

earthstar

Issue 105

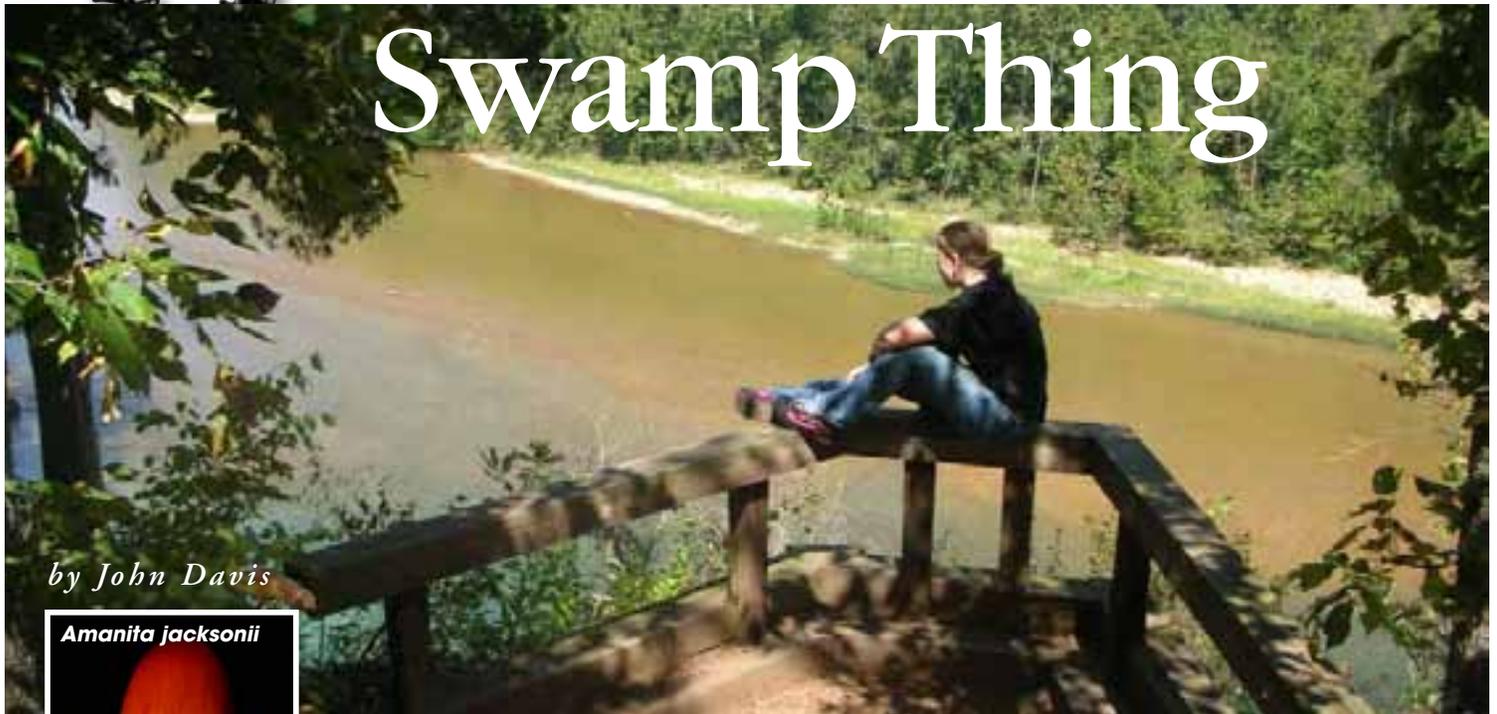
examiner

August 2011



Newsletter of the Missouri Mycological Society

Swamp Thing



by John Davis

Amanita jacksonii



MAXINE STONE

This September's Mingo Foray

Thursday, September 15 through Sunday, September 18

As much as I would like to begin with “it’s a swamp thing – you wouldn’t understand,” I can’t justify it. Nor can I find any significant connection between the eighties sci-fi film *Swamp Thing* and this article aside from the fact that each has a swamp as its setting, so the title was rather convenient. Forgive me then for any false hint of tabloid sensationalism, and let me begin at the beginning.

