

earthstar examiner

Issue 104

June 2011



Newsletter of the Missouri Mycological Society

Great fun
for new members
and for old
friends!



Sweat 'n Chanterelles

Save the Date!
Mingo 2011

September 15 - 18

Also don't miss:

Charleville
Winery Foray

June 12

Details on page 9

Ha Ha Tonka Foray

July 1 - 2

Details on page 9

See the complete list
of upcoming forays
on page 11

Meramec State Park Friday, July 15 through Sunday, July 17

Ah! Our summer favorite: chanterelles. Come join the fun at Sweat 'n Chanterelles at Meramec State Park Friday, July 15 through Sunday, July 17. We would love for everyone to spend the weekend hunting for – of course, chanterelles -- but also maybe black trumpets and chickens. New members, you won't want to miss this hunt. If you can only spend a day with us, that's fine too. If you enjoy swimming or fishing or just want to soak up some rays, there will be plenty of time for that as well. If you are musically inclined or like to tell stories or just enjoy hanging out with friends, there will also be plenty of time for that too. Campfires are great for such things. Oh, and just perhaps, we may enjoy a few glasses of our favorite beverage.

So the schedule is:

Friday we set up camp around 3 p.m. That evening we will enjoy a potluck, campfire, music ... just a generally great time with good friends!

Saturday will start off with a potluck breakfast. Following breakfast we will all meet at 9 a.m. at

the campsite to begin our foray. We usually hunt a couple hours and then return to the campsite with our bounty. We hope our friend Jay Justice will be there to help us collect and create a species list. Maybe we will cook some of the fruits of our hunt, along with potluck dishes. Bon appetit!

After lunch we will hunt again. If you would like to take this time to just relax or swim or fish, that is fine too. We might want to have dinner in Sullivan that evening, if so we will meet at 5:30 at the campsite and caravan from there.

Sunday morning you may choose to hunt some more or swim or fish. We usually finish up around noon.

We always have a really great time at this foray, so I hope to see all of you there. Don't forget suntan lotion and insect repellent.

Directions: Take I-44 west to the second Sullivan exit. Take Highway 185 south and follow the signs to the park. Once in the park, pass the general campground and look for signs to Group Campsite GTAA.



Morel Madness 2011

in case you missed it...

Photos by Jon Rapp

It was a good one. Aren't they all? We managed to dodge the rain (well, some of us), stay out of tornados and find lots of morels. It wasn't a bountiful year, but most people went home with at least a few. Marge Olfe was crowned queen and George Lantz was crowned king. Well deserved. Their fashionable outerwear and actual crowns rivaled those of William and Kate. Food was outstanding, companionship was the best, and morels were, if not in abundance, at least present.

For more images of Morel Madness go to <http://www.flickr.com/photos/jrpix4u/> then select Mushrooms/Fungi from the menu on the right. Then select Mushroom People & Events. Jon Rapp has posted Morel Madness 2011 and 2010 and will add much more soon. These are for you to enjoy. You can download, save, print or make comments on any picture. Right click to enlarge. If you want to use them for other than personal use or have any other suggestions or questions, please contact Jon Rapp (MO FunGuy) at jrapp@socket.net



2010 NAMA Toxicology Committee Report

Summary from *McIlvainea* Volume 21, online at www.namyco.org

By *Michael Beug*

Toxicology Chair

During 2010, 76 incidents of mushroom poisoning involving 93 people were reported through the NAMA website and/or through our nationwide team of toxicology identifiers. One previously ill elderly person's death was hastened by having consumed *Amanita phalloides*. Six other individuals survived poisoning by potentially deadly *Amanita* species (two cases involved *Amanita phalloides*, two cases involved *Amanita ocreata* and one case involved *Amanita bisporigera* or a look-alike). One possible amatoxin case involved a *Psilocybe* seeker who apparently consumed *Galerina* by mistake and may have suffered some liver damage. Another amatoxin case involved a small *Lepiota* species that looked a lot like *L. rubrotincta*. This case plus the reported death of a dog from *Lepiota subincarnata* (syn. *Lepiota josserandii*) should remind people once again not to eat small species in the genus *Lepiota*.

