

earthstar examiner

August 2008



Newsletter of the Missouri Mycological Society

Ha Ha Tonka Foray A First Timer's Perspective

By Stan Hudson

It had been years since I had been to Ha Ha Tonka State Park. The memories of wandering the ruins remaining in the wooded hills overlooking Lake of the Ozarks flooded back, but they were soon drowned out by new images of chanterelles, boletes, and the highly prized and elusive black trumpets. Although I had been hunting morels for almost 20 years, I only found a few trumpets. So my goal was to find and finally taste fresh *Craterellus cornucopioides*. As I drove down I wondered about the MOMS folks, but I figured I could put up with anyone for the thrill of finding a mess of trumpets.

After arriving mid-afternoon, introductions were eventually made and good food and drink were extended by Shannon. I had read about Shannon's pickled stinkhorn eggs in Dr. Kuo's latest book, so I wasn't quite sure what to expect, but I knew I just had to meet him.

Steve returned from a quick ten minute scout near camp with numerous mushrooms of all shapes and sizes. My eyes immediately went to the piles of yellow chanterelles and black trumpets. Everyone else seemed more impressed by the indigo milky that he had found. But since I was focused on finding black trumpets, I didn't give the indigo a second thought. Steve's bounty had sparked interest and we headed across the street en masse to see what could be found.

For the first hour, I could not find any trumpets on my own. After some time I realized my mistake as I stumbled across my first patch, which in this case seemed to be growing at the bottom of the sloping woods right by the road. I was working mainly up and across the top or the ridge, like I would for common chants which explained my lack of trumpets.

Realizing my mistake I backtracked and quickly picked a pound or so. What a marvelous smell they had. They were very fruity, like common chants but much stronger and more

pronounced compared to *Cantharellus cibarius*. Soon I was back in camp, eating some scrumptious samples prepared by Shannon himself. Fresh broccoli, grilled chicken of the woods along with chanterelles and trumpets all in some sort of balsamic reduction, I was beginning to see the culinary genius behind the stinkhorn eggs. It was my first taste of fresh black trumpets and what a great first taste it was.

After dinner, I got lost in the names. First it was the names of all the members around camp. I have never been good with names. Next, came mushroom identification and the names got worse. Let me explain what I mean. First, since I mainly hunt edible mushrooms and hang out more with fellow hunters and not mycologists, I primarily use common names. I had really only read most of the scientific names and not knowing Latin had no idea how to pronounce them. So, it seemed like some (namely Jay and Chris) were using a strange foreign language and it took me a while to decipher what they were saying before I could recognize the scientific names myself. Regardless, as I drifted off to sleep in my tent that night, I had a strange sense of familiarity and a calm feeling that I was where I belonged.

Saturday morning Chris Crabtree, our gracious host for the weekend, gained permission to use an old access road. Chris had called this

road "a little rough," and after we drove over a small downed tree sending passengers bouncing, we began to question what Chris would consider to be a truly "rough" road. I didn't wonder for long and we stopped and piled out into the woods. All were very eager to see what they could find. Jay had everybody fired up, as he promised beer to anyone who could bring him an amanita that would make him dance. Quickly several were found and collected. Les seemed to be the group's primary amanita spotter, often pointing them from 20 yards out.

continued on next page



Lactarius indigo

photo by Catherine Williamson

Ha Ha Tonka

continued from page 1

We were hunting in what Chris had called the “flat woods” – an area he had walked a lot while surveying samples for his research. It was also an area in which he had found truffles and he told to us to look for small holes dug by varmints. I tried to focus on finding the little holes in the ground, but the mushrooms were everywhere. I had just finished combing over a large patch of trumpets, when I spotted a perfectly large and tasty *Lactarius indigo* resting at the base of a white oak. I guess indigo’s are not as common in eastern Missouri as they are in Mid-MO. It is one of my kids favorite mushrooms, because when I cook them for breakfast, the eggs turn green in true Seussian style.

