

earthstar examiner

December 2011

Newsletter of the Missouri Mycological Society



Time to start looking through those recipes!

By Ken Gilberg

JULIE RIDGE

Send in your reservations now for the 23rd Annual Winter Luncheon

Sunday, January 29, 2012, Noon to 5 P.M.

Soulard Preservation Hall, 1921 South 9th Street, St. Louis, MO 63104

Last year's Winter Luncheon was unanimously declared one of the best ever. It was in a new venue with fresh proceedings, and all worked out quite well. Of course, with our neverending quest for improvement, we've added a few twists. You'll enjoy the dining, socializing, bidding in the silent auction and playing lively mushroom games.

As always, the Winter Luncheon is on a Sunday afternoon. Come and enjoy our tasty potluck meal and free flowing wine. Admission

price is the same as last year. The luncheon typically is the club's most attended event of the year. Be quick to reserve your place by mailing the reservation form in this issue. Space is limited.

Unlike in the past, absolutely no one will be admitted without a reservation.

Entertainment

Jay Justice, recipient of the 2011 NAMA Award to Contributions to Amateur Mycology, will be our guest of honor. He has made countless contributions to our group since its founding.

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Upcoming

23rd Annual Winter Luncheon

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Jay is President of the Arkansas Mycological Society and one of the foremost field mycologists in the South and Southeastern regions of the US. Known also for his razor sharp wit and sardonic humor, Jay will involve us all in a lively mushroom trivia challenge and deliver a presentation he calls "The Role of the Fungicologist in Mycology."

Silent auction

This was an overwhelming success last year. Renee Bomanz, our auction organizer, is counting on you to bring the dried morels, field guides, baskets, artwork, and jewelry. We'll also have donated items such as restaurant gift certificates, wine, soap and more. When the bidding closes, if you're the highest bidder for an item, you'll own what you fancy. Don't forget your checkbook

or cash with which to purchase your winnings.

Potluck

Please contribute to our traditionally extravagant potluck. Bring an appetizer, salad, entrée or dessert. On an index card, name the chef and list ingredients to alert people with dietary preferences. If wild mushrooms are included, be sure to identify the species. If your dish is in a crock-pot or the like, bring an extension cord. There's no cooking on site – do not plan to prep your dish at the event. Homemade beer and wines are welcome. For beverages, the club will provide iced tea, coffee, wine, and an assortment of some unusual soft drinks. If you must have a Diet Coke, you should bring it. Ice and water will be available. We ask you to bring your own tableware, silverware and glassware. It's sustainable and it's fun

to see the mix of china. No doubt you all have a basket to carry it all in.

Reservations

Reserve your admission by January 12, 2012, and pay \$15 for MOMS members, \$20 non-members. After the 12th, it's \$20 for members, \$25 for non-members. You'll get an email to confirm receipt of your reservation. At the luncheon, we'll check you in as you arrive. Volunteers are needed to set up at 11 am. If you would be so kind, please indicate your willingness to help on the reservation form.

Directions

Soulard Preservation Hall is three blocks south of the Soulard Market in the heart of the historic Soulard neighborhood. It's close to the downtown area and easily accessible from all major highways. Our Illinois members won't have far to go.

From the East, Illinois: Take 64/40 West and exit 7th Street, go south to Geyer Ave. Turn right (east) and go to 9th Street. Turn left (south) to 1921 S. 9th Street.

From the West, 64/40: Exit 38A Jefferson Ave. and go south to Lafayette Ave. Take Lafayette left to South Ninth. Take S.Ninth right (south) 2.5 blocks to 1921 S. 9th.

From the North (or West) take 70 East: Exit 7th St. and go south on 7th St. past the Soulard Market. Turn right (east) on Geyer and continue to 9th St. Turn left (south) on 9th St. and go 1/2 block to 1921 S. 9th St. on the west side of the street.

From the South take 55 North: Exit 207A Russell Blvd., turn right on Russell (east) and go to S. 9th St. Turn left (north) on S. 9th St. Continue north just past Allen Ave. to 1921 S. 9th St. on the west side of the street.

