

earthstar examiner

March 2005

Newsletter of the Missouri Mycological Society



Register now for Morel Madness!
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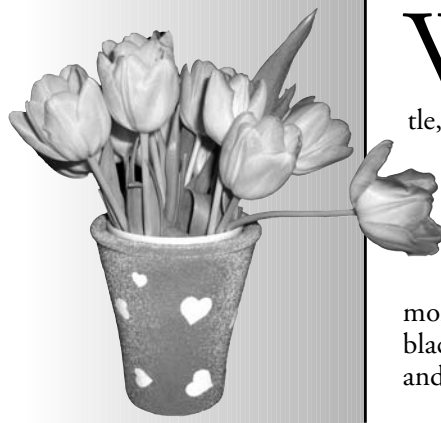
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17th Annual Winter Luncheon an exceptional event by any standard



PHOTOS BY JULIE MCWILLIAMS

by Karen Lowry

What 4-star restaurant offers exotic fare such as chanterelle pate, venison chilli with chocolate, fried turtle, squirrel dumplings, and spicy mushroom samosas? You may need to consult your Michelin Restaurant Guide to answer this one. What menu offers onion soup with rum and truffle honey; risotto with porcini, sage and orange; roasted chicken with morels; and potato mushroom bread featuring black trumpets, boletes, lobster, morel, oyster and shitake mushrooms?

The answer? None. You can't find this food anywhere. Anywhere, that is, except the MOMS Winter Luncheon where you could have tried all this and more. Much more. One look at the dessert table laden with Swedish creams, chocolate mushrooms, cardamom cookies and persimmon pecan pie motivated even the most stalwart diners to save room for a fabulous finale.

Hard to believe, but the amazing potluck was really just icing on the cake, so to speak,
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2005 Winter Luncheon

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of the good times that were had at the MOMS 17th Annual Winter Luncheon. The afternoon began with the happy buzz of fellow mushroom enthusiasts sharing a beverage while they caught up on news, revived acquaintances from forays past and met new friends. Stories, recipes, mushroom lore, and opinions on topics from politics to philosophy were freely exchanged as new MOMS members rubbed shoulders with experienced collectors and mycologists.

This year's speaker, Dr. Mark Manteuffel, provided food for thought as well, introducing the basic concepts of Nutritional Genomics. Dr. Manteuffel explained in much-appreciated layman's terms, the relationship between personal genetics, diet and

health. Lightbulbs came on in heads throughout the hall as it began to make sense why fad diets don't work for everyone and why foods that contribute to good health in one culture may have less impact in others. Many felt that they were hearing the logic for something already observed but not fully understood. Those watching the screen closely were rewarded with an occasional mushroom sighting, as fleeting as a *Morchella deliciosa* on the parking lot at Morel Madness.

Raffle prizes were many and varied, including drawings donated by Don Dill, jams and jellies made by Steve Booker, a backpack stuffed with goodies by REI and Shannon Stevens, preserves such as "Hot Garlic Chunks" prepared by David Yates, and gift cer-



tificates to the *Cheesecake Factory*, *Truffles* and *Portabella* restaurants, plus numerous mushroom collectibles and an array of sumptuous gift baskets. Mike Perks was the very happy winner of a set of Cardinal baseball tickets to a series of four games.

This wonderful afternoon, made possible by the good efforts of Renee Bomanz and a host of volunteers, was the perfect kick-start to another great year of MOMS mushroom events.



Incurable Epicureans

by Linda Rolby

The Incurable Epicureans enjoyed the beginning of their 2005 culinary adventures with the opening event held January 22 at Maxine's. A large and lively turnout was happy to brave the frigid winter's eve to relish colonial victuals, the food of our "Founding Fathers." Corn fritters, clam chowder, New England boiled dinner with root vegetables accompanied with three kinds of fresh horseradish sauce, vinegar pies and Indian puddings, were just some of the wonderful dishes we enjoyed.

