

earthstar examiner

August 2006

Newsletter of the Missouri Mycological Society



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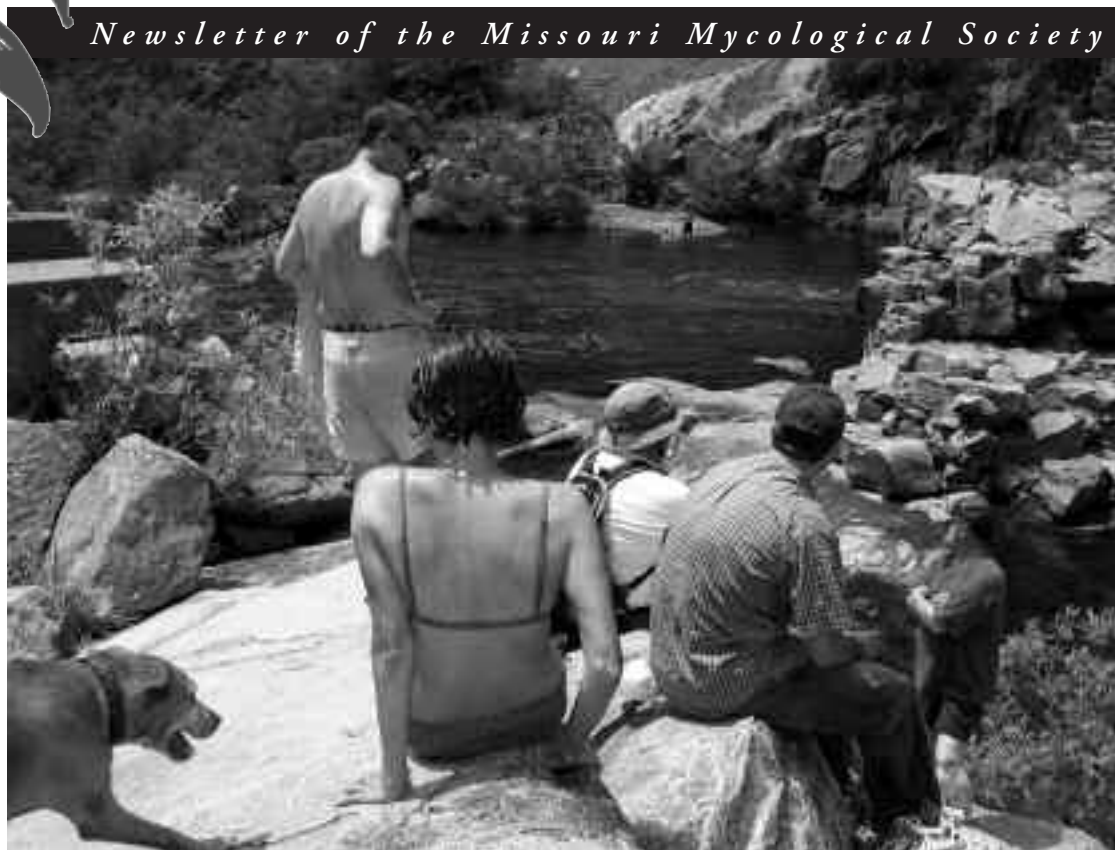


PHOTO BY JULIE RIDGE

Silver Mines: Memorial Day Weekend Fun

by Lisa Bailey

What can I say...awesome, incredible, fabulous.... I sure had a great time and I think all who attended also enjoyed our first MOMS weekend at the marvelous, very private Silver Mines Recreational Area group camp in Mark Twain National Forest.

This campground is just a hop, skip and a jump from Fredericktown, Missouri, on the St. Francis River. When I was informed that the Hellmuth Farm Foray would not be happening over the long weekend this year, and was asked if I had any suggestions, my first thoughts were of Silver Mines. I knew from my own experiences that

MOMS members would love it as much as Mark and I had. A group of my friends and I discovered this gem over 15 years ago. At one point we even had a "camping club" which would meet at Silver Mines at least four times a year.

The campsite includes a his/hers restroom and a water spigot (used for all water purposes including refreshing cold bucket baths, cooking and overall water needs). The Parks Department allows up to 100 people at the group site. We were very comfortable with about 15 attendees (adults and kids), as well as a dog and a puppy. Some members attended

continued on next page

Mingo 2006

Get all the info on
MOMS fall foray! See
pages four and five
for information and
registration form.