With baskets full, we headed back to camp for lunch and mushroom identification, discussion and debate. Chris led another foray in “flat woods.” An approaching storm soon had us heading down a new trail where we stumbled into more great patches of chants and trumpets. Back at camp, we waited out the storm under a canopy sharing stories and mojitos, surrounded by the aroma of campfire venison. And I thought the food was good the night before. It was a mere warm up to tonight’s feast. There was more naming of finds and in the end we had collected 80+ species.

With a full stomach and aching legs, I turned in early that night. As I closed my eyes, I noticed that I had the full fledged fever. How did I know? With eyes closed and body at rest, I was having visions of black trumpets, chanterelles, and yes even an amanita or two. I was truly hooked.

It was then that I realized what I enjoyed most about my first foray with MOMS. Sure the food was incredible, the information and learning experiences plentiful, and the location and timing could hardly be better. But what I enjoyed most was the camaraderie. You see, I often hunt alone and being able to walk through the woods and swap stories with others who share the same enthusiasm is priceless. So let me raise my glass one last time to a fine group of folks who were willing to share everything they had and make a complete stranger feel right at home.



Sharon, Chris Crabtree and Shauna at specimen table at Ha Ha Tonka.

Photo by Patrick Harvey

And check out our own Chris Crabtree

by Dr. Harold W. Keller, Department of Biology, University of Central Missouri

Christopher D. Crabtree, a student member of the Mycological Society of America, received the University of Central Missouri College of Science and Technology William L. Vacek Graduate Student Research Award. The award is given to a graduate student who has conducted outstanding research during the course of his/her graduate study. Chris received an engraved plaque and a \$500 monetary award.

and
The Central Scholars Symposium is celebrated each year to further the diversity and quality of scholarship. The years’ symposium was held April 7 and 8, 2008 and included more than 160 students who presented posters and oral presentations. Two awards were given in the Graduate Student Division for outstanding poster presentations. Christopher D. Crabtree won first place for his poster entitled “Macrofungi and Myxomycetes Associated with Specific Community Types of Ha Ha Tonka State Park, Missouri.” Courtney M. Kilgore received honorable mention for her poster entitled “Myxomycete Species Assemblages on Aerial Reproductive Structures of Vascular Plants.”

and
An article that was published in The Spring 2008 issue (Volume 24, No.1, pages 22-23) of *The Iowa Horticulturist, The News Magazine for Gardeners* (www.iowahort.org) contains an article entitled “Edible and Avoidable Mushrooms for Spring and Summer” which was written by Sydney E. Everhart and highlights edible and poisonous mushrooms found in Iowa. Chris Crabtree provided the color images of most of the fungi, including the front cover basket full of morel mushrooms, *Morchella esculenta*.

and
Christopher D. Crabtree was recognized as the outstanding graduate student at the annual University of Central Missouri Department of Biology and Earth Science Annual Banquet. This is the second year in a row Chris has received this honor. The UCM Sigma Xi Chapter honored Chris at their Spring Banquet for the best graduate research paper entitled “Macrofungi, myxomycetes, and soil attributes associated with five communities at Ha Ha Tonka State Park, Missouri.”

The Hawnting

October 24 - 26

by Mike Perks

Come one and all, new and old members, to this year's "The Hawnting" at Hawn State Park, the weekend of October 24-26. Usually agreeable weather makes this a great family camping event. As always, we will occupy the Group Boy Scout Campground, a bargain at 2\$ per person per night for tent camping. For those who do not wish to rough it, RV pads are available (reservation is strongly recommended) in the main campground. There is even a Days Inn in Farmington, which isn't very far away

Bring your own everything from eats to drinks to tents to sleeping bags to cooking and eating gear (no paper goods will be provided at this event) to mushroom gathering gear... oh yeah, did I mention that we will be foraying for mushrooms?

October is an especially good time to find edible mushrooms. We'll find hen's, blewits, chix, and maybe even some lobsters. Of course non-edibles will abound. There are long hikes and short trails. Something for everyone!

Saturday will be the main event with plenty of good 'shrooming habitat within Hawn State Park. We'll leave the camp site at about 9:30 a.m., in case you want to come in for the day.