Of the 84 people not involved in confirmed or suspected amatoxin cases, 58 consumed known poisonous mushrooms or mushrooms where the identification was unknown and 26 consumed mushrooms that are edible to most people. The most serious of the non-amatoxin cases involved a woman who consumed an *Amanita smithiana*, after having been told that it was Matsutake. She suffered kidney problems but was successfully treated and did not require dialysis.

Consumption of raw mushrooms was the downfall of several people. Two consumed Morels raw, one consumed a raw *Leccinum*, another a raw *Russula* and one person ate a raw *Pleurotus*. Nearly all of the *Chlorophyllum* cases involved munching raw mushrooms. Even consuming raw *Chlorophyllum rachodes* or *C. brunneum* is likely to cause distress. *Chlorophyllum molybdites* poisoning is much worse if they are eaten raw – even though *C. molybdites* makes most people ill even if cooked. All mushrooms, even the sliced ones you see on salad bars, should be cooked before consumption. Mushroom cell walls are made of chitin which we cannot digest well without the aid of cooking. Many mushrooms also contain compounds that damage red blood cells (hemolysins) unless denatured by cooking. Because freezing only slows down but does not stop bacterial decay, mushrooms should be cooked prior to preserving in the freezer.

One person began to feel ill from drying *Matsutake* – it is important the mushroom dryers be operated in well ventilated areas because the spores given off in the process can cause problems for some people. There was also the first formal report I have received of someone having GI distress after eating *Matsutake*. For every edible mushroom, there appears to be some people who are sensitive and will get an upset stomach from eating it. Severe anaphylactic shock is rare, but there appears to be a case this past year involving *Laetiporus sulphureus* where the reaction was very severe. Several years ago there had been a death from shock after consumption of *Laetiporus conifericola*.

Consumption of hallucinogenic mushrooms can present serious problems when the altered state produces violent behavior and the police are called. A young man had taken hallucinogenic mushrooms and then sat down to watch "Alice in Wonderland." When pepper spray and control holds failed on the out-of-control subject, police repeatedly used a Taser. Even then it took seven Taser shots before the person collapsed and quit breathing. The young man died, with the death attributed to

Psilocybe mushrooms even though Tasers have caused numerous deaths, unlike *Psilocybe* mushrooms which do not cause fatalities.

A tragic outcome in 2006 was presented in a poster session at the North American Congress of Clinical Toxicologists conference in Denver, October 10/7/2010 (French LK, Burton BT, "Liberty and Death," Oregon Poison Center, Portland, OR, USA):

A healthy 20-year-old-male reportedly ingested as much as 4 g of hallucinogenic mushrooms one evening (typical single ingestion is 1/8 g) prior to entering a sleeping woman's apartment. Upon awakening she demanded he leave and a struggle ensued. Police were summoned to the home but the man became increasingly violent and failed to comply with their commands. He did not submit to multiple Taser discharges. Instead, he managed to pull out or break the wires and continue to struggle and attempted to grab the officer's pistol. After fleeing outdoors, additional attempts to subdue the man included nine beanbag rounds and additional Taser applications, all without effect. After attempted entry into a police vehicle containing a loaded rifle, the man was shot and killed.

In another case a very young man suffered long-term depression and 3 months memory loss after consuming what was almost undoubtedly *Amanita pantherina*. He also became violent and exhibited strength beyond his years.

One frequent user of hallucinogenic mushrooms contacted Marilyn Shaw about loss of muscular control, inability to focus, balance, or stand followed by extreme fatigue lasting up to three days. This has happened to him on several occasions after consuming *Psilocybe azurescens*. He reported that other individuals had observed a similar effect from *Psilocybe cyanescens* and other *Psilocybe* species that grow in association with wood chips and river estuaries. Marilyn contacted both Paul Stamets and Dr. Andrew Weil and confirmed that there appears to be a neurological problem associated with these wood-associated *Psilocybe* species.