Silvermines Memorial Day Weekend Fun

continued from previous page

the whole weekend, while others came for only part. We had some firsts: Maxine's daughter told us that this was her first time sleeping in a tent. Rose and her puppy Gunther, and Shannon's friend Tina, joined us for the weekend for the first time. Rose had so much fun that she became a member before leaving to go home—welcome Rose!

The weekend's festivities at this semi-primitive campground went off without a hitch. Oddly, three members of our small group celebrated birthdays over the weekend. We socialized, ate well, hiked, swam at the boulder-studded swimming hole below the old dam, and stargazed on the "Slab" (an expansive granite slab with an unobstructed view of the sky). On Sunday we took a field-trip to Marble Creek, where we waded in the

clear water and enjoyed a pot-luck picnic lunch, followed by a relaxing nap for a tired few.

Let's not forget about mushrooms. One thing that makes this campsite so special is a semi-private main camp area, with four secluded spurs for those that want to set up camp in the woods, away from the late evening fires, music and conversation. Our very own President Shannon was one of those that chose to set his tent off the beaten path. We all discovered why when we stopped by his humble abode Saturday morning as we set off down the trail for a hike. A brilliant site it was, as resting 3-4 feet from his tent was a large, fresh, bright orange chicken (*Laetiporus sulphureus*). Shannon added some of this mushroom to his pasta Saturday evening made of course in the infamous "monster pan." Thanks for sharing, Shannon.



The showers were primitive but we managed with a little help from our friends.



MAXINE STONE



JULIE RIDGE

Meet a member: Chris Crabtree

Hey gang, the following is an article sent in by Chris Crabtree. Some of you may have met him at Morel Madness this past year. He is a new member of the society and he wanted us to know a little bit about who he is, where he is coming from and what he is doing.

He will be at Ha Ha Tonka State Park for the next two years doing his studies and has invited us to come do some foraging with him. Our calendar was already pretty full for this year and putting together a weekend trip was next to impossible but if anyone is interested in visiting him at Ha Ha Tonka his phone number and email address are listed in this year's directory.

Definitely look for a weekend foray at Ha Ha Tonka in next year's calendar! —the prez

Like many of us, it was mushroom hunting in the spring and fall with my father and uncles that opened my eyes to the vast fungal kingdom. Those outings of yesterday still continue, and their subject matter has become the basis for much of my studies and work. The vast floral and fungal communities

are here for us to explore and come to know. A blessing it is if this can be our lot in life.

I was born and raised in a small community outside of Springfield, Missouri and attended college at Missouri Southern State University in Joplin. During my undergraduate career I worked with the Missouri Department of Natural Resources at Prairie State Park as well as the Missouri Department of Conservation. I began a fungal listing at Prairie State Park and drew many of the specimens I collected during my years of living on the prairie. After graduating with a Bachelor of Science degree I moved to Phoenix, Arizona, where I worked as a mycologist with Aerotech Laboratories. Though interesting and educational, my work was confined to a microscope and after two years I decided to come back to Missouri to pursue other goals. I have been working with the Missouri Department of Conservation as a botanist and crew leader since my return. Stationed in Ellington, deep in the Ozarks, I have had an exciting and

eventful year of exploration and new floral and fungal finds, at least for me. This spring I am beginning a graduate project at Central Missouri State University in Warrensburg.

Ha Ha Tonka State Park will be my work site for the next two years as I study the floral and fungal communities of glades, forests, open woodlands (savannahs), and various karst areas. I will be looking to complete the first comprehensive survey and inventory of fungi and myxomycetes at Ha Ha Tonka and associate species assemblages of fungi and myxomycetes with plant communities of the various land/habitat types. This project will also look at associating species assemblages of fungi, myxomycetes, and vascular plant communities with environmental parameters such as temperature, precipitation, relative humidity, photosynthetic activation radiation, and density of canopy cover. The working title for this project is "Fungi, Myxomycetes, and Floral Diversity in selected Communities at Ha Ha Tonka State Park: Glades, Open Woodlands (Savannahs), and Karst Areas".

news & notes

Our dear friend, Charlie

Charlie Raiser, dedicated MOMS member and MOMS board member, was in a terrible accident on Sunday, May 28. He and his wife, Jill, were at the Bosnian Festival in south St. Louis when a car driven by a seventeen-year-old male swerved to avoid a car and jumped the curb. Jill was killed. Charlie had severe damage to his leg, spleen, and a fractured skull.

