

earthstar examiner

August 2005

Newsletter of the Missouri Mycological Society



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Hellmuth Farm Foray

by Maxine Stone

It was a good time on the farm. There were about 35 people, 6 of whom were kids.

It seems as though everyone arrived by suppertime. Our MOMS folks know what's important. And it's a good thing too. Food was brought to the picnic tables, then more food was brought, then more food. Yum, yum.

Friday night all of the kids — who by now were running in a pack — decided to sleep in one tent. That's 6 kids, one tent. They had a wonderful, if not a noisy time.

On Saturday morning we had a tour of Nicola's and Dan's Ozark Forest Mushrooms. We got a chance to

continued on next page



Mingo 2005

Don't miss out on MOMs fall foray! See pages four and five for information and registration form.

Shiitake Farm Foray

continued from previous page

see their massive new green house and each of us inoculated logs with shiitake spores. We then helped harvest mushrooms and watched their dog Lucy dine on one of her favorites — rocks.

Saturday afternoon, some decided to swim in the gorgeous Sinking Creek while others went for a hike. All enjoyed the beautiful day and companionship. The evening took us all down to creek-side, where we had a huge barbecue. More wonderful food. Nikki cooked us up some wonderful Asian Shiitakes and others brought their pot luck delicacies. Canoe rides under the arch were a delight to all.

Some stayed up by the campfire, others slept soundly in the cool evening. Brunch at Nikki's and Dan's home was fabulous—and abundant. They are delightfully gracious hosts.

The weather was perfect—not too cool, not too hot. But there were no fungi. It was just too dry. Though we MOMS folks love our mushrooms, we always know how to have a good time anyway. And we sure did.



morsels

by Maxine Stone

news & notes

Save the Date: The 2006 Winter Luncheon is Coming

February 5, 2005

I know it is hard to imagine right now in hot, hot August, but we all know how time flies! Mark your calendars NOW. The Winter Luncheon will again be at the beautiful Commons of Eden Seminary, and will again be a wonderful day full of friendship, food and fungi.

Mushroom Class

Sunday, August 28
Shaw Nature Preserve

Shaw Nature Reserve is offering an introduction to mushroom identification class on Sunday, August 28, from 1:00-4:00PM. The class will start at the Trail House, a lovely stone and log building usually off-limits to the general public. I'll be leading the class. We talk mushrooms for a while, most times I give a slide show and then we foray in the reserve. (Collecting is not normally allowed there.) Call 636-451-3512 to enroll. There's a nominal fee for the class but you'll have to call to find out what it is. — Ken Gilberg

SOMA Winter Mushroom Camp

January 14 – 16, 2006

The Sonoma County Mycological Association (SOMA) invites you to the 9th annual SOMA Winter Mushroom Camp.

Barbara Steps and I went to SOMA Camp in January 2005, and I can assure you, if you decide to try it out in 2006, it will be full of fungi and lots of fun.

The cost is \$195 until Nov. 15, \$225 after that.

For more information, contact Charmoon Richardson, SOMA Camp Director, 707-887-1888; camp@SOMAmushrooms.org <http://www.SOMAmushrooms.org>

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*year that term will expire

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Incurable Epicureans

Once again, the Incurable Epicureans (IE) outdid themselves. The theme for the dinner on June 9, 2005 was Island Cuisine. Foods ranged from Jerked Pork Kebobs created by Gary Steps to Mango Fool done by David Yates; from Plantain and Scallop Tidbits by Mark Bailey to Key Lime Pie by Patrick Lennon. There was a wonderful Exotic Island Punch brought by Ken Gilberg and a Seafood Creole Soffrito by Gene Leonard. But the piece de resistance was the Poached Whole Salmon beautifully decorated and absolutely delicious created by Craig Brewer.

This event was held at Winfield Manor where Diana Garland and Craig Brewer are managers. It is magnificent facility with large wood-detailed rooms, a large commercial kitchen, lakes, a beautiful pool and outdoor seating everywhere. Diana and Craig were perfect hosts.