Wrap-up

A quick review: buy your ticket, bring your potluck dish and its description, your eating utensils, contributions to the silent auction, and check or cash to buy your winnings. Any questions? Send email to kengilberg@gmail.com or call 314-629-4686.

RSVP Reservations required. Space is limited.

MOMS members _____ x \$15 _____

Non-members _____ x \$20 _____

Add \$5 each if past January 12

_____ I'll help set up at 11 am

_____ I can help during the event 12-5

_____ I'll help clean up when it's over

_____ I will donate an item for the silent auction. (Great! Just bring it with you.)

Name _____

Email _____

Phone _____

Names of other attendees

Make checks payable to Missouri Mycological Society. Send this form to:

Barb O'Brien

523 Woodard Ave.

St. Louis, MO 63122

You will be notified of the receipt of your payment by email.

Mycophilia

Revelations from the Weird World of Mushrooms

By Claudia Joyce

Mycology is a new frontier for sport and for science. It is in its infancy and like a newborn is continually changing and growing with unlimited potential.

The mycological universe is a diverse collection of amateur hunters, professional gatherers, PhD botanists and scientists. We form groups that foray together, we secretly head out alone to our own private stashes, we meet formally at national conventions and less so at regional ones. Our interests include forest to table hunting, scientific research, identification and discovery of new or mislabeled species. We are an odd collection of people, isolated groups unto ourselves, unaware of all that's out there regarding our shared passion.

Enter Eugenia Bone, celebrated food author with her latest book, *MYCOPHILIA, Revelations from the Weird World of Mushrooms*.

She is an admitted "belly feeder," the path by which many of us come to mushrooms. In *MYCOPHILIA*, she travels through the diverse offshoot ways mycologists do their thing and like a mother, brings us together. *MYCOPHILIA* is her journey of collected personal stories, mushroom characters, factual data and the many facets of mycology that have captured our imaginations. Her sleek, homey, accessible prose lulls us into worlds familiar and strange.

She endears us to many of the familiar oddballs in our realm. The highly eccentric include Tom Volk of tattoo and blue hair fame, the shy and quirky Britt Bunyard, the Grateful Deadhead turned cordyceps expert Daniel Winkler, the mushroom retailer and ecologist Paul Stammets and the guru of all things entheogenic and New York City's

Central Park, Gary Lincoff, author of the *Audubon Field Guide to Mushrooms*. She grabs their quotes like bubbles where they pop into laughter or burst with new incites within the mushroom community.

She explains chitin (say: kite-tin, the outer layer of both mushroom and insect shells) as matter of factly as her adventures collecting morels on a military firing range during a live practice. She recounts a pork chop sandwich and where the hunters go for a beer.

She walks through the first recorded mushroom death of Count Achilles de Vecchj from *Amanita muscaria* to the suspect death of Emperor Claudius (AD 4-54) by the same means.

Her research is woven through her adventures. She darts from New York, her home, to the Illinois Morel Mushroom Hunting Championship to NAMA's national

forum. She slides in fascinating historical information and snippets about the father of American mycophagy (eating mushrooms), Charles McIlvaine. It is stream of conscious on steroids.

At some point in her process, she takes

the leap of faith. She is trapped in her own quest. She jumps from wanting mushrooms for her table to the bigger picture. She revels in the five pounds of candy caps she gathered in two hours and yet through her search, she discovers there is more to mushrooms than food.

Her exploration of all things mushroom looks at the industry of commercial picking, the medical potential of psilocybin for anxiety, the promise of fungi as a renewable energy source.

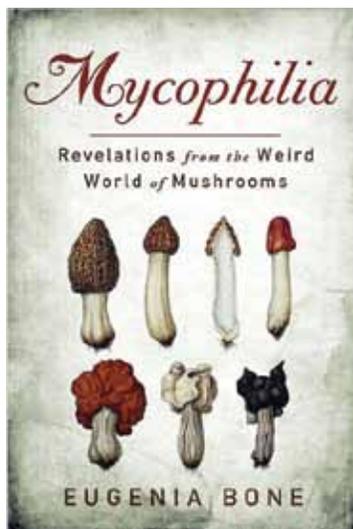
Her prose is comfort food. She shares like we are her confidants, whispering secrets, reveling in the good stuff, passing us knowledge like an expert. Her words are as enticing, as they are educational.

