

earthstar examiner

December 2006

Newsletter of the Missouri Mycological Society



Inside:

News & Notes
three

Chihuly Night
four

Hawn
four

Hazlett
five

Cave Winery
five

Charleville
five

18th Annual MOMS
Winter Luncheon
six & seven

MOMS and NAMA
2007 Registration Form
seven

2007 Calendar Preview
eight



MAXINE STONE

MINGO 2006

by Suzanne Smith

It was a beautiful weekend—in more ways than one. And it was the first time I participated in the entire Mingo weekend, Thursday included.

On Thursday, we had a great pot-luck supper (would we have expected anything else?). I camped in my car, and that worked perfectly.

On Friday, we split up into groups and everyone did as they wished. Two vehicles of mushroom lovers made the trek over to the beautiful Big Spring area. We ate lunch overlooking the blue, blue water and the orange caution lines – the park service was improving the trail.

Our guest mycologist from Milwaukee, Britt Bunyard drove with Ken Gilberg to Cupola Pond Natural Area. It was a long journey there and difficult to find, but these guys get the prize for finding fungi. They came back with some beautiful and unusual specimens such as the veiled, day-glow yel-

low *Boletus ravenellii* and the spectacular, red-capped and ornately stalked Frost's bolete.

At Big Spring, Maxine, her granddaughter Tiera, and I explored the opposite side near the bluff via the south trail. We saw the spring bubbling up from the edges. I spied an "Old Man of the Woods" at the edge of the trail. At first it looked like a sawed-off sapling. Quite cool.

After we returned to Camp Latonka, we saw Steve's prize find. A huge *Bondarzewia berklyii* or Berkeley's Polypore. It looked like a Chihuly glass creation. Absolutely beautiful!

Friday night, we were delighted to hear Dr. Walter Sundberg speak on "Unusual Mushrooms". Walt was his wonderfully passionate and informative self.

On Saturday we split into five groups and cara-

continued on page two

events

recent forays & events

MINGO 2006

continued from page one

vanned over to Mingo Wildlife Refuge – each group exploring a different area. Though it was dryer than usual, we found plenty of species.

There was an interesting specimen on the table that proved we need to watch our step while in the woods. A five foot long snake skin, recently shed, was discovered with the snake coiled under a nearby tree. Another snake skin was found—fortunately without its noisy owner. It was decided that it was a Missouri rattler.

The weather was fantastic! People enjoyed swimming, camping was quite pleasant, cool at night, lots of insects and owl sounds.

Britt Bunyard was our speaker on Saturday night. What a joy he is—even though he's a little buggy. Britt spoke on "What's Eating You? A Look at Mycophagous Insects." It was an excellent talk. Britt enjoyed the weekend so much that he is hoping to join us every year at Mingo.

Dinner on Saturday night, Gordon served spaghetti, homemade meatballs and an unbelievable marinara sauce. As a vegetarian, however, I thought the best was the vegetable lasagna, filled to the brim with lots of

porcinis and other mushrooms.

After dinner, Damian surprised all of us with a Mingo Extravaganza. He erected a huge 30-foot wide screen at the shelter and campfire and projected on it pictures of fungi and images of psychedelic art that he created. Music played all night, ending with Samantha's bagpipes. Way to go, guys!

David's mycophagy session on Sunday morning was a big hit with twelve participants chopping and dicing. Among other things, he served "Chicken" and Dumplings, "Chicken" Curry, Hericium Salad and Sparasis Dessert. All wonderful.

If you were there, you know that it was a good weekend. If you weren't there, maybe you'll get to go to our super Mingo weekend next year.



A Hesitant Call For Limits On "Anything Goes" At MOMS Forays.

Yes, I'm really saying this. Here's my argument... *Mycology is Sanctuary*. I know this sounds like a religious term, but well, for me, all is religion.

Think about it...as a club, we foray into little known and less appreciated territory seeking ethereal creatures of dubious ascent (descent?). We look into the myriad eyes of creation (or theistic evolution) seeking fresh air, fellowship, and knowledge of the Big Picture. Wisdom via minutia.

The last two forays I've attended included evening fire circles encircled with bright light picnic shelters and some type of screened viewing. However entertaining are these viewings (and illuminating the blinding lights) they are nothing compared to the interactive camaraderie of mycological personalities sitting around a fire at night. Not to mention the acoustic and monologic talents among our extended family.