A young man made a "medicinal" tea from the black knot fungus on cherry trees plus some *Daldinia concentrica* when he had been unable to find any Chaga. He suffered gastric distress for days. One of his ideas was that the GI distress was symptomatic of liver problems and milk thistle would protect his liver. However, milk thistle extracts are not absorbed in the GI tract (which is why injectable Silibinin is used for the experimental protocol to treat patients who are suffering amatoxin poisoning from certain toxic *Amanita*, *Lepiota*, *Galerina* and *Conocybe* species). Tim Geho pointed out to him that at some doses Chaga has caused muscle paralysis and that he should be careful.

In addition to the reports involving humans, there were reports from 13 dog owners about dogs ill after the dogs ate mushrooms or were suspected of having eaten mushrooms. Four of the cases involved the death of the dog. Three of the dog deaths were due to amatoxins and in one case the mushroom involved was uncertain and death was so rapid that it might not have been a mushroom at all. There was also an inquiry from the owner of a goat herd wondering if several deaths in her herd might be attributed to mushrooms. However, the symptoms fit neither known mushroom toxins nor known toxic weeds. The only mushrooms the owner reported in her field were lots of puffballs.

Hip, Hip, Foray!

By George Lantz

On April 10th the Springfield Chapter conducted our very first group foray. The day was beautiful and the weather could not have been more cooperative. When we met in the morning I was so excited to see nearly every member of the chapter had come to participate! After a brief meeting and a few introductions, the group split into groups of two or three, and we all ventured off to see what we could find.

After a lovely two-hour hike around the park the group reassembled. All of the collected specimens were laid out on the table to display, identify and discuss. There was so much interest and fascination in what we had collected. An estimated 15 to 20 fungi species were found. Interestingly, it wasn't the morels that captured everyone's attention, it was the large Dryad's saddle (*Polyporus squamosus*) that received the most notice. Other fungi species sparked interest as well. Blushing bracket (*Daedalopsis confrogosa*) was passed around and studied beneath a hand lens. The pore surface of the turkey tail (*Trametes versicolor*) was compared with the smooth underside of the false turkey tail (*Stereum ostrea*). We all had fun sharing tips, stories and field guides.

Despite the fact that only a few morels were found, the day was enjoyed by everyone who attended and was a complete success. The group even

Springfield Spotlight

received some media coverage from the local newspaper and a story was published about our new chapter¹. As I get to know each member I continue to be amazed by the talent, diversity and interest. I am so glad to be part of this wonderful group!

In addition to our first foray, much is happening here in the Springfield Chapter. The word is spreading and enthusiasm is growing. Interest and membership continue to expand, people are excited and many other local clubs and organizations have taken notice. Already, we have had requests to give presentations to other area groups. We have forays scheduled for May and July. A possible autumn fungi nature hike for the general public presented by the MOMS Springfield Chapter is currently being discussed for later this year. We have presentations and guest speakers planned for our upcoming bimonthly meetings. In May we will be viewing the *Mushroom Identification Trilogy* By Taylor Lockwood and July we have a very special guest presentation given by Darrell & Pat Blech and Hammons & Nancy Schanda, a team of local lichen experts. We are growing strong and we are all very excited!

1. Springfield News Leader, April 11, 2011 Article: <http://www.news-leader.com/article/20110411/NEWS01/104110346/Mushroom-hunt-teaches-identification>

Featured Website

By Patrick Harvey

If you are looking for a particular book but are unable to find it, you should be able to find a copy by using Worldcat.org. You enter your location as a zip code, then you can search for books located in libraries worldwide. Results are sorted by distance from you. Then you may either borrow them there, or try interlibrary loan with the expectation of success.



2011 NAMA Conference and Foray, Clarion, PA Thursday - Sunday, Aug. 4 - 7

The Western PA Mushroom Club is hosting the 2011 Dr. Dick Homola Memorial Foray. The area is a great place to hunt a wide variety of mushrooms including *Boletus edulis*. Twenty walks are offered. Presenters include Dr. Alan Bessette, Arleen Bessette and Gary Lincoff and 23 others to help you learn mushrooms, cultivation, mycophagy and mushroom crafts. The conference is held at Clarion University and features air conditioned accommodations. Clarion is a 12-hour drive from St. Louis.



