don’t know. In fact, in my advance copy of this book, almost ¼ of the pages were composed of footnotes and references. Sheldrake does not just want you to take his word for it. He wants you to think. My kinda guy.

The book was peppered with clever pull-quotes by prominent scientists and laypersons alike, making for some memorable reading. One researcher referred to *Cordyceps* infected ants as “Fungi in ant’s clothing.” A
psychiatrist working at Johns Hopkins on psilocybe therapy said of that potent entheogen: “psilocybin ... dope slaps people out of their story. It’s literally a reboot of the system.” Sheldrake came up with his own quotable quote, in referring to the amorphousness of the true fungal body (hint: not a mushroom): “Mycelia is a body without a body plan.” True dat.

Sheldrake did his PhD research in tropical forests in Panama, attempting to tease out the connections between fungi and plants. In that complicated, humid, wild, vibrant and incredibly messy landscape, it was far from easy. In particular, he looked at a curious local mycoheterotroph, an achlorophyllous gentian called Voyria. Like for all “mycohets” (an abbreviation he coined), it obtains its sugars via a fungus hooked up to a plant. He discovered that it was almost impossible to study it as a living system, once it had been severed from the deep ecological connections that made it what it was.

Sheldrake emphasizes time and again that all of these fungal systems are complicated, and that there is still much that we don’t know. He turns a empathetically critical eye on the so called Wood Wide Web, not just illuminating and citing the original research, but also advising caution around concepts such as “intention” in trees. Are the chemical signals given by trees and passed along mycelial highways deliberate or passive? Clearly, we don’t know.

Sheldrake also gives credit to the non-academics driving modern mycology: people like Paul Stamets and Peter McCoy and the fungal company Ecovative, which uses fungal material for the ultimate bio-degradable packaging, and creates vegan-friendly fungal leather. Of course he touches on hot topics like bioremediation, but as he rightly states, these technologies are in their infancy, and whether they can be scaled up to work in large natural landscapes remains to be seen.

Fungi push envelopes in many ways. One lichen researcher, David Griffiths, came up with the “Queer theory for lichens.” Sheldrake states: “Its author argues that lichens are queer beings that present ways for humans to think beyond a rigid binary framework. The identity of a lichen is a question, rather than a known answer.”

I found “Entangled Life” to be stimulating, thoughtful and informative, and a bit provocative. Perhaps you will, too. As I was preparing to write this review, I jokingly referred to Sheldrake as Stamets Jr. But considering all that Paul has accomplished and his ability to engage the public in all matters mycological, perhaps that’s not a bad thing.

Ironically, Cambridge, Sheldrake’s alma mater, lacks a Mycology Department, as do American Universities. But perhaps someday, with bright young scientists like him leading the way towards a greater appreciation for and a growing knowledge of fungi, mycology will once again take its rightful place in those hallowed halls.

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**THE MUSHROOM CULINARY ARTS CORNER**

**Cooking “Chicken” with Chef Stamets**

**By Salma St. John, Committee chair and NAMA Vice President**

We all know him as a pioneer in Mycology whose name is well established and recognized as a researcher and innovator in the fields of medicinal mushrooms, mushroom cultivation, and the discovery of fungi. But many may not know that Paul Stamets is also a chef extraordinaire! Paul has been producing a series of videos in which he educates about fungi then shows how to prepare and cook different kinds of mushrooms. His culinary approach to cooking mushrooms is simple as he uses few key ingredients with each wild mushroom only to bring out the beauty of its unique, delectable taste that is tantalizing.

The link below leads us to one of Paul’s video in which he prepares the chicken of the woods mushroom (*Laetiporus coniferacola*).

Thank you, Paul, for allowing me to share this video with the Mycophile audience.

https://www.youtube.com/watch?v=9K8HuTHTyP8
You may be surprised to read that a book on koji, a mold-based ferment, is a dreamy COVID companion. But *Koji Alchemy: Rediscovering the Magic of Mold-based Fermentation* by Rich Shih and NAMA member Jeremy Umansky, provides the enchantment that the title promises. The koji state of mind entails enthusiasm, community, discovery, comfort, and umami.

