

# earthstar

## examiner

March 2008

Newsletter of the Missouri Mycological Society



Register now for  
Morel Madness!  
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PHOTO BY JULIE RIDGE

## 19th Annual Winter Luncheon

by Spruce Fraser

**O**n Sunday, February 10, 2008, one hundred and thirty-five members were treated to a very entertaining presentation at the Webster Groves Recreation Center by Dr. Tom Volk, a Professor of Biology at the University of Wisconsin, La Crosse. This was Dr. Volk's third visit with our Missouri Mycological Society. We were given a very enjoyable and informative PowerPoint presentation about "his grandmother" and all sorts of mushrooms. The official title of his presentation was called, "Toads and Toadstools. What Old

Wives (And Old Husbands) Have To Tell Us About Mushrooms."

Dr. Volk's expert knowledge on fungi offered our members a unique interpretation of mushroom histories. From teens inhaling gigantic puffball spores and getting sick, to various old wives tales of how to identify a poisonous mushroom, Dr. Volk had great photos to help us understand how others can misidentify a mushroom so easily.

Deer nibbling at *Russulas*, not just one, but tons of them, gave us a better under-

*continued on next page*

# 19th Annual Winter Luncheon

*continued from previous page*

standing of the relationship between animals and mushrooms. With his keen sense of humor, Dr. Volk even helped us understand why Santa Claus is dressed in red and white, has flying reindeer, and sees himself with little green elves helping him. (For those who were not present, take a look at an *Amanita* species with similar colors!)

All in all, we were not disappointed in the talk. If you missed it, check out his web site at <http://TomVolkFungi.net>. We were thankful to have Dr. Volk share his wealth of information.

We were also fortunate to have such a great group of luncheon volunteers. A huge "hurrah" goes to Elaine Fix, chairman of the luncheon. She did a wonderful coordination job, as many searched for their "mushroom" to find their seat.

As well, thanks goes to everyone who brought all kinds of delicious

foods to enjoy. From venison and jerky, to salad greens and a tempting chocolate log, we were all contently filled after our meal. It amazes me to see such a variety of mouth-watering foods! We are never disappointed from the great collection of foods brought.

Renee Bomanz provided a wonderful opportunity for all to feel lucky with the raffle. Both members and businesses in our community are always so generous to donate their gifts to our raffle. Shiitake logs, a mushroom clock, specialty jams and soaps were just a few prizes won during the raffle. Thank-you!

If you missed this year's winter luncheon, be sure to come next year. It will be our 20th annual winter luncheon!!! You may not take home a raffle item, but for sure you will have fond memories of great foods, friends, and mushrooms!



*Dr. Volk giving his very entertaining talk.*



*Candid shots from the luncheon.*

PHOTOS BY JULIE RIDGE AND PATRICK HARVEY

# Upcoming Memorial Day Weekend Camping Trip

Friday May 23 thru Monday May 26

by Michael Perks

We're headed to Silver Mines Recreation Area on the upper stretches of picturesque St. Francis River again this year for Memorial Day weekend. For those of you who haven't joined us in the past two to three years running, Silver Mines Recreation Area is a wonderful semi-primitive wilderness gem, managed by the National Forest system, located just a few miles past Fredericktown, Missouri on Highway 67 in southeast Missouri's St. Francis Mountains. Turn of the century (19th to 20th) lead and silver ore mining occurred in these rugged hills of primarily granite, a beautiful forest landscape punctuated by deep canyons carved by the upper St. Francis River and its tributaries. Various recreational opportunities abound for all who wish to come for all or part of the weekend.

Overnight campers will stay at a group campground conveniently isolated from the busier main campground. Over-nighters should bring everything—from tents to cookware to boating/fishing gear and swimming attire. Only toilet facilities are available where we will pitch our tents but bucket showers (woo hoo!) can be had at the potable water spigot. And, weather permitting, swimming in the many pools and shut-in chutes of the St. Francis should suffice for the lack of hot showers. The schedule is very loosely managed, if at all.

**FRIDAY:** is for early birds. They can arrive anytime on Friday to the group campground which is to the right and up the hill from the main public campground. Hike, fish, canoe/kayak, foray or relax however you see fit as the crowd gathers. Take care of you and yours as far as food and beverages are concerned; and, as always, sharing each others' tastes makes for a welcome experience at meal times.

