

earthstar

examiner

March 2013

Newsletter of the Missouri Mycological Society



By George & René Sackett

2013

Morel Madness

April 19-21
Camp Derricotte
Group Site, Cuivre
River State Park



This year's Morel Madness will again be at Cuivre River State Park. This will be our tenth year at Cuivre River and for good reasons. We have 6,168 acres consisting of rugged wooded hills surrounding Big Sugar Creek. There are 16 miles of trails for hiking or horseback riding. A 1,082-acre tract has been designated as the Northwoods Wild Area and will be preserved in its natural state. The park also has a prairie management area where native grasses are being restored through burning.

There will be at least three planned forays, including one for beginners, probably in Cuivre

where we have had great success in past years. Of course, anyone may hunt on their own wherever they like.

Registration charge is a mere \$10 for MOMS members and \$20 for non-members for anyone attending any or all of the weekend. If you are staying overnight the charge is \$8 per person per night or \$15 per couple per night. Kids under 16 are free with their parents, so bring the whole family.

Be aware: turkey hunting is allowed in several tracts around the lake until 1 p.m. Hunter

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Morel Madness

continued from page one

orange should be worn during hunting hours if you explore outside of the park. Compasses are mandatory. Bring a whistle as well and don't forget mesh bags or baskets for collecting. Proper footwear (boots), is highly recommended and perhaps some trekking poles for those steep hills. Dress accordingly for the weather!

Accommodations

We will be staying at Camp Derricotte, where we will have access to the dining lodge with full kitchen and refrigeration facilities. The barracks style cabins sleep up to 16, are clean, and have electricity, toilets and showers. Bring your sleeping bag, pillow, towel and flashlight. RV's and tents are not allowed in the camp but there are campgrounds nearby. Motels are available in Troy, Mo. just 10 miles away.

Food

Dinner on Friday and Saturday night will be potluck as usual—so please bring a dish to share for each night. A walk-in cooler will be available for food storage. Saturday lunch will be 'bring your own and something to share if you wish'. We'll have our BYO lunch in the field at a place to be determined Friday night. We will provide delicious breakfasts on Saturday & Sunday. Place settings and silverware are provided for all meals.

Speakers

At the moment we are finalizing the details of our speakers. We plan to have one on both Friday and Saturday evening.

Directions

One hour northwest of St Louis. Take Hwy 40/64 west, continuing on Hwy 61 north to Troy, Mo. Go right on Hwy 47 for five miles. Then go left into Cuivre River State Park. Look for signs to Camp Derricotte which is about seven minutes from Hwy 47.



Morel Madness Registration Form

April 19-21 at Cuivre River State Park

- Please register early. Deadline to register April 7.
- Breakfast is included for both Saturday and Sunday mornings.

Name of person completing this form _____
 Address _____
 Phone (day/evening) _____
 e-mail _____

Reservation for lodging: \$8/person/night or \$15/couple/night. All names need to be listed.

Name _____	Friday ___	Saturday ___	\$ _____
Name _____	Friday ___	Saturday ___	\$ _____
Name _____	Friday ___	Saturday ___	\$ _____
Name _____	Friday ___	Saturday ___	\$ _____

Registration fee: \$10 per adult member; \$20 nonmember; under 16 free \$ _____

Total enclosed: \$ _____

Barracks sharing preferences:

List names of people that you would like to share accommodations: _____

Please consider volunteering - Preferred task and time: _____

Send check payable to MOMS to George Sackett, 1346 Bridge Creek Trl, Ellisville, MO 63021.

For more information contact:

George or René Sackett, 636-686-0005 or g3.rene.sackett@gmail.com

Volunteers needed!

Volunteers are needed to help in the kitchen and to clean-up after breakfast. We will also have a volunteer sign-up for final clean-up on Sunday morning. Please complete your registration form early making a note of how you'd like to volunteer.