Religious, scientific, and personal slurs aside, let's leave the screens at the dining hall, display room, or home.

Let's let the fire be the center of the circle. Sanctuary.

Barkha McDermith

Rebuttal to Barkha

by Ken Gilberg

I get to read the copy on the *Earthstar* ahead of time. I'm supposed to correct spelling and stuff. (For correct spelling, you should consult a higher authority than the *Earthstar*. For dear folks saying what's on their minds, this newsletter is unique and always interesting. I know many of our readers read it cover to cover.)

Barkha, I'm sorry you didn't find God, as I did, under the spell of Damian's art beneath the starlit skies of Mingo. I was moved by the free spirits of the evening—the kids laughing and making shadow puppets dance on the screen, Samantha with her bellowing bagpipes. The extravaganza coexisted side-by-side with a quiet campfire with gentle talk and delightful singing. Steve Booker plays a great guitar. Nina and Chris sang a charming duet. Michael Perks did an inspired version of a Rolling Stones number.

I thank Damian for putting it together. I never have loved him more. You, Barkha, I've always loved.

moms news & notes

by Maxine Stone

Annual Meeting

Tuesday, January 2, 2007, 7PM
Powder Valley Nature Center

If you are new to MOMS or an old-timer, I know that you will want to come to our Annual Meeting. We will be conducting business, planning the upcoming year and electing three new board members. Please mark your calendar now, so that you will have a chance to say who we are and what we do. Powder Valley is in southwest Kirkwood. If you need directions, look at our web site, www.missourimycologicalsociety.org, and click on "maps." Enter the building through the side doors. See you there...

Dues are due

All MOMS memberships expire on December 31, 2006. That means you will no longer be a member of this wonderful organization unless you write a check for \$15 NOW and send it, along with the membership renewal form on page 11 to our treasurer, David Yates.

I know that you will also want to become a member of NAMA (North American Mycological Association). NAMA is our parent organization and being a member entitles you to not only get their newsletter but also to be part of another wonderful mushroom group. Send a separate check made out to NAMA with the same renewal form. Take a look at their web site: www.namyco.org for more information about them.

Four Checks – Four Great Offers

1. MOMS dues, \$15 (send to David Yates)
2. NAMA dues, \$32 (send to David Yates)
3. MOMS Winter Luncheon, \$15 members, \$20 guests (send to Renee Bomanz)
4. Incurable Epicureans, \$15 (send to Linda Rolby)

Bioblitz 2006

BioBlitz '06 was a great success. Close to 200 scientists/naturalists/enthusiasts participated in the 2006 BioBlitz held in Forest Park. The Academy of Science held this year's Bioblitz from Friday, September 8 at 3:00 to Saturday, September 9 at 3:00. It was a 24 hour "blitz" to find out what flora, fauna and fungi were spotted during that 24-hour period, in order to obtain a more comprehensive snapshot of the Forest Park ecosystem.

Some of the highlights include spotting the great horned owl family, the eastern pipistrelle bat, and unique collecting technique for parasitic wasps, and of course, taking groups of people out on mushroom forays. The immediate displays of flora, fauna, mushrooms, dragonflies and insects added greatly to the scientific exchange and public engagement.

MOMS did fairly well, considering the earth was dry as a bone! Someone brought in a great big Berkeley's polypore. Though the pickings were slim, the participants who hunted with us were very enthusiastic—as were the visitors to our table.

Common Edible Mushrooms of Missouri

On Saturday, October 14, Maxine Stone held the fourth and last class of the year.

This was entitled "Common Edible Mushrooms." About fifteen students participated in this PowerPoint® classroom experience. Maxine covered about a dozen wonderful edible mushrooms, beginning with morels (of course) and including chicken of the woods, hens of the wood, chanterelles, black trumpets, all the way to blewits and lobsters.

After lunch (including a delicious hen salad brought by Maxine) we all went on a foray. This has been a VERY dry year, and this foray sure defined that. But—we found two incredible chicks. They were enormous! The only problem was that they were dry, dry dry. They were so dry that they were like plastic—almost fossilized!

The four classes that the Education Committee gave this year were *Common Poisonous Mushrooms*, *Common Mushrooms I*, *Common Mushrooms II*, and *Edible Mushrooms*. They were a huge success! We will be offering these classes again next year. We hope you'll come to all of them.