IE is a gourmet group of about 30 people who have the foresight to quickly sign up at the beginning of each year. There are four gorgeous gourmet dinners and always a great group of people. Linda Rolby as our fearless leader does a remarkable job of creating menus. The rest of us sign up for what seems like a good dish to experiment with. It always comes out abundant and terrific.

The next dinner will be in October.



Fall Foray: Mingo National Wildlife Refuge

Each year, in post-foray conversations and e-mails, the organizers of our Fall Foray at Mingo National Wildlife Refuge consider what changes might enhance the event for the next year. This year, our theme is to keep it relaxed. Once you arrive at Camp Latonka, the Girl Scout camp that is ours for the weekend, we want the pressure to be off, for your cares to subside, and for you to learn about and enjoy nature, especially mushrooms, and to share good food, and to socialize with good friends. If that sort of experience has appeal to you, read on!

MOMS has the Camp Latonka facilities from Thursday, September 22 through Sunday, September 25. These include cots in rustic cabins in three "villages," campsites for those who prefer their own quarters, and men's and women's bathhouses with hot showers. Early birds who arrive on Thursday have the most fun! There is a little work to do, as we get set up for the weekend. One group will scout the refuge and lay out the foray routes for Saturday. Another group will set up mushroom display tables in the recreation hall. Others will put things in the order we like in the kitchen and dining hall. There will be plenty of time to relax, though, to walk in the Latonka woods, take a canoe out into Lake Wappapello, or to take a nap or to catch up on reading. Our Thursday dinner is bring-your-own and share, and will be pretty low-key. Thursday evening arrivals can get their cabin assignments at the welcome table and will likely find some good things to eat in the dining hall.

The pace picks up only slightly on Friday. We provide breakfast in the dining hall. After, there will be several groups that depart Latonka to visit various natural sites in the area. These outings vary from short to full-day affairs. Typical destinations are Crowley's Ridge Conservation Area, Coldwater state forest, and Big Spring natural area. You are on your own for lunch.

Those departing St. Louis on Friday should really try to start the three-hour drive by noon to avoid I-55 traffic and to arrive at Latonka with plenty of time to unpack before joining the group for appetizers and perhaps some wine or aperitifs before dinner. Our Friday dinner will be potluck, and is likely to involve some memorable dishes.

After dinner, our mycology programs get underway with two offerings. Dr. Don Huffman, past president of NAMA, will talk about beginning mushrooming in the display room where there should be some specimens already on display. In the dining hall, Dr. Andy Methven of Eastern Illinois University will speak on lichens and mosses, the apotheosis of symbiosis. Pick whichever presentation appeals to you, and join the group afterwards for further discussion and fellowship. This will be a good time to sign up for the foray group of your choice for Saturday.

MOMS will provide a nice breakfast on Saturday at 7:30. After breakfast, we will split into foray groups of about 15, and then get a little bit businesslike. Experienced foray leaders will let you know the rules for foraying in Mingo National Wildlife Refuge. It's a big place and we are invited to foray in areas not open to the public and so without marked trails. We want to search for mushrooms, not people, and so will insist that participants follow the directions of the foray leaders.

In addition to the leader, each foray group will include at least one experienced mycologist, eager to help with identification and to talk about mycology. In addition to the six mycologists who will give presentations over the weekend, we expect MOMS chief mycologist Walt Sundberg, and Jay Justice, president of the Arkansas Mycological Society, Skip and Sherry Kay from University of Kansas, Damian Pieper of Prairie State Mushroom Club in Iowa, Michael Kuo of Mushroom Expert.com fame, and others.

Foray groups will stay in the field for sack lunches provided by MOMS. Most groups have one or two afternoon forays before returning to Latonka where they add their specimens to the display tables. We expect to have multiple specimens of more than a hundred species, so this provides an unusual opportunity to learn a lot about identification in just a short time. In addition to the specimens, there will be field guides, mycologists, and even microscopes available. Of course, specimens of prime edibles move rather quickly from the tables to the walk-in cooler in the kitchen where they will await further attention.

