

earthstar examiner

December 2009



Newsletter of the Missouri Mycological Society

Mushroom Camp: Mingo 2009 *By John Davis photos by Jon Rapp*

This year's Fall Foray at Mingo National Wildlife Refuge was a lot of fun. From the company of many friendly people to the serenity of Camp Latorika on Lake Wappapello, there was much to enjoy. Despite the antifungal weather preceding the foray, there were even a lot of interesting mushrooms to collect.

When I arrive in the dark Thursday, I'm greeted in the dining hall by a small group of people subdued by dim lighting and good food. Charlie and Jan, familiar faces from St. Louis, invite me to join them. Ken Gilberg and a few others trickle in; but realizing what a full weekend we have ahead of us, we soon begin to drift apart to our cabins, tents, vans, campers, and shelters. There will be over sixty of us by Saturday. Sarah Yates has set up an information table where Steve Booker points my cabin out to me on a map and suggests that I drive. Shannon is also there to help, overhearing my need for a flashlight and directing me to the souvenir table, where one of my choices is a small Missouri Mycological Society clip-on flashlight with an adjustable beam. With the flashlight, it's easy to find my cabin and get squared away inside.

It's a screened-in cabin with a number of metal cots folded up in the center of the floor. All of the mattresses are stacked on a single outstretched cot next to this; so I select a cot and a richly storied mattress, roll out my sleeping bag, and sink into the stretched-out springs, trying to pretend that I'm alone. Think dark-cabin-alive-with-hideous-legions-of-fat-hairy-spiders. I've noticed already their nocturnal penchant for the showerhouse door, across which they presumably dart to collect phototactic insects colliding with the screen. Indeed, we meet soon enough – a handsome quintet set up operations on clothes I have hanging up to dry after Saturday night's rain - but, as is generally the case with woodland inhabitants, they remain impeccably tolerant of my presence throughout my stay.

Friday morning dawn sheds light on my beautiful surroundings, a forested hillside with a colorful understory. Someone is tolling a bell as a sign that breakfast is ready. The short walk back up the hill to the dining hall is made easier by the memory of Jan and Charlie in the kitchen last night, preparing ahead of time. It's a savory, hot meal of cheese grits with a shrimp, tomato, and crimini sauce. Follow

this with Sara's Prosecco and a steaming mug of coffee, and you have the perfect start to an exciting day.

Ken encourages everyone to get out into the woods, giving tips on where to go. He and a few others are heading south. This is just a day to explore the region. The main foray is not until tomorrow. I wander around outside, where I join up with Greenlight, Paul, and Dennis. We decide to head toward Mingo in my car. After a period of pleasant uncertainty, enjoying the countryside but stopping eventually to ask a lady walking on the road for directions, we find our way into Monopoly Marsh on the west side of Mingo and begin to explore.

Bald cypress knees adorn the floor of the swamp, which is eerily littered with western chicken turtle shells. Poison ivy shoots are ubiquitous. It's a place as foreboding as it is enchanting. It's been too dry for us to expect the abundance of a good year at Mingo, but perseverance leads to a respectable collection of fungi, from the shocking cobalt of *Pulcherricium caeruleum* to things more common presently like Reishi and *Gymnopilus liquiritiae*.

Back at camp, I meet Lee Toll, one of the foray leaders for tomorrow, and naively ask him if he's heard of Monopoly Marsh. He tells me that he grew up here and has spent a lot of time exploring the refuge. I ask him about the empty turtle shells and learn that this phenomenon *continued on next page*



Dr. Andy Methven and friends

Mingo 2009

continued from page 1

isn't typical, which is disturbing because this turtle (*Detrochelys reticularia missaria*) is considered endangered. Habitat destruction. Pollution. Is this a final plague to finish them off? Then Lee talks about people getting lost in the refuge during past forays. There are ditches throughout the refuge which theoretically should make finding your way out easy. On the other hand, the area contains deep tracts of homogenous terrain, making disorientation a recurring problem. Even tomorrow, several people report being temporarily lost, having an overcast sky to blame and their compasses to thank.

It's still Friday, though, and the display room is already starting to fill up with fungi and people. Joe McFarland, co-author of the new book *Edible Wild Mushrooms of Illinois and Surrounding States*, conducts a beginner's class and stresses the importance of our contribution to science in collecting and identifying the fungi this weekend. Learning the Latin names is part of it. Afterward, we gather for a potluck dinner; then

Dr. Andy Methven from Eastern Illinois University in Charleston gives a presentation. Later, a few of us close ourselves up in the kitchen and get started on the sack lunches for tomorrow.