The authors define this fairy dust as “specific mold grown on a starch medium that can make food extraordinarily tasty if you mix a few ingredients together and wait.” The mold is *Aspergillus oryzae*. You probably have some koji in your kitchen right now, they add, since it’s an essential component of soy sauce. But “as delicious as soy sauce is,” they say, “we’ll show you that it only scratches the surface of what can be done with koji.” Its honeysuckle scent is intoxicating and heightens the flavor of just about any food it touches, from fresh fruit to prime beef to alcohol to cookies. It even improved one of my favorite quick meals: I rubbed some Shio koji from a Japanese grocery all over an Iowa pork chop, tucked it in the fridge overnight, and then cooked it in a cast-iron skillet. The resulting dinner was easier and more delicious, especially in texture, than the buttermilk brined chop I usually make.

The book includes a detailed chapter on making koji at home—where most of us spend most of our time right now. You need an oven, rice or other grain—the popcorn option intrigues me—and some spores. You’ll also need a little patience since the process takes about 36 hours. You could wear a mask while working with the spores since you already have one (right?). Umansky and Shih tell you how to choose your substrates and spores, and you can get these supplies delivered to your door. The photographs of the koji at various stages of growth are the best part of this section—the fluffy “mycelial mat” looks like golden goose down. They offer encouragement by reminding you that mold grows very readily in home kitchens. I know I could find some furry cheese growing in my refrigerator right now.

In their exuberant and inclusive prose, the authors also portray the tradition and community that Koji supports. Most materially, they include a detailed section on how to make Koji in the most traditional way possible. While many of us may not want to invest in the equipment, it is inspiring to learn about the refinements and discoveries that koji already bears within it along with the potential it still holds. Koji, the authors explain, is an “active culture” in every sense of the word “culture”. The authors maintain that this understanding and respect separates their approach to koji from cultural appropriation. To further demonstrate this point, they include brief, appreciative essays by many other food experts such as Gastropod’s Cynthia Graber and Kevin Farley, co-owner of The Cultured Pickle Shop in Berkeley, CA.

The recipe section fills roughly half the book. The range of innovation is astonishing: from cured meat to vegetable charcuterie, from aged alcohols to shio koji quickly blended from koji, salt, and water.

Packed with lucidly relayed scientific and technical information and leavened with enthusiasm, *Koji Alchemy: Rediscovering the Magic of Mold-based Fermentation* offers access to discovery and community that COVID and quarantine have diminished. Best of all, it will expand your knowledge of fungus and expand your mycophagical repertoire.
Review of Virtual Speakers Series
#1: Eugenia Bone on Psychedelic Mushrooms

by Megan Romero

I had the pleasure of attending the first lecture in NAMA’s Virtual Speakers Series on August 27. The lecture focused on psychedelic mushrooms and was hosted by Eugenia Bone, author of Mycophilia: Revelations from the Weird World of Mushrooms. I was ecstatic to hear that NAMA would be hosting virtual events this year. Due to distance, I have never attended a NAMA foray or in-person lecture, but I’ve missed my springtime vacation with my cousins in the Sierra Nevada Mountains, where there is no shortage of mushrooms to find and observe. Our enthusiastic, if not amateur, expeditions were what got me interested in mycology in the first place. And while there’s no shortage of isolated, forested areas here in Northern California, looking for mushrooms alone can’t compare to a true foray experience. I’m incredibly grateful to NAMA Treasurer Melodie Gates, who conceived this debut event, for helping retain a source of community during such unprecedented distance.