Examples of tasks:

- Friday setup (3 PM)
- Bussing tables and cleanup of dining room - Fri. dinner, Sat. breakfast, Sat. dinner
- Dishwashing - Fri. dinner, Sat. breakfast, Sat. dinner
- Preparation for Saturday's breakfast
- General cleanup of camp - each person will be responsible for cleaning their cabin
- Sunday cleanup of dining hall and kitchen

Tentative Schedule:

- Friday, April 19** (anytime after 4 p.m.)
- 4:00 Registration begins - Dining Hall
 - 5:30 BYO cocktail hour & potluck appetizers
 - 6:30 Potluck dinner
 - 7:45 Welcome and announcements
 - 8:00 Speaker, topo map discussion, foray sign up, campfire and more

- Saturday, April 20**
- 7:30 Breakfast (provided)
 - 8:30 The Madness begins
 - 12:00 Lunch BYO in the field
 - 12:45 The Madness resumes
 - 5:30 Madness ends - latest check-in
 - 5:30 Cocktail hour & potluck appetizers
 - 6:15 Potluck dinner
 - 8:00 Speaker
 - 9:15 Campfire

- Sunday, April 21**
- 8:30 Breakfast (provided)
 - 10:00 Clean-up & departure

Upcoming

Moone Athy Foray Thursday April 4

By Cici Tompkins

MOMS is fortunate to have been invited back to the Moone Athy Farms! Set in the beautiful and quiet countryside of Augusta are 900 private acres on which to foray. Being only the third year of this foray, there are still many acres for us to explore. We will meet at 10 am sharp and hunt the woods until 12 pm where we will meet for a picnic lunch. Feel free to bring something to share. Please contact Cici Tompkins (303) 775-7084, ctompkins@momyco.org.



DIRECTIONS TO MOONE ATHY: Longitude: -90.88795 Latitude: 38.61428

From St. Louis- HWY 40/64
West to HWY 94 (approx 20
miles west of

Brentwood Blvd Clayton Mo)

HWY 94 West (left at light) to
HWY F (approx 8 miles)

Right on HWY F to
Schluersburg Rd (approx 4
miles)

Left on Schluersburg Rd to Moll Rd (approx 2 miles – just past Boone Valley Country Club)
Right on Moll Rd which enters Moone Athy (approx 1 mile) at Private Property sign

Conservation Conversation Ethics Continued, Part II of III

By James Savens

I strive for a deeper understanding of the fungi that inhabit the areas that I hunt, by learning their names, familiarizing myself with the habitat they're found in, and by building a general knowledge base of their ecosystem.

As I roam the fertile hills of my local oak and hickory forest, I come across many a familiar fungal friend, as well as the random stranger destined to be familiar in the future. By learning to identify not only the mushrooms I intend to consume, but also their non-edible and poisonous cohorts correctly, I can be 100% sure that what I am going to consume will not harm me, or even worse injure or kill someone whom I've fed. The best way I've found for gaining a deeper insight into mushrooms is by learning about their habitat, including, what time of year, and under what general conditions.

While learning about these fungal conditions, I have found it inevitable that along the way I also gain a broader understanding of our local ecosystem, such as the nature of mycorrhizal relationships, the importance of slope aspect, and the impact of weather; all of which serve to enhance my wonder of the complex and fragile natural world of which we are connected.

Silver Mines

By James Savens

Dear fellow mycophiles, on Friday May 10th thru Sunday May 12th you are cordially invited to join us for a weekend of fun and forays at Silver Mines Recreation Area. Located along the beautiful St. Francis River near Fredericktown Missouri, Silver Mines Recreation Area, with its miles of hiking trails and its scenic swimming holes, will serve as our camp area.

DIRECTIONS: from St. Louis, interstate 55 south to HWY 67 south; then at Fredericktown take HWY 72 west to Hwy D following it to Silver Mines. For additional information contact James Savens at 314-609-5225.

Featured Website

By Patrick Harvey

The Search page for the BPI fungal herbarium in Washington D.C. can be very useful.

You can do a "Specimen" search by genus and species. It also allows other criteria such as a region, collector, or host plant (try "*Lepiota*," "Missouri" and "Glatfelter"). "Host" search will help you find which fungi grow on which plants, by either plant or Latin fungus name (try "*Morchella*"). The results are BPI sample numbers so you can request them for study (DNA sequencing, etc.). "Literature" search finds references by fungal groups and author names (try "Tulloss" and "*Amanita*").