The night ends with a bonfire, where Steve and Paul entertain us with classical guitar and Irish flute.

I'm asked to be back in the kitchen at 5 a.m. to help Joseph with breakfast; but at 5 a.m., Joseph has things well underway. Stephani and Gerry, students who are working with Dr. Methven on mycoremediation, come to crack eggs and help with final preparations. Everyone eats and prepares to leave in foray groups. Joe Walsh, and I as his assistant, take off ahead of them to give a presentation to the public at the Mingo visitor's center. Leland

and Dennis sit in on the presentation, then we take everyone on a short walk through the woods, spotting at least a few interesting fungi, including *Coprinus plicatilis*. Before going back to Camp Latonka, Joe, Leland, Dennis, and I try with no luck to locate one of the foray groups then do some exploring of our own. Though it's essentially a repeat of yesterday's mushrooms, today I see a huge bloom of wood ear and a large patch of reishi.

As everyone finds a thing or two of interest – remember there are around sixty people scouring the woods today – the display room is at capacity, brimming with fungal booty and busy with a team of mycologists bound with the formidable task of indentifying everything. Dr. Methven conducts a microscopy workshop. For the supple mind, I imagine, the learning curve is steep. But you'd better be taking notes even then. Within minutes of Jay's arriving, I hear the names of several mushrooms not even mentioned in any of my field guides. Matters well in hand, I decide to check out Lake Wappapelko below.

Here, I find Suzanne hanging out on the beach and Louise, who came all the

way from Germany, swimming in the lake. It's a very peaceful place. Taking a couple of walks to the lake this weekend, I'm impressed by how little traffic there is on the water. Something about the beach is attracting many tiny blue butterflies. I take a walk around a shore now dotted

with eight tents and discover ripe persimmons and grapes. Left with the option of continuing into tick-infested woods or turning back, I return to the beach, this time noticing that the rock-piles are inhabited by fence swifts, *Sceloporus undulatus byacinthinus*. Perhaps the undulatus describes its amply amusing habit of doing push-ups. It's been suggested that the presence of fence lizards can decrease the incidence of Lyme disease by introducing something to the ticks, who feed on their blood. I share the persimmons and grapes with Suzanne then head back up the hill to shower.



Joe McFarland

Gary Steps and his team prepare dinner with a Mexican theme. Britt Buryard, publisher and editor-in-chief of *Fungi Magazine*, has once again contributed to the fare. First, it was his own bleu cheese from his farm in Wisconsin. Tonight, also straight from the farm, it's his corn smut, or huitlacoche (from the Nahuatl word for "raven's excrement"), which the dinner crew use in a quesadilla with corn and cheese. Despite both of its names, it (*Ustilago maydis*) has a distinct, good flavor. Sometime after dinner and before the second campfire, Willie produces a baby copperhead in a box; and, voila, there's even a lesson on snakes from our resident herpetologist. I can only imagine that others are dreading leaving tomorrow as much as I am.

It's a protracted departure Sunday morning, beginning with a final fabulous feast prepared by David, Tracy, and the people from the mycophagy workshop. They have used the edible mushrooms collected this weekend, including sulphur shelf, oyster, and *Hericium*. There's also a final presentation from Jay Justice, including some great photographs of interesting mushrooms from Cades Cove in The Great Smoky Mountains National Park. Afterward, I get a chance to speak to Dr. Walt Sundberg. He's telling me about some collecting he's done in New Mexico. It makes me wistful for alpine meadows loaded with porcini; but I'll miss this place equally. The display room is being cleaned out, and someone interrupts us to get an identification on something, which Walt offers almost instantly. Notice the garlic odor? Clearly, it's *Gymnopus tocephalus*, a reminder of Mingo's exotic character. I will miss this stimulating environment. I will miss visiting with people on the porch outside of the dining hall. Eventually, however, there are more people left than tasks, and I leave, thankful for the opportunity to experience this awesome tradition.



Jim and Lu

21ST ANNUAL MOMS Winter Luncheon

Sunday, February 7, 2010, 12:00 - 4:00 pm

Webster Groves Recreation Center

by Elaine Fix, photos by Barb Steps

Here we are again thinking about our fabulous 21st Annual Winter Luncheon. Yes, it's time to mark your calendar, get out your best recipes, and send in the registration form that is on page 9.