**SATURDAY:** is the closest we come to an organized hike and foray with early to middle season black trumpets and very

early chanterelles (maybe) to be found along with many other mushroom genera to be investigated. If you venture off in ones or twos or threes, please be equipped with map and compass (or GPS) and a knowledge of how to use them. We want to hunt for mushrooms, not people. A brisk dip in the river is usually the course of the day after our exertions in the forest. After dinner, convening around the campfire follows so bring musical instruments, table games and whatever. If it needs mentioning, this is a great weekend for kids. Pets are welcome but we ask that people be responsible for their animal family members.

**SUNDAY:** is about as loosely structured as Friday with water play usually predominating after a late breakfast. Depending on family commitments, some choose to make their way home sometime during this day, but we have the campground reserved into Monday morning as well.

**COSTS:** are minimal and usually amount to \$3-\$5 per person per night

of camping, depending on the total number attending. Registration is not necessary but we would like to have a preliminary head count. Your contact person will be our very own president, Shannon Stevens.

**CONTACT:** Shannon Stevens by phone, 314-481-4131 or email [sporeprince@sbcglobal.net](mailto:sporeprince@sbcglobal.net) with your info and any questions.

**DIRECTIONS:** From the St. Louis metro area take I-55 south to highway 67 south to Fredericktown. Take highway 72 west from Fredericktown (about 4 miles) to highway D. Make a left (south) on highway D. Approximately 2 miles on D should bring you to the entrance (on the right) to Silver Mines Recreation Area. Look for the large brown U.S. Forest Service sign. If you pass over the St. Francis River bridge you have gone too far.

Hope to see you there! A good time will be had by all!

The *Fairhair Examiner* is the newsletter of the Missouri Mycological Society, a 501(c)(3) corporation, and is normally published in March, June, August and December. Permission for reproduction of original 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, MMS, its officers or directors or the writer. Submissions to the newsletter should be sent to the editor, Julie Ridge, 132 Papin Ave, St. Louis, MO 63119 or [MMSfairhair@aol.com](mailto:MMSfairhair@aol.com).

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Shannon Stevens, *President (11)\**

4642 Roma Avenue  
St. Louis, MO 63116  
314-481-4131

[SStevens@msmyco.org](mailto:SStevens@msmyco.org)

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Chuck Yates, *Recording Secretary (09)*

David Yates, *Treasurer (10)*

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Jon Walsh (10), John Davis (09)

*\*year also term until reelected*

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*Club/Mycology:* Walt Sundberg

*Educator:* Maxine Stone

*Foray Coordinator:* Steve Booker

*Inventory/Equipment:* Linda Boley

*Mentorship:* David Yates

*Research:* Brad Bowman

*Speaker Committee:* Jon Walsh

*Technology:* Don Dill & Ken Gilberg

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*Fairhair:* Julie Ridge, [JRidge@msmyco.org](mailto:JRidge@msmyco.org)

Since 2002 the Missouri Mycological Society has been a proud member of Earth Share of Missouri, an organization that represents 71 other local, regional, national and international non-profit organizations. Earth Share's principal mission is fundraising via workplace-giving campaigns which enables more people to support environmental causes in an easy highly efficient way. Check out their website at [www.earthsharemo.org](http://www.earthsharemo.org)

The Missouri Mycological Society is also a member of NAMA, the North American Mycological Association, which is a non-profit organization of amateur and professional mycologists with more than 60 affiliated local mycological clubs throughout North America. NAMA's mission is "to promote, pursue, and advance the science of mycology." To become a member of NAMA yourself, check out their website at [www.namyc.org](http://www.namyc.org)



# morsels

by Maxine Stone

## news & notes

### Do You Have any Mushroom Recipes?

As many of you know, I am writing a field guide to common Missouri mushrooms. One of the chapters is going to be on cooking with mushroom and I would dearly love your assistance. I need mushroom recipes! I'd like recipes for the more common mushrooms like morels and chanterelles, puffballs, chicks and hens and others. But I'd also like recipes for the less common ones, like *Lactarius volemus*, *Lactarius indigo*, *Hericium sp.*, blewits, parasol, etc.—even stinkhorns! Of course, you will be credited for your recipe. If you'd like to create your recipe for me we could even enter a picture of you and your creation (I'll provide the wine).