By late afternoon, we will begin to turn

our attention from the display tables to preprandial fellowship and, this year, to a hands-on workshop on slime molds presented by Dean Abel. Later, we will adjourn to the dining hall for a NAMA photo slideshow by Damian Pieper while we nibble on appetizers. Dinner will be provided by MOMS and prepared and served (as all our meals are) by volunteers. After dinner we will hear Leon Shernoff, president of the Illinois Mycological Society and editor and publisher of *Mushroom: The Journal of Wild Mushrooming*, talk on strange American mushrooms. Following Leon's presentation, there will be conversation in the dining hall, or, perhaps, a campfire.

Sunday will be another relaxed day. For those with a need to be on their way, MOMS will provide coffee and cold cereal early. Most will sleep in a bit, then visit the tables again or attend a presentation by Johann Bruhn and Jean Mihail on, *Armillaria bioluminescence*. After their talk, we'll sit down to a 10:30 brunch that will feature a mycophagy tasting of edible fungi collected over the weekend. If you are interested in participating in the preparation of these mushrooms, note it on your registration form, as the number of openings is limited.

After brunch, we'll clean up the camp, pack up our bags, and depart at our leisure. It's not unusual for trips home to include stops at some of the sites visited on Friday's outings, especially when there are reports of plentiful mushrooms to gather. In the past these stops have produced numbers of black trumpets, giant puffballs, and inky caps!

Look for the schedule and registration form on the next page in this issue of *Earthstar Examiner*, or on our site www.missourimycologicalsociety.com. And please, help those planning meals, assigning cabins, and making other arrangements by submitting your registration promptly. Registrations postmarked before September 8th qualify for a \$5.00 reduction on the modest \$45.00 per person registration fee. You may also notice on the registration form evidence of how we are able to keep the price low: we depend on volunteers. So sign up for whatever appeals to you, send in your registrations, and join us for our Fall Foray at Mingo!

by Charlie Raiser

life Refuge

Mingo Registration Form September 22 through 25, 2005

TENTATIVE AGENDA for Mingo

Thursday, September 22: Arrive any time, Camp Latonka available for fishing, hiking swimming, relaxing
6:30 Potluck dinner

Friday, September 23

8:30 Breakfast (provided)
10:00 Field trip
mid-day Lunch (on your own)
1:00 Field trip resumes
3:00 Registration begins
5:30 Appetizers and b.y.o. drinks
6:30 - 7:30 Potluck dinner
7:45 Welcome, protocol, sign-ups
8:15 Choice of talk:
Dr. Andy Methven: Mosses and Lichens
Dr. Don Huffman:
Very Beginning Mushroom ID
9:30 Campfire

Saturday, September 24

7:30 Breakfast (provided)
8:15 Welcome to Mingo
8:30 Meet with foray leaders
8:45 Depart for Mingo Wildlife Refuge
12:00 Lunch in the field (provided)
1:00 Resume foray
3:00 Return to Camp Latonka
3:00 - 5:00 Identification of collections
4:00 Workshop: Slime Molds (hands on!) by Dean Abel
5:30 Appetizers and b.y.o. drinks
Damien Pieper: NAMA photo slideshow
6:30 Dinner (provided)
7:45 Another welcome
8:15 Leon Shernoff:
Strange American Mushrooms
9:30 Campfire

Sunday, September 25

8:00 Coffee, cereal (provided)
9:00 Mycophagy: limited to 12 participants
9:00 Johann Bruhn:
Armillaria bioluminescence
9:00 - 11:00 Informal table talks in display room – discussions with mycologists
11:00 Brunch: Mycophagy tasting, brunch food, leftovers (provided)
12:00 Clean-up
1:00 Good-byes and departure

The registration fee to attend Mingo is \$45 for members, \$55 for non-members, \$30 for students, \$25 for children five and younger. HOWEVER, if your registration is postmarked by September 8th you will get a \$5 reduction for each person registered.

This fee includes six wonderful meals, prepared by some of MOMS gourmet cooks: Friday breakfast, Saturday breakfast, Saturday sack lunch, Saturday dinner, Sunday breakfast & Sunday brunch. Thursday and Friday suppers are both potluck.