This year we are very lucky to have Tradd Cotter as our speaker. Tradd began his mushroom career in 1994, completing a two-year internship at Lowcountry Exotic Mushroom Farm near Charleston, South Carolina, designed by Dr. Dan Royse from Penn State University. At age 22, he was awarded the position of Head Grower and continued to experiment and perfect sawdust formulations and growing parameters for indoor

Venus and Serena Williams. There he focused not only on hybridizing native landscapes with beneficial fungi, but also on-site remediation and hurricane restoration. In 2005, he met his wife Olga Katic, while working in Florida and together they moved the mushroom business to Liberty, SC, located between Clemson University and Greenville, SC. (www.mushroommountain.com)

The subject for Tradd's talk is, "Ling Chi - Reishi - The Mushroom of Immortality". You won't want to miss this talk and the Ling Chi tea we will taste!

As many of you know, the Winter Luncheon is "Pot Luck" and the food is very delicious! Please bring a main dish, salad or dessert. Unlike other years, MOMS will provide the bread, so we will not need anyone else to bring bread. Wine and drinks will be provided. We do not have any cooking facilities, therefore, if you bring a hot dish please use a crock pot or some other device to control the temperature. Indicate the name of your dish, the ingredients, and your name, so when going through the line everyone will know what it is they are eating. We would also appreciate your bringing a copies of your recipe. When you arrive we will have a volunteer place your dish on the buffet table.

Registration begins immediately. There is always a large turn out for this event, please make sure you send in the registration form soon. The cost is \$20 for MOMS members and \$25 for non-members. However, if your registration is post marked before January 15, 2010 you will receive a \$5 discount, making the cost \$15 for MOMS members and \$20 for non-members.

Of course, it wouldn't be a Winter Luncheon without a raffle. This year we have many good prizes, and we promise that the raffle will move along quickly.

Unfortunately, we can't promise that you'll win a prize, but many people walk away with their arms full! Raffle tickets are \$10 for 12 tickets or \$1 each. Will you offer something for the raffle? Mark it on the registration form—or contact me.

Volunteers are needed to help set-up the event room the day before our luncheon, assist at the registration table, run the raffle prizes, and help clean up. Volunteers can sign up on the registration form.

The location of the Winter Luncheon is the Webster Grove's Recreation Center. This facility is located near Hwy 44 and Elm Ave. Directions to the center are: Take Hwy 44 to the Elm exit in Webster Groves. Go south. Take a left at the light onto Glendale Ave. The recreation center is on your left.

If you should have any question or comments about this year's Winter Luncheon please contact Cheryl DeCain, Winter Luncheon Co-Chair, at 314-567-4720 at organizer@mindspring.com or Elaine Fix, Winter Luncheon Co-Chair, at 636-462-3025 or 314-277-6186 cell or EFix@earthlink.net



Linda Mueller and Claudia Joyce

cultivation of shiitake, oyster, Maitake, and other gourmet mushrooms.

In 1996, Tradd founded Mushroom Mountain and relocated to Hilton Head, SC after befriending an orchid grower who helped him construct a mushroom tissue culture lab and spawn generation facility. Tradd's mushroom career paralleled Environmental Landscape Design since 1998, carrying him to West Palm Beach, Florida where he had the opportunity to design work exclusively for the estates of Ms. Henry Ford II and tennis players



Leland Von Behren



Donna Mills, Jane House and Jan Simmons

The Incurable Epicureans

By Linda Rolby

The Incurable Epicureans is a culinary group of MOMS members who love to cook and eat. Usually, we gather for four dinners a year. Each dinner has a specially planned theme and menu where the group explores various regions of the world, culinary époques, or whatever else we think sounds intriguing. Often the group gathers in the home of a member, but we also have used park shelters and working studios. Samples of past and future years dinners include:

In 2009, Exploring Great Chefs of the 20th Century:

- MFK Fisher, 1940's *The Art of Eating*
& James Beard, 1950's *The Father of American Cooking*
- The Basque Table
- Wine Tasting & Charcuterie Gathering
- Julia Child, 1960's *The Way to Cook*

In 2010, we'll add to our list of 20th Century American Chefs with:

- Alice Waters, 1970's *The Culinary Revolutionist*
- *My Bombay Kitchen*, Niloufer King will introduce us to one of India's most exceptional cuisines.
- Two other dinners are yet to be determined, but may include exploring one or two of our modern celebrity chefs.

The Incurable Epicureans are preparing for another incredible year of gratifying cuisine and congenial camaraderie.