Incurable Epicureans

The Incurable Epicureans have completed another terrific year. We meet 4 times a year and each dinner is themed and planned by our esteemed leader, Linder Rolby. It is a delicious experience! If you'd like to be part of this excellent gourmet group, send a check for \$15 per person to Linda Rolby, 10533 E. Watson Rd, St. Louis, MO 63127.

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**year that term will expire*

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events

Chihuly Night

by Shannon Stevens

It was a dark and stormy night.... No it wasn't, just kidding! It was a glorious night, perfect for a stroll in the garden and if you were one of the twenty lucky folks who joined us that evening I'm sure you will concur that it was an ideal setting for enjoying the wonderful art glass displays featured throughout the gardens.

We really didn't have a plan of attack and shortly after leaving the main building everyone kinda went their own way, breaking up into smaller groups. I actually did have some inside information from a co-worker on what to expect as far as the Climatron was concerned. It seems that the majority of the patrons at Chihuly Nights like to wait until it gets a bit darker to walk through the Climatron so the line is quite long about that time. The advice given to me was not to wait and go through when first arriving and boy am I glad I did so.

After having lingered at the glass blowing exhibit we went for the Climatron walk-through. There was absolutely no line, how wonderful! The inside of the Climatron is well lit so I really don't see how waiting until

dark makes a difference? Anyway, what a wonderful exhibit of well-placed art we saw once inside. Spectacular! I do believe I even spotted some very mushroom looking pieces scattered about as we strolled.

Upon exiting the Climatron and adjacent buildings we noticed the line to get in had grown exponentially and decided to celebrate our victory with a glass of wine and a nice walk to the Japanese gardens. We ran into Maxine and friends along the way who had opted to take the walk first and were now headed for the Climatron, poor people, if only they had taken my advice they wouldn't be headed for what can only be described as a line typical of an amusement park ride. (I did share my inside information..... didn't I?) Well if I didn't, I wish I had. Sorry!

Anywho, there were more displays scattered throughout the gardens that looked fantastic all lit up at night. I must admit, being in the Garden after hours brought back some memories of a night some twenty-five years ago or so when I participated in a midnight excursion over the wall to do a

bit of unauthorized aquatic activity. I hope the statute of limitations has expired on that!

We eventually made our way back to the area in front of the Climatron, you know, the reflecting pool spot that has the giant lily pads in it, more art there in the form of glass balls floating amongst the pads. They looked like giant bullfrog eyes peering out of the water, cool. We finally ran into more of our clan, (I don't know where everybody went?), sitting on a bench aside the pool, my eagle eyes spotted an opening at a table on the other side so I suggested we take the opportunity to procure a spot.

We arrived at the table just as another couple did but as there were just enough chairs for everybody we shared the table, how nice! We all ordered some fare from Sassafras cafe and after pouring glasses of wine, had an enjoyable hour or so conversing and watching folks come and go. Eventually more of our clan showed up but it was getting late and the folks running the cafe were getting anxious to clean things up so we called it a night.

All in all, a wonderful experience in my book. The overall ambience of the cafe as well as the atmosphere around the Garden was refreshing and relaxing and visually pleasing. I hope we can set up another of these nights before the exhibit closes which is not until January 2, 2007. The evenings are also held twice a week now on Mondays and Thursdays, 5:30 - 10:00.

The Hawnting

by Michael Perks

Only five hardy souls endured the cold and wet of Friday to set up tarp city once again this year... thanks to Steve Booker for the dry wood and Patrick for the excellent roasted onion and squash soup, YUM! Good to see you again, Leland... The skies finally finished pouring forth their lament sometime after five pm and we settled into the tasks of setting up camp and drying out ourselves and someone else's gear... Whose tent is this anyway? With dinner and housekeeping behind us, we slurred forth into the night's festivities... How bout them St. Louis Cardinals? Did I mention that our team is the reigning World Champions of Baseball... wahoo!

Saturday dawned crisp and clear as the rest of the 20-some hardy souls began trickling in... Thanks to Sarah Yates for all your help at breakfast times... morning Maxine, Mark and Lisa, Pat, Chuck, Jane, Barb, Bob and Julie and all the young people... sorry if I've forgotten anybody here but my mind isn't

what it used to be, or ever was? Figure that one out... Various foraging groups went out along the Whispering Pines Trail again and came back with baskets loaded with numerous and varied fall mushrooms... Amanitas,



Guess who carved a self-portrait at Hawnting?

