

earthstar examiner

December 2004

Newsletter of the Missouri Mycological Society



Mushrooms? No. Muses? Yes.

by Nina Rao

It was not a mushroom Mingo this year. I wish I could tell you we found carpets of black trumpets. Or flocks of chicken-of-the-wood. Or bucket-loads of oysters. But we didn't. The weather didn't permit it. We found just enough for a lovely mychophagy sampling Sunday morning, and we were pleased with that.

Instead we enjoyed the sunny days and dry nights in other ways. Some are scandalous. Some surprising. And some are only to be expected when the MOMS crew hits Girl Scout Camp Latonka.

Who else, after all, would cart four turduckens into the woods? (What is a turducken, you ask? It's a chicken stuffed inside a duck stuffed inside a turkey and then baked or fried. We had two of each.)

And who but a MOMS member would discover that a broom can be used to retrieve balls from trees?

It was post-foray. And most MOMS members had showered and were happily sipping wine out-

side the cafeteria. We were, of course, waiting for the feast to begin.

At that moment, the whole crew was asked to gather together in a semi-organized manner, for a group photo, a first for Mingo apparently. Two intrepid photographers climbed on the building's roof and after giving extensive instructions about moving in closer or standing up straighter, they started snapping away. Well, snapping makes it sound like it was quick. It was not. These photographers almost made the MOMSers late for dinner. Scandalous.

That was immediately before the turducken and mushroom lasagna meal. Soon afterwards, there was a campfire where members clustered for warmth, music and the spectacle of MOMSers in action.

"The muses are with us," shouted one member, waving his arms over his head. And though it was unclear exactly who the muses were, they seemed to

continued on next page

The Mingo group poses for a "quick" photo before Saturday's dinner.



Inside:

News & Notes
three & four

**Walt Sundberg
Mycology Class**
five

**Sweat 'N Chanterelles
Foray Report**
six

Recent Forays
seven

Hawnting Foray Report
eight

Incurable Epicureans
nine

**16th Annual MOMS
Winter Luncheon**
ten

**MOMS and NAMA
2005 Registration Form**
eleven

2005 Calendar Preview
twelve

Mushrooms? No. Muses? Yes.

continued from previous page

manifest themselves in enthusiastic guitar strumming and raucous song, and they seemed to invade members indiscriminately. However, a MOMS officer, who shall remain nameless, managed to fall asleep on one of the campfire benches despite the muses. This officer was also implicated in the weekend's broom discovery.

His toy – a tennis ball with a long, fabric tail – was being hurled back and forth across the Latonka parking lot Sunday morning. As the airborne game continued, there were repeated warnings to avoid the trees that frame the parking lot. Inevitably, of course, the toy lodged itself in a tree, far above arm's reach for even a tall, 14-year-old member. Ever resourceful, various members started throwing rocks to dislodge it. Some threw shoes. But the toy stayed stuck until one clever MOMSer decided to try a broom. He threw it like a huge, unwieldy arrow. And, just in time for lunch, it worked. We members don't like to miss meals.

So as you can see, the weekend was not wasted though the mushrooms were rare.

Note from Ken: I have never, in all my years with the club, heard members referred to as MOMSers. I don't doubt our dear journalist member Nina. As a matter of fact, I think it is profound.

It sounds a lot like:
mamzer (mom'zuhr) *n. Slang*

1. a bastard.
 2. a rascal or rogue.
- (from the Random House online)

In Yiddish, *mamzer* is also used affectionately to refer to a mischievous child.



- a. Willie charms a cottonmouth.
- b. Andy working in the specimen room.
- c. Charlie displaying a fungal find alongside the day's trash collection from the field.
- d. Jay and Patrick on a foray.
- e. One group poses at the Monopoly Lake lookout.
- f. Spotting eagles in Monopoly Lake.
- g. Mike and Shannon with Saturday night's Mingo cake.
- h. A Saturday afternoon swim in Lake Wappapello.
- i. Steve posing with a large, very large "chick."