Please send me whatever you have that you've tried and like (VeryMaxine@aol.com). I can't tell you how much I appreciate your offerings.

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## Dues were due

All dues were due by December 31, 2007. If you don't get your \$15 per family dues to our Treasurer by April 1st, you will not be on the roster printed in June. You also will not receive future issues of this wonderful newsletter or be a part of this excellent organization—and we will miss you. If you're up to date on your membership (and if you've been mailed this issue of the *Earthstar* you are paid for 2008), then pass this along to a friend who might be interested in MOMS. Tell them to mail a check for \$15, made out to MOMS to: David Yates, 3654 French Ave, St. Louis, MO 63116.

### Missouri Mycological Society Membership

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, 3654 French Avenue, St. Louis, MO 63116-4043

### 2008 Mexican Foray

August 17 – August 24

This will take place in the verdant, colorful, central state of Michoacan. It will be a fungi-rich, culturally and scenically superb destination with arts, crafts, cuisine, archeology, forests, lakes, elegant colonial cities and indigenous towns along the way.

The leaders are there right now scouting and arranging final details and will have a specific itinerary and other news as soon as they return.

Please let them—and me—know if you want to be on the “very interested” list so that they can hold a no-obligation priority spot for you. The foray group will be limited to no more than 20, including staff, so it's worth reserving early.

I am thinking of going and have put myself on the “very interested” list, but my summer plans are still up in the air so I'm not sure. Wouldn't it be fun to have a group from MOMS foraging in Mexico together?

The name, email and website are all below. This is a good company as there have been a few MOMS members who have taken trips with them.

Mexican Mushroom Tours

Apdo #73

Tlaxcala, Tlax.,

90000 Mexico

Tel/Fax: (from El Norte): 011-52

(246) 461-8829

Website: [www.mexmush.com](http://www.mexmush.com)

E-mail: [mexmush@yahoo.com](mailto:mexmush@yahoo.com)

### Next *Earthstar* Issue

The deadline for the next issue of the *Earthstar* will be April 25. Anyone wishing to contribute should email Julie Ridge at [JRidge@momyco.org](mailto:JRidge@momyco.org)

# upcoming

## Ha Ha Tonka State Park Foray

June 20-22, 2008

by Chris Crabtree

What better way to welcome the first true weekend of summer than doing what we enjoy the most, collecting mushrooms? The winds will be warm, the wildflowers will be in bloom, and if rain is abundant, mushrooms will be found in great numbers. Ha Ha Tonka State Park is a beautiful place and perfect for mushrooming, so we've decided to go back again to see what we can find this year. Last year's foray was a huge success with too many mushrooms collected and eaten to remember—just ask any of the twenty or so members that made it to the first Ha Ha Tonka foray. We hope that chanterelles, black trumpets, various *Russula* and *Lactarius* species will be as abundant as last year, plus we might find some of the interesting false truffles (*Elaphomyces*) that are undescribed and currently being named. I will tell

you more about that at the foray!

We will be camping at the Scout Camp within the park which is big enough to accommodate a large army of mushroom hunters. It is a primitive camp which means that you must bring what you need to be comfortable, everything you need. The camp does have restrooms (pit latrines), fire rings, picnic tables, and plenty of space to spread out. Water is available within the park, but not at the campsite, so bring your jugs and water bottles filled.

The meals will be potluck for the most part, but as with last year's outing, we will be providing venison burgers for our Saturday evening meal, and who knows what else might be prepared around the campfire by our culinary masters. I hear Shannon is bringing out the "monster pan." Let's all try to bring our own cookware and uten-

sils; we are not only an eclectic mushroom society, but an environmentally conscious group as well.

Ha Ha Tonka is located just a few miles southwest of Camdenton off of Highway 54 along State Hwy D. To get to the camp 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. For those wanting to attend, but not wanting sleep under the stars, Camdenton and Osage Beach have plenty of motels to accommodate you, so book a room and join us for the weekend. Hope to see you there.