U.S. National Fungus Collections (BPI) Specimen Database <http://nt.ars-grin.gov/fungalatabases/specimens/specimens.cfm>

mycology

Limacella Anyone?

by Jay Justice

How many readers know much about the genus *Limacella*? Were you aware that it is the other genus in the family *Amanitaceae*? Most of us do not have a lot of experience with this genus because it does not have species that are as photogenic or charismatic as those in the genus *Amanita*. Also members of the genus *Limacella* are not encountered as frequently as members of its nearest kin. However, if you are interested in learning something about members of this genus, then I invite you to continue reading this article.

Species in the genus *Limacella* share many characteristics that also occur in members of the genus *Amanita*, (1) they both have free gills, (2) the tissue of the flesh (trama) in the gills is bilaterally divergent, (3) the spores are always white in color, and (4) they both have a universal veil.

The big differences between the two genera are (1) the mode of development in the fruiting bodies for *Limacella* species is one that is shared with many other agarics while the mode of development for *Amanita* species is unique only to *Amanitas* and called schizophymenial development and (2) the universal veil in *Limacella* is always glutinous (slimy) in nature as opposed to the dry, non-slimy universal veil present in *Amanitas*.

Rod Tulloss divides the genus *Limacella* into three sections, *Limacella*, *Lubricae*, and *Amanitellae*. Members of section *Limacella* exhibit “dry” or “non-slimy” stems and the terminal cells of the gluten-supporting hyphae are not conical as they are in section *Amanitellae*. Members of section *Amanitella* have terminal cells of the gluten-supporting hyphae that are conical, and currently all members of this section have a persistent, membranous, partial veil like the ones that we are used to seeing on many *Amanitas*. Members of the final section, *Lubricae* are characterized by having “wet” or “slimy”

stems and terminal cells of the gluten-supporting hyphae that are not conical as in section *Limacella*.

While some members of the genus *Amanita*, especially those taxa in the section *Lepidella*, often have cap diameters that can reach 10 inches, *Limacella* caps rarely exceed a diameter of 4.5 inches and most have a cap diameter in the range of 1–3 inches.

In addition to being small to medium sized mushrooms, many members of *Limacella* also lack any intense pigmentation that is often present in *Amanitas*, a property that corresponds to their desirability as potential targets for photographers. In contrast, many taxa of *Limacella* have caps that are white or pallid, with some having a center being light yellow, pink or brownish. A few have caps that have deep reddish brown colorations.

Ok, now you know that taxa in the genus *Limacella* are small to medium sized

mushrooms that have rather dull colored caps and slimy universal veils. So maybe you are thinking, “Where is the thrill in studying them” or “Why should I bother to study them”? I think I can answer those questions because the thrill for me in finding one is due to its scarcity in the mushroom world. Indeed, if we compare the number of species represented by these two genera, *Amanita* wins, hands down.

Rod Tulloss estimates that the genus *Amanita* may contain 900 to 1,000 taxa worldwide, (information about at least 780 of these can be found at Rod’s website: <http://www.amanitaceae.org>). He also estimates that the number of taxa in *Limacella* may be only 60-100 worldwide, (information about 55 of *Limacella* species are available at his website). Their paucity in nature is also reflected in many of the commonly used mushroom field guides.

The *Audubon Society Field Guide to North*



American Mushrooms has images of only two species, *L. glioderma* (which may not actually occur in North America), *L. solidipes* and mentions *L. lenticularis*. *Mushrooms of North America* by Roger Phillips also has images of two taxa, *L. illinita* and *L. guttata*. Finally, *Mushrooms of the Southeastern United States* has an image of *L. illinita var illinita* and mentions *L. illinita var. argillacea* and *L. glioderma*.

Michael Kuo, at his popular website, Mushroomexpert.com provides users with a key to 10 taxa of *Limacella* that are reported to occur in North America.

The most comprehensive coverage of this genus can be found at the web site: <http://www.amanitaaceae.org>. Rod Tulloss offers, at a minimum, names and original citations of 19 species of *Limacella* that have been reported as occurring in North America. He also lists 18 taxa of unnamed *Limacella* species collected in North America including 4 that were collected by Michael Kuo in Illinois.

Have *Limacella* species ever been collected in Missouri? Yes indeed! Someone collected two specimens at the Sweat and Chanterelles foray in 2010, and I collected a single specimen of one at the Trail of Tears camping foray in June, 2012.

