

earthstar

examiner



June 2012

Newsletter of the Missouri Mycological Society

Ha Ha Tonka, June 8-10

By Jon Rapp & Stan Hudson

The MOMS Foray at Ha Ha Tonka (HHT), located in the beautiful Lake of the Ozarks area, has always been one of the best to attend every year. In good years, there have been an unbelievable number and variety of fungi almost every step you take! Our first year, there were over 150 species on the identification table. There are also plenty of chanterelles and black trumpets for those who prefer to see their mushrooms on the dinner table. HHT Foray has been the host of guest amanita experts such as Dr. Rod Tulloss. Even in drier years, there is still plenty to be found in the park's diverse and dark hollows and sinks. And we won't even mention the castle ruins, and local watering holes for hotter days. As well, in close proximity are hotels in Camdenton for those who prefer not to "rough it."

Chris Crabtree has always been a most gracious and exceptional host in past years, but is changing his foray to Trail of Tears later in the month. But HHT is just way too good to let go. So the Mid-Missouri Chapter (and how about everyone down in SW MO?) will pick it up as one of our annual destinations, with all MOMS members and interested persons invited to attend. Those who have attended before know that Chris has set pretty high expectations, and we intend to maintain his traditions



Patrick Harvey overlooks the specimen table at Ha Ha Tonka.

Jon Rapp

100%. Stan will be bringing the venison burgers for dinner this year.

For those new to the park, be warned that camping is not allowed to the public, but we get the privilege of using the special use area campground which has primitive (pit toilet) facilities only. We have moved the date up a bit to avoid the intrepid heat of late June, and with the early arrival of the flora and fungi this year, we hope we will have timed it perfectly. It is always buggy in June, so bring plenty of bug spray. As always, sunscreen, long sleeved shirts and pants are highly recommended. Civilization, including hotels, restaurants, and one of the best basket stores in the state, are nearby. Hope to see you there.

Contact Stan Hudson **mid.mo.mushrooms@gmail.com** for more details and to let us know you are attending.

Directions:

Ha Ha Tonka is located just a few miles southwest of Camdenton off of Highway

54 along State Hwy D. To get to the Special Use Area, turn south off of State Hwy D onto Post Office Road in the park, continue approximately 2.5 miles until you see the camp on the right.

MOMS Workshops in Mid-MO

By Stan Hudson

The Mid-MO chapter held its first event on February 18. Maxine Stone was gracious enough to come down and provide the MOMS Poisonous Mushrooms of Missouri class to an eager crowd. Over 30 people packed themselves into the conference room at the MDC Resource Building in Columbia. This was a great way to kick off the year and generate new interest in mushrooms and the growing chapter. Even the author of the recently published *Cooking Wild in Missouri*, Bernadette Dryden, came to learn more about mushrooms and left an excited new member of MOMs. If you have seen her book, I'm sure you'll want to join me in persuading her to cook some of her recipes at upcoming forays.

Speaking of food, the workshop was followed by a potluck featuring several mushroom dishes and fried morels. We left with fungal thoughts and the taste of spring on the palette. The weather was so unusually warm that after lunch several of us took a stroll through a wooded city park. To our surprise, we found several scarlet cups. One was nearly three inches wide and we suspected it may have overwintered in the heavy leaf litter. We also saw delicate ferns turned burgundy by the frost, already emerging through the leaves. These were rattlesnake ferns, a true omen of the early spring to come. We joked about finding morels early but none of us really thought the season would start so soon. I know I didn't, and then I had picked my first morel in Mid-MO on March 16th.

Brad Bomanz will be coming to Columbia to do the **Common Mushrooms of Missouri Class Part I** on Saturday, July 21 & **Part II** on August 18. And Maxine will join us again to provide the **Edible Mushrooms of Missouri** class at the **Mid-MO Fall Foray at Rock Bridge State Park** on October 13. Please join us, all workshops will be held in the auditorium at the brand new Missouri Conservation Department Regional Office at 3500 East Gans Road, Columbia, MO 65201.



Cici Tompkins

Morel Madness 2012

By Chris Nejelski

WOW! What can I say? Another great time was had by all again this year at Cuivre River. Although this time around the campsite was new to some of us, the accommodations were awesome. And NO storms! (Last year's Good Friday, Easter and Morel Madness fell early in April, bringing with it the storms and a tornado that closed the airport.)