PHOTOS BY KEN GILBERG & JULIE MCWILLIAMS

moms news & notes

by Maxine Stone

Annual Meeting

Tuesday, January 4, 2005
Powder Valley Nature Center

This is an invitation to all of you to come to our annual meeting at 7PM on Tuesday, January 4, 2005. We like to see who is out there and who is interested. This year, we will be discussing possibilities for the upcoming year and electing three new board members. Your input is important and we'd like to hear it. Besides, we always serve really good refreshments!

Powder Valley is in southwest Kirkwood. If you aren't sure where it is, take a look at our web site www.missourimycologicalsociety.org, and click on "maps." Enter the building through the side doors. See you on the 4th!

Dues are due

All MOMS memberships expire on December 31, 2004. That means you will no longer be a member of this wonderful organization unless you write a check for \$15 NOW and send it, along with the membership renewal form on page 11 to our treasurer, David Yates.

I know that you will also want to become a member of NAMA (North American Mycological Association). NAMA is our parent organization and being a member entitles you to not only get their newsletter but also to be part of another wonderful mushroom group. Send a separate check made out to NAMA with the same renewal form. Take a look at their web site: www.namyco.org for more information about them.

Four Checks – Four Great Offers

1. MOMS dues, \$15
2. NAMA dues, \$32
3. MOMS Winter Luncheon, \$15 members, \$20 guests
4. Incurable Epicureans, \$15 (send to Linda Rolby, 10533 East Watson Road, St. Louis, MO 63127)

Cantharellus lateritius, the Smooth Chanterelle

Missouri presently has a number of state symbols. You will see a list of only some of them below. MOMS would like very much to have a state mushroom. The board has chosen one and it has been approved by the Department of Conservation. It is one that, if you were lucky this summer, you found everywhere. One foray in July, a group of us practically tripped over them. There were blankets of them. Oh yes, they are also quite delicious!

Some of the state symbols and emblems are: animal – Missouri Mule; bird – bluebird; fish – channel catfish; insect – honeybee; mineral – galena; rock – mozarkite; tree – flowering dogwood; state song – Missouri Waltz; musical instrument – fiddle; and now... hopefully... mushroom – smooth chanterelle (*Cantharellus lateritius*).

My state representative believes that this project is a good one but she is not able to take it on at this time. It does take a small amount of work from a state representative or a state senator.

Do any of you know a state representative or a state senator who might like to get this through the legislature? Please contact me so that I can contact him or her and we can get going. VeryMaxine@aol.com or 314-963-0280

We will also need some good pictures of this beautiful chanterelle. If you should have a good one, please send it to me. Who knows, yours may be picked to be the one to represent the state of Missouri.

SOMA Winter Mushroom Camp

The Sonoma County Mycological Association (SOMA) is having their 8th annual SOMA Winter Mushroom Camp. The Camp will be held on M.L.K. weekend, January 15-17, 2005, near Occidental in Sonoma County, about one hour north of San Francisco. This year, SOMA is very pleased to have Dr. Tom Volk return as the keynote presenter. In addition to Tom, they will have 3 special guests, including Gary Lincoff, Paul Stamets, and Dr. Jim Trappe.

The weekend is full of mushroom forays, specimen tables, slide shows and speaker pre-

sentations, as well as classes and workshops on mushroom dyeing, paper-making, cooking, medicine making, photography, cultivation, truffle hunting and more. Of course, great wild mushroom cuisine will be provided by the SOMA culinary group and MycoChef Patrick Hamilton.

The spacious, modern camp buildings are set amongst 225 acres of oak, madrone, tan oak, redwood, and Douglas fir. The shared cabins are heated, and are bright, clean and airy, with hardwood floors and stylish bunks.

Fees: \$195 until Nov. 15, \$225 after. Registration closes on Wednesday, January 5. Includes lodging, meals, and all classes & activities. To obtain a registration form, or for more information, go to SOMAmushrooms.org, or call 707-887-1888. Let's get a group from MOMS to go. What fun we'll have!!

The *Earthstar Examiner* is the newsletter of the Missouri Mycological Society and is normally published in March, June, August and December. Permission for reproduction of reprinted material is not ours to give. Permission for reproduction of original material is freely given if the source is credited. Opinions expressed do not necessarily reflect those of the editor, MOMS, its officers or directors or the writer. Submissions to the newsletter should be sent to the editor, Julie McWilliams, 232 Papin Ave, St. Louis, MO 63119 or MOMSearchstar@aol.com.