The foray is limited to 225 people. It is going to sell out early, so don't hesitate to join NAMA and register. Costs are \$255 and \$330 with meals and shared accommodations. For more information www.namyco.org/events/index2011-0.html

Telluride Mushroom Festival Aug 18 - 21, 2011

Make plans to attend this year's festival in picturesque Telluride, Colorado, where the mushrooms are incredible. One low price gets you in for days of lectures, movies, workshops on cultivation, cooking, ID, panel discussions and forays led by the experts including Gary Lincoff (author of Audubon Guide to North American Mushrooms). Other featured speakers include: Paul Stamets of Fungi Perfecti (author of Mycelium Running) and NAMA toxicology expert Michael Beug.

For details and video sneak peeks, check the website www.shroomfest.com or on Facebook.

upcoming

Ha Ha Tonka Foray

July 1-3, 2011

By *Chris Crabtree*

Celebrate the weekend with friends, great mushroom hunting and majestic scenery. The Ha Ha Tonka foray will have its fifth year celebration the weekend of the Fourth of July. The foray will begin on the afternoon of Friday, July 1 at the Ha Ha Tonka State Park Scout Camp. Saturday will be spent searching various areas of the park, identifying mushrooms, and relaxing, and Sunday is open to more hunting, visiting, and making our way back to our "normal" friends to enjoy the rest of the holiday weekend festivities.

If you have not yet been to this foray or Ha Ha Tonka State Park for that matter, this is your golden opportunity. Ha Ha Tonka is one of Missouri's premier state parks, in that it has both natural and cultural attractions, amazing landscapes that are part of Missouri's Natural Areas System, great mushroom diversity, plus much more.

Ha Ha Tonka is close enough to Camdenton and Lake of the Ozarks that there are plenty of amenities for those of you who no longer like to sleep under the stars or be without air conditioning. Directions and additional information on Ha Ha Tonka State Park can be found at www.mostatepark.com/hahatonka.htm. If you have other questions, please contact me at cdrabtre@hotmail.com. I look forward to seeing many of you at Ha Ha Tonka this July.



Charleville Winery Foray

Sunday, June 12, 2011

By *Chuck and Sara Yates*

Jack and Joal Russell have again offered us the opportunity to hunt their woods. We have scheduled the foray for June this year, because we think we will have better weather. The Russells' woods are at Charleville Winery. Their wines and beers are great and the Russells are wonderful hosts. In the past they have opened up their B and B dining room for us during a rainstorm and have even made goodies to share at our picnic luncheons. Joal also makes great coffee.

Bring your favorite food and enough to share with others. We need a good variety of whatever goes well with wine, beer and friends in a beautiful setting. We will meet in the parking lot of the vineyard, at 10:00 a.m. We will go on a mushroom foray and come back to the winery for food and drink around noon.

Please call us at 314-843-5580 by Saturday, June 11, 2011. If no answer, leave a message. We need to know if you are coming and how many people are coming with you. The Russells need to know approximate numbers, so they can have enough staff on hand to pour on the 12th. If the numbers get too large, we may have to have a cut-off. This has always been a fun foray, whether or not we find a lot of mushrooms.

Directions

Take I-55 south to exit #150/hwy32. Turn right on hwy32 and make an immediate left on hwy B. Take hwy B to Coffman. Make a sharp left on WW. Go past Crown Valley Vineyard (on right). Turn right on Boyd Road and follow the signs to Charleville Winery.

The winery's address is 16937 Boyd Road. Their telephone number is (573)756-4537.

Hope to see you there

Mingo 2011: Urge for Going

September 15 - 18

By *John Davis*

In the Joni Mitchell song "Urge for Going," the speaker is inspired to travel by the meadow grass turning brown. As a Midwesterner, I find the urge coming a little earlier. A formidable winter turned into the torrents and tornadoes of spring; and we can now safely expect the worst of summer's austerity. To cope with this restlessness, I've started thinking about the next foray at Mingo National Wildlife Refuge. Whether you travel a great distance or make the short trip from St. Louis, it's always a journey.