Both collections were specimens that had reddish brown colorations on their caps. I photographed them, made some notes on the fresh material, and attempted to obtain spore prints. I dried both collections and sent them to Rod Tulloss. Hopefully, someday we will hear back from him concerning his opinion as to what species, unnamed or named, they might be.

My hope is that after reading this article you may now be a bit more motivated to carefully examine any medium sized mushroom that has a slimy universal veil and consider the possibility that it might be a rarely encountered *Limacella*. Documentation of such finds with photographs, spore prints and dried collections could go far in getting your name on one or more specimens that find their way into the MOMS voucher collection.



REBECCA BROWN

Winter Luncheon

By Cici Tompkins

If you didn't make it to the Winter Luncheon this year, you really missed out, but I'll be kind enough to fill you in.

The highlight of the afternoon was the presenter Eugenia Bone, author of *Mycophilia: Revelations from the Weird World of Mushrooms*. Seated on the edge of the stage, Eugenia told us fungal tales from her travels all around the world with descriptive adjectives only a great writer uses. And a MOMS member Claudia Joyce, even made it into the presentation.

As always, the food was fabulous because it was made by us, gourmet MOMS members, oh and an actual gourmet cook, chef/owner of Chanterelle Catering, Julie Ridlon. She served maitakes and chicken thighs with lemon herb/mascarpone sauce and crisped up skin, which was a delicious addition to the feast.

We were also graced with every mushroom hunter's best friend, RAIN! Being the first event of the year, this can only be a good sign for year filled with, well, rain. Thanks to Ken Gilberg, Barbara O'Brien and all the hardworking volunteers, we all had a great afternoon catching up with old friends, making new friends and raising money for all the important research and scholarships that MOMS provides. What a great way to kick off another mushroom filled year of events and forays!



Culinary Corner

Pan Roasted Striped Bass with Morels and English Pea Sauce

By Eric Kelly of Scape American Bistro

English Pea Sauce:

8 oz	English peas, shelled	1 clove	garlic, minced
2 TBL	olive oil, extra virgin	¼ cup	chardonnay
4 TBL	butter	¼ cup	vegetable stock
2 TBL	shallots, minced	taste	salt & pepper

In a large sauté pan heat 1 tablespoon of olive oil over moderate heat. Add the shallots and garlic. Cook until the shallots are translucent. Add the peas, wine and vegetable stock and bring to a boil. Lower heat and simmer 10-15 minutes or until the peas are tender and bright green. Remove from heat and puree until smooth. Season with salt and pepper then add the remaining olive oil. Set aside until ready for use.

Sauteed Morels:

8 oz	morels	1 clove	garlic
2 oz	butter	½ tsp	thyme, minced
1 TBL	shallots, minced	taste	salt & white pepper

Heat the butter in a sauté pan over moderate heat. Add the shallots and garlic and cook until garlic is aromatic. Add the morels and thyme and cook 4-5 minutes. Season with salt and pepper.

Striped Bass:

4 pcs	striped bass, 7 oz portions	2	garlic cloves, crushed
2 TBL	olive oil	8 oz	morels, sautéed (see recipe)
taste	salt & black pepper	8oz	English pea sauce (see recipe)
2 TBL	butter		micro greens
4 sprigs	thyme, fresh		

Preheat oven to 400 degrees. Heat a sauté pan over moderate heat. Add olive oil. Season the fish with salt and pepper. Once the oil is lightly smoking, carefully add seasoned fish, skin side up and cook until golden brown. Using a fish spatula carefully turn the fish onto the skin side. Place in oven and roast 6-7 minutes.

Remove the fish from the oven and place on the range over medium heat. Add butter, thyme sprigs and crushed garlic cloves. Using a large spoon, baste the fish with the garlic-thyme butter.

Place a spoonful of warmed English pea sauce in the center of your service plates. Place a portion of sautéed morels in the center of the sauce, and then carefully place a portion of your cooked bass atop the morels. Garnish with micro greens.

NAMA Foray to be held in Arkansas!