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**year that term will expire*

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Incredible Epicureans: Linda Rolby
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morse news & notes

by Maxine Stone

Boston Mycological Club — And Me!!

One lovely weekend in October I was lucky enough to spend some time with my sister and the Boston Mycological Club (BMC). I always like to visit with my sister, but this time it was even more special as the fall colors were peak, we ate lobster, went on a beautiful foray and attended the wonderful BMC banquet.

There were about 20 people in attendance at the foray in Gloucester, MA. We gathered on the lawn of a member's home, and then split into two groups. We found lots and lots of mushrooms (they were spared the dry conditions that we had) in a gorgeous area called Dogtown. We returned to the member's home for identification. BMC president, George Riner, is a champion identifier as are many of the club members. I was duly impressed by the knowledge of so many. Below is a picture of George and me.

The banquet was a catered affair at the restaurant Flora. Warm and friendly people, gorgeous food, stylish ambience, and our dear friend, Elio Schechter, were all high points of this perfect evening. Chef Bob Sergeant delighted our palettes with dishes like potato, asiago and black truffle pizza; poached and rolled sole fillets with matsutake; roasted hen-of-the-woods and winter squash ragout; and chanterelle and spinach bread pudding. Food, glorious food!

Elio was his wonderful, brilliant, fun-loving self. His slide show was a perfect ending to a perfect evening.



Maxine and BMC President George Riner

Amanita thiersii

Our friend, Michael Kuo, is working on a project – with Nicholas Money and Rodham Tulloss – that explores the distribution of *Amanita thiersii* (a shaggy, white *Amanita* that grows in lawns). The species was originally described from Texas. Over the last two decades, this *Amanita* appears to have spread northward and eastward.

Michael and his team would like to know if any of you have seen this creature. If so, would you correspond with him and share your observations on the mushroom?

You can e-mail Michael at: cystidium@yahoo.com. Also, check out his incredible web site, www.MushroomExpert.com.

By the way, we will have Michael all to ourselves for the entire Morel Madness week end, April 23 - 25, 2005. More on Morel Madness in our next *Earthstar*.

Felicia

As many of you know, our very dear friend, 95 year old Felicia Bart, took a little fall at our Mingo weekend. Felicia is one amazing person. She is smart, independent and just a little feisty! Felicia told me that after she returned home, she went into the hospital for a few days, had x-rays, an MRI, and came home feeling “not too bad.” She said that she feels pretty good and that her head doesn't hurt, but she is having a bit of difficulty hearing. She said that “she hasn't quit yet” and that she “refuses to go to a nursing home – at least yet.” Felicia, you go girl!

Great New Mushroom Website

On October 1, Roger Phillips launched his new site on “Mushrooms and other Fungi,” www.rogersmushrooms.com. Those of you who are familiar with his book, *Mushrooms of North America*, know how valuable his photos are for identification. The book is now out of print and sells for \$130 if you can find it. The website features text and photographs of North American and European fungi with over 3,000 pictures. It features visual keys, tips on cooking, and

more. There's a \$12 yearly fee to use the site, however, there is a special discounted membership of \$9 using this code: B886R. You can test it out to see how it works for free. Makes me want to carry a laptop in the woods.

Missing hot dog fork

Attention Hawn campers: Steve Booker's hot dog fork was misplaced during the Hawnting weekend. It is described as “very old, with adjustable length and a red wooden grip.” If anyone knows of the whereabouts of the missing hot dog fork, please e-mail Steve Booker, AROHD2@aol.com.

Did you know?

The Missouri Mycological Society has been a proud member of Earth Share of Missouri for the past four years. If you are unfamiliar with this organization, here is a little bit about them:

Earth Share of Missouri

Earth Share is a not-for-profit organization created by its environmental and conservation member organizations to represent them in employee workplace giving campaigns and to provide them a highly efficient and secure way to manage their donations. Earth Share annually certifies that its members operate with high ethical and professional standards, and engage in active programs that protect our land, water, air, wildlife and human health on local, national and global levels.

You can make a contribution to be shared with all 71 member organizations or you can designate your contribution to go to the organization of your choice. All donations are tax deductible and can be made through payroll deduction at participating workplaces, or directly to Earth Share.