Sunday morning at 10:00 we'll meet at Pickle Springs Natural Area just up the road from Hawn. This is a wonderful natural area with sandstone arches and bridges and deep moist creek canyons, but be prepared for a moratorium on harvesting of mushrooms. It may be a "look only" event, but an unbelievable walk with a possibility of going elsewhere for harvesting.

Friday's early arrivers can choose tent sites as early as mid day so arrange a day off for an extended weekend if you like. Revelry around the campfire both Friday and Saturday night usually includes excellent pot luck table fair and later on guitars, drums, sometimes flutes and whistles, so bring whatever



Suzanne Smith

Photo by Maxine Stone

The 4th Annual Wild Times at Babler

By Jan Simons and Steve Booker

Jan and Steve's Ten Reasons why you should join us at the Alta Shelter at Babler State Park Sunday, November 2, 11:00 am.

1. Wild foods...blue gill, venison, blackberry pie, persimmon pudding and other wild things
2. Fabulous mushroom friends
3. Magnificent fireplace for cooking and warmth
4. Will Joanna Brock help to create her Official Wild Times drink again?
5. Fun foray to find choice edibles...perhaps hens and blewits and hericium
6. Wonderful walk in the woods in cool fall weather
7. Will the bats and Green Light be back? You'll only know if you come!
8. Talk about our favorite subject...mushrooms...and learn too
9. Brainstorm ideas for winter outings
10. Forget your daily routines, feel the stress leave you and relax...no schedules to follow...just mushroom hunting, good food and drink and conversation with friends in the woods

Bring a prepared dish or cook it there, something to drink, any cooking equipment that you need, table service. Firewood will be provided. Stay until 3, or 4 or 5 pm. Contacts: Jan Simons at jan.simons@mobot.org or 314-773-4551 or Steve Booker at arohd2@aol.com or 618-980-0866.

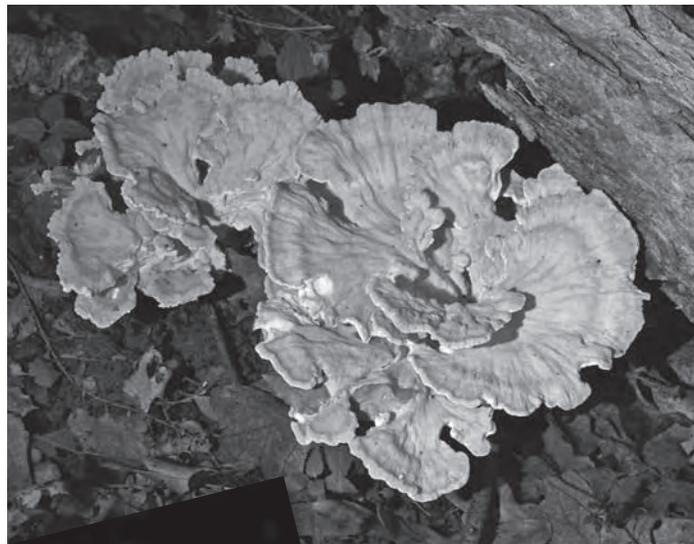


photo by Jon Rapp

Wild and tasty: Laetiporus cincinnatus

The Hawnting

continued from previous column

instrument you'd like to add. Costumes are welcome but not required. Bring a pumpkin to carve for the contest.

Directions: From the St. Louis Metro area take I-55 south to Rt. 32 west. The entrance to Hawn State Park and Pickle Springs Natural Area are both well marked off of Rt. 32. Pre-registration is not required for this event but contact Shannon Stevens @ 314-481-4131 or sporeprince@sbcglobal.net for any questions. See you at The Hawnting!!!

Upcoming

Mingo Is Coming!

Thursday, September 18 – Sunday September 21

By Charlie Raiser

Officially, it's the Annual Fall Foray of the Missouri Mycological Society. Those who have attended in the past just call it "Mingo," for the Mingo National Wildlife Refuge where we conduct our major forays. They speak the name with anticipation and expectation that the next Mingo will measure up to the high standards of previous years. And it's looking like it will. As this is written, rainfall has been plentiful. From previous forays there, we know the mycorrhizae for many beautiful and delectable species are there, just awaiting the early fall season and the ideal conditions to send up the fruiting bodies, the mushrooms, that we so prize. So this is your invitation to come with us and find 'em. And to enjoy great camaraderie. And to learn about mycology from experts. And to partake of memorable meals. And to be close to nature in a beautiful, out-of-the-way part of Missouri.