MYCOPHILIA charts the course from table to the mystical, mysterious wonder of this little known Kingdom and we feel lucky to hang out with her.

She bestows upon us the gift of being really cool because we are quirky and not mainstream. She propels nature to the status it deserves, ultimately fascinating, ever changing, full of bounty and power and ready to offer us its mystery slowly.

Our season in Missouri is for the most part over now. As we plot and dream during the cold season there is no better substitute for mushrooms in a basket than a good read and to learn and marvel about our passion. Companion with *MYCOPHILLIA* this winter and let visions of sugarplums dance in your head.

MYCOPHILIA Revelations from the Weird World of Mushrooms by Eugenia Bone (Oct 25: ISBN: 978-1-60529-407-0) is available at Missouri Botanical Garden and Amazon in hardcover or ebook.



Mushroom hunting in Bolivia

By Jane House

Daniel Winkler and Larry Evans will be leading a trip Jan 20-Feb. 2 reaching from Bolivian altiplano down to Amazon rainforest. This includes exploring the Yungas region on steep Andean slopes before heading down (literally), then traveling by boat to Chalalan in Madidi National Park for a week. This is considered one of the most bio-diverse areas on the planet. The next stop is Uyuni Salt Flats, the world's largest salt flat, but not a good mushroom habitat. Barb Steps and I plan to go. Wouldn't it be fun to have a MOMS contingent. Check out DanielWinkler.com and click on mushrooming.



Amazing space: A Mingo review

By John Davis

With drought gripping the region leading into this past Mingo foray and waning hopes for a mushroom bonanza, it was no small consolation to be returning to one of Missouri's greatest natural treasures, Mingo National Wildlife Refuge. Even when thirsty itself, this sprawling wetlands area retains a kaleidoscopic beauty certain to enthrall any nature enthusiast. Due to the park's immense size, I still didn't know the place well after two trips; but Jack and Marty Toll were about to help change that.

Jan and Charlie have created a savory, ample breakfast for the first wave of people to arrive. With a full stomach and a fresh cup of coffee, I find Jack. Jack and Marty have volunteered to show Joe Walsh and me around the refuge today in preparation for the foray tomorrow. For a time, Jack managed the refuge. How awesome! Joe and I get a private tour with the experts.

Much of the refuge is closed off by gates, but we have a key. On one hand, it's a bit of a joke, as Jack patiently gets out of the car at one gate after another only to find a conspicuous lack of mushrooms everywhere. On the other hand, we have a great time together, laughing, sharing stories, and enjoying incredible flora

and fauna throughout the day. Pileated woodpeckers flash with regularity through gaps in the forest. A barred owl swoops in front of the car and perches in a tree, where we get a long look at it. Green-backed herons, little and great blue herons, and least bitterns are common. Cattle egrets stalk through shallow water enclosed by fields of marshmallow and hibiscus. After lunching in the tranquil solitude of May Pond, where Jack spots grebes diving in the water, we drive to the overlook above Monopoly Marsh. This body of water is over 2000 acres and is probably only slightly larger than a second marsh in the refuge, Rockhouse Marsh. At another overlook a short distance from here, we spook a bald eagle from its bluff-top perch. Encounters like this make the time pass quickly.

Back at Latonka, more people are arriving. Dr. Walt Sundberg gives a practical talk on keying mushrooms. There is a potluck dinner followed by a campfire which Joe McFarland of Illinois Department of Natural Resources starts by igniting dried grass with burning polypore grounds. In the morning, we enjoy another hearty breakfast and set off in groups to forage in the refuge. We are warned about cottonmouths, which

will soon be migrating to higher ground for the winter, and about adhering to an order in driving through the park. It is possible, for example, to meet a car going in the opposite direction on a one-lane, shoulderless dike, whereupon you will have to back precariously at length to freedom. No time for that! Fewer mushrooms, of course, means further to walk. My group does its final foray on the edge of an eight thousand-acre wilderness where even the sinuous, primordial-looking Mingo River appears to be getting lost, and we decide to go back out the way we came.