This year's event will again be based at Latonka Girl Scout Camp on Wappapello Lake near Wappapello, Missouri. We will have special access to the swamp for the main foray. Gathering will begin Thursday, September 15, and end Sunday, September 18. We will have fine cuisine, merriment, and mycologists to help us not only with the mushrooms we find but with the broader world of fungi as well.

This will be my third year at Mingo, and it's more fun each year. It's an excellent group of people, a beautiful location, and a great time and place for finding incredible fungi. Get the urge for going! Isn't it time for an awesome weekend in the woods with friends? Save the dates, and look for more information and the registration form in the next newsletter.



Culinary Corner

Morels, Morels, Morels!

By Claudia Joyce

Let's say you've got a five-gallon bucket of morels. It's been a bumper year. You've already blown up two dehydrators trying to keep up with your hunting ability. What do you do?

A common question I hear this time of year is, "What do you do with them once you find them?" A frequent answer is, "Oh, I just sauté them up with a little butter and shallots, maybe add a little cream. Granted, this is an excellent treatment. As I usually find a handful, this is my "go to" solution.

Back to the five-gallon bucket, what would be the next idea for serving up the king of the spring mushroom? A favorite stand by is sautéing spring veggies, asparagus, shallots, a little pancetta or bacon, with the morels, adding a bit of cream and white wine, salt and fresh ground pepper and dumping the mixture over a bed of steaming pasta. Adding a few pine nuts and a healthy dose of shaved or grated Parmesan cheese, a quick toss and it is a dinner presented with pride.

Bigger morels when split lengthwise have a great ability to be stuffed. Heat up the broiler. Sauté the clean halves in a little butter. Thinly slice a wedge of brie cheese. When mostly cooked, place the morels belly up on a cookie sheet and place a piece of cheese on each. Pop in the broiler for a minute or until the cheese melts. Watch carefully as they will cook quickly.

Other stuffing suggestions include mashed potatoes or edamame. Cut in half lengthwise. Sauté mushrooms. To make an edamame puree, cook a package of edamame according to the package directions. Place the beans in a blender with either a little chicken stock, cream or butter. Blend until a mash is formed adding liquid as needed to create a smooth consistency. Place the sautéed morels belly side up on a cookie sheet and put a layer of mashed potatoes or edamame on top. Broil for a minute or two until the topping forms a light crust. Notch it up with a tiny dollop of crème fraiche or caviar.

Grilled Morels with Honey Glaze

2T Mayonnaise 1tsp soy sauce
1T honey Morels
1T brandy or cognac

Preheat broiler. Slice morels lengthwise and set aside. Mix the mayo, honey brandy and soy until blended. With a pastry brush, paint the top of the morels with the glaze and place on a cookie sheet. Broil for one to two minutes. Flip mushrooms and put a layer of glaze on the underside. Broil for one to two minutes until the edges begin the brown. Serve along side beef or chicken or use them as an elegant appetizer.

Stuffed Morels

Medium to large morels, cleaned with stems removed
Bacon grease
Chopped parsley
Ramps or green onions
Chopped walnuts

Clean morels and remove stems. Make a paste of the bacon grease, chopped parsley, ramps and chopped walnuts. With a pastry bag fill the morel with the stuffing. Place 3 or 4 morels on barbeque skewer. Grill low over hot coals. Rotate frequently. The bacon grease cooks the inside of the mushroom and the outside is a bit crunchy.

This recipe came from the website, TheGreatMorel.com. It is one I haven't tried but will as soon as I find the motherlode and figure out how to get a chunk of bacon grease. It's going to be the first one I try.

New Event in Illinois

Giant City State Park

June 18, 2011

Quite a few members of the Missouri Mycological Society don't even live in Missouri. The fact is, Southern Illinois is home to many MOMS members. It's why several members of this St. Louis-based mushroom club recently decided to host the first ever MOMS event to be held at Giant City State Park near Carbondale, Illinois. We'll meet at the west entrance to the park on the Makanda, Illinois boardwalk at 10 a.m., discuss plans, then hit the woods in search of fungi.