If you have questions or would like more information, please contact: Shannon Stevens by phone @ 314-481-4131 or email [sporeprince@sbc-global.net](mailto:sporeprince@sbc-global.net), or Chris Crabtree, [cdrabtree@hotmail.com](mailto:cdrabtree@hotmail.com)

## Mushroom Classes, Mushroom Classes!

For the past couple of years the MOMS Education Committee has presented four excellent classes on mushrooms. They have been a huge success. Approximately 40 people attended one or more of these.

This year we will be offering the same classes again: Poisonous Mushrooms, Common Mushroom I, Common Mushrooms II, and Edible Mushrooms. You may retake the class if you wish—the more participants the better. And if you're like me, repetition is good.

Each class has classroom and field experience. Each class also has take home study work for you to complete in your own time. After your "homework" is complete, you will come back to the instructor to show what you have accomplished and for approval. You will then be tested on the classroom experience.

For each class completed, homework approved and test taken, you will receive a beautiful award pin. It is not necessary to complete all 4 classes, but for those that do, you will be awarded the Harry Thiers Certificate of Achievement. You will also walk away with a lot more knowledge about fungi

2008 classes will be held at Babler State Park Visitors Center and will begin at 10:00 am. We will break for lunch (byo) and then foray for fungi.

### The dates are as follows:

Saturday, March 22 **Common Poisonous Mushrooms of Missouri**  
Saturday, June 14 **Common Mushrooms of Missouri I**  
Saturday, August 16 **Common Mushrooms of Missouri II**  
Saturday, October 11 **Common Edible Mushrooms of Missouri**

Instructors will be Brad Bomanz, Don Dill and Maxine Stone. Please contact one of them if you would like more information or would like to register for one or more of these classes. These classes are free to MOMS members.

Brad Bomanz, 636-225-0555      [bbomanz@yahoo.com](mailto:bbomanz@yahoo.com)  
Don Dill, 314-647-3307  
Maxine Stone, 314-963-0280      [VeryMaxine@aol.com](mailto:VeryMaxine@aol.com)

# upcoming

by Willie May & Shannon Stevens, Madness Coordinators

## Morel Madness 2008!

Friday, April 25 – Sunday, April 27

NEW LOCATION! Mark Twain Lake State Park

Yes, spring will soon be here and we morel maniacs are gathering our gear, waterproofing our boots, getting our legs in shape and scanning topo maps for new spots. Our location has changed this year and will be headquartered at Mark Twain Lake State Park. It is located south of Stoutsville, Missouri, two hours northwest of St. Louis. It sits on 2775 acres

in the Salt River Hills, an area created when the Salt River system carved through the glaciated plains in northeast Missouri. Scenic views of the 18,000 acre lake from atop towering limestone bluffs at Buzzard's Roost afford photographic opportunities. Adjacent to the park is the Mark Twain Birthplace State Historic Site. Samuel Clemens's home has been preserved in

the museum and the site interprets the life and times of this American writer. There are 6 miles of trails for hiking and morelling. All land immediately adjacent to the lake's shoreline is public land and huntable for us. This adds several more thousand acres for Madness hunters to explore. Be aware: turkey hunting is allowed in several tracts around the lake until 1:00 pm.

### Morel Madness 2008 Registration Form

Mark Twain Lake State Park, Friday, April 25 - Sunday, April 27

*Deadline for registration is Friday, April 18. There is a \$5 registration fee for every person attending all or parts of the weekend (\$20 for non-members, children under 17 are free.) Breakfast is included for both Saturday and Sunday mornings. Please bring a sleeping bag or bedding, pillow, towel and any other comfort items that you wish — including any and all madness paraphernalia.*

Name of person completing this form \_\_\_\_\_

Address \_\_\_\_\_

Phone (day/evening) \_\_\_\_\_

e-mail \_\_\_\_\_

Reservation for lodging: \$5 per person per night (all names need to be listed. Children of members are free.)