Membership is limited to 35 so that we can accommodate the group in our homes. If you would like to join us, both returning and new members may send your membership dues with your check made out to The Incurable Epicureans for \$15.00 per person, to:

Linda Rolby
10533 East Watson Rd.
St. Louis, Mo 63127

Calendar

- Tues. 1/5** 7:00 p.m. MOMS Annual Open Board Meeting, Powder Valley Nature Center, Shannon Stevens, 314-481-4131, sporeprince@sbcglobal.net
- Sat. 1/12** 7:00 p.m., Bi-Monthly, Powder Valley Nature Center, topic dba, Ken Gilberg, 314-822-7624, kengilberg@charter.net
- Sun. 2/7** 12:00, Annual Winter Luncheon, Webster Groves Recreation Center, Cheryl DeCain, 25 Country Squire Lane, St. Louis, MO 63146
- Sat 3/13** 10:00, Class, Poisonous Mushrooms of Missouri, Babler State Park, Maxine Stone, 314-963-0280 VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- 4/23-4/25** Morel Madness, Cuivre River State Park, Willie May, 314-973-2303, bmay11111@gmail.com



FEATURED RECIPE

There were raves about the breakfast that Charlie and Jan made for everyone on Friday morning of Mingo. Here's the recipe.....

Spicy Shrimp and Grits

Adapted from *Bon Appetit*, November 2007

By Jan Simons and Charlie Raiser

Serves 5

6 C water
1 12 ounce can evaporated milk (do not use fat-free)
1 ½ C quick-cooking grits
1 ½ C (packed) coarsely grated sharp yellow cheddar cheese (we used 4 year old Widmar Wisconsin cheddar)

5 bacon slices, chopped
2 C sliced baby bella mushrooms (4-5 ounces)
1 C chopped onion
¾ C green bell pepper, chopped
2 ¼ C plum tomatoes, chopped and seeded
1 pound small to medium shrimp, peeled and deveined
1 T hot pepper sauce

Bring water and milk to a boil in a large saucepan. Gradually whisk in grits. Reduce heat to medium. Simmer until grits are thick, stirring often, about 20 minutes. Mix in cheese; season with salt and pepper.

Meanwhile, saute bacon in a large skillet over medium-high heat until crisp. Transfer bacon to paper towels. Add mushrooms, onion, bell pepper, and 1 ½ cups of tomatoes to drippings in skillet. Sprinkle with salt and pepper. Saute over medium-high heat until vegetables are tender and sauce is thick, about 12 minutes. Add ¾ cup of tomatoes, hot sauce and bacon and stir. Add shrimp and saute until shrimp are just opaque in center about 4 minutes.

Spoon hot grits onto plates; top with shrimp and sauce. mixture in 3 additions, alternately with sour cream, beating on low speed until just blended.



BUILDING YOUR MUSHROOM MEMORY III

By Dr. Walt Sundberg, Mycologist, Professor Emeritus, Southern Illinois University
Chief Mycologist (Scientific Advisor), Missouri Mycological Society
This is the 3rd in a series of articles by Dr Sundberg on this subject

Sharpen Your Knowledge by Writing Your Own Identification Keys

In the upper and mid-continental Midwest, mushroom season 2009 is now nearing its end. As the temperatures drop in the fall, many of the common "summer mushrooms" become infrequent and often disappear all together. However, this environmental change results in the appearance of several more cool weather species, including more frequent sightings of *Hericium*, *Pseudohydnum*, *Suillus*, *Cbroogomphus*, and some *Calvatia* species to name a few. For many of us, by the time you read this Issue of the Newsletter, mushroom season in our neck of the woods may essentially be over, except perhaps for a few cold tolerant or somewhat freeze-hardy species.

However, you can extend your collecting and learning in the field by traveling to other regions. Perhaps you could go to where warmer mushroom-producing climates still remain, such as in Louisiana and other Gulf Coast or southern States, or to regions like central or southern California, where the coastal mushroom season continues on in some places until January or later. Short of the ability, time, and/or funds to carry out such travel, the winter months become a time for doing *Building Your Mushroom Memory* via "arm chair mycology."

Did you start preparing your Personal Mushroom Life List yet? If so, great. If not, it is NEVER too late to start. Start yours now! And, always carry a copy with you on field trips for "memory jogging". For life list "how to" details, see Parts 1 and 2 of this series in previous 2009 issues of the Earthstar Examiner, the MOMS Newsletter, or request a copy from Walt Sundberg (sundberg.wj.407@verizon.net).