The foray Marge (my mother) and I chose was with Maxine's group. The walk along Big Sugar Creek could only be described as magical. The pawpaws (*Asimina triloba*) were finishing blooming and we had a little fun with the blood root (*Sanguinaria canadensis*). We even heard the owls chatting.

Last year Marge Olfe was crowned queen and George Lantz was crowned king of Morel Madness. Since morels were just about non-existent, it was decided that they should remain royalty again throughout 2012.

Oh... and the food! Willie's creamed morels and Stan's fried morels were fantastic! I was so worried I wouldn't get my morel 'fix' this year, but nope... I got my fill and then some... thanks Willie and Stan!

Finally, I'm sure you all would agree to giving an extra BIG THANKS to Renee and George for hosting the event... You guys were great!

Don Evans, Jay Justice, Larry Evans (top photo) and Willie May (right) shared morel knowledge and enthusiasm.



Cici Tompkins

Beating the Heat at Sweat 'n Chanterelles

July 13-15 *By Cici Tompkins*

What's the best way to beat the heat in July? Attend Sweat 'n Chanterelles! Okay, well I guess you can also sit at home in the A/C and be a little cooler, but I doubt you'll find any mushrooms. It's surprising how many fun ways there are to cool off at an event starting with the word "sweat". We just call it that to scare people off and keep the mushrooms and fun to ourselves.

In all fairness there is some sweating involved, but you have to get hot to cool off, right? Several forays range from easier to more difficult and leave Saturday morning at 9 am. The woods are always beautiful and last year we found a bounty of chanterelles and other mushrooms.

After hunting at your leisure there is a variety of "cool off" options. Just to start, Meramec Caverns is only 8 miles from the park. There you can enjoy a constant 58 degrees all year round and if you want to catch a breeze you can ride their zip-line. And don't forget Fisher Cave, right in the park. This is a non-commercial cave and tours are offered many times daily.

Another great way to cool off is by jumping into the river directly across from the campgrounds. Our site is conveniently located on a bend in the river where it is just a short walk to the top of the camp and a nice float down and back around to our site. Just across the river is a spring where the water is just the right temperature to keep a watermelon cold.

There are also a variety of cold beverages like sodas and beer. I personally recommend the last two cool off options combined – float down the river and then stop back at the camp for a beverage, and repeat.

There is always a wide variety of great potluck items for lunch, and dinner, and if you can't make it for the whole weekend please stop by for the day or even just for dinner. And for those of

you that would like to participate in the whole weekend but are not interested in camping, there are cabins in the park and inexpensive hotel accommodations close by.

Other than gathering some of the most delicious mushrooms to be found, you can see that this is really the "coolest" place to be in July! So we'll see you there, no excuses!

Schedule:

FRIDAY

3 pm set up camp

6 pm potluck dinner

SATURDAY

8 am potluck breakfast

9 am forays

12 pm potluck lunch

1 pm "cool off" time and possible second foray

5:30 pm potluck dinner

SUNDAY

The morning is open for anyone to hunt more, swim or fish

1:00 pm pack up camp

We meet at the campsite for all meals and forays.

Items to Remember:

Sunscreen

Bugpray

Floatation devices

Life vests for children

River shoes

Ice

Cold Beverages

H2O

Directions: Take I-44 west to the second Sullivan exit #226. Take Hwy 185 south 3 miles. The state park entrance is to the right. Once in the park, pass the general campground and look for signs to Group Campsite GTAA.

For more information call Cici Tompkins at (303) 775-7084, or email at ccseesaw@yahoo.com

Reminder for Trail of Tears

June 22-24, 2012

By Chris Crabtree

The first ever mushroom foray at Trail of Tears State Park is coming up soon and this is your invitation to join us for a great weekend near Cape Girardeau Missouri. Trail of Tears State Park is almost 3,500 acres with more than 17 miles of hiking trails and beautiful scenic views of the Mississippi River.

We will be hunting the hills, valleys and ridges throughout the park on Friday late afternoon and on Saturday. A 20 acre lake is not far from our campgrounds and is perfect for a late afternoon fishing adventure or a relaxing swim. We will be staying at the special-use camping area Friday and Saturday night, having potluck meals, and the cost is a mere \$6.00 per person per night.