Suillus, puffballs, a few hens, Mycenae?, wood ear, slime molds, some rotten chicken and one old lobster, poor guy... fun was had by all as the high pressure moved in and the sun shone powerfully... almost Indian summer I'd say!? Heya, Heya, Heya Hey!

As evening descended, we enjoyed the always-excellent pot luck dinner around the bonfire... sweet taters, roasted taters, hamburgers, pork loins, slaw, cake and cider, you name it, we had it. Or at least we thought about it. There were no suicide steaks this year throwing themselves in the fire... and unfortunately, no gobs of mixed edible fungi to throw themselves at the mercy of Monster Pan. Maybe next year...

Sunday proved to be more glorious than Saturday as we headed to Pickle Springs... a wonderful stretch of the legs brought in a good smattering of mostly the same types of fungi found in Hawn. A picnic pot-luncheon was topped off by a sizzling presentation of fresh hens (thanks for the donation John) with pine nuts by Julie. Thanks to all especially those I've failed to remember or mention here. Hope to see you at Hawn next year and I know I'll see many of you well before then. Sayonara!



Hazlett Foray And Impromptu Master Class

by Steve Booker

The soybean harvest was in process as I drove near Carlyle Lake en route to Hazlett State Park. Dust clouds billowing from farm equipment showed their location in the fields and gave a clue as to how very dry the area was. The parched and cracked ground around the lake was another bad sign for mushroomers at the foray.

We met at the visitors' center, and then hunted the area where Leland VonBehren has previously found many hen of the woods, *Grifola frondosa*, and other species of fall mushrooms.

"It's just too dry," were Leland's words when we arrived back at the parking lot at noon. The only finds were a black leg polypore (*Polyporus badius*) and a small cluster of honey mushrooms (*Armillariella tabescens*).

It would have been considered a poor foray if it hadn't been for Leland's knowledge and teaching ability. Listening to him was like being a student in a master class. Leland is for sure a master!

He explained when, where, and what kind of mushrooms to look for this time of year. He talked about the sulphur shelf, hen of the woods, oyster, hericium, and one of his favorites, the blewit. On the way home my head was so full of mushroom information that my empty basket was forgotten.

The next morning I went to cut firewood in a small woods near my home. The parking place was next to a fallen oak. When I opened the truck door I stepped into a patch of blewits that I recognized immediately from Leland's description.

I went to see Leland that afternoon to share the bounty and thank him for teaching his impromptu master class.

events

recent forays & events

Cave Winery Foray

by Gary Steps

I led a group of stalwarts to the Cave Winery on Saturday, July 8 in the first (hopefully of many) MOMS foray there. The weather was beautiful, but the only rain they had gotten in the last month had been 0.3" on July 4. So it was dry and we had to go deep into the ravines to hunt. Fortunately, we had a set of troopers, there were no complaints about having to climb out of the ravine and few remarks about the ticks and spiders.

But we did find a fair number of chanterelles, some very dry black trumpets, and a number of interesting mushrooms to display and identify. The winery had placed ads declaring it to be "mushroom madness," and had brought in several food vendors, and some live music, and it was a very nice day.

And the food – Maxine's chanterelle pasta salad, Shannon's morel fettucine, Chris' crab stuffed mushrooms, and my handmade salsa were just the main players at the table. Ripe fruit, handmade persimmon bread, cheeses, other dishes, and a fair amount of onsite produced wine filled the gaps. As usual we had way too much amazing food and drink.

It was a great day, and we have been invited back for next year. With a little rain, it could be even better than this weekend.

Fine Wine in the Countryside

by Shannon Stevens

We nearly got skunked on the mushrooms this year at Charleville Winery but we did find a few nondescript specimens in the crispy dry woods surrounding the vineyard. But, honestly folks, does it really matter when you are amongst friends in an idyllic setting, sipping some fine wine or award winning micro-brew while nibbling (I use that term loosely) on num-nums brought by our crew? I don't think so!

That's what is so great about our gang, it's not all about the mushrooms, it's more about good friends enjoying a good time in various settings and surroundings. Sure, fungi hold a special place in all our hearts and is the common thread, like mycelium, that brings us all together, but isn't it more about the people? Sure it is, that's why we do these things, we like each other! Now give yourself a big hug and call your dearest MOMS friend and tell 'em how much you enjoy their company! It makes me feel warm and fuzzy all over to know I have such good friends in the world who won't look at me strange when I start talking about pickled stinkhorn eggs and chocolate tube slime.