By Jay Justice

Yes, the rumors are true, or at least this one is! The 2013 NAMA foray is scheduled to be held in the Arkansas side of the Ozark Mountain Range October 24-27 at a facility called the Shepard of the Ozarks (<http://www.sotocamp.com/>), which is located in the north central area of Arkansas. The facility has nine large lodges that will be housing the participants. Evening lectures, dining, and displaying of the mushrooms will all be in the same two-story building, the Buffalo Center.

Individual cost for the foray is anticipated to be in the range of \$315-\$325.

Mycologists who have already agreed to participate in the foray include Alan and Arleen Bessette, Andy Methven, Clark Ovrebo (host mycologist), and Britt Bunyard. The hope is to secure the services of several others soon. Be sure to check the NAMA web site in April when we plan to have a registration form available there. Hopefully, several, if not many MOMS members will be interested in participating in NAMA's first foray in Arkansas.

Thank You Julie Ridge!

By Cici Tompkins

Doesn't this newsletter look amazing?! That's because we have been fortunate enough to have a professional graphic designer taking good care of our newsletter issue after issue. From the photos to the articles and design, the *Earthstar Examiner* is put together entirely by volunteers. Some of us volunteers are just hard workers willing to do the job, but others give their professional services, as did Julie Ridge.

After nine years of giving to the Society, this will be her last issue and she will be greatly missed. The good news is that we might get to see her out on more forays now. So thank you Julie Ridge for many years of hard work and dedication!

2013 Calendar

Please meet at the Visitor's Center, 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.

- Wed 3/6** 8 AM, **Field Trip**, carpool from St. Louis, Dunn-Palmer Herbarium at Univ. of MO, Columbia, Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555
- Tue 3/12** 6 PM, **Bimonthly**, Powder Valley Nature Center, Claudia Joyce, cl0ud9@sbcglobal.net, 314-968-2373, Yvonne Homeyer, butterfly specialist, speaker
- Sat 3/30** 10 AM, **Class, Poisonous Mushrooms of Missouri**, Babler State Park, Maxine Stone, verymaxine@aol.com, 314-963-0280 or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555
- Tue 4/2** 6 PM, **Board Meeting**, Powder Valley Nature Center, Cici Tompkins, ctompkins@momyco.org, 303-775-7084
- Thur 4/4** 10 AM, **Foray, Moone Athy**, Augusta, MO, Cici Tompkins, ctompkins@momyco.org, 303-775-7084
- Sun 4/14** 10 AM, **Foray, Washington State Park**, Shannon Stevens, sporeprince@sbcglobal.net, 314-481-4131
- Wed 4/17** 10 AM, **Foray, Babler State Park**, Joe Walsh, 636-343-6875
- 4/19 - 4/21** **Morel Madness**, Cuivre River State Park, Rene & George Sackett, g3.rene.sackett@gmail.com, 636-686-0005
- Sat 4/27** 10 AM, **Foray, Annual Leland Foray**, Pere Marquette State Park, Leland Von Behren, 618-259-8517 or Steve Booker, Arohd2@aol.com, 618-980-0866
- 5/10 - 5/12** **Campout, Silvermines State Park**, James Savens, jbsavens4@hotmail.com, 314-609-5225
- Tue 5/14** 6 PM, **Bimonthly**, Powder Valley Nature Center, Claudia Joyce, cl0ud9@sbcglobal.net, 314-968-2373, speaker Lil Collins, MOMS member and wildflower grower
- Sat 6/1** 10 AM, **Class, Common Mushrooms of Missouri**, Part I, Babler State Park, Maxine Stone, verymaxine@aol.com 314-963-0280, or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555
- Sun 6/9** 10 AM, **Foray, Salt Lick Point**, Valmeyer, IL, Dennis McMillan, 618-939-8939
- 6/14 - 6/16** **Campout, Ha Ha Tonka State Park**, Stan Hudson, HudsonST@health.missouri.edu, 573-489-4179
- Tue 7/2** 6 PM, **Board Meeting**, place TBA, Cici Tompkins, ctompkins@momyco.org, 303-775-7084
- Sat 7/6** 10 AM, **Foray, Hawn State Park**, Patrick Harvey, pg_harvey@hotmail.com, 314-575-2262
- Tue 7/9** 4 PM, **Bimonthly, Foray and Food Fest**, Babler State Park, Cochran Shelter, Steve Booker, 618-980-0866, Arohd2@aol.com
- Sun 7/14** 10 AM, **Foray, Forest 44**, Maxine Stone, verymaxine@aol.com, 314-963-0280
- 7/19 - 7/21** **Campout, Sweat 'N' Chanterelles**, Meramec State Park, Cici Tompkins, ctompkins@momyco.org, 303-775-7084
- Sat 8/3** 10 AM, **Class, Common Mushrooms of Missouri**, Part II, Babler State Park, Maxine Stone, verymaxine@aol.com, 314-963-0280 or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555
- 8/15 - 8/18** **Telluride Mushroom Festival**, <http://www.shroomfest.com>
- Sat 8/24** 10 AM, **Foray, Castlewood State Park**, John Davis, shrooman@sbcglobal.net, 314-302-6939
- Sun 9/1** 10 AM, **Foray, Rockwood Reservation**, Charlie Raiser, Charlieraiser@aol.com, 314-773-4551
- Sun 9/8** 10 AM **Foray, Wine and Beer Tasting**, Charleville Winery, Ste. Genevieve, MO, Chuck and Sara Yates, c2yates@yahoo.com, 314-843-5580
- Tue 9/10** 6 PM, **Bimonthly**, Powder Valley Nature Center, Shannon Stevens, sporeprince@sbcglobal.net, 314-481-4131
- Sat 9/28** 10 AM, **Class, Edible Mushrooms of Missouri**, Babler State Park, Maxine Stone, verymaxine@aol.com, 314-963-0280, or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555
- Tue 10/1** 6 PM, **Board Meeting**, place TBA, Cici Tompkins, ctompkins@momyco.org, 303-775-7084
- 10/3 - 10/6** **MINGO** – MOMS Annual Regional Foray, save the dates
- Sat 10/12** 10 AM, **Foray, Hazlet State Park**, Carlyle, IL, Leland Von Behren, 618-259-8517, Steve Booker, Arohd2@aol.com , 618-980-0866
- 10/11 - 10/13** **Campout, Rock Bridge State Park**, Stan Hudson, HudsonST@health.missouri.edu, 573-489-4179
- 10/18 - 10/20** **Campout, The Hawnting**, Hawn State Park, Mike Perks, michaelperks@sbcglobal.net, 314-481-4131
- 10/24 - 10/27** **NAMA**, North American Mycological Association National Annual Foray, Shephard of the Ozarks, Arkansas, Jay Justice, Justice@aristotle.net, 501-837-5303
- Sun 11/3** 11 AM, **Foray and Food Fest**, place TBA, Steve Booker, Arohd2@aol.com, 618-980-0866, or Jan Simons Raiser, 314-773-4551
- Tue 11/12** 6 PM, **Bimonthly**, Annual Photo Show, Powder Valley Nature Center, Patrick Harvey, pg_harvey@hotmail.com, 314-575-2262