Name(s) _____

Address _____

Phone (day/evening) _____

e-mail _____

Reservations for Lodging:

Screened cabin with cots and mattresses, but no bedding or towel

\$6.00 per night per person. Circle number of people: 1 2 3 4

____ Thursday ____ Friday ____ Saturday **Cost for lodging:** _____

R.V. or tent site

\$3.00 per night per person Circle number of people: 1 2 3 4

____ Thursday ____ Friday ____ Saturday **Cost for lodging:** _____

Registration fees: Circle number of adults: 1 2 3 4 **Total :** _____

Circle number of students: 1 2 3 4 **Total :** _____

Circle number of children: 1 2 3 4 **Total :** _____

Grand total registration and per night fees enclosed: _____

I would like to be in a cabin with _____

I am a vegetarian _____

The success of the Mingo Foray depends on volunteer effort. Please indicate how you will be able to help:

Friday: dinner, clean-up _____

Friday: prep for Saturday lunch _____

Saturday: breakfast, prep & clean-up _____

Saturday: dinner, prep & clean-up _____

Sunday breakfast, prep and clean-up _____

Sunday clean-up: Display Room ____ Dining Room ____ Bath House ____ Cabins ____

Clip or copy this form and send it with your check made payable to MOMS to: Julie DeFreece Cole, 1425 Marsh Ave, Ellisville, MO 63011. If you have questions about registration, contact Julie at (636) 256-9334.

Should you have any questions about the event, please contact: Charlie Raiser, CharlieRaiser@aol.com (314) 821-6768 or Maxine Stone, VeryMaxine@aol.com, (314) 963-0280



Update

Recent Forays

Edward D. and Pat Jones Confluence State Park

By Chuck Yates

We had our second of three scheduled forays at the Edward D. and Pat Jones Confluence State Park, on Sunday, June 12. A list of genus and species found is now a part of the database of the Missouri Department of Natural Resources. Thanks to rain the previous week, we found a larger number of mushrooms than on our foray on April 3. A third foray at Confluence Park is scheduled for October 9 at 10:00 a.m. We had a good turnout for the June 12 foray, but, due to "too busy" schedules, we scooped, identified and ran. Our normal potluck didn't happen. Lets plan on a picnic for the foray on Oct. 9.

We were again graced by our resident American bald eagles who put on a wonderful flying show for us. We believe they have fledglings that will add to the show in October.

The following is a list of mushrooms found on June 12:

Species List

June 12, 2005

<i>Pluteus cervinus</i>	Fawn Mushroom
<i>Auricularia auricula</i>	Tree-Ear
<i>Stemonitis splendens</i>	Chocolate Tube Slime
<i>Fuligo septica</i>	Scrambled Egg Slime
<i>Schizophyllum commune</i>	Common Split Gill
<i>Lycogala epidendrum</i>	Wolf's Milk Slime
<i>Ganoderma applanatum</i>	Artist's Conk
<i>Bjerkandera adusta</i>	Smoky Polypore
<i>Marasmius rotula</i>	Pinwheel Marasmius
<i>Coprinus plicatilis</i>	Japanese Umbrella Inky
<i>Ramaria flava</i>	Yellow Coral
<i>Coprinus quadrifidus</i>	Scaly Inky Cap
<i>Spongipellis pachyodon</i>	Spongy Toothed Polypore
<i>Lentinus tigrinus</i>	n/a
<i>Crepidotus mollis</i>	Jelly Crep
<i>Pleurotus dryinus</i>	Veiled Oyster

Friends of Tyson are friends of MOMS!

By Charlie Raiser

The MOMS foray with the Friends of Tyson Woods has become an annual event anticipated by both groups, as much for the social exchange as for the mycology. A good thing, as this year the droughty May and June and the hottest day of the year so far meant that the mushrooms were few and the foray short. Nine of us found nine species, including a lovely Berkeley's polypore in perfect condition, soft and moist with water supplied by the massive red oak on which it was growing.