For more information and a list of all 71 member organizations check out their website at: www.earthsharemo.org. They also maintain a calendar of environmental events, programs, volunteer opportunities and educational field trips.

Walt Sundberg Mycology Class

Walt Sundberg, MOMS chief mycologist, elected to retire this year, having devoted more than 40 years to studying and teaching mycology to students enrolled at Southern Illinois University at Carbondale. So, to what is he devoting his newly “free” time? To teaching mycology to groups such as MOMS, of course!

On Saturday, August 21, Walt called to order a dozen MOMS members who had eagerly signed up for his class. The first hour allowed everyone to be introduced, and to submit questions to be addressed in the session. Then we divided into smaller groups



that ventured into the woods at Babler State Park to enjoy the unseasonable clear, cool, and dry weather, and to collect fungal specimens. The woods were lovely, the walks enjoyable, and the mushrooms were present, though

not in large numbers. On returning to the parking area, several of our group observed a beautiful red fox trotting across the grass, not at all frightened by our presence.

After our forays, we took a break for lunch. In the best MOMS tradition, there was good food aplenty and generously shared. (The writer was especially grateful, since in a rushed departure, he had forgotten to bring his lunch!) Maxine Stone’s mélange of tomato, cucumber, and hen of the woods was esteemed by all, as were Steve Booker’s pickled chanterelles and his blackberry jam. As we finished lunch, the dining tables became display tables for the fungi we had gathered.

Professor Sundberg led us through a short phylogenetic tour of our specimens, calling our attention to various points of interest, and identifying at least 26 genera or species. The prize of our foray, collected, I believe, by Gary Steps, was *Crepidotus cinnabarinus*, a



species not listed in Audubon and termed rare by David Aurora. In fact, Walt asked to keep the specimen saying it was the first he had ever seen it!

Our too-short class session concluded with all the participants having the opportunity to prepare slides and examine basidia

and spores under microscopes. What an outstanding educational opportunity! It was clear that many participants wanted more, and there is talk of scheduling another, perhaps longer, session next year. Interested parties should contact MOMS president Maxine Stone.

Sweat 'N Chanterelles, 2004

The wet May and the cool June of last summer must have been ideal for chanterelles, as MOMS members found them earlier than usual and in good quantities. Julie McWilliams remarked that some of the forays were “like trips to the supermarket.” One could select *C. cibarius*, *C. cinnabarinus*, and *C. lateritius* in whatever quantities were needed – but without a checkout line or payment! So despite the couple of hot, dry weeks that preceeded, hopes were high July 16-18 as 15 MOMS members congregated at Meramec State Park for Sweat 'n Chanterelles, 2004.

The foray was enjoyable, to be sure, but failed to live up to its name as the weather was cool and the mushrooms few and generally past their prime. Michael Perks found a nice bunch in a shaded moist gully, and Lisa Bailey had some success, but most baskets were on the empty side. Saturday potluck lunch at the shelter house was delightful as expected, and made even more so by Shannon's white sangria.

Sweat 'n Chanterelles foray leader David Yates has announced plans for changes next year. We'll move to Babler State Park, which is closer to St. Louis, has more varied terrain and promises more mushrooms. We will also convert from a camping foray to a day trip. The potluck lunch will remain a high point on the agenda.



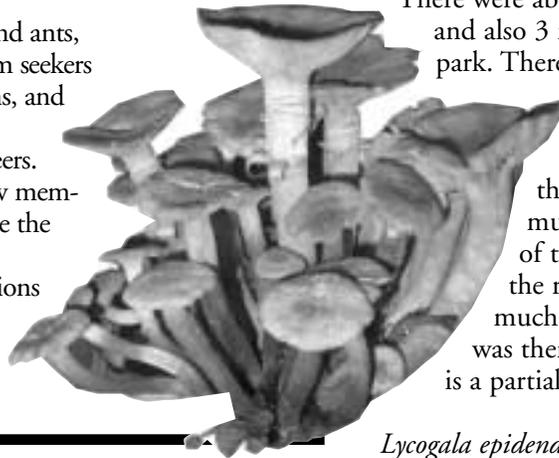
Bioblitz in Forest Park

by Charlie Raiser

The first-ever Bioblitz-in-Forest Park took place on September 10 and 11, and MOMS was in the midst of it. The bioblitz concept, which was originated at Walden Pond in the early 90's, features an all-out effort for 24 hours to identify every species existing in a defined location. Over time, the species lists compiled at multiple events can be of use in tracking environmental improvement or degradation. In the short run, the bioblitz events serve to heighten awareness of the importance of species diversity, to expose newcomers to the wonders of the natural world, and to allow professionals and amateurs to mingle and to learn from one another.