Special Guests

Mingo draws aficionados and professionals from near and far. Our chief mycologist is the great teacher **Dr. Walt Sundberg** from University of Illinois at Carbondale. Walt will talk to us about "How Mushrooms Survive/Reproduce Without 'Mushrooming' (sans sex)-- Their Asexual/Imperfect/Anamorphic Lifestyle." Sound complicated? I'm sure it will be crystal clear after Walt delivers the goods. Famed "humungous fungus" mycologist **Dr. Johann Bruhn** of the University of Missouri will illuminate us on the terrors of "Sudden Oak Death," a serious problem in Missouri woods. **Jay Justice**, mushroom identifier to the stars, will give us an update on the genus *Amanita* in Missouri, incorporating the species that have been recorded thus far in the state, and a bit about the status of current taxonomy in *Amanita*. **Dr. Britt Bunyard**, editor of the new and marvelous *Fungi* magazine, promises a

presentation, "Extreme Mushrooms from Extreme North America."

Other special guests that can surely enlighten us on the fifth kingdom are **Dr. Michael Kuo** of MushroomExpert.com, **Dr. Peter Avis** of Indiana University Northwest, and **Chris Crabtree** of Central Missouri University. We are also hoping that many members of the Kaw Valley Mycological Society will join us. They can reminisce with us about Felicia Bart, who was a member of both their society and ours.



photo by Catherine Williamson

The Setting

Mingo begins Thursday, September 18 and runs through Sunday morning, September 21. Those who can arrive Thursday afternoon and stay through the mycophagy (mushroom tasting) for Sunday brunch will have the complete experience. Those whose schedules permit only shorter stays are also in for a treat.

We will again have the charming Camp Latonka of the Girl Scouts for our use for the event. The camp provides rustic cabins grouped in three "villages," with electricity and cots, men's and ladies' bath houses with hot showers, a dining hall with an equipped kitchen fully up to the use we will make of it, and a recreation room where we will have

display tables where we can show, discuss, and study the specimens we will find. For those who prefer their own tents, or trailers, there are plenty of sites to locate them. For those who like things less rustic, the letter we will send to those who register will provide contact information for a nearby motel or two. So for lodging, all you'll need is a sleeping bag, personal toiletries, and a towel.

The Program

Roughly, our schedule is to set up Thursday afternoon. This involves mostly getting your cabin assignment at the welcome table, greeting old friends and meeting new ones, and possibly helping with the set up of Camp Latonka. Behind the scenes, some will be scouting the Refuge and getting information to help us plan the Saturday forays. Thursday dinner is potluck, and in past years, the luck has been first-rate. There are gas stoves, pots and pans and utensils available in the kitchen, so the dinner you bring need not be fully ready to serve, but you'll probably not want to plan on extensive preparation work in the kitchen. Camp Latonka has good plastic "china," and as an eco-friendly organization, we'll use it to minimize what we carry home to recycle or send to a landfill.

We plan Friday to be a relaxed – and relaxing – day. MOMS will provide breakfast, and you can decide how to spend the rest of the day. Some will likely stay in camp (where we've found mushrooms in the past), hike around a bit or enjoy Lake Wappapello to canoe, fish, or swim. Others will take the day, or part of it, to visit one or more of the exceptional natural sites in the area. We'll have some suggestions of the sites to visit from recent observations or prior years, and if you are interested in joining a group for one of these outings, you'll be welcome. A map of Missouri

will be helpful. You should also plan on bringing something for lunch, and perhaps something to share. Of course, there will be additional arrivals in the afternoon. We hope that everyone can make it in time for the Friday potluck dinner. There is generally lots to eat for dinner, with many bringing dishes that rival those at the Winter Luncheon.