He continues to improve, but recuperation is taking time. His only son Joe is doing a remarkable job keeping things together and people informed.

Please feel free to send Charlie cards (you can use his home address) and of course, your love. We wish him all of our love and a full recovery.— *Maxine Stone*

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**year that term will expire*

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LREC Welcomes MOMS

MOMS members Chuck Yates, Charlie Raiser, and Joe Walsh visited the Litzinger Road Ecology Center (LREC) on May 4, 2006. Since its inception in the early 1990's as an outdoor laboratory for ecological education and research, LREC has never had a mycological inventory completed. The MOMS May 4, 2006 foray will help us establish baseline information of what mycological mysteries dwell amongst the humus and woody debris of LREC.

The species list from the foray includes wolf's milk slime (*Lycogala epidendrum*), stinky squid (*Pseudocolus fusiformis*), and crown coral (*Clavicornia pyxidata*). The most impressive specimen found was a 20-cm diameter fruiting body of dryad's saddle (*Polyporus squamosus*); Chuck, who volunteers at LREC, was a bit surprised because he'd never seen that species at LREC before, let alone one that size.

LREC is located on 34 acres in the heart of metropolitan St. Louis. Managed by the Missouri Botanical Garden, the LREC partners with students and educators to investigate and restore local ecosystems, including a bottomland forest, tall grass prairie and creek. For more information contact Jackie Juras at (314) 577-5187.

— *Heather Wells-Sweeney*

So You Want to Learn about Mushrooms?

We have taught two classes and have two more to go. The interest has been extraordinary! In April we taught a class, *Poisonous Mushrooms of Missouri*, and in June, *Most Common Mushroom of Missouri*. The two remaining classes are on Other Common Mushrooms of Missouri on August 26 and Edible Mushrooms of Missouri on October 14.

Each class offers classroom and field experience. Each class also offers field and study work to be completed in your own time. After the "homework" is finished, each participant contacts one of the instructors so that it can be reviewed. There is also a test on the identification of ten mushrooms in that particular category. Once classroom experience, homework and test is completed for each class, a beautiful pin, specific to that class, is awarded. It is not necessary to take all four classes, but those who do will receive a Certificate of Achievement and walk away with a lot more knowledge about fungi.

— *Maxine Stone*

December Earthstar

The deadline for the December issue of the *Earthstar* will be October 25. Anyone who wishes to submit should e-mail MOMSearthstar@aol.com, subject matter: *Earthstar* story. Thanks!

2006 classes will be held at Babler State Park Visitors Center and will begin at 10:00AM.

The dates are as follows:

Saturday, August 26	Other Common Mushrooms of Missouri
Saturday, October 14	Edible Mushrooms of Missouri

Instructors will be Brad Bomanz, Don Dill and Maxine Stone. Please contact any of them if you would like more information or would like to register for one or more of these classes. Classes are free to MOMS members.

Brad Bomanz	636-225-0555	bbomanz@yahoo.com
Don Dill	314-647-3307	
Maxine Stone	314-963-0280	VeryMaxine@aol.com

Annual Fall Foray at Mingo National Wildlife Refuge

Come to “Mingo.” This is your personal invitation. If you have never been before, I urge you to try it out this year. This is one of the best forays anywhere. It is peak mushroom season in a gorgeous, rustic locale. You’ll learn about mushrooms from experts in the field. Mingo is also a place to meet lots of other enthusiastic mushroomers of all ages and levels of knowledge. On top of all that, there is fabulous food and it is so low cost as to be a real bargain.

We will, again, reside at Camp Latonka, the Girl Scout camp that is ours for the weekend. It is a wonderful facility with a big dining hall, screened cabins, camping areas and Lake Wappapello for swimming and fishing.

MOMS has reserved Camp Latonka from Thursday, September 14 through Sunday, September 17. We will have the entire camp to ourselves. Camp Latonka has rustic screened cabins in three “villages,” campsites for those who prefer their own quarters, and separate men and women bathhouses, each with hot showers.