For more information and details, check out the March 2012 issue of the Earthstar Examiner, check our website www.MoMyco.org or contact foray host Christopher Crabtree (573)-838-8051, cdcrabtre@hotmail.com

A map of Trail of Tears can be accessed at www.mostatateparks.com/park/trail-tears-state-park

Where: Trail of Tears State Park, Cape Girardeau, Missouri—special-use area

Cost: \$6.00 per person/night

Meals: Potluck

Foray leader, Chris Crabtree





George and Rene Sackett creating wonderful things in the kitchen at Morel Madness with the help of James Savens and Charles Tompkins (shown in background).

Featured Recipe

Make-Ahead Scrambled Egg Casserole

(from Morel Madness 2012)

By Rene Sackett

Grease 9x13 baking dish. Prepare cheese sauce and set aside.

1/2 c. flour

1/2 c. butter & olive oil combined

Stir together over medium heat until really smooth.

Add 2 cups milk (more may be necessary).

4 cups shredded cheese (your choice)

Stir until creamy and the desired consistency.

Sauté any number of fillings that you like and put aside. My favorites are caramelized leeks, mushrooms, bacon and/or ham, fresh spinach and/or kale. (The greens do not need to be sautéed, add chopped and fresh.)

Beat 12-15 eggs (depending on size) in a large bowl. Softly scramble the eggs in a large buttered skillet.

Mix together the softly scramble eggs and cheese sauce until they are well combined. Stir in the toppings. Spread the mixture into the greased casserole dish.

Cover and refrigerate overnight.

Preheat oven to 350. Top the casserole with buttered bread crumbs or panko crumbs. Bake for about 30 minutes until heated through.

Great for a make-ahead breakfast or brunch crowd. Makes great leftovers.



Conservation Conversation

Invasive Honeysuckle

By James Savens

As an avid conservation minded outdoors person, have you ever wondered how you could do something to give back to our generous wild lands? Well, with the spread of invasive species throughout our region, your chance has come. Near the top of the most wanted list of invasive bad guys is the Asian bush honeysuckle. A native to Eurasia (Japan, China, Korea, Mongolia, Turkey and Southern Russia), bush honeysuckle was introduced to the St. Louis area as an ornamental in the 1800s, primarily for soil erosion control. However, their aggressive domination of native communities makes them a bad choice for these purposes.

These upright shrubs with arching branches are 6 to 15 feet tall and have opposite leaves with paired berries and hollow stems. They stand out in the understory of forests as the first shrubs to leaf out in the spring and the last to lose their leaves in the fall, thereby out competing our native understory species, such as spice bush, pawpaw and dogwood. The paired, tubular flowers are white and have red to orange berries that are dispersed by birds. Asian bush honeysuckles grow so densely they shade out everything on the forest floor, often leaving nothing but bare soil. This means a great reduction in the food and cover available for birds and other animals. Serious infestations can inhibit tree regeneration, essentially stopping forest (and mushroom) succession.

Asian bush honeysuckles are relatively shade-intolerant and are usually found on forest edges and roadsides, and in abandoned fields and open wetlands. However, they will move into forest understories and dominate wherever there has been disturbance. Mechanical and chemical methods are the primary means of control of Asian bush honeysuckles.

As stewards of the land what can we do the next time we're on the hunt for that perfect morel, chanterelle, or hen of the woods? Since rain and moist soil are typically our cues to head to the woods in search of our fungal favorites, this also presents a good opportunity to pull those pesky honeysuckles as they cross our path. The honeysuckle bush is relatively shallow rooted, and smaller specimens can usually be pulled by hand with little effort. Please take care to disturb the soil as little as possible.

Larger bush honeysuckles can also be controlled by application of a systemic herbicide, like glyphosate (e.g. Roundup), at a 1% solution, sprayed onto the foliage or applied by sponge. This should be done in fall when native species are dormant and bush honeysuckle is still green. Well-established stands of Asian bush honeysuckles are best managed by cutting the stems to ground level and painting or spraying the stumps with a 20-30% solution of glyphosate or 8% solution of triclopyr (e.g. Ortho Brush B-Gon concentrate).

So folks, the next time you're walking in your favorite forest, do yourself and the land a favor and uproot some honeysuckle.

Sequencing 1,000 Fungal Genomes

A 79-year-old collection of fungal cultures and the U.S. Forest Service's Northern Research Station are part of a team that will sequence 1,000 fungal genomes in the next 5 years.