In keeping with the practice of our hosts, the foray began at noon, with lunch in the air-conditioned comfort of the Tyson gatehouse. The Tyson group again seemed to enjoy the typical MOMS spread. We shared venison summer sausage; vichyssoise; chanterelle quiche; roasted asparagus, peppers, and summer squash; and Port Salut cheese. While nothing like the potluck meals on our big forays, this provided a satisfying bite.

We shared vehicles for a short drive to

the north edge of the Tyson property, where we hunted on a north-facing slope and along a stream bed, our eyes straining for a glimpse of yellow or orange in the familiar trumpet shape. At last —success! [Editor's note: see species list for particulars.] After rounding up a straggler, we returned to the gatehouse to confirm identification and for further intercourse.

Species List

June 26, 2005

<i>Amanita flavoconia</i>	Yellow Patches
<i>Ganoderma applanatum</i>	Artist's Conk
<i>Schizophyllum commune</i>	Common Split Gill
<i>Bondarzewia berkeleyi</i>	Berkeley's Polypore
<i>Lactarius volemus</i>	Voluminous-Latex Milky
<i>Stereum ostrea</i>	False Turkey-Tail

Washington State Park

By Maxine Stone

It was one of those sunny and crisp days of spring, April 16th. The sky was cloudless, the air was clear. About 20 of us, led by Shannon Stevens, took a beautiful hike in Washington State Park. I say hike, not foray, because traditionally this foray is gorgeous, fun and fungi-less. We always marvel at the abundance of wildflowers and do pretty well at identifying them too.

Well, this hike was no different — at first. Laughing, seeing wildflowers everywhere, keeping up with the kids, and just enjoying the beauty of the outdoors was all we expected.

Then we heard a call. Nathan cried, "Come here, quickly!" We all ran. To our surprise, he was surrounded by lovely, beautiful morels. What a memorable sight this was. Not a motherlode, but patches of medium-sized, yellow morels everywhere. Nathan, our hero, was not possessive, either. We all went home with a half-dozen to a

dozen beautiful morels. What a treat for all.

How could this get better? After lunch, Shannon led us to a spot where we hunted for quartz! Yes, quartz crystals. Our gatherer spirit sure had a chance to be alive on this wonderful day in spring.



The Hawnting Continues!

by Shannon Stevens

Resurrected for another year, the annual antics at Hawn State Park and Pickle Springs will resume on the weekend of October 21 - 23. It seems all you guys and ghouls had a spirited good time last year so there's no choice...but to do it again!

It's been hot as Hades around here lately and the thought of some nice cool autumn camping sure does hit the spot, or is that the white sangria I'm sipping? Anyway, if you are one of the forty or so folks who joined us last year or someone new to the club, or someone old to the club, and the idea of foraying with friends and frolicking around the fire appeals to you, then come on out and play!!! Frolicking is not an actual prerequisite. For more of what usually happens, check out Barkha's awesome article in Dec. '04 *Earthstar*.

Bring everything you need for primitive camping and what you can to make it less so. Yes, it has rained in the past but it has never dampened the spirits of those hardy few who have endeavored to persevere and whose motto is always "the wine is fine come rain or shine." (Be Prepared!) All meals are BYO with potluck style dinners. Also, be sure to bring paper plates, plasticware, etc., as these things will not be provided. Monster pan will be activated for any contributions to the creation of culinary curiosities. Oh yeah, bring your baskets as we will be attempting to hunt up some 'shrooms on Saturday and bring a pumpkin to carve. If you carve it, it will glow!

Our campsite is the one designated for the Boy Scouts and is on the left and up a small hill as you near the camp area. Carpeted with pine needles and away from the crowd, it is just a short walk down the hill to the shower house. The State charges \$2 per night per person for camping.

Can't travel to Hawn? Be sure not to miss the Sunday matinee foray, 10 am, at Pickle Springs Natural Area as this is always a beautiful hike and usually produces a preponderance of picking pleasure.

Hawn and Pickle Springs are both off Highway 32 between I-55 and Farmington. For each, there is a sign on Hwy. 32 directing you. For more information please contact Maxine Stone, 314-963-0280 or VeryMaxine@aol.com. See everyone there!!!