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Registration fee per adult: \$5 for entire week-end: \_\_\_\_\_ Total registration fees: \_\_\_\_\_

Total enclosed: \_\_\_\_\_

Please include the names of fellow mushroomers with whom you would like to share accommodations: \_\_\_\_\_

Tent and RV camping is only available at the Mark Twain Lake State Park Public Campground. These arrangements should be made directly through the Park (1-573-565-3440).

Send your check, payable to MOMS, to Tina Pfeiffer, 4640 Rosa, St. Louis, MO 63116. For more information contact Willie May at willieo1@charter.net; 314-973-2303



Hunter orange should be worn during hunting hours if you explore outside of the state park.

We still require mesh bags or baskets for collecting. An exception to this is that we will allow any type bag or basket if the morels are heavily saturated from rainfall as they will fall apart in mesh bags. Compasses are also required with everyone hunting—no exceptions please. Our traveling bookstore will have mesh bags and compasses for sale as well as other morel paraphernalia goodies.

Cost this year is only \$5 per person for anyone attending any part of the weekend. If you are staying overnight, cost is only \$5 per person per night additional. Kids under 17 are free the entire weekend.

Morel Madness is for MOMS members (and families and significant others) and mycologists only. Non-members are welcome to join in this fun weekend but need to send an additional separate check for \$15 (payable to MOMS) indicating you would like to join MOMS this year. You will receive four *Earthstar Examiner* newsletters with updates for all other forays and events during the year.

After reading an article by Joe Walsh and listening to Michael Kuo's lecture three years ago at Morel Madness concerning over harvesting of morels, everyone should make an effort to harvest only morels that are edible. If most of the morel is edible by all means harvest it, cut off the bad part and spread it in the woods. I usually look for an elm or ash tree to leave it near. I do not think anyone knows for sure if viable spore will begin new life for more morels by this action, but what the heck, it's fun to think so. Maybe we can get our speakers to touch on this subject.

Every year we pre-scout the areas we are going to hunt during Madness. Any morels that we find during scouting are hidden for Saturday's beginning morel hunters. Anyone hunting on Friday should keep this in mind, especially on our beginner's slopes and areas. We know many of us only have time to hunt morels at Madness and the Friday before Madness is the first day we are able to morel hunt each spring. That makes it tough for us to ask Madness

## Preliminary Schedule

### Friday, April 25 (arrive anytime)

- 4:00- Registration begins
- 5:00- BYO Cocktail Party
- 6:30- Pot Luck Dinner
- 8:00- Speaker – Johann Bruhn
- 9:15- Campfire and/or topo map discussion



### Saturday, April 26

- 6:30- Breakfast (provided)
- 7:00- The Madness begins
- 12:00- Lunch (b.y.o.) in the field
- 1:00- The hunt Resumes
- 5:30- Latest check-in. Madness ends.
- 6:00- Potluck dinner
- 7:15- Awards ceremony
- 7:45- Speaker – Chris Crabtree
- 9:00- Campfire

### Sunday, April 27

- 8:30- Breakfast provided
- 10:00- Clean-up and departure

attendees to not collect on Friday. If you do hunt on Friday and are successful, why not cover them up and take a beginner with you Saturday morning to share your bounty. We have been doing this for 10 years and the rewards of seeing the faces and listening to the squeals of a first-time morel hunter finding their first morels, far outweigh a few morels in the bottom of your bag on Friday.

## Accommodations

We will stay at Camp Colborn which is located on the north end of the park. The facilities are the same as Cuivre River State Park. We will have access to the dining lodge with full kitchen and refrigeration facilities. Each barrack has electricity, showers and bathroom facilities inside. Bring your sleeping bag and pillows. RVs and tents are not allowed in the Camp. Cabins are available by reservation for \$50 each cabin per night (2 night minimum). They are located 3 miles from the group camp and accommodate 4 adults and 2 children. Tent and RV camping is available at the public campground. Call 573-565-3440 for cabin and camping reservations. There are also motels in Stoutsville.

## Food

Dinner on Friday and Saturday night will be potluck as usual—please bring a dish to share. For Saturday lunch, please bring your own and possibly something

to share. We'll lunch in the field at places to be determined Friday night before the hunt. We will be serving two delicious breakfasts on Saturday & Sunday.