Each year more and more people take advantage of the serene area and arrive on Thursday. Maybe you’ll try it this year, too. On Thursday, there may be a bit of work to do, as we will be setting up for the weekend. We’ll have to scout out areas for the Saturday forays, set up mushroom display tables in the recreation hall, and arrange the kitchen and dining hall to our needs. There will be plenty of time to relax, however, to walk in the woods, take a swim in the water or to take a nap with only the birds to hear.

Dinner on Thursday is pot-luck and it is always filled with excellent dishes. Anyone arriving after dinner on Thursday is welcome to nibble on leftovers after getting their cabin assignment at the welcome table.

Friday breakfast is provided and will be simple. We will then depart for a half day or day to one or more of the many beautiful natural sites in the area. The locations will be decided in the morning after consulting rainfall charts and various maps. Make sure to bring your own lunch for our Thursday outing.

If you are coming in on Friday, do try to leave St Louis to start the 2½ – 3 hour

drive by noon. Sometimes I-55 has a lot of traffic and/or construction. Also, it is nice to find your cabin in the daylight, unpack, and join in for some appetizers and a glass of wine in time for dinner. Friday dinner is also pot-luck and is likely to involve some memorable dishes.

After dinner on Friday, we will hear jointly from Drs. Andy Methven and Michael Kuo. They address “20 Cool Mushrooms,” a perfect talk for beginners to start the weekend.

MOMS will provide a very nice breakfast on Saturday morning at 7:30. After breakfast we will split into our foray groups and learn collecting guidelines from our experienced leaders. Mingo National Wildlife Refuge is a big place and we are invited to foray in areas not open to the public, with unmarked trails. We want to search for mushrooms, not people, and so will insist that participants follow the directions of the foray leaders. In addition to the leader, each foray group will also have at least one experienced mycologist who will be eager to help with identification and to talk about mycology.

Foray groups will be in the field most of the day. Sack lunches provided by MOMS. Most groups have one or two afternoon forays before returning to Camp Latonka where they can add their specimens to the display tables. This should provide an opportunity to learn a lot about identification in a very short time. To assist you in the ID process, there will be field guides, mycologists and even microscopes available. Of course, specimens of prime edible condition will move rather quickly from the ID tables to the kitchen, where they will receive a different kind of attention.

At about 3:00 on Saturday afternoon Jay Justice, our good friend and “fungicologist” will have a workshop on keying boletes. He will have some handouts about the different characteristics of boletes and individually assist people in keying out the boletes they find.

Dinner on Saturday night will be provided by MOMS and is always quite wonderful. You will have worked up quite an appetite, so plan to thoroughly enjoy this meal!

The evening presentation will be

“What’s eating you? A Lighthearted Look at Mycophagous Insects (with pretty pictures)” by Dr. Britt Bunyard. Dr. Bunyard is a newcomer to Mingo, but is a very active participant with the North American Mycological Society (NAMA). He currently edits the *Mycophile*, their newsletter, and *MacIlvania*, NAMA’s annual publication of mycological writings which, by itself, is a reason to join NAMA.

Following the evening presentation, there will be a special “Late Show” slide presented by MOMS member, journalist and professional photographer, Joe McFarland, followed by more good conversation in the dining hall and, perhaps, a campfire.

Sunday will be another fun day. For those that must leave early (and I hope that number is few), MOMS will provide coffee and cold cereal. For those that can stay for the morning, there will be a presentation by our good friend and MOMS’ Chief Mycologist, Dr. Walter Sundberg. He will be speaking on “Unusual Mushrooms.” Dr. Sundberg has a passion for fungi and always manages to transfer that passion to his audience. Don’t miss it!

After the talk, we’ll sit down to a 11:00 brunch that will feature a mycophagy tasting, prepared by David Yates and his crew, of edible fungi that has been collected over the weekend.

After the brunch, we’ll clean up, pack our bags and say goodbye to our good friends. It’s not unusual for trips home to include stops at some of the sites visited on Friday’s outings. These stops have often produced numbers of black trumpets, giant puffballs and inky caps!