After dinner on Friday, we will have a mushroom talk that may also rival some you might have heard at the Winter Luncheons. After the talk, there just might be a campfire before bedtime.

On Saturday, we will start with a hearty, but early breakfast that we provide. Then the several foray groups will assemble. Come prepared for a day of fun in the field, with a your basket, knife, compass or GPS device, insect repellent and sunscreen.

By the middle of the afternoon, we are mostly back at camp, and the collected specimens are arranged on the display tables. Most of the prime edibles collected find their way into the refrigerator in the kitchen quickly. We often harvest oyster mushrooms, chicken mushrooms, parasols, meadow mushrooms and puffballs, black trumpets, chanterelles and cauliflower mushrooms. One year, several groups brought back beautiful specimens of what they took to be caesar mushrooms that they were looking forward to consuming. That was until Chief Mycologist Walt Sundberg couldn't confirm the identification!

We'll have potluck appetizers, but MOMS provides dinner (and we'll need volunteers to help prepare and serve it). After dinner, we'll enjoy one or two of our speakers. The final schedule will be posted. Some may have the energy for another campfire on Saturday, but others are ready (or more than ready) for bed.

On Sunday, MOMS will provide coffee and cereal for those who need to leave early. For most, the morning is a chance to hear another speaker. During the talk, those who have volunteered for the mycophagy preparation are at work in the kitchen. In recent years, it's been miracle work that they do, such as "chicken" and dumplings, exotic salads and noodles, mushrooms and more mushrooms, depending largely on what was found on Saturday and the inspiration of the cooks. We'll

enjoy the results of their efforts late morning and restore camp to the way we found it, leaving "only footprints." We plan to vacate Latonka by early afternoon, though many may swing by Mingo National Wildlife Refuge or one of the natural sites visited Friday on the way home.

Doesn't it sound like a weekend not to be missed? Enjoyable, informative, satisfying. All that's needed is for

you to make it happen by coming. Use the registration form below and take advantage of the \$10 discount by registering by **September 4**. Please indicate how you'd like to volunteer. After we receive your registration form, we'll send you (by e-mail, if that works for you) a welcome letter and directions to Camp Latonka.

See you at Mingo!

Mingo Registration Form

September 18 through 21, 2008

The registration fee to attend Mingo is \$55 for members, \$65 for non-members, \$40 for students, \$30 for children five and younger. **HOWEVER**, if your registration is postmarked by **September 4** you will get a \$10 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 ____

Clip or copy this form and send it with your check made payable to MOMS to: **Chris Umbertino, 1425 Marsh Ave, Ellisville, MO 63011**. If you have questions about registration, contact Chris at (636) 256-9334. Should you have any questions about the event, please contact: Maxine Stone, VeryMaxine@aol.com, (314) 963-0280 or Charlie Raiser, CharlieRaiser@aol.com, (314) 821-6768

MOMS at Forest Park BioBlitz

by Charlie Raiser

As at BioBlitz I, in 2004, and BioBlitz II, in 2006, MOMS was present for BioBlitz III, the most recent of the biennial events at Forest Park. The intent of a bioblitz is to identify as many species of organisms as possible, in a restricted area, and in a 24-hour period. One goal of a bioblitz, of course, is to nurture interest in, and concern for, the natural world. Another goal is to develop, over time, a complete inventory of all creatures that inhabit, even briefly, the selected site, in this case, Forest Park. The collecting work is open to all comers, while the identification (as we know from many MOMS forays) requires some expertise.

The sponsoring organization is the Academy of Science of St. Louis, so you can imagine that they are serious about getting the ID's right. Joe Walsh was the most expert of the MOMS participants, who included Patrick Harvey, Jan Simons, and Charlie Raiser. We had help from a couple of volunteers, David Isserman and Effie Kessler, whose good humor and enthusiasm made up for their being mycological neophytes. Despite plenty of rain, including a deluge Friday night, we collected just 8 species, a couple of which we were not certain of below the genus level. The wet weather made for luxuriant plants which obscured the more interesting fungi. Regardless, we had a pleasant walk through Kennedy Woods.