The club's next event will be April 9 at George and Linda Rolby's. This year, the club is exploring regional American cuisine. With the second dinner, we'll

tour the Low Country to sample some of America's original ethnic foods. On June 11, Craig Brewer and Diana Garland will host at beautiful Winfield Manor, as we create Island food of Hawaii and Puerto Rico. Our fall dinner will be held in October. Pacific Northwest cuisine is the theme with a focus on using mushrooms in every dish.

Incurable Epicurean membership has reached capacity at record levels. It is great to see our core membership joined by both new members and the return of many old friends. Camaraderie combined with wonderful food and wine, have proven to be an excellent component of MOMS.



morels news & notes

A note from Maxine

It seems as though every winter, I make strange semi-promises to myself. I know you've done the same. "This winter I am going to put all my photos in albums." "This winter I'm going to organize the basement." "This winter I am going to give away all of the clothes I haven't worn in five years." Why is it that time creeps up so fast? Did I even start any of these projects? Of course not. Did I have good intentions? Of course. Did I have a good winter? Fabulous.

One special event for me this winter was participating in the SOMA Wild Mushroom Camp. This was a wonderful weekend foray in wine country offered by the Sonoma County Mycological Association. Barbara Steps and I flew to San Francisco and drove up the gorgeous California coast to Sonoma. It was a special weekend, with many experts in the myco-field that we know and love—Gary Lincoff, Tom Volk, Jim Trappe, Paul Stamets, Michael Kuo, Taylor Lockwood and more. And the food! It was incredible! Here's a quick and delicious recipe that I learned at an afternoon cooking demonstration on the veranda. It is for those times when your chanterelle basket is overflowing.

Chanterelle Appetizer

Clean chanterelles, sliced in large pieces
Olive oil
Butter
Port
Pears, julienned
Sea salt
(Sorry for not giving amounts, just use your judgment)

Saute chanterelles in oil until liquid given off is reabsorbed. Add port and a small amount of butter. Saute a few minutes longer. Add pears and cook a minute or two. Sprinkle with salt. Serve with toothpicks to all of your friends, neighbors and acquaintances. If you

don't have any friends, you will now. Mmmm.

You have received this Earthstar in March while I am traveling through Vietnam and Cambodia. I'll be gone for three weeks. By the time I return, it will almost be morel season in Missouri. What a joy it is to see the rebirth of nature come alive before our eyes. Please mark your calendar as we are going to have a fantastic year of hunting, learning, enjoying, tasting, and of course good friends. I look forward to all of it. But...where did winter go?

—Love you all, *Maxine*

NEWS FLASH!

I have great news for all those attending Morel Madness: Taylor Lockwood will be with us for the week end. He will be presenting his new show called "Fantastic Fungi of the World."

Taylor is an unbelievable photographer and has traveled the world chasing mushrooms. His magnificent book *Treasures from the Kingdom of Fungi* adorns my coffee table. It is a work of art. We are lucky to have him as a bonus to all of the other wonderful Morel Madness happenings.

NAMA Mushroom Cultivation Group

This group is for use by NAMA members and members of affiliated mycological societies. The purpose is to serve as a forum for mushroom cultivators or those who have an interest in mushroom cultivation. It is also intended as a vehicle for posting articles, for asking questions, and sharing helpful hints, new techniques or any other information that would be useful for mushroom cultivators.

http://groups.yahoo.com/group/NAMA_mushroom_cultivation/

Dues are due!

All dues were due by December 31, 2004. MOMS, being the generous and kind group that it is, gives you until April to pay up. If you don't get your \$15 per family dues into our treasurer by April 1st, you will not be on the roster that is printed in June. You also will not receive this wonderful newsletter or be a part of this excellent organization—and we will miss you. If you haven't done so already, renew your membership and send your check for \$15, made out to MOMS to:

David Yates, 3654 French Ave, St. Louis, MO 63116

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Officers and Directors:

Maxine Stone, *President* (06)*
314 Park Road,
Webster Groves, MO 63119
314-963-0280
VeryMaxine@aol.com

Charlie Raiser, *Executive Secretary* (08)
Elaine Fix, *Recording Secretary* (06)
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linda.mueller@commercial-image.com