Dan Lindner, a research plant pathologist with the Northern Research Station's Center for Forest Mycology Research (CFMR), is one of 13 scientists participating in the '1000 Fungal Genomes' project, which in collaboration with the Department of Energy's (DOE) Joint Genome Institute, will sequence two species from every known fungal family. The project is a first step in creating an encyclopedia of all fungi, which will one day help researchers understand not only what they do but how fungi operate.

The '1000 Fungal Genomes' project was one of 41 research projects awarded funding through the Department of Energy's 2012 Community Sequencing Program (CSP), the DOE announced Nov. 3.



Armillaria mellea

Cici Tompkins

The CFMR will provide approximately 200 of the 1,000 species that will be sequenced, with the remaining 800 species provided by four other major culture collections from around the world. Established in 1932, the CFMR's culture collection includes 20,000 cultures from 1,600 species of fungi. "It's an incredible resource," Lindner said. "As far as we know, it's the world's largest collection of wood-inhabiting fungi."

The CFMR culture collection is comprised mainly of Basidiomycetes, or club fungi, which includes the types of fungi that form mushrooms. These fungi play many critical roles in forests, from species that protect tree roots to species that decompose wood to destructive forest pathogens that actively kill trees.

Researchers at the CFMR will grow the fungi and isolate the DNA for sequencing by the DOE's Joint Genome Institute.

Fungi are prevalent, hard working, and largely unknown despite their importance to everything from carbon cycling to production of life-saving drugs, including "old-fashioned" wonder drugs such as penicillin as well as best sellers such as the cholesterol lowering statins and the immunosuppressant ciclosporins, which made organ transplants possible. Fungi are also needed for the production of quality of life products like chocolate, beer, and specialty cheeses, such as brie and gorgonzola. There are an estimated

1 million to 1.5 million species of fungi; only about 100,000 species have a name. "They are so important in so many ways, and we have so much to learn about them," Lindner said. "We know the tip of the iceberg."

The 1000 Fungal Genomes project involves an international team of researchers lead by Oregon State University scientist Joseph Spatafora. Team members include

Lindner, scientists with the U.S. Department of Agriculture's Agricultural Research Service (ARS), and scientists from universities in the United States, the Netherlands, and France.

Supported by the Office of Biological and Environmental Research in the DOE Office of Science, the DOE Joint Genome Institute's Community Sequencing Program enables scientists from universities and national laboratories around the world to probe the hidden world of microbes and plants for innovative solutions to the nation's major challenges in energy, climate, and environment.

Reprinted from *Science Daily* (Nov. 7, 2011)

Charleville Winery Foray

Sunday, September 9

by Chuck and Sara Yates

Our annual foray, at Charleville Winery, will be in September. We hope that this fall date will give us more mushrooms than we usually find in the summer. Rain on the 6th or 7th of September would be nice.

Whether or not we find a lot of mushrooms, we will still have a great time. Jack and Joel Russell, owners of Charleville, are great hosts. They produce wonderful wines and beers, often contributing to our gourmet picnic fare and joining us for lunch. Wine and beer tastings are available at the Russells' "manufacture" and will surely be welcome additions to our picnic.

We will meet at the vineyard at 10:00 am. The foray begins about 10:30 am and we will come back for tastings, identifications and lunch, between 12:30 and 1:00.

The Winery is at 16937 Boyd Road, Ste. Genevieve, Mo 63670. Telephone # 573-756-4537.

Please give us a call by 9/7/12 if you can join us. The Russells would like to know the number of people to plan for tastings. Our number is 314-843-5580. Hope to see you there.

Directions

Take I-55 south to exit #150/hwy32. Turn right on hwy 32 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 signs to Charleville Winery.

"In water one sees one's own reflection, but in wine one sees the heart of another."

-Old French Proverb

Mushroom Identification Classes

By Maxine Stone

Have you ever walked in the woods and seen a group of beautiful white mushrooms? You thought they looked pretty delectable but you just didn't think you should pick them and eat them, as-well, you didn't know if they were edible or not edible or worse yet-poisonous. You aren't alone. Most of us got started with this passion we call "mushroom-hunting" in the same way. The curiosity is there, but sometimes the knowledge is not. We offer classes on mushroom identification for you-MOMS members-so that you can gain a greater confidence in your fungi facts.