Although we will return in a later issue of the Earthstar to further development of a personal life list, herein I am suggesting that club members consider learning more by working intensively with one small group of fungi (and, perhaps, ultimately being able to share information gained with others in the club). The purpose here is for some members of the club, each working independently, to select and become better versed with one SMALL group of mushrooms (fleshy fungi; group choice and size up to the "participant") with the goal of writing one or more identification keys to the group selected. The purpose of this exercise is NOT to copy keys already in the literature, but to learn through personal (i) collecting or documenting information on the fungi you select available in books and references, (ii) collating that information in some logical way, and then, (iii) using that data to develop your own key (or way) to distinguish between the fungi selected.

For purposes of this exercise and to gain some initial key writing experience, select or work with a small group with a limited number of entities (e.g., 4-6) of your choosing. For example 4-6 (a) families or b) genera, or (c) species in the same genus. A few suggestions are noted below as examples, but don't be limited by these. Try working with any group in which you have some innate interest. Whatever you do for this exercise, keep the number of entities included small.

- a. Four 'traditional' mushroom (gill fungus) families with white or light colored spores
- b. Four different genera of bird's nest fungi
- c. Four different genera of puffballs
- d. Four different species of *Lycoperdon*
- e. Five different species of *Lactarius*
- f. Six different species of Polypores

After selecting a small group of fungi on which to work and learn, gather any and all data available to you on the entities (e.g., families, or genera, or species) you select. Prepare a comparison table (or chart) on the characteristics or features each exhibits noting similarities and differences between them. After completing this table and comparing similarities and differences between the species included, using the differences noted, construct your own Dichotomous Key to help you distinguish between and identify each in the future.

An example of a Dichotomous Key (one with choices offered in pairs and followed or used like a worded "treasure map") is included below.

Example Dichotomous Identification Key

To use: Reach in your pocket and pull out one coin. Start at pair (choice) number 1. Select which #1 character noted best fits your coin, and then proceed to the number noted to the right. Continue through the "key" until you arrive at the ID of your coin.

Key To Coins Sometimes Found In A Purse Or Pants Pocket

- 1. Coin silver . . (go to).....2
- 1. Coin some other color . . (go to).....5

- 2. Coin 24 mm or more in width3
- 2. Coin less than 24 mm in width4

- 3. Coin wider than 24 mm..... Half Dollar
- 3. Coin approximately 24 mm wide Quarter

- 4. Approximately 22 mm wide Nickel
- 4. About 18 mm wide Dime

- 5. Coin more than 20 mm wideSacajawea Dollar
- 5. Coin less than 20 mm wide..... Penny

Although this exercise is designed to be a personal learning experience, ultimately, the knowledge and key(s), once well honed and tested in the field, might, perhaps, be shared with others in the Club (or perhaps a wider audience) via using the key(s) prepared so that others can also learn to more readily identify and distinguish between the fungi in the group studied.

2009 Hawnting

By Mikey Perks

A hawnting we will go... a hunting we will go... hi ho the derry o... a hunting we will go! For y'all who missed The Hawnting this year, a good time was had by all. What is it with this weather pattern every year? It rained till we got there and set up, then cleared up for us on Friday evening and Saturday at Hawn and Sunday at Pickle Springs - then started raining again as we made our merry ways back home. Ya gotta love it! Are we lucky, blessed or what?

We found lobsters, blewits, honeys, puffballs, *amanitas*, stinkborns, oysters, false oysters, more puffballs, various *lactarius* (*lactarii*?), sweet tooth, wood ear, more puffballs, slippery jack, jack-o-lantern, more puffballs, hens and chickens, witches butter, fawn mushrooms, more puffballs, and one leetle bity already dried earthstar that would fit on a pencil eraser (good eye), amongst many other varieties. Unfortunately most of the choice edibles mentioned were way past their prime and weren't even collected and brought in. Hens and chickens were scarce this year but blewits and lobsters were ready for monster part! Woohoo! For a complete species list with all scientific species names spelled correctly (thank you spell check) keep your eyes posted to the website, coming soon to a page near you.

This year we shared the scout camp under the pine grove with a hardy group of Sierra Club members doing trail maintenance in the area for the entire week. Crossover dual members Suzanne, Barbara and Louisa split their time between the two campfires, but I

Shannon Stevens



foray raving about four of Jupiter's moons and nebulae and other heavenly wonders. Sad to say for the stargazers the window of opportunity was shortened by a new wave of cloud cover moving in. Perhaps we'll see them again next year.