Morel Madness 2005

Friday, April 22 – Sunday, April 24

Yes, spring is in the air and we morel maniacs are gathering our gear, waterproofing our boots and scanning topo maps for new spots. This year's Morel Madness weekend will be April 22-24 and, again, will be held at Cuivre River State Park. Consisting of rugged wooded hills surrounding Big Sugar Creek, this park is one of Missouri's largest and most natural state parks. The 6,168-acre park includes an 88-acre lake as well as 16 miles of hiking and horseback riding trails. A wood-

ed 1,082-acre tract has been designated as the Northwoods Wild Area and will be preserved in its natural state. The park also has a prairie management area where native grasses are being restored through burning. These will all be good hunting areas. We will also hunt some new areas that were located the past nine months.

Spore-releasing mesh bags are required—no plastic or paper bags please. Compasses are also required this year. Our bookstore will have some

mesh bags for sale along with other morel paraphernalia. One new rule for 2005: All hunters participating in Saturday's hunt are not allowed to pick morels from any previous Morel Madness hunting areas, except Cuivre River State Park. This includes myself. Failure to abide will disqualify earlybirds from future Morel Madness weekends.

Morel Madness is for MOMS members (and families and significant others) and mycologists only. Any non-member is, of course, welcome to join in the fun but please send a separate check for \$15 (payable to MOMS) indicating that you would like to join.

Our mycologist this year will be Dr. Michael Kuo. Dr. Kuo is the principal developer of MushroomExpert.Com, an online source for mushroom information. He is an English teacher and an amateur mycologist. His book, *Morels*, will be published by the University of Michigan Press in 2005, and he is currently working on two books, *100 Edible Mushrooms* and *100 Cool Mushrooms*. He lectures frequently for mycological associations and mushroom clubs. Michael is a delight to listen to as his style is easy-mannered yet brilliant. He is also lots of fun and will be a wonderful addition to our forays and the whole weekend.

And once again, thanks to Maxine for booking our speaker, and lodging at Cuivre River State Park.

Accommodations:

We will be at Camp Derricotte and will all have access to the dining lodge with full kitchen and refrigeration facilities. Prices for accommodations in very nice cabins sleeping up to 10 (but with probably no more than 5 or 6) are \$5 per person, per night per bed, with electricity and in-cabin bathroom facilities. There is a \$10 registration fee for each person attending any portion of the weekend.

RV's and tents are not allowed in Camp Derricotte but those people wishing to RV or tent can use the Cuivre River camp-

Morel Madness 2005 Registration Form

Cuivre River State Park, Friday, April 22 – Sunday, April 24

Deadline for registration is Friday, April 15. There is a \$10 registration fee for every person attending all or part of the week-end. Breakfast is included for both Saturday and Sunday mornings. Please bring a sleeping bag or bedding, pillow, towel and any other comfort items that you wish - including any and all madness paraphrenalia.

Name of person completing this form _____

Address _____

Phone (day/evening) _____

e-mail _____



Reservation for lodging: \$15 per person per night for a room or \$5 per person per night for a cabin (all names need to be listed)

Name _____ Friday ___ Saturday ___ Cost for lodging: _____

Name _____ Friday ___ Saturday ___ Cost for lodging: _____

Name _____ Friday ___ Saturday ___ Cost for lodging: _____

Name _____ Friday ___ Saturday ___ Cost for lodging: _____

Registration fee per person: \$10 for entire week-end: _____ Total registration fees: _____

Total enclosed: _____

Please include the names of fellow mushroomers with whom you would like to share a room/cabin: _____

Tent and RV camping is only available in the Cuivre River public campground. These arrangements should be made directly with the Park.

Send your check, payable to MOMS, to Jody and Bill Maas, 2727 Sun Meadow, Chesterfield, MO 63005. For more information contact Jody or Bill at jodymaas@yahoo.com or 636-394-8956 or contact Maxine Stone at VeryMaxine@aol.com or 314-963-0280.

ground (1-636-528-7247). Also, there are motels in Troy, Missouri.