Ok, that was my Mr. Rogers moment, back to the task at hand which is to tell you what a wonderful time the ten of us had at Charleville Vineyard and Winery. I can't believe only ten folks showed up! It was a perfect day although we could have used more of a breeze for some impromptu kite flying.

Jack and Joal Russell really surprised us by letting us utilize the common room on the first floor of their B&B which is next to the tasting room and patio. I felt like we got the royal treatment from them for allowing us to set up shop in the dining area and use the kitchen facilities. The food was great as usual and being able to sit on the porch in a rocking chair to digest was even better. I can't remember all the dishes but my Ashville salad was a hit with everyone including Joal. Maybe I can make a trade with her, some wine for some salad, hmmm? I do remember the pork sandwiches that Jim and Lu Clark brought. Thank you so much for thinking of me, they were delish!

Thanks Jack and Joal for your generous hospitality, I hope we can come back next year and do it again. Thanks also to Gary Steps for bringing his chick magnet, Darby, can I borrow him sometime? Also, I hope Willie and Mary Kaye enjoyed the rest of their tour of wine country, come join us more often you guys, it's good to see ya. See you all next year!

upcoming

by Renee Bomanz
and Maxine Stone

18th Annual MOMS Winter Luncheon

“Include me in...!” That’s the response from all that I have inquired with about attending the 18th Annual Missouri Mycological Society Winter Luncheon coming in February 2007. Yes, it’s time to mark those calendars and start sifting through those recipes looking for “just the right one.” My mouth waters just thinking about it! Even though I have only attended this event for the past ten years, each time I witness the exchange of smiles, warm handshakes, hugs and hellos. I can’t help but feel the joy and warmth shared amongst all MOMS members. The common bond permeates the room at this time-honored tradition. For some, it is the challenge of the hunt, others seek the thrill of discovering new species, but for many, it is the end result of the delicious splendor when lining up to fill their plates with the “fruits of the forest.” When strolling through the luncheon crowd, one cannot help but overhear the many stories of the biggest, the hardest to find, and (whispers of course) of the tales of the bountiful areas that filled their baskets to the point of overflowing. Pride dons the face of each budding chef as they look to see who’s watching while placing their masterpiece on the table for display. In years past, the tables have overflowed with countless, mouthwatering main dishes, side dishes bursting with flavor and delectable desserts. Amazingly, after 17 years of breaking bread together, the artistic flare of each dish never ceases to astound everyone and each year proves to be better than the last.

Last year we were fortunate to be graced with a wonderful speaker, Jim Rathert, who provided us with an enjoyable and educational experience. Our speaker for this year’s Winter Luncheon will be Dr. Darrell Cox.

Darrell was raised on a small farm in southern, Illinois. He developed an interest in morels when, at the age of 6 years, he began collecting them with his parents along railroad rights of way. When the elms began to die in the 1950’s, he discovered that yellow morels loved to sprout in large quantities beneath the dead elms which were being devastated by the Dutch Elm Disease fungus. About this time the Cox family discovered black morels, which seemed to grow happily in association with living ash trees, and they expanded their collecting sites to include forests around elm and ash trees. Each spring Darrell spent every hour he

could in the field collecting and studying morels. His interest in morels and things biological led to his specializing in botany and zoology in undergraduate school at Eastern Illinois University, receiving a B.S in Ed. 1965 in Charleston, IL. He received his M.S. in 1967 and his Ph.D in 1973 – both in Botany, from the University of Illinois at Champaign/Urbana, IL. Darrell did research as a graduate student growing morel mycelium from spores on various types of media and attempting to establish whether morels were mycorrhizal with some trees. He taught different botany courses at UIUC as a graduate student and as a graduate and was eventually employed full time at UIUC as a non-academic employee and worked in that capacity until he retired in 2001.

Darrell and his wife Carol, also a University of Illinois employee and retiree, raised three daughters. As the children reached maturity, Darrell and Carol took vacation time each spring for morel collecting and research, camping out early in southern Illinois, then following spring northward through Illinois, Indiana, Wisconsin and eventually U.P. Michigan later in the season. Carol passed away in August of 2005 after battling breast cancer. Darrell lives in Urbana and continues to collect, study, lecture, and write about his work with fungi.

We are so pleased to have Darrell with us this year. He has many stories to tell us about his travels “Following Spring – a Morel Quest.”