Charleville Vineyard Foray/Potluck

Saturday, October 15, 2005
9:00 a.m.

By Chuck Yates

Maxine encouraged me to contact Jack and Joal Russell, owners of Charleville Vineyard, to schedule another foray. We had a foray there last year at the first of the morel season, which was extremely dry, and we found "NO MUSHROOMS." However, we had a wonderful time; had one of our best potlucks ever and the Russell's wines were a great accompaniment to our potluck. The Russell's and their friends joined us for the potluck and contributed additional "goodies" that they made to share. Everyone had a great time even though we did not find any mushrooms. Charleville Vineyard is at 16937 Boyd Road in Ste. Genevieve, Mo.

Joal informed me that morels were

found this spring. She also said that they usually find puffballs and other fall mushrooms in October.

In addition to their wines, the Russell's now offer four micro-brews that have been well received. Two of their brews have been awarded prizes in competition. Their Indian Pale Ale took first place and their Wheat took third place.

We limited last year's foray to the first 30 people who called to sign up. We may be able to have a few more this time, but will need to coordinate extra tables and maybe a fly, in case of bad weather. They would also like a count by October 8, so they know how many people they will need for serving wine and beer tastings.



2005 Calendar

- Sun. 8/14** 10:00AM, **Foray, Babler State Park.** Gordon White. 314-434-6720
- Sat. 9/3** 10:00AM, **Foray, Babler State Park.** Joe Walsh 636-343-6875; joe41641walsh@hotmail.com
- Sat. 9/17** 10:00AM, **Foray, Rockwoods Reservation.** Gary Steps. 314-968-9345; gsteps@mindspring.com
- 9/22-9/25** **MOMS Annual Fall Foray.** Mingo National Wildlife Refuge, Puxico, MO. Charlie Raiser 314-821-6768, CharlieRaiser@aol.com or Maxine Stone: 314-963-0280, verymaxine@aol.com.
- Sat. 10/1** 10:00AM, **Foray, Hazlet State Park.** Leland Von Behren. 618-259-8517
- Sun. 10/9** 10:00AM, **Foray, Confluence Park.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net
- Sun. 10/15** 9:00AM, **Foray and wine tasting, Charleville Vineyard.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net
- 10/21-10/23** **The Hawnting.** Hawn State Park. Maxine Stone.
- 10/23** **Foray, Pickle Springs.** Maxine Stone: 314-963-0280, verymaxine@aol.com for both.
- Sat. 11/5** 10:00AM, **Foray, Wild Times at Babler State Park.** Meet at Alta Shelter at 2:00. Steve Booker 618-346-1740, arhod2@aol.com or Jan Simons 314-773-4551, jan.simons@mobot.org

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.*

New event! Wild times at Babler

by *Maxine Stone*

Saturday, November 5, 2005, 2:00 - ?????

Jan Simons and Steve Booker have cooked up a new event for MOMS. We are going to have some wild times at Babler. This means, a great foray for fungi and any other wild edible you might find, at about 2:00. Then dinner, brought by all of us. Try to bring wild things like venison, coon, roots, veggies, herbs and any other wild food item that you care to cook up. Maybe we'll all pitch in for a tasty a pot of soup, if there are ingredients to put in. There will be fires going for your cooking and grilling pleasure. If you are going to create your dish there, make sure to bring all of the ingredients — including a pot or pan to cook it in. Of course, you can bring an already created wild dish to share. And — if wild isn't your thing, just bring something good for the table.

We will meet at Alta Shelter at 2:00, foray for awhile, then come back and assemble our wickedly wild and wonderful food items.

Bring food, cooking utensils, firewood, candles, lanterns, drink of choice, table service, jacket and any "wild" thing(s) you wish — food, games, even children!

Please contact Steve, 618-346-1740, arhod2@aol.com or Jan, 314-773-4551, jan.simons@mobot.org if you should have any questions or to let them know that you'll be there, you wild one!

Missouri Mycological Society

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