Food:

Dinner, both Friday and Saturday, will be pot luck as usual. Saturday lunch is BYO in the field at a secret location. Anyone coming late Saturday morning who would like to meet us for lunch, can call me at 314-973-4999 to find out where we will be. And breakfast—oh, yes, breakfast! Breakfast, on both Saturday and Sunday, will again be created by the Shannon and Mike Team. Shannon Stevens and Michael Perks, of turducken fame, are sure to feed us heartily and deliciously. They are comfortable in the kitchen and are sure to delight our tastebuds.

Directions:

One hour north of St. Louis. Take Hwy. 40/64 and exit onto Hwy. 61 to Troy, Mo. Go right 5 miles on Hwy 47. Turn left into Cuivre River State Park and follow the signs to Camp Derricotte.

We need you!

Volunteers are needed to help in the kitchen and to assist with breakfast clean-up both Saturday & Sunday. Also, we will have a volunteer sign-up sheet posted at the registration table for final clean up on Sunday morning. Call or e-mail me at willieo1@charter.net to volunteer.

Preliminary Schedule

Friday, April 22 (Arrive any time)

- 4:00 - registration begins
- 5:00 - BYO Cocktail Party
- 6:30 - Pot Luck Dinner
- 8:00 - Speaker: Dr. Michael Kuo
- 9:30 - Campfire

Saturday, April 23

- 6:30 - Breakfast (provided)
- 7:00 - The Madness Begins
- 12:00- Lunch BYO in field
- 1:00 - The Hunt Resumes
- 5:30 - Latest Check-In, Madness Ends
- 5:30 - BYO Cocktail Party
- 6:30 - Pot Luck Dinner
- 7:45 - Awards Ceremony
- 8:15 - Speaker: Dr. Michael Kuo
- 9:30 - Campfire

Sunday, April 24

- 8:30 - Breakfast (provided)
- 10:00- Clean-up and Departure

Shiitake Farm Foray

by Lisa Bailey

I am very happy to say that we have been invited back by Nicola MacPherson and Dan Hellmuth to their family farm for the weekend of May 27-29, 2005 with a Sunday early afternoon departure (Monday, May 30 is Memorial Day). Nicola's certified organic log-grown Shiitake farm, Ozark Forest Mushrooms, is truly an interesting and amazing enterprise. The farm is located about three hours from St. Louis in beautiful Shannon County, in the Missouri Ozarks Big Spring region, 25 miles from Salem, Missouri.

There are several options as far as accommodations. The Hellmuth farm is a camper's paradise. The campground sits on the ridge above crystal clear Sinking Creek. The "Sinks" is known as one of the natural scenic wonders of Missouri. It is a commercial-grade campground with a common area that offers a summer kitchen with electric range and refrigerator, barbecue grills, tables and his/her showers and toilets as well as adequate shelter in case of rain. There is electricity on the site for a limited number of camper hookups, and plenty of space for tent camping. Also at the campground there are two small cabins furnished with electricity and bunk beds. The third and final option for those wanting "bed & breakfast" accommodations (including linens and towels) are bedrooms available in the Hellmuth's

Lodge House/Willow House situated on a lake a couple of miles from the campground.

The cost is \$35 per person (half price for preteen children) which includes two nights of camping and use of all facilities, paper plates, flatware, cups, napkins, Saturday and Sunday continental breakfast (coffee, tea, juice, fruit and breads), Shiitakes and charcoal on the grill at the Saturday evening BBQ, as well as Sunday brunch at the Lodge. All other meals are considered pot-luck, so please bring food to share. I would recommend that you bring a chair, ice, wine-glass, beverages of choice, etc. The small cabins are \$5 per person per night extra (b.y.o. bed linens and pillows). The B& B accommodations at the Lodge House /Willow House are an extra \$50.00 per night per person.

Children are welcome but no pets or ATVs please. Maps will be sent prior to the weekend to registrants. Below is a schedule for the weekend (all activities are optional, but I highly recommend all of them).

Sign up by calling or emailing me at 314-353-5174, rainylakefox@yahoo.com. Mail your check payable to MOMS and send to me, Lisa Bailey at 4947 Lisette Ave., St. Louis, MO 63109. If you have any questions or want more information please do not hesitate to call.