Bring a friend! If you never thought about it before, the luncheon is the ideal opportunity to introduce new people to the organization. It poses the perfect social setting to show them how delicious mushrooms can be, while sharing an educational experience with them as well. For those of you joining us for the first time (new members), the luncheon is a potluck format, so please bring a dish, copies of your recipe and a hardy appetite. Wine and non-alcoholic beverages will be served.

Recipes: So many times throughout the year, I find myself saying, “I wonder what was in that dish I had at the luncheon”, so don’t keep all of those wonderful recipes to yourselves! Have copies of the recipe handy.

Where? First Congregational Church locat-

ed at 6501 Wydown Blvd., St. Louis, MO 63105 / (314) 721-5060. For further interest visit: <http://www.firstcongregational.org/>

When? The 2007 Winter Luncheon is being held on Sunday, February 4th from noon to 4.

Registration will begin immediately. Historically, we have always had a very large turnout, so please send in your registration as soon as possible to insure you or your group a seat! The cost will be \$15 for members and \$20 for guests. Raffle tickets are \$10/dozen or \$1/each. Additional raffle tickets will be sold at the door the day of the event. Please fill out the registration form provided or download one via our website at www.missourimycologicalsociety.org. Send your registration form and your check made payable to the Missouri Mycological Society, to Renee Bomanz at 1700 Whispering Creek Drive #C / Ballwin, MO 63021. Please make sure there is a contact phone number somewhere on your registration form. **Registration must be received by January 19th, 2006.**

The Raffle is always a fun part of the event and we are fortunate that we have such wonderful members to donate to this part of the event. Raffle items will be displayed the day of the event. Corporate or individual donations are always welcome and greatly appreciated. Think about what you can donate. Valuable items are especially appreciated, but smaller, interesting items work well too. If you wish to donate an item or for more information, contact Renee Bomanz at (636) 825-9677 or by email rmbomanz@hotmail.com.

Volunteers will be needed to help with set-up and clean-up, centerpieces, bartending, help with the registration table the day of the event and maintaining the buffet/appetizer tables. If you would like to offer your help as a volunteer, please contact Renee Bomanz - Home: (636) 825-9677 or Email: rmbomanz@hotmail.com. Let her know if there is something specific that you would like to volunteer for.

Directions to First Congregational Church: I-40 to McCausland/Skinker exit. North to Wydown (stoplight). West on Wydown. Turn right in church parking lot. For a map, you can look at our web site at www.missourimycologicalsociety.org and click “maps.”

registration

2007 MOMS & NAMA

MOMS 2007 Winter Luncheon

Sunday, February 4, 2007
First Congregational Church
6501 Wydown Blvd.
St. Louis, MO 63105

Number attending: _____ Members (\$15 each) _____ Guests (\$20 each) Amount for luncheon: \$ _____
Add money for raffle tickets (\$1/ticket or \$10/12 tickets): \$ _____
Total amount enclosed: \$ _____

Attendee Name(s): _____

Attendee Name(s): _____

Phone number: _____

I would like to volunteer the day of the luncheon Yes No If yes, what would you like to do? _____

I have something to donate for the raffle Yes No If yes, what would you like to donate? _____

Please make your checks payable to **Missouri Mycological Society**.

Please mail your payment by January 19th to **Renee Bomanz, 1700 Whispering Creek Dr. #C, Ballwin, MO 63021** (confirmations will not be sent)

Missouri Mycological Society and NAMA 2007 Membership Form

All memberships end each December 31.

Name (please print) _____

Address _____

City _____ State _____ Zip _____

Home Phone _____ Work Phone _____

e-mail _____

Missouri Mycological Society family membership – 1 year/\$15\$ _____

Make your check payable to **Missouri Mycological Society** and send to David Yates.

North American Mycological Association Membership:

NAMA dues are due concurrently with MOMS dues. To keep your NAMA membership current or to become a NAMA member, send an additional check for \$32 made out to NAMA (this reflects a \$3 discount from the \$35 regular membership).

Affiliated Club Members – 1 year/\$32\$ _____

Send both checks to: David Yates, 3654 French Avenue, St. Louis, MO 63116-4043



'07 Calendar Preview

Tues. 1/2 7PM. MOMS Annual Meeting, Powder Valley Nature Center

Sun. 2/4 Noon. Annual Luncheon, First Congregational Church, 6501 Wydown Blvd., St. Louis

4/20-4/22 Morel Madness
Camp Derricotte
Cuivre River State Park



Hawn
Foray
See story on
page 4



Missouri Mycological Society

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