Sunday at Pickle Springs was gorgeous weather for more foraying. A half basket full of choice blewits was found just 75 yards or so from the trail head. Keep an eye on that pine duff this fall. See you soon.

Michael Perks with blewits

believe that ours was livelier, at least on Friday nite. What aromatic "dew" was that on the pumpkin the next morning? It didn't smell like frost. Anyway what happens at the campfire stays at the campfire.

Several different loop trails were scoured by small foray groups on Saturday with everyone returning to base camp by 3 or 4 p.m. Potluck and happy hour proceeded from then till 9 maybe 10 p.m.. Yes the partiers were a little tired on Saturday, but the food was great as always. Soups and stews, persimmon bread and jam, lentil salad with squash, green tomato relish, etc. etc. etc. Before donning his Chief Rainwater costume for trick and treat hour, fry-daddy Joseph cooked up a never ending platter of fish, chicken and yes... you heard it right here folks... Cajun fried cucumber slices. Yum! My brother and nephew joined us more for the camping than the 'shrooming and those two were a well oiled machine with the dutch oven set serving up dinner and breakfast offerings. I'll have to buy them a MOMS family membership for Christmas, I'm thinking.

Park Superintendent Ed, accommodating as always, brought a group of kids and a few parents around to learn just a wee bit about mushrooming and mushroomers. In turn, we were tricked and treated to a round of this years Halloween jokes. Also in attendance at the park this year was a contingent of the St. Louis Astronomy Society camped on a ridgetop pasture with telescopes set up for viewing. Claudia and Linda came back from their evening dinner

Coming Soon!

Missouri's Wild Mushrooms

This lively and informative field guide to the most common fungi of Missouri is the first of its kind. There's never been a book on mushrooms of Missouri. Written by our own Maxine Stone, and published by the Missouri Department of Conservation, the book includes tips for finding, gathering, preparing and preserving wild mushrooms. A must-have for all MOMS members, the book features color photographs and detailed descriptions of 100 mushroom species. Look for this informative guide next spring. We are sure to have many copies in our bookstore.



Patrick Harvey

Missouri Mycological Society Now on Facebook

by Patrick Harvey

The MOMS FaceBook page is up and running. Though this is free, you'll need to join FaceBook to see it. To find the FaceBook page:

1. Log on to Facebook.com
2. Type "Missouri Mycological Society" into the search box, top right
3. Click on the link in the results screen
4. Click on "Join Group" on the right to join

All are welcome to contribute photographs, links, or participate in discussions here! Lots of pictures of More! Madness 2009 & Hawnting 2009 are already on the site.

Wild Times at Babler 2009

By Jan Simons

Sunday, November 1, was a beautiful fall day...and such a relief from the record rainfall that we had in October! Everyone was so glad to be outdoors and in the woods! There were twenty-two of us this year, four of whom had never been on a MOMS foray. We met at the Cochran shelter...new for us this year...because the Alta shelter burned down.

After warm greetings and some good conversation, we started off through the woods to work up our thirsts and our appetites. Because of all the rain, the fall color wasn't spectacular but it smelled like fall and felt like fall and that was good enough for us. Although there were not a lot of edibles, we did find a lion's mane, and many non-edibles. Steve Booker (we can always count on him) brought oysters to share, so no one needed to go home empty handed.

Fires were not allowed this year but of course our great MOMS group was prepared (we're like boy scouts) with other ways to heat things. And what a feast we had! Freshly cooked fish...I know some of it was walleye...was delicious! Morels in a cream sauce smelled and tasted...well...you know how they taste! It was the first time that one of our newbies had eaten morels. Do you remember your first time? Other wonderful dishes were chanterelle corn bread, red wine poached pears, venison ham, fish curry, two versions of venison chili, pork steak and more.

It was our last official foray of the season. We have lots of good memories to savor during the winter until the mid-winter luncheon. Thanks to all who came for the fun and the food!



Deborah Frank

FEATURED WEB SITE *By Patrick Harvey*

Check out this video featuring Gary Lincoff, author of the Audubon Field Guide to Mushrooms

Gary Lincoff on Martha Stewart!

http://www.marthastewart.com/article/guide-to-wild-mushrooms?video_id=0&autonomy_kw=gary

You should like this one too, an excerpt from the recent movie "Know Your Mushrooms":

http://www.youtube.com/watch?v=sVx9R7nNe4A&feature=player_embedded

Annual Board Meeting

Tuesday January 5, 2010 6:30 - 9pm
Powder Valley Nature Center (PVNC)

Come one, come all! This is your chance to be part of the process. The annual board meeting is open to any member of MOMS so don't miss the opportunity to see us in action. Find out who your elected officials are and what they do.