Shiitake Farm Foray Schedule

Friday, May 27 Check in after 3pm at the Sinks Store Campground. Potluck supper in the common area.

Saturday, May 28 Continental breakfast at Sinks Store, tour of the Shiitake farm (outdoor growing area) and newly built solar greenhouse. The tour always includes an informative discussion with Nicola and Dan and learning the skill of Shiitake mushroom growing and cultivating. The tour is followed by potluck lunch at Sinks Store. After lunch, you are free to mushroom hunt, hike, catch and release fish, swim in Sinking Creek, or just enjoy the wonderful company and surroundings. There will be an evening potluck cookout and campfire at Sinking Creek, with grilled shiitakes provided. This is always a fun evening.

Sunday, May 29 Continental breakfast at Sinks Store, morning at leisure and packing. A wonderful Sunday brunch at the Hellmuth's lodge house (supplemented by left-over food) with an early afternoon departure.

MOMS 2005 Calendar

Be sure to read the story on page 8 about important changes for foray attendees.

- Sun 4/3** 10:00AM, **Foray, Confluence State Park.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net
- Tues 4/5** 7PM, **Board meeting.** Contact Maxine if you'd like to attend VeryMaxine@aol.com or 314-963-0280
- Sat. 4/9** 10:00AM, **Foray, Babler State Park.** Joe Walsh 636-343-6875; joe41641walsh@hotmail.com
- Sat. 4/16** 10:00AM, **Foray, Washington State Park.** Shannon Stevens 314-481-4131; sporeprince@aol.com
- 4/22-4/24** **Morel Madness at Cuivre River State Park.** Bill May 314-966-5913; willleo1@charter.net
- Sat. 4/30** 10:00AM, **Foray, Daniel Boone Home Property.** Pam Jensen 636-798-2005; pjensen@lindenwood.edu.com
- Sat. 5/21** 10:00AM, **Foray, Rockwoods State Park.** Gordon White 314-434-6720; gwdds@yahoo.com
- 5/27-5/29** Fri. - Sun. **Shiitake Farm Foray** at "The Sinks", Eminence MO. Nicola McPherson and Dan Hellmuth hosts; contact Lisa Bailey 314-353-5174
- Sat. 6/4** 10:00AM, **Foray, Greensfelder Park.** Brad Bomanz 636-225-0555; brad_bomanz@yahoo.com
- Sun. 6/12** 10:00AM, **Foray, Confluence State Park.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net
- Sat. 6/18** 10:00AM, **Beginning Mushroom Identification: Early Summer Mushrooms.** Place TBA. Brad Bomanz 636-225-0555; brad_bomanz@yahoo.com or Don Dill 314-647-3307; drwj_dill@yahoo.com
- Sat. 6/25** 8:00AM, **Foray, Forest 44.** Pat Lennon 314-918-1524; myco99@yahoo.com
- Sun. 6/26** 12 NOON, **Foray, Tyson Research Park.** Charlie Raiser 314-821-6768; charlieraiser@aol.com
- Sat. 7/9** 10:00AM, **Foray, Cuivre River State Park.** Elaine Fix 636-462-3025; efix@nothnbutnet.com
- Sun. 7/17** 10:00- 3:00, **Sweat 'n Chanterelles, Babler State Park.** (one day only) Dave Yates 314-368-0586; buty2002@yahoo.com
- Sat. 7/30** 10:00AM, **Foray, Forest 44.** Maxine Stone 314-963-0280; verymaxine@aol.com
- Sat. 9/3** 10:00AM, **Foray, Babler State Park.** Joe Walsh 636-343-6875; joe41641walsh@hotmail.com
- 9/22-9/25** **MOMS Annual Foray. Mingo National Wildlife Refuge**
- Sun. 10/9** 10:00AM, **Foray, Confluence Park.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net
- 10/21-10/23** **The Hawnting.** Hawn State Park.