I’ve found that mentioning my interest in mushrooms will usually lead to a conversation about psychedelics. Mushroom hunting isn’t as commonplace in the United States as in, perhaps, Czechia or Russia, and isn’t considered as much of a fun, social experience as it is tied to psychedelia. My mother, a science teacher, certainly encouraged my interest in mushrooms from a scientific perspective, but I still remember her telling me to be careful mentioning it to my friends at school, or warning me not to touch a mushroom in case the toxins absorbed into my skin! While psychedelic mushrooms undoubtedly make up a major part of the field of mycology, they’re so stigmatized that mycology as a whole isn’t always taken seriously.

Eugenia Bone detailed how psychedelic mushrooms were heavily associated with the highly stigmatized youth culture of the 1960s. I learned that research surrounding psilocybin was marred by the stigma associated with psychedelic mushrooms, and only recently is the compound being rediscovered as a promising antidepressant. After entering the body, psilocybin dephosphorylates into psilocin, which has a similar function to the SSRIs commonly used to treat depression. It also shows promise as a possible treatment for obsessive-compulsive disorder, addiction to smoking, Alzheimer’s, anorexia nervosa, and cluster headaches—Eugenia recalled a young man whose chronic headaches drastically decreased after taking psychedelic mushrooms.

If not highly reproached as a Schedule 1 drug, psychedelic mushrooms are associated with a sort of mysticism that misrepresents their original source. Eugenia described the introduction of psychedelic mushrooms to American society by Gordon Wasson, who pretended to be searching for a missing relative in order to observe the Mazatec curandera María Sabina use the mushrooms in a divination ritual. Wasson sold the story to Life magazine and was credited for the discovery of psychedelic mushrooms, while María Sabina’s village was impoverished and overwhelmed with tourism after its publication.

Eugenia structured the lecture into three equal parts, sprinkling in anecdotes related to her over-fifteen years of experience in the field. She described first using psychedelic mushrooms at the ski resort in Telluride. I could not help but laugh when she described being worried that the gondola operator would catch her trip, then soothed after realizing that his hat looked just like Amanita muscaria! Her presentation was both informative and engaging—a welcome substitute for the liveliness of the social mushroom foray. I learned that the use of psychedelic mushrooms—in combination with cacao, to lengthen the trip—was first recorded in Guatemala, where I’ve recently traced part of my family tree back to the fifteenth century (genealogy is a perfect quarantine hobby!)

Again, I want to thank our NAMA Treasurer, Melodie Gates, for conceiving this welcomed event—so popular that she received 150 responses in only 24 hours!—as well as NAMA President Barbara Ching, who contacted Eugenia after watching one of her Zoom lectures for the New York Botanical Garden. And, of course, Eugenia Bone, who graciously agreed to host a second lecture for the members that weren’t able to attend the first. While nothing quite compares to a social mushroom family, this virtual event helped fill the mushroom-shaped hole in my life. I cannot wait to attend the rest of the events in the Virtual Speakers Series.
Each year, NAMA holds a photography contest, providing a platform to highlight some of the finest examples of mushroom photography of its members. The contest has three categories in which to enter: documentary, pictorial and the judge’s option. The winners in each category have their photos shown at the annual NAMA foray evening program and reproduced in the newsletter for the viewing pleasure of NAMA members. The documentary category features images that emphasize key morphological traits used to identify fungi and results in photographs that would be suitable for inclusion in a field guide.
Limited Documentary 2nd Place, Garrett Taylor, *Cortinarius malicorius*

Limited Documentary 3rd Place
Byron Meade, *Physarum psittacinum*
Limited Documentary Honorable Mention, Garrett Taylor, *Kuehneromyces lignicola*

Open Documentary 1st Place
Mark Bower, *Torrubiella arachnophila* Spider
Open Documentary 2nd Place, Richard Tehan, *Nidula niveotomentosa*

... a drawing thereof

Open Documentary 3rd Place
John Dawson, *Hesperomyces viresce*... a drawing thereof
Open Documentary Honorable Mention, Mark Bower, *Cordyceps bassiana*