## Speakers

On Friday night our good friend, Dr Johann Bruhn, Professor in the Department of Plant Microbiology and Pathology at the University of Missouri, Columbia, will be our speaker. He has promised to update us on the morel and truffle research that he and his wife, Dr. Jeanne Mihail, have been doing for the past number of years. Johann will have lots to say in his always-friendly and easy style.

Saturday night, our own MOMS member, Chris Crabtree, will enlighten us with his presentation called "Macrofungi and Myxomycetes of Selected Natural Communities of Ha Ha Tonka State Park." Chris has been doing research for his Ph.D. at the park for awhile. He is amazingly knowledgeable and will be a fascinating speaker

## Directions

From St. Louis, take Hwy. 40/64 north, continuing on Hwy. 61 to Hwy. 54 in Bowling Green. Go west on Hwy. 54 for 10 miles then stay straight on Hwy. 154 at the Hwy. 54 separation. Go right on Hwy. 19 for 6 miles. Go left on 154 again for 8 miles. Go right on Hwy. 107 about 6 miles to Camp Colborn. Go left into the camp.

# 2ND Annual

# Leland Von Behren Weekend!

April 18 – 20th

In order to honor Leland Von Behren this year, we are having a Von Behren Morel Bash Weekend at Pere Marquette State Park on April 18-20th. The weekend will mimic our Morel Madness outing with attendees arriving on Friday after 3 pm and departing Sunday before noon. Please come anytime during the event and join us if you can't make the entire weekend. We will hunt for morels all three days, not just

Saturday. Turkey hunters will be in the woods until 1:00 pm on Friday only and park rules state that no one is allowed in the group camp areas until 3:00 pm. We have the woods to ourselves on Saturday and Sunday and are free to hunt until noon on Sunday, at which time we must be out of the group camp area.

On Saturday Leland will lead us on a foray as he has done for many years at Pere Marquette.

### Meals

We will be doing our infamous MOMS potluck for all meals. We will have the same type facilities as at Cuirve River State Park; full kitchen facilities with refrigeration. The monster pan may be going all weekend so bring something for Michael Perks to add to the pot. MOMS members need no encouragement about bringing food to share, so we are sure to need those long hikes that the Madness coordinators are known for to burn up our extra intake of potluck calories. From hunting this park in past years, you will need the extra carbohydrates to climb the steep hills that this park is known for.

### Lodging

We will share small sleeper cabins equipped with two bunk beds each. Shower barracks are separate. Bring sleeping bags, pillows and towels. Pere Marquette Lodge also has cabins and lodge rooms for \$125 to \$149 per night.

### Directions

North on Highway 367 from I-270. Turn left after crossing the Missouri River and stay on Route 100 to the park entrance. Turn right into the park. Drive past the office and up the big hill for 2-3 miles and follow the signs to Camp Potawatomi on the right.

### Cost

Cost for attending any part of the weekend is \$5 per person. Sleeper cabins are \$5 per night per person. Kids under 17 with parents that are MOMS members are free the entire weekend.

The Leland Bash is open to MOMS members only. However anyone may

## Leland Von Behren Morel Weekend Registration Form

Pere Marquette State Park, Friday, April 18 – Sunday, April 20

*Deadline for registration is Friday, April 11. There is a \$5 registration fee for every person attending all or part of the weekend. Please bring a sleeping bag or bedding, pillows, towel and any other comfort items that you wish.*

Name of person completing this form \_\_\_\_\_

Address \_\_\_\_\_

Phone (day/evening) \_\_\_\_\_

e-mail \_\_\_\_\_

Reservation for lodging: \$5 per person per night. (All names need to be listed, children of members are free)

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Name \_\_\_\_\_ Friday \_\_\_ Saturday \_\_\_ Cost for lodging: \_\_\_\_\_

Registration fee per adult: \$5 for entire week-end: \_\_\_\_\_ Total registration fees: \_\_\_\_\_

Total enclosed: \_\_\_\_\_

Please include the names of fellow mushroomers with whom you would like to share accommodations:

\_\_\_\_\_  
\_\_\_\_\_

Send your check, payable to MOMS, to Steve Booker 102A Pine Lake Rd, Collinsville, IL 62234. For more information contact Steve Booker 618-346-1740; AROHD2@aol.com





join in the fun by sending in an additional \$15 to join MOMS for 2008. Kids coming with friends whose parents are members need not join MOMS but pay the \$5 event fee and \$5 per night fee.