Check out the tentative schedule and registration form on the next page of this newsletter or go to our web site at www.missourimycologicalsociety.org. On the registration form you will see check-offs for volunteering. Don’t be shy. We need you to assist in making Mingo work. And please, GET YOUR REGISTRATION FORM IN by the deadline of September 1st so that you can get a \$5.00 reduction in the \$45.00 registration fee.

Please, join us for our Annual Fall Foray at Mingo!

events

Mingo Registration Form September 14 through 17, 2006

Tentative Schedule for Mingo

Thursday September 14 Arrive any time.
Camp Latonka will be available for fishing,
hiking, swimming, relaxing.
6:30 Potluck dinner

Friday, September 15

8:30 Breakfast (provided)
9:30 Carpool to foray field trip, place to
be decided on Thursday

Midday Lunch in the field (bring your
own sack lunch)

2:00-3:00 Return to Camp Latonka

3:00 Registration begins

5:30 Appetizers and b.y.o.drinks

6:30-7:30 Potluck dinner

7:45 Welcome/protocol — Shannon Stevens

8:15 Speakers Andy Methven and Michael
Kuo: "20 Cool Mushrooms"

9:30 Campfire

Make sure you sign up for Saturday's foray!

Saturday, September 16

7:30 Breakfast (provided)

8:15 Welcome to Mingo

8:30 Meet with foray leaders

8:45 Depart for Mingo Wildlife Refuge

Midday Lunch in the field (lunch provided)

1:00 Resume foray

3:00 Return to Camp Latonka

3:00-5:00 Jay Justice — Keying workshop
on Boletes

3:00-5:00 Identifying collections

5:30 Appetizers and b.y.o. drinks

6:30 Dinner (provided)

7:45 Another welcome

8:00 Britt Bunyard — "What's Eating
You? A Lighthearted Look at
Mycophagous Insects"

Late Show Mushroom slide show with
music... — Joe McFarland

9:30 Campfire

Sunday, September 17

8:30 Coffee, cereal (provided)

9:00 Mycophagy workshop with David
Yates. Limited to 12 people

9:30 Walter Sundberg — "Unusual
Mushrooms"

9:30-12:30 Informal table talks in
collection area—discussions with
mycologists

11:00 Brunch: mycophagy tasting, brunch
food, leftovers

noon Clean-up

1:00 Good-byes

The registration fee to attend Mingo is \$45 for members, \$55 for non-members, \$30 for students, \$25 for children five and younger. HOWEVER, if your registration is postmarked by September 1st you will get a \$5 reduction for each person registered.

This fee includes six wonderful meals, prepared by some of MOMS gourmet cooks: Friday breakfast, Saturday breakfast, Saturday sack lunch, Saturday dinner, Sunday breakfast & Sunday brunch. Thursday and Friday suppers are both potluck.

Name(s) _____

Address _____

Phone (day/evening) _____

e-mail _____

Reservations for Lodging:

Screened cabin with cots and mattresses, but no bedding or towel

\$6.00 per night per person. Circle number of people: 1 2 3 4

____ Thursday ____ Friday ____ Saturday **Cost for lodging:** _____

R.V. or tent site

\$3.00 per night per person Circle number of people: 1 2 3 4

____ Thursday ____ Friday ____ Saturday **Cost for lodging:** _____

Registration fees: Circle number of adults: 1 2 3 4 **Total :** _____

Circle number of students: 1 2 3 4 **Total :** _____

Circle number of children: 1 2 3 4 **Total :** _____

Grand total registration and per night fees enclosed: _____

I would like to be in a cabin with _____

I am a vegetarian _____

The success of the Mingo Foray depends on volunteer effort. Please indicate how you will be able to help:

Friday: dinner, clean-up _____

Friday: prep for Saturday lunch _____

Saturday: breakfast, prep & clean-up _____

Saturday: dinner, prep & clean-up _____

Sunday breakfast, prep and clean-up _____

Sunday clean-up: Display Room _____ Dining Room _____ Bath House _____ Cabins _____

Clip or copy this form and send it with your check made payable to MOMS to: Julie DeFreece Cole, 1425 Marsh Ave, Ellisville, MO 63011. If you have questions about registration, contact Julie at (636) 256-9334.