We'll be conducting business, planning events for the year and going through the election process. We will have three board vacancies. Steve Booker is up for re-election and Maxine Stone and Chris Crabtree have accepted nominations. We will sadly be saying goodbye to David Yates and Joe Walsh since their two consecutive 3 year terms are over. Their dedication to MOMS and their service on the board have been invaluable and should be an example to us all. They will be missed. I'm sure, however, they will continue to be strong MOMS members.

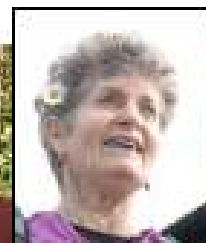
As members of MOMS you are entitled to a vote at this meeting. Don't forget to nominate someone for consideration as a board member. Nominations will not be taken during the meeting so be sure to contact me (Shannon) beforehand. This really is a great opportunity to serve MOMS so step on up and submit your own name as well!

The meeting will begin at 7 pm sharp but we have the room starting at 6:30, so let's get all the catching up and socializing out of the way so we can get down to business and perhaps even wrap up early so we can grab a bite at PJ's afterwards.

Directions to PVNC can be found by clicking 'maps' on our website, www.momyco.org. Enter through the side door. Hope to see you there!



Chris Crabtree



Maxine Stone



Steve Booker



Jon Rapp making a mushroom identification

Fun with Fungi

By Jon Rapp

A program titled "Mushrooms in Missouri - Let's Have Some Fun With Fungi" was held at Rock Bridge Memorial State Park in Columbia, MO on Saturday, Sept 26, 2009. The morning session featured a Power Point presentation by MOMS members, Jon Rapp and Stan Hudson. It included a number of pictures of mushrooms found in Mid-Missouri and in the park itself, along with basic identification, edible vs. poisonous mushrooms, useful resources and information about nearby Mycological Societies in Missouri (MOMS) and Kansas (KVMS). The afternoon session consisted of a short 1 hour hike on one of the park's many trails, a follow-up discussion and identification of the mushrooms found. In all, 62 species were found and identified. Not bad for a 1 hour hike! Nearly 40 persons attended, and many expressed interest in further mushroom activities, including the idea of hosting a combined MOMS/KVMS foray next year at Rock Bridge park. (Editor's note: YES!)

From da Prez...

By Shannon Stevens

Well, that's a wrap. By the time y'all get this we will have had ourselves another great year of mushroom fun with all our friends. We started the year off with a wonderful Winter Luncheon full of fantastic foods and, having just come back from the Wild Times event, it was quite evident that our commitment to fine dining has not waned throughout the year. I don't want to steal Jan's thunder from her article but boy oh boy were there some good eats. I'll let her tell about it.

The spring season was kinda funky again with it warming up early then getting cold again before going into full bloom. We did our best though to track down those elusive morels, I hope you folks did better than I! We'll be going back to Cuivre River State Park again next year, let's hope we hit it at a better time. Silver Mines was a washout due to heavy storm damage in that area but we'll be back next year for some good camping and swimming and hopefully some finds from the forest.

The summer 'shrooms were not quite as prolific this past year as they have been in the past. Despite that fact and the volcanic heat that weekend, we still managed to find some trumpets and chanterelles at Ha Ha Tonka which continues to be a great place to foray. We also went back to Meramec SP for our Sweat 'n Chanterelles week end and it turned out to be good hunting there as well. The lodge where we used to have dinner on Saturday night is no longer there but we drove into town and found a really good Mexican restaurant. Maxine's grand kids talked

her into staying over on Saturday. "You have to be prepared next year, you know, sleeping bag, tent, toothbrush."

Mingo was marvelous as always and nobody got lost.... for too long! Temporarily misplaced is, I believe, the terminology we are using. Hawn and Pickle Springs was a big success as well and we even found our lobsters again as well as a goodly amount of blewits. The weather was just perfect for fall camping and the campfire was quite enjoyable, especially Friday night.....

Of course there were lots of other events throughout the year; day forays at many different parks, Thursday evenings at Missouri Botanical Garden, winery visits, identification classes and our bimonthly meetings which are growing in popularity. I want to thank everyone who volunteered at any of these events, whether it was organizing, leading a foray, cooking, cleaning, taking out the trash, recycling, speaking, presenting, writing articles, carpooling, working up species lists, taking pictures or whatever else needed to be done.