The St Louis schedule for 2012 is:

Saturday, June 2 Common Mushrooms of Missouri, Part 1
Saturday, August 4 Common Mushrooms of Missouri, Part 2
Saturday, October 6 Edible Mushrooms of Missouri
These classes will be held at Babler State Park Visitor's Center, St. Louis County at 10:00 am.

The Mid-MO schedule 2012 is:

Saturday July 21 Common Mushrooms of Missouri Part I
Saturday August 18 Common Mushrooms of Missouri Part II
Saturday October 13 Edible Mushrooms of Missouri
All Mid-MO classes will be held at the Missouri Department of Conservation Regional Office, Columbia, MO at 10:00 am.

Each class has classroom and field experience. Also as an option, there is take home study work for you to complete in your own time. Classes offer a wealth of knowledge in a friendly and easy-going style. After your "homework" is completed, you will come back to the instructor to show what you have accomplished for approval. You will then be tested on the classroom experience.

For each class taken and passed, you will receive a beautiful pin award. It is not necessary to complete all four classes, but for those who do, you will be awarded the Harry Thiers Certificate for Mushroom Proficiency. You will also walk away with a lot more knowledge about fungi.

Please, don't let the classroom, homework and test information scare you off. No grades are given and you do as much or as little as you wish. You can even come to every class, every time, every year, and never do homework or take a test. In fact, many people do that and their input is greatly appreciated.

In case you were debating whether or not to come to the next class... there were 65 people at the March 31st class on Poisonous Mushrooms of Missouri. We had a great time, learned a lot, and then after lunch, we went into the woods and found morels and other interesting mushrooms. It was a fantastic day and loads of fun.

If you'd like more information or to sign up for a St. Louis class, please contact Maxine Stone at VeryMaxine@aol.com or 314-963-0280 or Brad Bomanz, 314-200-5202 or brad_bomanz@yahoo.com

If you'd like to more information or to sign up for a Mid-MO class please contact Stan Hudson, mid.mo.mushrooms@gmail.com

Bimonthlies

By Ken Gilberg

July 10, the second Tuesday in July, we'll meet at Babler State Park at the Cochran Shelter. Some of us will get there as early as 4 pm to hike and hunt for chanterelles. We'll take advantage of the extended hours of daylight for a little potluck feast. There's a grill there for cooking up whatever you want and we'll have a stove and skillet to taste some chanterelles.

September 11 we'll be back at Powder Valley. November 13 will be our annual photo share, so keep taking pictures of interesting mushrooms and places to hunt.

Ken, who created the bimonthlies, is stepping down from his leadership role. We owe him much gratitude for giving us the opportunity for exchanging knowledge and having fun on a regular basis. The bimonthlies must continue.



Chanterelles

Jon Rapp

Telluride Mushroom Festival

August 16-18, Colorado

For over 30 years, the Telluride Mushroom Festival has tried to educate citizens, both visitor and local alike, about the many incredible aspects of the amazing world of mycology. Forays into the surrounding mountains, identification tables in Elks Park, talks and powerpoints at various local theaters, and the legendary Saturday parade have all been staple features. The last few years Shroomfest has expanded to accommodate a number of simultaneous talks and workshops. Three tracks have been developed: Identification & Culinary, Cultivation and Remediation, Entheogens and Medicinal. See shroomfest.com for more information and you will see that this is not your ordinary foray.

2012 Calendar

Please meet 15 minutes prior to the time listed. MOMS members will need to notify the leader of the foray they wish to attend the day prior at the very latest. And please consider reducing your carbon footprint and carpool. You can use the directory or Facebook to make connections.

Sat 6/2 10:00 am, **Class, Common Mushrooms of Missouri, Part I**, Babler State Park, Maxine Stone, 314-963-0280, verymaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com

Wed 6/6 10 am, **Foray, Salt Lick Point Nature Area**, Valmeyer IL, Dennis McMillan, 618-939-8939, chas@htc.net

Sat 6/9 9:00 am, **Giant City Summer Wild Mushroom Foray**, Touch of Nature Environment Center, Makonda, IL, To register: Go to <http://illinoismushrooms.com/GiantCity2012.html>

6/8-6/10 Fri-Sun, **Foray, Ha Ha Tonka State Park**, Camdenton, MO, Stan Hudson, mid.mo.mushrooms@gmail.com, hosted by Mid-MO chapter