There were organizations seeking bats and birds, plants and ants, and dragonflies and butterflies, to name but a few. Mushroom seekers included Don Dill, Barb O'Brien, Charlie Raiser, Jan Simons, and Maxine Stone. We manned a table filled with literature and dried specimens for both days, and led two forays of volunteers. The table brought us new friends, including at least two new members, and the forays collected specimens of 15 species, despite the dry conditions.

Tallying of species from the many participating organizations has not yet been completed. Regardless, enthusiasm to repeat the effort is high among all involved, and as a charter participant, MOMS looks forward to future bioblitz events.



Fall Foray in Meramec State Park

by Maxine Stone

On a beautiful fall day in October, campers at Meramec State Park and members of MOMS went on a foray.

There were about 6 kids, 12 adults, and also 3 naturalists from the park. There is something about

mushroom hunting with kids. They are very enthusiastic and

they find a lot. Now, I must tell you, this was one of those dry days before the rains came. There wasn't much out there, but whatever was there, we found it. Below is a partial species list.

<i>Lycogala epidendrum</i>	wolf's milk slime
<i>Lydoperdon pyroforme</i>	pear shaped puffball
<i>Tremella mesenterica</i>	witches' butter
<i>Amanita citrine</i>	citron amanita
<i>Lenzites betulina</i>	multicolor gill polypore
<i>Daedaleopsis confragosa</i>	thin maze flat polypore
<i>Auricularia auricula</i>	wood ear
<i>Herucium erinaceus</i>	bearded tooth
<i>Ramaria stricta</i>	straight branched coral

Babler State Park Foray

by Joe Walsh

It was a day to check several habitats, as Rick Holmes, Jane House, Steve Booker, Linda Rees, Earl Stinnett, Gary Steps, Doris Ogrowsky, my wife, Lois, and I set out to investigate a likely looking spot that I had visited before in Babler State Park.

Almost immediately, we found two of the species I had hoped to find there, and a nice stand of Indian pipe as a bonus. I was happy for the opportunity to explain that this saprophytic seed plant is a wildflower that has no chlorophyll, and is not a mushroom. It should never be picked.

Steve demonstrated a useful field mark he says he learned from Don Dill. The stem of a *russula* separates from the cap, making a sound similar to breaking a stalk of celery. I enjoy the way we all share our knowledge and experience with each other.

Leptonia is the same genus that Brad Bomanz found for us at Graham Cave, June 1, 2002. It grows on moss, and is a spectacular, almost neon yellow-orange color that bruises blue-green when touched. There was an abundance of boletes, but I was unable to positively identify them. One, I later learned, was *Boletus rubella*. Dorris found that one. We didn't find a single *Amanita*. Steve and Linda later reported to me that they cooked up some *Laccaria ochropurpurea* and found it good, but don't bother with the ash tree *bolete*. It tastes like buttered styrofoam. I have never personally tried it. We found about thirty species in all.

Next Earthstar deadline

The deadline for the March issue of the *Earthstar* will be February 1. Anyone who wishes to submit items should e-mail MOMSearthstar@aol.com, subject matter: *Earthstar*. Thanks!

events

by Barkha McDermith

recent forays & events

Hawnting 2004: “The Year of the Chicks”

Despite singing the “Overflowing Basket Blues” around the campfire, we came away from the Hawnting with meager mushroom quantities. Now that’s the only unenthusiastic report I have about the foray. We counted almost forty forayers, including four dogs, with record numbers of campers! There were four (count ’em!) guitars around the campfire Friday night, a drum and tambourine, even a didgeridoo. Maxine brought copies of lyrics, a great help after a few glasses of wine, the music in this group bursting like puffball spores (of which there were quite a few).