Mushrooms Classes!

by Maxine Stone

I am so excited about the classes that MOMS is offering this year. First of all, there have been between 15 and 20 participants for the last 2 classes. Second, there are many newcomers attending these classes, as well as repeat students. Third, people are learning and doing the optional homework. Joe Walsh has received 3 of the 4 pins that are awarded. And he's ready to take the test on the 4th!

Each class has a presentation by the instructor and field experience in the form of a foray after the class. Each class also has optional take-home study work that can be completed in one's own time. There is also an optional test on the classroom experience.

For each class completed, homework approved, and test taken the each student receives a beautiful award pin. It is not necessary to complete all four classes but for those who do, the Harry Thiers Certificate of Achievement will be awarded. And....a lot more knowledge about fungi will be gained.

Saturday, August 16, 10:00 am: Common Mushrooms of Missouri - Part 2
Saturday, October 11, 10:00 am: Common Edible Mushrooms of Missouri

All classes are held at Babler State Park Visitor's Center. We will break for lunch (byo) and then foray for fungi. Any class may be retaken—the more participants the better! And if you're like me, repetition is good.

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

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

Earthstar Epicurean

With fall around the corner, we'll be finding lots of "hens" or *Grifola frondosa*. This is a wonderful hearty soup in which you can use your mother lode of "hens"

Hungarian Mushroom Soup

by Maxine Stone

16 oz. (approx) Hen of the Woods
or *Grifola frondosa*
3 Tbls Butter
2 C Onion, chopped
3 Tbls Flour
1 C Milk
1-2 tsp Dill weed
1-2 Tbs Hungarian paprika
1 Tbls Tamari
2 C Veggie stock or water
2 tsp Fresh lemon juice
Salt, pepper
Chopped parsley (optional)
Thick Greek yogurt (optional)

Saute the onion in 1 Tbls butter over medium heat. Add the mushrooms, dill, ½ stock or water, tamari and paprika. Cover and simmer for about 15 minutes.

In a large pot, melt the remaining butter. Whisk in flour and cook a few minutes while continuing to whisk. Add milk. Cook over low heat until thick, stirring frequently, about 10 minutes. Stir in mushroom mixture and remaining stock, lemon juice, salt and pepper. Cover and let simmer for about 10 more minutes.

You can garnish this with chopped parsley and/or thick Greek yogurt.



Photo by Jon Rap



Nine MOMS members attended the May Niki Nights at the Missouri Botanical Garden on a beautiful night before the summer heat began.

The Missouri Botanical Garden show "Niki" is the work of artist Niki de Saint Phalle (1930 – 2002) and the first time it has been seen in St. Louis in an exhibition of this size. Forty mosaic sculptures made in all colors and materials including fiberglass, stones, mirrors, glass and semi-precious materials. The works of art range in size from several feet up to 18 feet and some weigh over 2000 pounds.

Niki was born in Paris and raised in New York. She worked in Switzerland, France, Italy, Israel and finally in California. She was

NIKI Nights

May 29 and September 11

by Sara Yates

self taught and the only female member of Europe's New Realist Movement, a contemporary of American Pop Art. She became famous in the 1960's with the "nanas" – oversized female figures which became a symbol of female empowerment.

The largest collection of her works in the US is found in San Diego, California where Niki spent her last years before dying in 2002 of emphysema. Her lungs were permanently damaged by breathing polyester fiber during the creation of her early works.

MOM's members met for appetizers, dinner and wine outside of Sassafras – before the mosquitoes arrived. Shannon started leading us through and around the sculptures scattered throughout The Garden. They really are amazing; you have trouble not running your hands over the surfaces. This is allowed and children and sure-footed adults are also allowed to climb on many of the pieces.

The group broke off into smaller pairs and threesomes to visit their favorite areas of the garden following the sighting of two fox kits running and romping near the Niki alligator. Six babies were born this spring in a den in the Children's Garden.

There were smaller sculptures in the Climatron and several of Niki's earlier works. A few of our members were fooled by the fake fungus on a log, including our "Mushroom Man," John D. As Shannon stated when he told us it was not real, "It was dark in there. I guess we can cut him some slack!"