Should you have any questions about the event, please contact: Maxine Stone, VeryMaxine@aol.com, (314) 963-0280

Update

Recent Forays & Events

Tyson Foray

On Sunday June 25, a group of MOMS members met for our annual foray at Tyson Research Center. We hunted in our favorite places and, low and behold, not one minute into the woods, we found loads of chanterelles —mainly babies. Being at Tyson we left most and took only a few for ID purposes. We had a prolific morning, finding lots of various species. See species list below. Too bad you didn't join us. It was cool, abundant picking and lots of fun.

—Maxine Stone

<i>Pseudocolus fusiformis</i>	stinky squid
<i>Tremella mesenterica</i>	witches' butter
<i>Schizophyllum commune</i>	common split gill
<i>Auricularia auricula</i>	tree-ear
<i>Stereum complicatum</i>	false turkey-tail
<i>Trametes versicolor</i>	turkey tail
<i>Clavicornora pyxidata</i>	crown-tipped coral
<i>Laetiporus sulphureus</i>	chicken of the woods
<i>Agaricus bitorquis</i>	spring agaricus
<i>Lycogala epidendrum</i>	wolf's milk slime
<i>Tyromyces chioneus</i>	white cheese polypore
<i>Polyporus squamosus</i>	dryad's saddle

Foray with MONPS

What a nice group of people! There were about 15 of us on June 10th at Rockwoods. A lot of Missouri Native Plant Society folks and many MOMS folks. We hiked up a steep trail, looking for black trumpets and other various fungi. Alas, there wasn't much out there. It was dry! But we had a good time and did find a few interesting species. See species list below.

—Maxine Stone

<i>Russula crustosa</i>	green quilt russula
<i>Auricularia auricula</i>	tree-ear
<i>Tremellodendron pallidum</i>	jellied false coral
<i>Schizophyllum commune</i>	common split gill
<i>Boletus pallidus</i>	n/a
<i>Phylloporus rhodoxanthus</i>	gilled bolete
<i>Stereum ostrea</i>	false turkey-tail
<i>Lactarius piperatus</i>	peppery milky
<i>Exidia alba</i>	pale jelly roll
<i>Cantharellus cibarius</i>	chanterelle
<i>Cantharellus cinnabarinus</i>	cinnabar-red chanterelle
<i>Ganoderma applanatum</i>	artist's conk
<i>Mutinus elegans</i>	elegant stinkhorn
<i>Agaricus bitorquis</i>	n/a
<i>Sarcoscypha coccinea</i>	scarlet cup
<i>Fuligo septica</i>	scrambled egg slime

You Missed It! Ten Outstanding People Didn't!

By Brad Bomanz

The second in a series of four classes of "2006 Missouri Mycological Society Mushroom Classes" was attended by ten lucky and enterprising members. The rest of you missed it! Whazzup? Four of the ten, Joanna Brock, Lee Fares, Bill Maas and the guy everyone knows and loves, Steve Booker, have now been trained, not only in the first class "Ten Common Poisonous Mushrooms of Missouri" that was given on April 1st, but also have received free training in "Ten Common Mushrooms of Missouri – Part I" that was given on June 17th.

With two of the four classes under their belts, they are well on their way to attaining the society's prestigious "Harry S. Theirs Award" and also their certificate of achievement. The two remaining free training sessions will be given on "Other Common Mushrooms of Missouri – Part II" on August 26th and "Edible Mushrooms of Missouri" on October 14th.

The program is designed to educate scientific minded, or just the curious, to 40 different mushroom species through four consecutive courses.

Each course is organized into both training and field segments. The day of the session the member will receive just the training segment. The field segment can be completed days or months later at the participant's leisure. The field segment will incorporate what each member was trained for in the training segment and will include the collection, recording and submittal of three of the ten species discussed during

the training segment.

After completion of both segments, the participants will submit their completed work, take a test, and will then receive a formal certification of completion of that course and an Award Pin. Each Award Pin is designed with a specific gem color and will denote the area of training completed, thereby acknowledging the participants proficiency in that area of mycology.

A participant who dedicates themselves and completes all four courses will be awarded the Missouri Mycological Society "Harry S. Theirs Award." The courses will be repeated each year for members who might miss one of the sessions. Maybe you will only decide to complete one class a year, but after four years you would be able to qualify. You decide at what pace you want to learn.