There’s something about camping on pine needles amidst tall pines, rain cooperating; waiting ’til after midnight to begin, ending before breakfast. Pickle Springs was beautiful, as usual. We enjoyed pumpkin carvers, laughing skeletons, and a large collection of big laughing gyms (*Gymnopilus spectabilis*). Yes, the laughter flowed, as did the, did I say music around the campfire? Nancy and Charlie entertained with ghost storytelling/recitation, respectively, and an unusual survey was taken.

One has to mention the food, and

yes, Shannon and Mike prepared a 5-star breakfast Saturday morning with chicken mushrooms and onions, scrambled eggs, and apricot brandied sausage. The dynamic duo continued with marinated, barbecued “chicken” for supper. The dessert table tantalized both evenings with seasonal delights, from green-centered Shrek Twinkies to pumpkin bars and a mushroom topped blackberry cobbler (both were quite good). Steve provided pickled chicken mushrooms and chanterelles, homemade jams and wines.

The main “chicken” source happened to be conveniently located just around the corner from camp. We found several new species to add to our species list. The specimens we did find were high in quality, if not quantity. Thanks to Jay for providing most of the IDs and challenging us to expand our own taxonomic skills. And thanks to Marcie for bringing Jay along.

One of the things I love about this group is the sharing that happens...of “stuff” that one person forgot and someone has extra, of wet tent expertise, of aspirin, of music, of souls. Especially Hawnted souls...





food Incurable Epicureans

by Maxine Stone

It is time to sign up for participation in the Incurable Epicureans. The Incurable Epicureans is open to all members of MOMS but...it is limited to the first 35 people that send in their \$15 per person for the coming year.

The Incurable Epicureans (IE) is an off-shoot of MOMS members. We meet 4 times a year for gourmet, participatory, themed dinners. Sometimes we meet in members homes, sometimes in a park or a rented space. We enjoy cooking and creating new and unusual dishes and try to include mushrooms when possible.

This year we are thinking about having a tour through food in America. Possible regional themes are Low Country, ie. Southern or even Cajun; New England; Southwestern; Texan; Pacific Northwest; or even island cuisine, ie. Hawaiian or Puerto Rican.

Since we are a mushroom club, each regional menu will incorporate mushroom dishes. This year we may even request that all appetizers must use mushrooms in a creative way, keeping with the theme. We are thinking of planning the dates around morel, chanterelle, and fall mushroom seasons. And we might even have an all mushroom dinner, with every course incorporating mushrooms. At this point, these are just ideas for 2005 and we haven't pinned down specifics as yet.

If you are interested in becoming an Incurable Epicurean, send in your \$15 per person for 2005 to:

Linda Rolby, 10533 East Watson Road, St. Louis, MO 63127



Thank you, thank you, thank you!

by Maxine Stone

We want to thank Diana Garland and Craig Brewer for doing a wonderful job of chairing IE for the last two years. They are both well-organized, creative, and terrific people. It has been a delicious two years.

The new chair person of the Incredible Epicureans is Linda Rolby. Linda has lot's of experience with food, catering, cooking, creativity, and she, too, is one terrific person. We are all looking forward to another great year of food and fun.



PHOTOS BY BARB STEPS & JULIE MCWILLIAMS

upcoming

by Renee Bomanz

16th Annual MOMS Winter Luncheon

“What!...Already!” Well, maybe not yet, but it is definitely time to mark those calendars! Make sure to pencil in the date for the 16th Annual Missouri Mycological Society’s Winter Luncheon. It’s hard to believe that this year will mark 16 years of this long-standing tradition within the organization. The Winter Luncheon has always been the perfect opportunity to show off your culinary talents and share in what has become a time-honored tradition of breaking bread with other fellow fungi lovers. It always proves to be a mouth watering experience, the day of the event, trying to sneak a peak along the buffet line, as the vast array of dishes appear on the buffet table slowly, one by one. It is always exciting to hear the growing chatter about the feasting taking place. In years past, the tables have been overflowing with a bounty of delicious main dishes, side dishes bursting with flavor and delectable desserts. I have no doubt that this year will top them all!