Dr. Andy Methven and Jay Justice are beginning the task of processing specimens when we return. One basket I find interesting holds *Lentinus tigrinus*, what looks like two distinct species, one with a sheet over its gills and one without. Also catching my attention, this time because of its smell, is an old *Ischnoderma resinosa*. Its bouquet is one of unbathed dog. There is a young black-staining polypore which, on a lean day like today anyway, is probably one of the better edibles in the room. Most peculiar, though, is dye-maker's false puffball (*Pisolithus tinctorius*). If it weren't in the display room, I would likely mistake it for seed-filled scat. We pause luxuriously for a dinner of ribs, chicken, black beans, potatoes, and sourdough bread with a flourless chocolate torte topped with raspberry sauce for dessert, thanks to Lee Toll and his new smoker and David and Tracy Yates. The learning continues afterward with a presentation by Daniel Winkler. Our guest from Seattle, Winkler is an environmental consultant for the Tibetan plateau with expertise in medicinal plants and mushrooms and organizes mushroom-centered travel.

Everyone wakes to a final feast from Maxine and her mycophagy crew. It turns out that oyster mushrooms will fruit in earnest even in a drought, and yesterday's haul is used in a creamy spinach dish which stands out as my favorite. To those who tickled our tastebuds, to the mycologists for their humility, and to Sara Yates for making it all happen for the last three years, I am grateful.

Using photography to identify poisonous mushrooms

By Patrick Harvey

Anyone who chooses to consume wild mushrooms must be absolutely certain they do not gather any poisonous species. The camera can be one more tool to help gather the information you need to make a proper identification when you have field guides and on-line tools available. Also, the images can be shared with other experts, either by e-mail or Facebook. It is always your responsibility to make a safe judgment before eating. The suggestions below will help you to use this tool effectively.

Mushrooms usually grow in a challenging environment for photography – often dark, wooded areas. Here are some tips to help take good pictures of them.

1. Most important, bring an extra set of batteries for your camera! Flash can use battery power surprisingly quickly.

2. Let your camera acclimate itself to outside conditions before you start shooting. This is especially necessary in warm, humid conditions, which is usually when you find them! Remove your camera from the case, take the lens cap off, and wait for any condensation to go away.

3. Take as many pictures as you need to in order to get the results you are looking for. This is much easier now with digital cameras than film camera. It's better to delete extra pictures than miss one.

4. Mushrooms have many characteristics you must examine in order to discriminate poisonous species from others. These can include the cap features (warts, slime, fibres, gills, pores, or teeth, etc.), stem features (ring, texture, scabers or dots, shape, presence of a cup or rings at the base), and environment of the mushroom. Take multiple shots of the mushroom, including at a minimum one of it as found, side view, top view, a shot from below of the hymenium (gills, pores,

or teeth), and perhaps a photo of the nearest tree(s) for mycorrhizal species.

5. Pull the ENTIRE mushroom from the ground (including ALL of the base, and any root) or cut it from the wood and cut in half from top to bottom. Lay the pieces beside each other, one face up and one face down, and take a shot of the inside and outside of the mushroom. Stem may be hollow, solid, or filled with loose fibers or flakes – these details can be important. The inside shot will also show details of gill attachment more clearly (free, attached, notched, or running down the stem). Polypores may be too woody to section. They can often be knocked from the tree, and you may see inside details on the back side.

6. Often there are details you need to see that are quite small. Set your camera to use the maximum image size, and use the macro (close-up) function to take pictures of these details. You can then use the zoom function of your display to enlarge the details. You will see much more detail after you download the images to your PC and display them on a full sized screen. If you don't have a macro setting or lens, try shooting through a magnifier for close-ups. This can work surprisingly well.

7. Mushrooms are usually small and close to the ground, and there is not usually much light in the deep woods. Consequently, exposure times will be long, and there may be too much movement if you hold the camera in your hands. You can use a small tripod or beanbag to support your camera.

8. If your camera allows you to set the aperture manually, use the smallest opening you can (higher F-number) with a correspondingly longer exposure. This will give more depth of field – more of the mushroom will be in focus. If there is not enough of your subject in



Amanita jacksonii, American caesar's mushroom

focus, shoot from slightly farther away. Using a smaller aperture also decreases the amount of light available, which also necessitates using a tripod.