Everyone enjoyed themselves so much this time around that we are going to do it again on **September 11th**. Those who wish to have a bite and a drink beforehand can meet out front at 6:00 p.m. Anyone not coming early should meet us on the patio outside the café at 7:00 p.m. We will have around 10 free tickets available to whoever shows up first to claim them. *See you there!*

Featured Web Site

www.mushroomhunting.org

by Patrick Harvey

There is a very good online community available to mushroom aficionados at www.mushroomhunting.org. You will find discussions on hunting and identifying mushrooms, lab work (chemical and microscopic procedures), edible, medicinal and poisonous mushrooms, and other resources such as books and other websites. There is also a chat area available. Many people post pictures of their finds, micrographs, and additionally the site administrator now has access to a scanning electron microscope (!!!) and will gladly examine spores of your specimens.

Bi-Monthly – Tuesday, September 9

Guest Speaker: Dr. Dilip Shah

by Ken Gilberg

On September 9, the third of our Bi-Monthlies, we are pleased to welcome Dr. Dilip Shah, a research scientist with the Donald Danforth Plant Science Center in St. Louis. Dr. Shah will talk about the research that his laboratory is doing to find a solution to a couple of very important fungal diseases in cereal crops. His work intends to increase food safety by decreasing the potential for accumulation of mycotoxins in the food of humans and animals.

Plants are amazingly adaptive at meeting environmental stresses and attacks from insects and viruses. Over the millennia and throughout millions of generations, plants have developed innovative ways to survive and prosper under harsh conditions. For example, plants have developed a first line of defense to ward off attacking fungi. Called defensins, these natural defense proteins are an area of focus for the laboratory of Dr. Shah.

The study of plant defensins is a relatively new area of research in plant science but is vital to modern agriculture, as an effective and sustainable control of fungi remains elusive. In the U.S., a variety of fungi result in hundreds of millions of dollars in losses for potato, wheat, and barley farmers each year. In developing countries, fungi are particularly devastating to subsistence farmers. Serious diseases caused by fungi are usually controlled by chemical fungicides that the farmer applies to crops. What new approaches is Dr. Shah exploring?

MOMS 2008 Calendar

- Sat. 8/16** 10:00 AM - Class, Common Mushrooms of Missouri, Part 2; Maxine Stone, 314-963-0280 or VeryMaxine@aol.com; Brad Bomanz, 636-225-0555 or brad_bomanz@yahoo.com
- Sat. 9/6** 10:00 AM - Foray, Rockwoods Reservation; Charlie Raiser, 314-821-6768 or Charlieraiser@aol.com
- Tues. 9/9** 7:00 PM - BiMonthly, Dr. Dilip Shah, speaker, Powder Valley Nature Center; Ken Gilberg, 314-629-4686; kengilberg@charter.net
- 9/18-9/21** Foray Weekend, Mingo National Wildlife Refuge, (see article and registration form)
- Sun. 10/12** 10:00 AM - Foray, Hazlet State Park, Carlyle Lake, IL; Leland Von Behren, 618-259-8517
- Sun. 10/19** 10:00, Weldon Springs Conservation Area; John Davis, 314-909-0272 or shrooman@sbcglobal.net
- 10/24-10/26** Foray Weekend, The Hawnting, Hawn State Park; Mike Perks, 314-481-4131
- Fri. 11/1** Please send your wonderful articles and images for the Earthstar before this date. verymaxine@aol.com or jeh1319@bjc.org
- Sat 11/2** 11:00 AM, Foray and Potluck, Wild Times @ Babler, Babler State Park; Steve Booker 618-346-1740 or arohd2@aol.com; Jan Simons, 314-773-4551, jan.simons@mobot.org
- Tues. 11/11** 7:00 PM - BiMonthly, Powder Valley Nature Center; Ken Gilberg, 314-629-4686; kengilberg@charter.net

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.

The Earthstar Examiner is the newsletter of the Missouri Mycological Society, a 501(c)3 corporation. Submissions to the newsletter should be sent to the editor, Maxine Stone, 314 Park Road, St Louis, MO 63119 or verymaxine@aol.com

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