Bring a friend! I love being a part of this event. Since we have such a large interest, we have to limit it to members and their guests only. But, if you never thought of it before, this may be the ideal opportunity to introduce your friends to MOMS. It possesses the perfect social setting to show them how delicious mushrooms can be while sharing an educational experience with them as well. For those new members joining us for the first time, the luncheon is a

potluck format, so please bring a dish, a copy of the recipe and a hardy appetite. Wine and non-alcoholic beverages will be served. As a matter of fact, if you have a special recipe for a home-concocted brew or wine, feel free to bring it along as well. We would love to sample something new!

Please bring copies of your recipe, with your name on it, so others will be able to enjoy your taste temptation all year through.

Our speaker for this years luncheon is Dr. Sarah Perkins. Sarah is a biologist, ecologist, conservationist, writer, and is also Executive Dean of Florissant Valley Community College. She has had experience in teaching and research, both in the US and abroad. Sarah has traveled extensively, sometimes with students, studying conservation in developing countries. She has done work with

prairie and oak-hickory forest restoration in Illinois and is a founding member of the Great Rivers Land Trust.

Sarah has a spark about her that you will like. If you come to the Winter Luncheon only to hear her, I know you will not be disappointed!

Registration will begin immediately. Due to capacity issues, seating is limited. Historically, we have always had a very large turnout, so please send in your registration as soon as possible to ensure you or your group a seat! The cost will be \$15 for members and \$20 for guests. Raffle tickets are \$10/dozen or \$1/each. Additional raffle tickets will be sold at the door the day of the event. Please fill out

the registration form provided or download one via our website at www.missourimycologicalsociety.org.

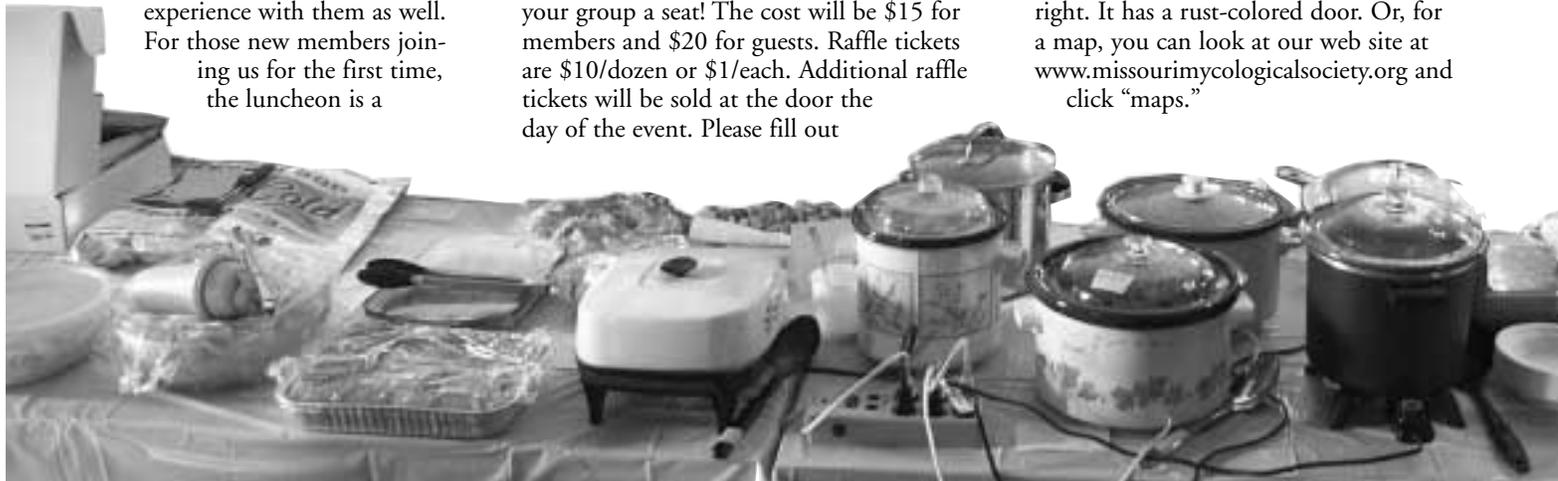
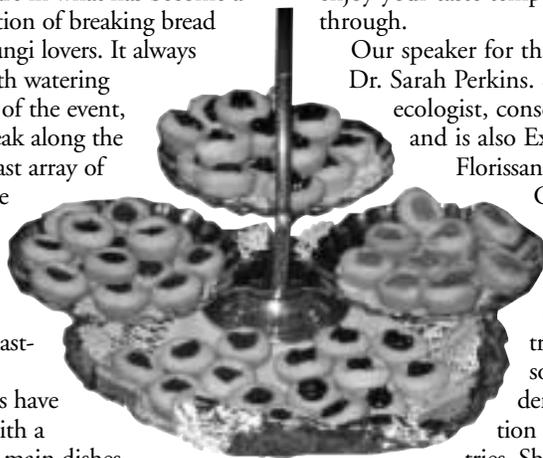
The raffle is always a fun part of the event and we are fortunate that we have such wonderful members that donate to this part of the event. Raffle items will be displayed the day of the event, so you can see what exciting things you might win! Corporate or individual donations are always welcome and greatly appreciated. Think about what you can donate. Valuable items are especially appreciated, but smaller, interesting items work well too. If you wish to donate an item or for more information, contact Renee Bomanz at (636) 825-9677 or by email rmbo-manz@hotmail.com.