9. To minimize movement and vibration on long exposures, use your camera's timer function to trigger the shutter. Position the camera to get the shot you want, press the shutter, and let go of the camera before the shutter fires. Another way to ensure sharp photographs is to use flash, which will allow you to use a shorter exposure. Take both flash and non-flash photographs and see which you prefer. If your camera has a removable flash, placing it to one side of the camera may help avoid harsh-looking images or shadows.

10. Accurately recording the color of a mushroom is very important for later identification using the photographs. Experiment with your camera's lighting options/white balance in order to get the most accurate colors in your photographs. Tree cover tends to add too much blue or green to your

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Using photography to identify poisonous mushrooms

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photographs. Your camera may have a setting for shady areas or other settings for different types of lighting. Choose the one that looks best to you.

11. Put a few small sheets of white paper or cardboard in your camera bag.* These can help you with a few different problems.

- If you are taking pictures of a mushroom against a cluttered background, your autofocus may make the background sharp instead of the mushroom. To remedy this, place white paper or cardboard behind the mushroom, press shutter partially until the camera focuses, remove the card and press the shutter the rest of the way.
- If the shadows are too dark on one side of your mushroom, you can use a sheet of paper as a reflector to lighten the shadows on that side.
- Sometimes flash photographs can look harsh or over-exposed from too much brightness. If your camera does not allow you to adjust flash intensity, you can do so by putting a sheet of paper

in front of the flash before you take the shot. You may need more than one thickness of paper.

* I learned the many uses of paper in photography from Michael Kuo, author of *Morels* and *100 Edible Mushrooms*.

Editors note: For mushrooms, I like to shoot on aperture priority and manual focus. Make a decision about how much you want sharp. What depth of field do you want? Then adjust your aperture setting to a low number for a soft background or slightly higher for a sharper background, but control how much of the mushroom is in focus. Manual focus allows me to aim at the specific detail that I want to keep sharp, while aperture control determines how much of the image is sharp. It's your choice.

Share your mushroom pictures on MOMS Facebook page with your best attempt at identification. It's a great place to get confirmation or a discussion of the ID, if you have good detail. Also, if you enjoy the process of documentation, consider joining the voucher program by contacting Brad Bomanz at brad_bomanz@yahoo.com.



Fibrillose warts on an *Amanita ravenelii* photographed through a magnifier

Jay Justice receives NAMA award

The 2011 NAMA Award for Contributions to Amateur Mycology was presented to Jay Justice. Jay has devoted himself to enriching mycological understanding, both as a taxonomist and administrator. As president and prime mover of the Arkansas Mycological Society, he has instigated many fungal activities in his region. He has worked tirelessly to support mycological societies throughout the country and willingly serves as a taxonomist at numerous club forays. He often leads workshops and gives presentations for local clubs, wherever they are. Among his special interests are the genera of southern *Boletus* and *Amanita* and his grasp of these groups has contributed to a better understanding of their fruitings and geographical areas.

As a mycological booster, Jay has served as both a club trustee to NAMA and a Regional Trustee for NAMA. He has also generously supported NAMA in many capacities, including those of being a member of the Toxicology Committee, Editor of the *Mycophile*, Chairman of the Foray Committee and Vice President. Jay's enthusiasm for all things fungal and his graciousness in sharing his knowledge with any interested person made him the ideal candidate for the award.

Missouri Mycological Society is very fortunate to have Jay as an active member. He shares his extensive knowledge and wry humor on many of our forays and he has a very interesting collection of t-shirts.



Jay Justice (left) receiving NAMA award from Gary Lincoff.

An unusual mushroom (*Lepiota maculans*) rediscovered after 105 Years!

By Jay Justice

A recent issue of the *Southeastern Naturalist* 10(2):267–274 relates the story of a mushroom in the genus *Lepiota* that was described and published by Charles Horton Peck (1833–1917) in a 1905 issue of the *Bulletin of the Torrey Botanical Club*. Dr. Peck served for many years (1867–1915) as the State Botanist for New York during which he describes over 2700 species of North American fungi. The fact that makes this article interesting for Missouri mushroom hunters is that this mushroom was originally described from a collection reported by a N. M. Glatfelter who apparently lived in St. Louis, MO in 1905, and it had not been reported as being collected again until 2010! Adding to the intrigue of 105 years passing before this mushroom was seen again is the fact that it was not rediscovered in Missouri or an adjacent state but rather in the Great Smoky Mountains National Park.