So get away from that television, housework or office work and take a day to stimulate some brain cells. Learn what you are looking at when out in the woods collecting mushrooms and become good at it. I GUARANTEE that anyone completing a course will know those ten mushrooms, and anyone receiving the Harry S. Theirs Award will have gained enough knowledge to say they know forty mushrooms. And you know that almost all of you, when you first joined the Missouri Mycological Society, never thought you could ever say "I know forty mushrooms." Get the training, get the knowledge, get the confidence and show members you know your forty mushrooms. Soooo, see you at the next training segment.



These were found during a mushroom ID class. Do you know what they are?

Upcoming Events

Wild Times at Babler

Saturday, November 4, 2006, 12:00 - ?????

By Shannon Stevens

There was such a good turn-out last year at the inaugural event that we just have to do it again! This means, at about 12:00 noon, we'll start our great foray for fungi and any other wild edibles. Then we'll feast on good food, brought by all of us.

Try to bring wild things like venison, raccoon, roots, veggies, herbs and any other wild food item that you care to cook up. Maybe we'll all pitch in for a tasty a pot of soup, if there are ingredients to put in. There will be fires going for your cooking and grilling pleasure. If you are going to create your dish there, make sure to bring all of the ingredients — including a pot or pan to cook it in. Of course, you

can bring an already created wild dish to share. And, if wild isn't your thing, just bring something good for the table.

We will meet at Alta Shelter at 12:00, foray for awhile, then come back and assemble our wickedly wild and wonderful food items.

Bring food, cooking utensils, firewood, candles, lanterns, drink of choice, table service, jacket and any "wild" thing(s) you wish — food, games, even children!

Please contact Steve, 618-346-1740, arhod2@aol.com or Jan, 314-773-4551, jan.simons@mobot.org if you should have any questions or to let them know that you'll be there, you wild one!

Chihuly Nights

Thursday, August 31, 7PM

By Maxine Stone

We are getting a MOMS group together to go to Chihuly Nights at the Missouri Botanical Garden (MOBOT). This is a wonderful way to see the Dale Chihuly Glass in the Garden exhibition on the grounds and in the Climatron of MOBOT. Because of the evening light conditions, this incredible glass takes on inspiring effects that continually move and change. It is remarkable.

You can stroll around the garden, purchase a glass of wine, be amazed at the beauty of the Climatron and sample a few appetizers or a dessert while conversing with special MOMS friends. I can't think of a better way to spend a Thursday evening.

We will meet at 7:00 in front of the Ridgeway Center (main entrance). If you will be late, you can come in and find us.

Thanks to Jan Simons, Director of Retail Sales at MOBOT and long time MOMS member, we can each purchase a ticket for \$10, but you'll need to register in advance. Beginning in July MOBOT is limiting tickets to the Chihuly Nights event, so we are holding 20 tickets especially for MOMS. PLEASE contact me if you'd like to go so that we can hold a ticket for you. You must make your reservation by Thursday, August 24. Contact Maxine Stone 314-963-0280 VeryMaxine@aol.com.

Roster Corrections

We forgot some members in the last issue, and had a wrong address or two! Apologies go out these great mushrooming folks. Also, welcome new member, Rose Dygard! If you have any updates or think we've forgotten you, please send any corrections to Dave Yates – dbuty2002@yahoo.com.

The Hawnting Continues!

October 27 – 29, 2006

by Shannon Stevens

Resurrected for another year, the annual antics at Hawn State Park and Pickle Springs will resume on the weekend of October 27 - 29. It seems all you guys and ghouls had a spirited good time last year so there's no choice...but to do it again!

If you are one of the forty or so folks who joined us last year or someone new to the club, or someone old to the club, and the idea of foraying with friends and frolicking around the fire appeals to you, then come on out and play!!! Frolicking is not an actual prerequisite. For more of what usually happens, check out Shannon's awesome article in Dec. '05 *Earthstar*.