Other Happenings

- NAMA Foray 2005** July 21-24, 2005, University of Wisconsin, La Crosse, WI
- Mexican Mushroom Tours** Contact Gundi Jeffrey: gundijeffrey@prodigy.net.mx
- Italy Mycotour** Fall, 2005. Contact Albert Casciero: casciero@wrlc.org
- 25th Anniversary of the Telluride Mushroom Festival** Forays, Workshops, Chefs, Cook-off, and Parade. Telluride Colorado, August 18-21, 2005.
- Illinois State Morel Mushroom Hunting Championship** Saturday, May 7, 2005, Magnolia, Illinois. Contact Tom Nauman: www.morelmania.com

Mushroom Classes at SNR

by Ken Gilberg

For over ten years now, the Shaw Nature Reserve has offered a class called Mushroom Mystique, an introduction to mushrooming, once in spring and again in the fall.

Classes start at the Trail House, a lovely stone and log building usually off-limits to the general public. We talk mushrooms for a while, most times I give a slide show and then we foray in the reserve. (Collecting is not normally allowed there.) Last fall's class coincided with a peak season and heavy rains that set off the best fruitings ever in my experience there. With thirty people hunting, we had a haul. Someone found a *Gomphus clavatus*, first time I'd ever seen that in Missouri.

This spring there's a class on Saturday, April 9, from 1 pm to 4 pm. Call 636-451-3512 to enroll. The fee for the class is \$17 for members of the Missouri Botanical Garden and \$20 for non-members.

Participation at MOMS events

by Charlie Raiser

Last year — the first for which we have kept records — participation at MOMS events hit a new high, with 660 persons being counted! Events ranged from the small and intimate to the large and public, as when 120 members and their guests enjoyed the winter luncheon and when 91 traveled to our annual fall foray at Mingo National Wildlife Refuge.

In 2004, MOMS sponsored 25 outdoor forays — and one indoors. Most produced mushrooms; all were enjoyable. On the education side, Don Dill taught five beginner classes; and there were a variety of other events as well. In addition, the Incurable Epicureans, a splinter group of MOMS members, had four dinners with about 25 participants at each one throughout the year.

Fun and fungi are the common denominators, with consumption of comestibles figuring prominently as well! MOMS is a gift, given us by those who have gone before. Plan to enjoy the gift in full measure in 2005!

research

Bits & Pieces

Tyson - *Cantharellus* Project Update

A suitable test site had never been established since the project's approval in July 2001 due to insufficient moisture during the fruiting season. As the 2004 summer season began, routine rains (some heavy) led to an early and prolific fruiting of chanterelles. Light fruitings continued throughout the remainder of the season.

I am happy to report, on August 6, 2004 a satisfactory site location was established and three hectares were laid out and marked (250' x 430' each)--one for picking of the entire mushroom, one to remain untouched, and one for clipping the mushroom so as not to disturb the mycelium. The rains then ceased and further documentation was halted.

We are hopeful that the 2005 season will be favorable and additional documentation will be collected.

Tyson - *Morchella* Project Report

The 2004 fruiting season (reported in August 2004 Earthstar) revealed an unusual pattern of distribution and quantity from that of the past. MOMS is preparing to catalog this year's pattern and expand on its range of monitoring. This expansion has been brought about by the involvement of an additional MOMS member. Over the last several months he has been preparing himself for this event by familiarizing himself with proper monitoring and documentation techniques. Yes, I'm talking about our relentless and good-hearted Joe Walsh. He has decided to donate his time and expertise so MOMS can expand the documentation of this project. Without volunteers like Joe, I feel the project would not receive the attention it deserves, and in some cases, even fall short.

I would like to again express my gratitude to MOMS Board of Directors for making the Garmin GPS unit available to the research team. This has and will continue to allow this project to attain a higher degree of credibility by allowing all host vegetation to be accurately monitored and properly recorded.

Dunn Palmer Herbarium Update

Dr. Robin Kennedy, Curator for the Dunn Palmer Herbarium at the University of Missouri in Columbia, has made several recommendations to the MOMS research committee that would help preserve our mycological voucher collection and ensure its integrity for future scientific study.