The authors comment that while many species of the genus *Leucoagaricus*, which is related to the genus *Lepiota* discolor orange or red, no other known members of the genus *Lepiota* discolors so strongly orange and pink. They state that Peck remarked in his commentary of his description of this taxon that is easily recognizable due to the fact that the bruised flesh turns reddish and the gills become reddish or pinkish upon drying. *Lepiota maculans* is also the only known species in the genus *Lepiota* to have a spore deposit that was described as being “seashell pink” as opposed to the spore prints of the other members of this genus which are described as being white to cream colored.

DNA analysis using ITS sequence data led the authors to place



L. maculans in section *Lepiota* and to suggest that there is a strong relationship with a European taxon, *Lepiota ignivolata*.

The authors performed a cursory examination of 79 undetermined species of *Lepiota* that were available at the University of Tennessee herbarium but no additional specimens of *L. maculans* were located. They conclude their article by saying that while it is possible that *L. maculans* has been greatly overlooked for 105 years, this seems to be very unlikely due to its striking colorations and the intensive collecting efforts in the GSMNP in recent years. They suggest that it is more probable that this taxon is rare or infrequent given its currently known locations – Missouri and Eastern Tennessee.

I don't know about you, but I plan to keep an eye out for this rare and interesting *Lepiota* during my travels in the near future.

Dried mushroom powder, your secret ingredient

Tips from Paula Reynolds, Oregon Mushroom Society Culinary Group Chair

What to do when you have too many mushrooms (or not enough friends for sharing). Slice and dry them, then grind to a powder in your spice grinder. In addition to the usual suggestions (adding to gravies, soups, sauces and stews), try these ideas that will keep people guessing:

- Put a little in your omelet or quiche mixture before cooking.
- Add to bread, biscuit dough before baking. Just a little powder will do it. Too much could interfere with the rising of the dough.
- When making scratch pizza or cooking one that comes unbaked, sprinkle a little dried mushroom powder on top before putting it in the oven. Or mix some powder in the ground meat for burgers or meat loaf.
- Add a little to your stir-fry creations, casseroles, soufflés, rice and noodle dishes, stuffings.
- For unique twice-baked potatoes: add powder when fluffing up the flesh before the second baking.
- Combine a little powder with softened butter. Spread on bread before grilling or dress cooked noodles.
- Create your own mushroom seasonings. Combine mushroom powder with other powder flavors like garlic, onion, Cajun seasoning, herbs (like thyme, marjoram, rosemary), salt, pepper, cayenne or paprika for color. Rub on chicken, fish or meats before grilling or roasting.

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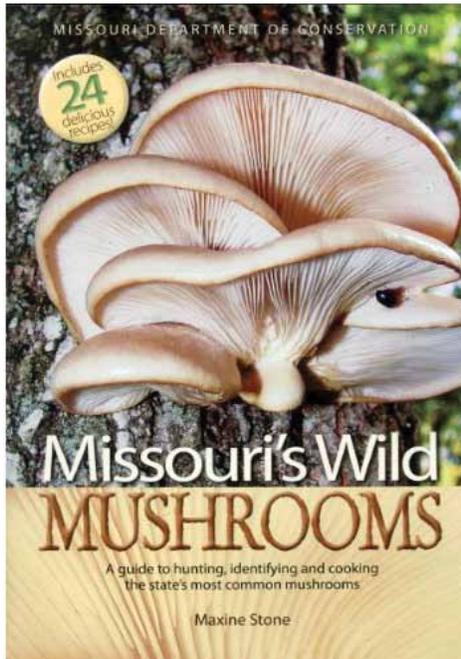
What a year!

By Jane House

It was a year of significant membership growth. As they say, mushrooming is, well, mushrooming. Maxine Stone's book, *Missouri's Wild Mushrooms*, came to fruition after three years of dedicated work. Her talks and book signings brought a lot of attention to our world of fungi.