Black trumpet dinner at Bogey's Restaurant

Bogey's Restaurant, located two miles west of Giant City State Park, will offer a private, post-foray mushroom dinner for MOMS members the evening of Saturday, June 18. Black Trumpets, a local favorite, will be a star on the special menu, along with other fresh fungi in season. Menu details and pricing haven't been announced. But know that Bogey's is a mid-range "nice" restaurant with typical dinner prices in the \$20-\$35 range. The chefs are topnotch. Dress nice but not formal—casual is OK. To reserve your spot: illinoismushrooms.intrnet.net.

Reservations for the post-foray dinner are required by June 15.

About the foray

This foray is a first. A few southern Illinois members of the Missouri Mycological Society decided it's time to get together with other southern Illinois members of the club to host a new foray event in southern Illinois.

Overnight plans

Stay overnight wherever you choose. Carbondale is eight miles north of Giant City State Park. A Class A campground with full electric hookups and showers is located at the park. Tent camping is available. The state park has rental cabins. The Makanda Inn, a unique, nature-themed bed and breakfast that borders the park, is offering special rates for MOMS members. Contact Janelle Weber at makandainn@gmail.com.

Contact Joe McFarland at illinoismushrooms@intrnet.net if you have any questions or simply want to notify us of your plans.

2011 Calendar

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.

- Sat 6/4** 10:00 AM, **Class, Common Mushrooms of Missouri, Part 1**, Babler State Park, Maxine Stone, 314-963-0280, VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- Wed 6/8** 10:00 AM **Forest 44 Foray**, Lisa Hulett, Lirn535@yahoo.com, 636-548-8094
- Sun 6/12** 10:00 AM, **Foray and Wine Tasting, Charleville Vineyard**, Ste. Genevieve, Mo., Chuck Yates, 314-843-5580, c2yates@yahoo.com
- Sat 6/18** 10:00 AM, **Foray in Giant City State Park**, Southern Illinois. Come for the day and have dinner at Bokey's. Contact Joe McFarland at illinoismushrooms@intrnet.net or 618-549-7553
- 6/24-6/26** Fri-Sun, **Rockbridge State Park** (Boletes and Chanterelles. Michael Rogers, 573-826-4272, mrogers07@sbcglobal.net or Stan Hudson hudsonst@health.missouri.edu. Free camping at the scout camp.
- Sat 6/25** 10:00 AM, **Rockwood State Park Foray**, Gordon White, gwdds@yahoo.com, 314-434-6720
- 7/1-7/3** Friday-Sunday, **Ha Ha Tonka State Park**, Chris Crabtree, 417-689-2709, cdcrabtree@hotmail.com
- Sat 7/9** 10:00 AM, **Foray, Hawn State Park**, Patrick Harvey, 314-771-3521, pgharvey@hotmail.com
- Tues 7/12** 4:00 PM until dark, **Bimonthly, Foray and Food Fest**, Babler State Park, Cochran Shelter, Ken Gilberg, 314-822-7827, kengilberg@gmail.com or Steve Booker, 618-980-0866, Arohd2@aol.com
- 7/15-7/17** Friday-Sunday, **Sweat 'n Chanterelles**, Meramec State Park, Steve Booker, 618-346-1740, Arohd@aol.com
- Sun 7/24** 10:00 AM, **Foray, Forest 44**, Maxine Stone, 314-963-0280, VeryMaxine@aol.com
- 8/4-8/7** Thursday-Sunday, **2011 NAMA Conference and Foray**, Clarion, PA
- Sat 8/6** 10:00 AM, **Class, Common Mushrooms of Missouri Part 2**, Maxine Stone, 314-963-0280, VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- 8/18-8/21** **Telluride Mushroom Festival**, Telluride, Colorado
- Sun 9/4** 10:00 AM, **Foray, Rockwoods Reservation**, Charlie Raiser, 314-773-4551, Charlieraiser.aol.com
- 9/9-9/11** **Asheville Mushroom Club Fall Foray**, Black Mountain, NC with Gary Lincoff, Walt Sundberg, and Coleman McCleneghan AshevilleMushroomClub.com
- Sat. 9/10** 10:00 AM, **Foray, location TBA**, Claudia Joyce, 314-968-2373, cl0ud9@sbcglobal.net
- Tues 9/13** 7:00 PM, **Bi-monthly**, Powder Valley Nature Center, Ken Gilberg, 314-822-7827, kengilberg@gmail.com
- Thurs-Sun 9/15-9/18 MINGO-SAVE THE DATES**
- Sun 10/2** 10:00 AM, **Foray, Hazlet State Park**, Carlyle, Illinois, Leland von Behren, 618-259-8517, or Steve Booker, 618-346-1740, Arohd2@aol.com
- 10/8-10/9** 10:00 AM on the 8th. **Cedar Creek District of Mark Twain National Forest** (Hen Hunt). Stan Hudson at 573-884-7549, hudsonst@health.missouri.edu. Limited free camping at Cedar Creek, first come first served.
- Sat 10/8** 10:00 AM, **Class, Edible Mushrooms of Missouri**, Maxine Stone, 314-963-0280, VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- Sun 10/16** 10:00 AM, **Foray, place TBA**, John Davis, shrooman@sbcglobal.net, 314-909-0272
- 10/28-10/30** Fri-Sun, **The Hawnting**, Hawn State Park, Steve Booker, 618-346-1740, Arohd2@aol.com
- Sun 11/6** 11:00 AM, **Wild Times at Babler**, Foray and Wild and Tame Food Fest, Babler State Park, Steve Booker, 618-346-1740, Arohd2@aol.com or Jan Simons, 314-773-4551, jan.simmons@mobot.org
- Tues 11/8** 7:00 PM, Election Day!, Vote, then come to the **Bimonthly**, Powder Valley Nature Center, Annual Photo Show, Ken Gilberg, 314-822-7627, kengilberg@gmail.com