We will need volunteers for kitchen clean up and for camp break down Sunday morning. A sign up sheet will be posted for volunteers.

### Schedule

#### Friday April 18th

2:00 Earliest arrivals may hunt on their own or hook up with friends  
 5:00 Registration with Steve Booker for barracks assignment  
 5:00 Happy hour  
 6:00 Potluck-bring something to share-estimate of 25 people  
 7:30 Speaker, topo map discussion, games and campfire

#### Saturday April 19th

7:00 Breakfast potluck (times subject to change by consensus)  
 7:30 Leland Von Behren, master mushroom hunter, shall lead our foray  
 12:00 Potluck lunch in the dining hall  
 1:00 More time to play in the woods  
 5:00 Happy hour  
 6:00 Potluck dinner  
 7:30 Morel discussion about today and tomorrow  
 8:00 Games and campfire

#### Sunday April 15

8:00 Breakfast  
 8:30 Morel hunting for the diehards or Sunday arrivals  
 9-12:00 Clean up, visit with friends and departure

Send reservation form and check to; Steve Booker 102A Pine Lake Rd, Collinsville, IL 62234

# MOMS 2008 Calendar

Save the date! Mingo will be held the weekend of September 18 through 21, 2008

- Tues. 3/11** 7:00 PM - *Bimonthly*. See article on page 10. Powder Valley Nature Center. Ken Gilberg, 314-629-4686; kengilberg@charter.net.
- Sat. 3/22** 10:00 AM *Class: Poisonous Mushrooms of Missouri*. See article on page 5. Babler State Park Visitors Center. Maxine Stone, 314-963-0280; verymaxine@aol.com
- Sat. 4/5** 10:00 AM - *Foray @ Hog Hollow*. Jack Heller, 314-576-5111; hellerap@aol.com.
- Sun. 4/6** 10:00 AM - *Foray @ Greensfelder State Park*. John Davis, 314-302-6939; shrooman@sbcglobal.net.
- Sun. 4/13** 10:00 AM - *Foray @ Pyramid State Park (IL)*. Steve Booker, 618-346-1740; AROHD2@aol.com.
- 4/18- 4/20** 3:00 PM - *The Leland Von Behren Morel Weekend @ Pere Marquette State Park (IL)*. See article on page 8. Willie May, 314-973-2303; willieo1@charter.net; Leland Von Behren, 618-259-8517.
- 4/25-4/27** 12:00 PM - *Morel Madness Foray Weekend @ Mark Twain Lake State Park*. See article on page 6. Willie May, 314-973-2303; willieo1@charter.net.
- Wed. 4/30** 10:00 AM - *Foray @ Babler State Park*. Joe Walsh, 636-343-6875; joe41641walsh@hotmail.com.
- Tues. 5/13** 7:00 PM - *Bimonthly*. See article on page 10. Ken Gilberg, 314-629-4686; kengilberg@charter.net.
- 5/23-5/26** 12:00 PM - *Silvermines Foray Weekend @ Silvermines State Park*. See article on page 3. Shannon Stevens, 314-481-4131; sporeprince@sbcglobal.net.
- Sat. 6/14** 10:00 AM *Class: Common Mushrooms of Missouri, Part 1*. See article page 5.
- 6/20-6/22** *Foray Weekend @ Ha Ha Tonka State Park*. See article on page 5. Shannon Stevens, 314-481-4131; sporeprince@sbcglobal.net.
- Sat. 7/5** 10:00 AM - *Foray @ Forest 44*. Steve Booker, 618-346-1740; AROHD2@aol.com.
- Tues. 7/8** 7:00 PM - *Bimonthly*. See article on page 10. Ken Gilberg, 314-629-4686; kengilberg@charter.net.
- 7/11-7/13** *Foray Weekend, Sweat 'n Chanterelles*. (Location to be announced). Dave Yates, 314-368-0586; dbytalk23@gmail.com.
- Sun. 7/20** 10:00 AM - *Foray @ Castlewood State Park*. John Davis, (w): 314-302-6939, (h): 314-909-0272; shrooman@sbcglobal.net.
- Sat. 7/26** 10:00 AM - *Forest 44*. Maxine Stone, 314-963-0280; verymaxine@aol.com.
- Sat. 8/2** 10:00 AM - *Foray @ Cave Winery*. Gary Steps, 314-968-9345; gsteps@mindspring.com.
- Sat. 8/16** 10:00 AM - *Class: Common Mushrooms of Missouri, Part 2*. See article on page 5.
- Tues. 9/9** 7:00 PM - *Bimonthly*. See article on page 10. Ken Gilberg, 314-629-4686; kengilberg@charter.net.
- 9/18-9/21** *Foray Weekend @ Mingo*. (Save the date).
- Fri. 10/12** 10:00 AM - *Foray @ Hazlett State Park, Carlyle Lake (IL)*. Leland Von Behren, 618-259-8517.
- 10/24-10/26** *Foray Weekend @ Hawk Park*. Save the date.
- Sat. 11/2** 11:00 AM - *Foray & Potluck, Wild Times @ Babler*. Steve Booker, 618-346-1740; AROHD2@aol.com; Jan Simons, 314-773-4551; jansimons@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*. Please meet at the Visitor's Center, unless otherwise specified, 15 minutes prior to the time listed.