At the same time, interest was growing throughout the region and the best way to respond to that was to form chapters. Maxine formulated policy, spoke to people and made it happen. We now have Springfield and Mid-Missouri chapters and they are enthusiastic! Full of ideas and energy, they are finding like-minded folks who enjoy spending time outdoors and exploring fungi. MOMS truly has a regional membership, with less than 50 percent in the St. Louis area. We value our Illinois members, regardless of our name, and will continue to have forays in both states.

On another note, we are waiting to hear if Camp Latonka at Mingo will close. We're open to suggestions for both a major event and for new places to explore. And we need you. It's a volunteer organization and it's fun to be involved, if enough people contribute something. The only way we have forays, events, research, education is if you do it. Think of leading a foray!



chapters

Springfield Chapter winter dinner

By Michael Baird

We will be having our 1st Winter Dinner on January 19th 7:00 PM at the new Valley Water Mill building (also the new home of the Springfield Master Naturalist). We plan to have a potluck with several Missouri wild mushroom dishes, a social and perhaps a little entertainment.

Our last foray was at the Kipfers. We had an amazing time foraging, eating, trying our hand with an atlatl, an ancient spear-throwing tool, and watching a video of the Kipfers new residents—two black vulture chicks.

We are growing by leaps and bounds!

Mid-Missouri Chapter fall mushroom foray

By Jon Rapp

It was a beautiful day for getting together and finding a few fungi. In fact, we identified almost as many species as we had people in attendance. And that was good!

Forty-one folks attended our Fall Foray where Brad Bomanz gave a morning presentation on Edible Mushrooms. Lunch included some great potluck recipes, including Stan Hudson & Brian Blank's rendition of Maxine Stone's Hearty Hen Soup. Then in the afternoon we hit the trail, came back and identified 35 different species. Given the long-standing dry spell, it was quite a remarkable success.

We enjoyed the company some MOMS members from St. Louis, familiar local faces and 25 new attendees whom we met for the first time. That's a great turnout on a great day!

Incurable Epicureans (IE)

by Jane House

What a year of fantastic foods! It began with an Italian theme at Herbaria, followed by local foods with a menu by food blogger, Alana Kellog, at Steve Adams Photography Studio. Next we gathered at Maxine's home and celebrated our local authors with recipes from *St. Louis Herb Society Cookbook* and *Missouri's Wild Mushrooms* by Maxine Stone. This month we celebrated a Scandinavian Christmas at Willy and Mary Kay's home.

Linda Rolby is the genius behind IE providing us with inspiring menus full of new things to try. It's a culinary adventure. What will it be for 2012? Perhaps she has gathered ideas from her recent travels to Austria, Turkey, Mexico and France. Will we have a year from the Traveler's Journal?

To find out, sign up for IE. We meet four times a year at members homes. Linda e-mails the menu ahead of time usually with an interesting background of the cuisine, followed by a mad scramble to pick your dish before someone else selects it. Menu selections can be researched and a recipe developed. Since there are so many items on the menu, it is not necessary to cook 35 full servings, but plan for half of that. Members are reimbursed for ingredients over \$10 (\$20 per couple). Diners bring their own beverages and place settings. This is open only to MOMS members for \$15 a person and limited to 35 people. Make the check payable to Incurable Epicureans and send that with your e-mail address to Linda Rolby, 10533 East Watson Road, St. Louis, MO 63127.

members!

Please renew your membership

by John Davis

It's time to send your dues in for another great year of MOMS. See the form with this article. Money is an issue with most of us these days; but as far as values go, this organization is a rare boon.

So what exactly do you get? Let's start with the website. While the cost of the website is low, it's an example of how well your money is spent. One feature on the website which I find useful is the weekly-precipitation link. A focal point for most people, though, is undoubtedly our richly-textured calendar of events. There are many free forays throughout the year, as well as classes, mostly on Saturday and Sunday. For the evening person, there are bi-monthly meetings where you can hear interesting speakers. For the gastronome and oenophile, there is the Winter Luncheon and IE. If a weekend adventure sounds good, consider Morel Madness in the spring or one of the other large productions. Your dues keep this growing range of experiences affordable.