Dr. Kennedy recommended that all vouchers be stored in archival plastic bags. These special inert plastic bags do not give off harmful gases that might compromise the voucher specimen's long term storage condition.

Dr. Kennedy also recommended that all voucher specimens have a data slip attached that would replace the current name and voucher number that has been placed on each bag in permanent ink. She stated that she has seen all inks fade or disappear over years of storage. Information would need to be printed on archival paper with permanent laser printing.

To incorporate these changes, the research team has acquired the plastic bags and has printed out over 200 voucher slips that need to be attached to each voucher specimen bag. Shortly after the 2005 Winter Luncheon, the research team will conduct a field trip to the university to update all 200 plus voucher specimens, add several more to the collection and replace several re-vouchered specimens.

We will be leaving on a Saturday morning (early), drive to Mizzou and attempt to replace all bags with archival bags and attach the associated voucher slips. We will spend the night in

Columbia (maybe party a little) and finish on Sunday morning.

I don't know when this issue of the Earthstar will hit the streets, but if this trip interests you at all, and you would like to help out, please contact me, Brad Bomanz at 636-225-0555 to find out the departure date and time and possible sleeping arrangements.

Speakers Committee Update

Just a short note to let you all know what is going on with the newly formed Speakers Committee. We had our first official request for a presentation on the 20th of January and no one could commit. I begged and pleaded until Mr. Dedication stepped up and generously volunteered. Thank You Don Dill! You're d'man! For those of you who don't know, Don not only gives routine mushroom classes (and has for years), but continues to unselfishly contribute his time to MOMS with not even a blink of an eye. He saved MOMS once again. The presentation was attended by 40 individuals from the Saint Louis Vegetarian Society.

MOMS needs additional members who would like to be placed on a list that I can call to give a presentation. This last event just demonstrated that we still could use additional presenters! All those that are on the list, truly had commitments or were out of town! Including yours truly! We are busy folks!

Julie Cole (co-chair) is working on a new PowerPoint presentation, as am I. Since MOMS has acquired a new LCD projector (which was also used at the 2005 Winter Luncheon), several members approached me and stated that they would like to learn how to use PowerPoint. I would be happy to meet with each interested individual for a short time to give a one-on-one personalized training session. I feel this would allow for addressing each person's exact questions and permit specific demonstrations that would ensure the quickest learning and most effective use of our time. If anyone has any interest in learning PowerPoint or the use of the LCD projector, please give me (Brad Bomanz) a call at 636-225-0555 to have any questions answered or to set up a time for a quick session. It's FUN!

by Gordon White
Foray Coordinator

Important news about MOMS 2005 forays

2005 brings a new protocol for attending MOMS forays. MOMS members will need to notify the leader of the foray they wish to attend *before the evening prior to the foray at the very latest*.

In the past there was no way to anticipate how many people would attend a foray, nor was there any mechanism in place to communicate with those who planned to attend in case the foray was changed or had to be cancelled. Your cooperation will be greatly appreciated by our foray leaders.

Along with the many wonderful forays we normally schedule, we have several new forays this year! Chuck Yates has scheduled 3 forays at Confluence State Park, one of Missouri's newest, in North St. Louis County. The park Naturalist has asked MOMS to identify

as many fungal species as we can so that they can establish a database for fungi in this new park. Chuck would like to have the help of as many "identifiers" as possible for this endeavor.

Shannon Stevens hopes to lead us not only to morels, but to birds and wildflowers as well on 4/16 at Washington St. Park.

Pam Jensen has invited us to foray at the Daniel Boone Home property on April 30. This sounds very exciting and should have added interest for history buffs as well.

Forays meet at the Visitor's Center or parking area, unless otherwise specified, 15 minutes before the indicated departure time. Bring a sack lunch so that you don't go hungry while indentifying the finds. And remember: Let us know you are coming!



Next *Earthstar* Issue

The deadline for the next issue of the *Earthstar* will be May 1. Anyone who wishes to submit photos or text should e-mail MOMSearchstar@aol.com, subject matter: *Earthstar* story. Thanks!



Missouri Mycological Society

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