Open Documentary Honorable Mention, Drew Henderson, *Urnula padeniana*
Some 20 years ago, one of us (Elio) had amassed a list of some 200 paintings with mushrooms in them. He found out that a German mycologist, Hanns Kreisl, had collected about the same number of such works. A quick exchange of emails revealed that the two gatherings differed significantly, which was not surprising because the two collectors had used dissimilar sources. But this fact suggested that the total number of such works may be quite large. The two decided to combine forces and create an internet-based Registry of Mushrooms in Works of Art. Notable former contributors with like interests were Tjakko Stijve, Daniel Thoen, and Nancy Mladenoff. To ensure consistency in style, the entries were (and continues to be) redacted by Marjorie Young.

In time, the Registry of nearly 1500 artworks came under the sponsorship of NAMA, which it enjoys to this day. The purpose of the Registry is to contribute to the understanding of the relationship between mushrooms and people as reflected in works of art from different historical periods. Many artists simply expressed appreciation of fungi’s forms and beauty. Finding mushrooms in paintings should augment our awareness of the symbolic as well as gastronomic role that mushrooms may have played in various cultures through the ages. Thus, a study of the Registry may well supplement the written record.

Included in the Registry are works with demonstrable artistic value as judged by one or more of the following criteria:

- In the possession of a museum or an established organization or collector
- Mentioned and preferably reproduced in a book or an exhibition catalog
- Shown in an exhibition at a museum
- Seen in a private collection by a person with reliable credentials in mycology or art history

The Registry consists almost entirely of Western paintings. With rare exceptions, it does not include illustrations for books or posters. It does include works other than paintings (e.g., sculptures, engravings, tapestries) that have a special historical, scientific, or artistic interest. These items are noted in bold capital letters.

This Registry is a work in progress. It is an open-ended endeavor. We are trying to increase the numbers of images related to the artworks and over a hundred more items await inclusion in the Registry.

The Registry is meant to provide enjoyment to anyone interested in the subject. We hope that it will stimulate you to look for mushrooms in works of art. Note the criteria for inclusion mentioned above. You are welcome to share your “finds” with us by email (elios179@gmail.com). If possible, please include:

- Name of artist, if possible with nationality, place and dates of birth and death
- Title of the work
- Brief description of the mushroom(s)
- Reference to books or catalogs and, if available, website(s)
- Location of the work

For a deeper look at two Baroque artists’ work in the Registry, see Fungi magazine articles on Philipp Ferdinand de Hamilton (Summer 2019) and Otto Marseus van Schrieck (Winter 2020.)

NAMA link, https://namyco.org/art_Registry.php

The current curators of the Registry are Pat Nolan, David Rust, Elio Schaechter, Bonni Thoresen, Lucas Vanhevel, and Jacqueline Verna. The redactor is Marjorie Young.

While the Italians were busy with "kitchen still lifes," the Dutch were producing a large number of "forest-floor still lifes," many with mushrooms in natural settings. One of the principal painters of this genre was Otto Marseus van Schrieck, sometimes considered to be the father of this naturalistic style. Van Schrieck often depicted several species of mushrooms in the same corner of the forest, together with snakes, lizard, toads, moths and other "dark" creatures.
Painters of the 17th century often depicted food stalls and vendors, sometimes showing baskets of mushrooms. For one such scene, see a painting by the Flemish Frans Snyders (1579-1657), Fruit and Vegetable Stall.

Mushroom paintings can also be found in the Romantic period. An example is Mushrooms by the British William Nicholson (1872-1949) that shows a plate of *Agaricus campestris* in various stages of maturity.
"Mushroom" of the Issue: *Morchella twinkietatus*. See how the common mold *Cladosporium* turned some old Twinkies into a pitted, firm form reminiscent of the prized morel. [https://www.npr.org/2020/10/15/923411578/a-disturbing-twinkie-that-has-so-far-defied-science](https://www.npr.org/2020/10/15/923411578/a-disturbing-twinkie-that-has-so-far-defied-science)

*Photo: Matt Kasson*