We now have regional chapters at Columbia (Mid-MO) and Springfield. If you want to be on their e-mail list for events near you, check the appropriate box on the form.

Recently, MOMS disbursed its first college scholarship check to a mycology student. It wouldn't have been possible without your dues and the incredible people of MOMS. Whether you are looking to volunteer, learn, or just have fun, you won't find a better value!

Missouri Mycological Society and NAMA 2012 Membership Form

All memberships end on December 31.

Name (please print) _____

Address _____

City _____

State _____ Zip _____

Home Phone _____

Work Phone _____

E-Mail (only one please) _____

Missouri Mycological Society family membership:

1 year/\$15 _____ \$ _____

____ new member _____ Springfield Chapter

____ renewing without changes _____ Mid-Missouri Chapter

____ renewing with changes

Make your check payable to Missouri Mycological Society.

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).

NAMA Affiliated Club Members: 1 year/\$32 \$ _____

Send both checks to:

John Davis, 777 Juanita Ave, St. Louis, MO 63122

2012 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.

Tues 1/3 MOMS Annual Meeting, 6:30-9 PM, Powder Valley

Thurs 1/19 Springfield Chapter Dinner, 7:00 PM, Valley Water Mill

Sun 1/29 Annual Winter Luncheon, Soulard Preservation Hall, noon to 5 PM

Tues 3/13 Bi-Monthly, Powder Valley Nature Center, 7:00 PM Ken Gilberg, 314-629-4686, kengilberg@gmail.com

Sat 3/31 Class. Poisonous Mushrooms of Missouri, 10:00 AM, Babler State Park.
Maxine Stone 314-963-0280 or VeryMaxine@aol.com

4/21-4/23 Morel Madness, Cuivre River State Park, approx. 1 hr north of St. Louis. Tentative date.
Rene & George Sackett, 636-220-6008, renewwhatsup@yahoo.com



Missouri Mycological Society

2416 Clayton Pointe Court
Chesterfield, MO 63017

www.MoMyco.org

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Jane House, President (12)*
Patrick Harvey, Executive Secretary (14)
Chuck Yates, Recording Secretary (12)
John Davis, Treasurer (12)

Directors:

Steve Booker (13)
Chris Crabtree (13)
Claudia Joyce (14)
Rachael Slightom (14)
Maxine Stone (13)
**year that term will expire*

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Chief Mycologists: Walt Sundberg, PhD;
Andrew Methven, PhD
Education: Maxine Stone
Foray Coordinator: Steve Booker
Incurable Epicureans: Linda Rolby
Membership: John Davis
Research: Brad Bomanz
Speakers: Maxine Stone
Toxicology: Don Dill & Ken Gilberg

Communications:

Webmaster: Brad Bomanz, Webmaster@momyco.org
Earthstar Editor: Jane House, JHouse@momyco.org
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Barbara Kipfer, Secretary
Bob Kipfer, Membership
Michael Baird, Foray Coordinator

Mid-Missouri Chapter

Malissa Underwood, President
Dana Drake, Secretary
Jon Rapp, Membership
Stan Hudson, Foray Coordinator

MOMS annual meeting

Tuesday, January 3, 2012, 6:30-9:00 PM

Powder Valley Nature Center, St. Louis County

By Jane House

All members are invited, so don't miss the opportunity to see us in action and vote for board members. Help us plan activities and perhaps find interesting ways to become more involved. It's fun. Really.

Sadly, Chuck Yates will step down from the board after serving the maximum six years in a row. He served as our recording secretary. His minutes were more thorough than any I have ever seen. Maybe we picked on him about typos and little mistakes, but he put up with it and kept the minutes coming. He also took the initiative for our scholarship program and we were able to award the first one this year. His experience, insights and good nature are appreciated by the board. The whole Yates family is invaluable to us!

Cici Tompkins has agreed to be a nominee for the board. Jane House and John Davis, our treasurer, will be up for re-election. Members may nominate people for the board, but that must be done before the annual board meeting by contacting me at 314-965-3486 or e-mail, jane_house@sbjglobal.net.

Enter through the side door at Powder Valley. The meeting begins at 7:00 PM sharp, but we have the room at 6:30 for socializing. It's a tradition to go to PJ's afterwards.