Carpooling Encouraged

Have you considered reducing your carbon footprint and your gasoline costs? Try carpooling to a foray. It's the friendly way to go, both environmentally and socially. You can now visit Missouri Mycological Society on Facebook and post your interest in carpooling. While at Facebook, you might want to exchange a recipe or share your recent find. Another method is to save the member directory in this issue. Go on a foray, get to know a few people and start calling or e-mailing to arrange a carpool for an upcoming foray. Foray leaders can post meeting places, but they are not responsible for arranging carpools. It's up to you to go through just a little extra effort to do the environmentally correct thing and have a good time.



Missouri Mycological Society

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Chesterfield, MO 63017

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earthstar

The *Earthstar Examiner* is the newsletter of the Missouri Mycological Society, a 501(c)3 corporation.

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**year that term will expire*

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The Challenge of Mushroom Identification

By *Maxine Stone*

Do you go out in the woods, see mushrooms and have no idea what they are? Have you wanted to pick and eat the mushrooms you see but you don't know if they are edible or poisonous? Do you gather with other mushroom enthusiasts and feel that everyone is smarter than you? If you answered yes to any of these questions, I have the perfect solution.

Come to the mushroom classes offered by MOMS four times a year!

The March class had 45 participants and many are doing their homework and going for the beautiful award pin.

Saturday, June 4, 2011	Common Mushrooms of Missouri, Part 1
Saturday, August 6, 2011	Common Mushrooms of Missouri, Part 2
Saturday, October 8, 2011	Edible Mushrooms of Missouri

Each class covers 10 mushrooms in its category. If you attend all four classes, you'll know 40 mushrooms. We offer optional homework and a test for each class. If you successfully complete these, you will be awarded a beautiful pin for that particular class. Once you earn all four pins you will receive the Harry Thiers Certificate for Mushroom Proficiency.

Each class will meet at 10:00 am at Babler State Park Visitor's Center. We will have classroom experience in the morning, then break for lunch—byo. After lunch we'll go into the woods, forage and identify our finds. Don't hesitate to repeat and repeat and repeat a class. You'll learn more and it's always lots of fun.

Please register for each class with Maxine Stone, VeryMaxine@aol.com, 314-963-0280 or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555. Classes are free to all MOMS members.

Congratulations to Patrick Harvey. He was awarded a pin for Edible Mushrooms of Missouri.