Bring everything you need for primitive camping and what you can to make it less so. Yes, it has rained in the past but it has never dampened the spirits of those hardy few who have endeavored to persevere and whose motto is always "the wine is fine come rain or shine." (Be Prepared!) All meals are BYO with potluck style dinners. Also, be sure to bring paper plates, plasticware, etc., as these things will not be provided. Monster pan will be activated for any contributions to the creation of culinary curiosities. Oh yeah, bring your baskets as we will be attempting to hunt up some 'shrooms on Saturday and bring a pumpkin to carve. If you carve it, it will glow!

Our campsite is the one designated for the Boy Scouts and is on the left and up a small hill as you near the camp area. Carpeted with pine needles and away from the crowd, it is just a short walk down the hill to the shower house. The State charges \$2 per night per person for camping.

Can't make it to Hawn? Be sure not to miss the Sunday matinee foray, 10 am, at Pickle Springs Natural Area as this is always a beautiful hike and usually produces a preponderance of picking pleasure.

Hawn and Pickle Springs are both off Hwy 32 between I-55 and Farmington. For each, there is a sign on Hwy. 32 directing you. For more information please contact Shannon Stevens, 314-481-4131 or Sporeprince@sbc-global.net. See everyone there!!!

2006 Calendar

- Sat. 8/5** Sat. Foray. Place TBA. Gary Steps 314-968-9345; garysteps@butterflyenergyworks.com
- Sun. 8/13** 10:00AM Foray. Confluence State Park. Chuck Yates 314-843-5580; c2yates@yahoo.com
- Sat. 8/26** 10:00AM Class. Babler State Park. More Common Missouri Mushrooms. Maxine Stone 314-963-0280; Verymaxine@aol.com
- Thurs. 8/31** 7:00PM Chihuly Nights. Missouri Botanical Garden. Maxine Stone 314-963-0280; Verymaxine@aol.com. Deadline for reservations is Thursday, 8/24.
- 9/14-17** Foray. Mingo National Wildlife Area. See article, p4.
- Sat. 10/7** 10:00AM Foray. Hazlett State Park (IL). Leland Von Behren 618-259-8517
- Sun. 10/8** 10:00AM Foray and wine tasting. Charleville Vinyard, Ste. Genevieve. Chuck Yates 314-843-5580; c2yates@yahoo.com
- Sat. 10/14** 10:00AM Class. Babler State Park. Edible Mushrooms of Missouri. Maxine Stone 314-963-0280 VeryMaxine@aol.com
- 10/27-29** Fri-Sun. Foray. The Hawnting. Hawn State Park. Shannon Stevens 314-481-4131, sporeprince@yahoo.com.
- Sat. 11/4** 12:00NOON. Wild Times Foray. Babler State Park. Meet at the Alta Shelter. Steve Booker 1-618-346-1740; AROHD2@aol.com
- Sun. 11/12** 10:00AM Foray. Confluence State Park. Chuck Yates 314-843-5580; c2yates@yahoo.com

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. Please meet at the visitor's center, unless otherwise specified, 15 minutes prior to the time listed.

Charleville Winery Foray October 8, 2006, 10am

by Shannon Stevens

Through the good graces of our friends, Jack and Joal Russell, we have been invited once again to foray and feast at Charleville Vineyard in Ste. Genevieve MO. After a no-show of shrooms at the first outing in spring of 2004 (we had a great time anyway, as usual), last year's foray in the fall produced close to two dozen species of mushrooms, thirteen of which were identified (December '05 *Earthstar* article).

We are truly fortunate to have such a wonderful venue for our mycological merrymaking and previous events have been a terrific success so let's tempt fate and go for the trifecta.

We will meet at the main building at 10am and commence to foray shortly thereafter. After about two hours of hunting the grounds, we'll meet back at the winery where we will have a signature MOMS potluck while tasting the wares of the winery. (They have great beer too!)

Bring the usual foraying gear: boots, compass, raingear, knife, basket, walking stick, bug juice, field guide, etc., and don't forget a kite to fly, if the weather permits. Definitely remember to bring your pot luck offerings. We surely wouldn't want to go hungry!

Please contact Chuck or Sara Yates at 314-843-5580 by September 25 if you plan on attending so they can give Jack and Joal a headcount. Remember, drink responsibly or have a designated driver. Charleville Vineyard is located at 16937 Boyd Road in Ste. Genevieve MO.



Missouri Mycological Society

3654 French Ave, St. Louis, MO 63116

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Craterellus fallax
black trumpets