Volunteers will be needed to help with set-up, serving wine, help with the registration table the day of the event, maintaining the buffet table and clean up. If you would like to offer your help as a volunteer, please indicate on your registration form.

Where? “The Commons” located on the grounds of Eden Theological Seminary / 475 E. Lockwood / Webster Groves, MO 63119.

When? The 2005 Winter Luncheon is being held on Sunday, February 6th from 12:00pm to 4:00pm.

Directions to Eden Theological Seminary are as follows: I-44 to the Elm exit. North to Lockwood. East (right) on Lockwood to the stop sign at Bompert. North (left) on Bompert. Left on first driveway (this is the back way into Eden). At the “T” in the parking lot, you will see “The Commons” building on your right. It has a rust-colored door. Or, for a map, you can look at our web site at www.missourimycologicalsociety.org and click “maps.”



registration

2005 MOMS & NAMA

MOMS 2005 Winter Luncheon

Sunday, February 6, 2005

The Commons - Eden Theological Seminary

475 East Lockwood Avenue

Webster Groves, MO 63119-3192

Number attending: _____ Members (\$15 each) _____ Guests (\$20 each)

Amount for luncheon: \$ _____

Add money for raffle tickets (\$1/ticket or \$10/12 tickets): \$ _____

Total amount enclosed: \$ _____

Attendee Name(s): _____

Attendee Name(s): _____

Phone number: _____

I would like to volunteer the day of the luncheon

Yes

No

I have something to donate for the raffle

Yes

No

Please make your checks payable to **Missouri Mycological Society**.

Please mail your payment by **January 24th** to **Renee Bomanz, 1700 Whispering Creek Dr. #C, Ballwin, MO 63021** (*confirmations will not be sent*)

Missouri Mycological Society and NAMA 2005 Membership Form

All memberships end each December 31.

Name (please print) _____

Address _____

City _____ State _____ Zip _____

Home Phone _____ Work Phone _____

e-mail _____

Missouri Mycological Society family membership - 1 year/\$15\$ _____

Make your check payable to **Missouri Mycological Society** and send to David Yates.

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).

Affiliated Club Members - 1 year/\$32\$ _____

Send both checks to: David Yates, 3654 French Avenue, St. Louis, MO 63116-4043



2005 Calendar Preview

- Tues. 1/4** 7PM. MOMS Annual Meeting, Powder Valley Nature Center
- Sat. 1/22** Incurable Epicureans. Theme: "Colonial Founding Food"
- Sun. 2/6** Noon. Annual Luncheon, The Commons – Eden Theological Seminary
- 4/22-4/24** Morel Madness

Hawnting 2004: "The Year of the Chicks"

The main "chicken" source happened to be conveniently located just around the corner from camp. See story on page 8.



Missouri Mycological Society

3654 French Ave, St. Louis, MO 63116

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KEN GILBERG

Dead Man's Fingers (which is which?)