By Ken Gilberg

# New ongoing events: Bimonthlies

Back in the old days, I didn't feel we had a need for meetings. I thought forays were enough. Indeed, many people attend forays and enjoy a hike in nature with friends. I'm still a hundred percent for forays but I believe we can further enrich our mushrooming knowledge. I am especially inspired by the work that Brad Bomanz and his group are doing by documenting Missouri fungi. I want to contribute to their ever-growing list of vouchers on our website. Most times after a foray, folks don't feel like sitting around to do identification work. We're ready for a shower, lunch, or just to get on to other things. Besides, we need the reference books, the internet and maybe a microscope.

Over the years I have enjoyed the times when the club gets together for our annual meeting, a workshop or special lecture. We have a terrific group and

there's always great interaction when we get together. Steve Booker is my partner-in-crime on these bimonthlies and I want to thank him for his enthusiasm. We are proposing, and have set dates, time and place for MOMS bimonthly meetings. (Bimonthly is an odd word in that it means both once every other month and twice a month.) The dates will be regular: the second Tuesday of every odd month. (If you have Microsoft Outlook, you can create a recurring appointment.) If you keep your calendar the old fashioned way, the dates for 2008 are March 11, May 13, July 8, September 9 and November 11. We will meet at seven in the evening at Powder Valley Nature Center. I hope that's convenient for you and hope you can come. Occasionally, we may meet at other locations.

This first meeting, we can simply talk discuss what kind of things we'd like to

do with these meetings. For the first one, I'll bring a slew of books for people to look at. You can bring something for show and tell, too. In most months we will bring in fungi specimens. Last year I could have made a species list of thirty different mushrooms just from our little yard. Store your specimens in a paper bag in your refrigerator until we meet. Don't forget to label the bag so that no one assumes it is edible.

At upcoming bimonthlies, we'll have lectures and workshops. Steve has an idea for a round table discussion on the legal aspects of fungi with someone from law enforcement, a defense attorney and a mycologist. At other meetings, we can view each others' photographs and learn the secrets to taking good mushroom photos. Maybe we'll learn to draw mushrooms. Have a cooking workshop. What would you like to learn?

## Missouri Mycological Society

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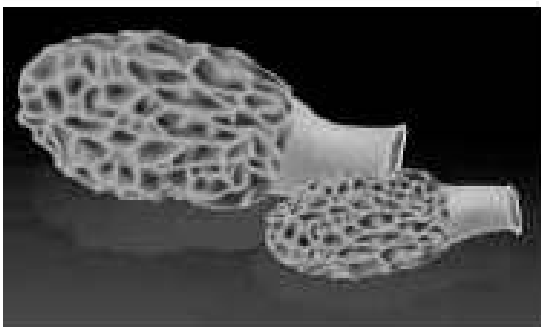


Illustration by Julie Ridge