Sun 6/17 10:00 am, **Foray at Babler State Park**, Steve Booker 618-346-1740, Arohd2@aol.com

6/22 - 24 Fri-Sun, **Foray and Campout at Trail of Tears State Park**, Chris Crabtree, 573-838-8051, cdcrabtre@hotmail.com

Sat 6/30 10:00 am, **Foray, Rockwood Reservation**, Gordon White, 314-434-6720, gwdds@yahoo.com

Sat 7/7 10:00 am, **Foray, Hawn State Park**, Patrick Harvey, 314-771-3521, pgharvey@hotmail.com

Tue 7/10 4:00 pm, **Bimonthly Foray and Food Fest, Babler State Park**, Cochran Shelter, Steve Booker, 618-980-0866, Arohd2@aol.com

7/13 - 15 Fri-Sun, **Sweat 'n Chanterelles**, Meramec State Park, Cici Tompkins, 303-775-7084, ccseesaw@yahoo.com

Sat 7/21 10 am, **Class, Common Mushrooms of Missouri Part I, Columbia, MO**, Missouri Department of Conservation Regional Office, Stan Hudson, mid.mo.mushrooms@gmail.com

Sun 7/22 10:00 am, **Foray, Forest 44**, Maxine Stone, 314-963-0280, verymaxine@aol.com

Sat 8/4 10:00 am, **Class, Common Mushrooms of Missouri, Part II**, Babler State Park, Maxine Stone, 314-963-0280, verymaxine@aol.com or Brad Bomanz, 314-200-5202, brad_bomanz@yahoo.com

Sat 8/18 10 am, **Class, Common Mushrooms of Missouri Part I, Columbia, MO**, Missouri Department of Conservation Regional Office, Stan Hudson, mid.mo.mushrooms@gmail.com

8/16 - 8/19 Thurs-Sun, **Telluride Mushroom Festival**, www.shroomfest.com



Clitocybe cyathiformis photo by Jon Rapp

Sat 8/25 10:00 am, **Foray, Castlewood State Park**, John Davis, 314-302-6939, shrooman@sbcglobal.net

Sun 9/2 10:00 am, **Foray, Rockwood Reservation**, Charlie Raiser, 314-821-6768, Charlieraiser@aol.com

Sun 9/9 10:00 am, **Charleville Winery Food and Foray**, Ste. Genevieve, MO, Chuck and Sara Yates, call Chuck to confirm by 9/7, 314-843-5580

Tue 9/11 7:00 pm, **Bimonthly Meeting**, Powder Valley Nature Center, Steve Booker, 618-346-1740, arohd2@aol.com

9/27-9/30 Thurs-Sat, **Annual Mingo Foray**, Camp Latonka, Rachael Slightom, 205-908-5737, microrach@gmail.com

Sat. 10/6 10:00 am, **Class, Edible Mushrooms of Missouri, Babler State Park**, Maxine Stone, 314-963-0280, verymaxine@aol.com or Brad Bomanz, 314-200-5202, brad_bomanz@yahoo.com

Sat 10/13 10:00 am, **Foray, Hazlet State Park**, Carlyle, Illinois, Leland Von Behren, 618-259-8517, Steve Booker, 618-980-0866, Arohd2@aol.com

10/13 - 14 Sat-Sun, **Foray, Rock Bridge State Park**, Special use camp site at Rock Bridge State Park including **Edible Mushrooms of Missouri class**, Missouri Department of Conservation Regional Office, Stan Hudson, mid.mo.mushrooms@gmail.com, hosted by Mid-MO chapter

10/26 - 28 Fri-Sun, **The Hawnting**, Hawn State Park, Shannon Stevens, 314-481-4131, sporeprince@sbcglobal.net

Sun 11/4 11:00 am, **Wild Times at Babler**, Foray and Food Fest, Babler State Park, Steve Booker, 618-346-1740, Arohd2@aol.com or Jan Simons, 314-773-4551, jan.simons@mobot.org

Tue 11/13 7 pm, **Bimonthly Meeting Annual Photo Show**, Powder Valley Nature Center, Steve Booker, 618-346-1740, arohd2@aol.com

12/13 - 16 **NAMA Annual Foray**, Scotts Valley, CA, namyco.org



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Communications:

Webmaster: Brad Bomanz, Webmaster@momyco.org
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Ramariopsis kunzei, coral fungus, photo by Jon Rapp