As a volunteer organization, we rely on all of us to pitch in where we can. We will again have a full schedule next year so please consider helping out where you can. Many hands make light work. If you don't call us, we'll call you! Welcome to all our new members this year, I hope you have enjoyed some of the events we put together and don't be shy about joining in the fun next year. Hope to see everyone at the Winter Luncheon!

The Earthstar Examiner is the newsletter of the Missouri Mycological Society, a 501(c)3 corporation. Submissions to the newsletter should be sent to the editor, Maxine Stone, 314 Park Rd, St Louis, MO 63119 or verymaxine@aol.com

Officers and Directors:

Shannon Stevens, President (11)*
4642 Boss Avenue,
St. Louis, MO 63116
314-481-4131
SStevens@moamyc.org

Patrick Harvey, Executive Secretary (11)

Chuck Yates, Recording Secretary (12)

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Research: Brad Bomanz

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Toxicology: Don Dill & Ken Gilbert

Communications:

Webmaster:

Brad Bomanz, Webmaster@moamyc.org

Earthstar Editor:

Maxine Stone, verymaxine@aol.com

Earthstar Designer: Jane House, joh1319@bpc.org

\$15 Bucks, What a Deal

Seriously, can you think of any other organization you can belong to for such a small price where you can enjoy all the nifty, supercool things that we do? Why, the fellowship alone with such neat people would easily cost you twice that anywhere else! You simply cannot beat all of the groovy stuff MOMS does throughout the year and there's something for everyone: Camping, Hiking, Foraging, Gourmet Cooking, Art, Education, Music, Exciting and Informative Speakers, Bimonthly Gatherings, the list goes on and on!

But wait, there's more!!! If you act now, you'll not only enjoy a full year of fun and exciting people, places and events, you'll receive free of charge our wonderful newsletter, the *Earthstar Examiner*, four times a year! With this newsletter you'll be able to keep up with what's happening with a timely 'calendar of events' as well as spiffy articles with keen pictures from past events and activities.

Already a member? Well don't miss out on any newsletters or risk getting dropped from the Directory by being late with those dues. All current membership is up at the end of the year, Dec. 31st, so take this opportunity to send your check now! Don't forget to consider becoming a member of the North American Mycological Society, (NAMA). NAMA is our parent organization and being a member entitles you to receive their newsletter, the *Mycophile*, as well as be part of another great mushroom group. Not to mention the discount you'll get if you decide to go to the annual NAMA Foray, which is way cool! Check out their website at www.namyc.org

So what do you do to take advantage of all this, how do I join, you ask yourself? Just check out the renewal form on this page and get signed up today!

Electronic Version of *Earthstar*

Many organizations send out electronic versions of their newsletters in color, because that has environmental and economical advantages. This is currently under discussion, but we want to know what the members want. Please check your preference on the membership form. We would keep a mailing list for those who rarely use the internet.

Visit the website to see the current issue in color.

20th Annual MOMS 2010 Winter Luncheon

Sunday, February 7 noon – 4:00 p.m.

Webster Groves Recreation Center, 33 E. Glendale Ave.

Tickets are \$20.00 for MOMS members and \$ 25.00 for non-members. If registration is postmarked before January 15, 2010, there will be a \$5.00 reduction in price to \$15.00 for MOMS members and \$20.00 for non-members

Number attending: _____ Members \$20 (\$15) _____ Guests \$25 (\$20) _____

Person completing this form _____

Phone: _____ E-Mail _____

Names of people attending _____

Amount for luncheon \$ _____

Raffle Tickets (12/\$10 or \$1 each) \$ _____

Total amount enclosed \$ _____

Would you like to help the day of the luncheon? YES NO

Set-up Registration Monitor tables Clean-up Other

Do you have something to donate to the raffle? YES NO

If yes, what would you like to donate: _____

Please make your check payable to the Missouri Mycological Society or MOMS
Mail your payment by January 15, 2010 to: Cheryl DeCain, 25 Country Squire Lane, St. Louis, MO 63146 (Confirmations will not be sent.)

Missouri Mycological Society and NAMA 2010 Membership Form

All memberships end on December 31.

Name (please print) _____

Address _____

City _____ State _____ Zip _____

Home Phone _____ Work Phone _____

E-Mail (only one please) _____

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

Make your check payable to Missouri Mycological Society.

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).

NAMA Affiliated Club Members: 1 year/\$32 \$ _____

Send both checks to:

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

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September 2009