Missouri Mycological Society

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www.MoMyco.org

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Don't let this be your last issue of the *Earthstar Examiner*. All memberships terminate on January 1 of every year, except for new members who have joined September or later of the previous year. Please renew your membership online today!

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Earthstar Editor: Cici Tompkins
Earthstar Designer: Julie Ridge

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. You weren't sure if they were edible, non-edible or worse yet—poisonous. 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 are offering classes on mushroom identification for you—MOMS members, so that you can gain a greater confidence in your fungi facts.

MOMS offers four classes a year. The schedule for 2012 is:

Saturday, March 30 Poisonous Mushrooms of Missouri
Saturday, June 1 Common Mushrooms of Missouri, Part 1
Saturday, August 3 Common Mushrooms of Missouri, Part 2
Saturday, September 28 Edible Mushrooms of Missouri

Each class offers classroom as well as 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 and returned to the instructor, you will then be tested on the classroom experience. For each class attended, homework approved, and test taken, you will be awarded a beautiful pin. It is not necessary to complete all four classes, but for those who do, you will receive the Harry Thiers Certificate for Mushroom Proficiency. You will also walk away with a lot more knowledge about fungi.

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 a test. Actually, many people do that and their input is greatly appreciated. For more information or to sign up for a class, please contact Maxine Stone at verymaxine@aol.com or 314-963-0280 or Brad Bomanz at brar_bomanz@yahoo.com, 636-225-0555.