Sensational on a much deeper level than any cheesy sci-fi movie could ever prove, “Mingo” is our annual thriller at Mingo National Wildlife Refuge, just under three hours south of St. Louis. The fun starts on Thursday, September 15, and ends with undiminished if not actually increased vivacity after a gourmet brunch on Sunday, September 18. The main foray occurs Saturday

morning. We are taking advantage of special access to the refuge for the purpose of collecting and identifying its fungal species; moreover, participants in the mycophagy class will prepare our brunch on Sunday with mushrooms from the foray! Accommodations and meals are available close to the refuge at Latonka Girl Scout Camp on Lake Wappapello, our base for the weekend. If you are drawn by learning, amazing mycologists will be present on the foray and back at camp to teach and to explain all things mycological. You can even try your hand at microscopy in the display room. If you are drawn by informal gatherings at the lake or evening libations around the campfire, you need not trouble your head with learning at all! Come for all or part of the weekend, but don’t miss a

Also don't miss:
The Hawnting
October 28 – 30
Details on page 4

Wild Times at Babler
Sunday November 6
Details on page 8

**See the complete list
of upcoming forays
& events on page 7**

continued on page 2

Mingo Registration Form

September 15 through 18



Swamp Thing

continued from page 1

chance to experience this unique weekend with an exciting variety of people.

Part of what attracts us to a place like Mingo is its inchoate resurrection. It began about 18,000 years ago as a result of the Mississippi River finding its way through Crowley's Ridge farther north and leaving in its place a vast swamp, which would later take the eponym Mingo from the indigenous people who thrived on the area's biodiversity. Fast forward to the last century or so, and you find the dramatic effects of the industries of logging then drainage. (I read that a bandsaw mill once located within what is now Mingo was at one point the largest in the country!) When the attempt to drain Mingo failed, the owners simply abandoned the property, leaving its resources exposed to a public who hunted deer and beaver to extirpation, harvested the rest of the trees, and converted the forest into grassland for grazing cattle and hogs. Another natural wonder, it seemed, was doomed.

When the U.S. Fish and Wildlife Service decided that Mingo, particularly for its place in the Mississippi Flyway, was essential for wildlife management, only around 20,000 acres of what was recently millions of acres of bottomland forest was left. Still, much of its former character has returned. The native forest is back. An incredible variety of birds, mammals, and reptiles call the refuge home. (Latonka has great wildlife also; for example, watch for fence lizards doing push-ups on rocks by the lake!) Undoubtedly, the great number of mushroom species which we find each year is another indication of the swamp's restored splendor.

It is impossible to not draw inspiration from a comeback like this. Admittedly, Adrienne Barbeau wouldn't look half as good with a fence lizard, even one doing push-ups; but this is the real swamp thing, back from the dead and comin' atcha, something all will both understand and relish. So complete the registration form now, and get ready for a great weekend in the woods.

The registration fee to attend Mingo is \$55 for members, \$65 for non-members, \$40 for students, \$30 for children five and younger. HOWEVER, if your registration is postmarked by **September 3** you will get a \$10 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 _____

Saturday: dinner _____

Sunday breakfast _____

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

Clip or copy this form and send it with your check made payable to MOMS to: Chris Umbertino, 1425 Marsh Ave, Ellisville, MO 63011, 314-482-8482, italheart1@yahoo.com. If you have questions about registration or this event, contact John Davis at (314) 302-6939 (shrooman@sbcglobal.net) or Sara Yates at (314) 843-5580 (s2yates@yahoo.com).

Directions: From St. Louis, take I-55 South to exit 174B at Festus/Crystal City. Head south on Hwy 67 through Farmington, Fredricktown, and Greenville; then turn left on D, and continue for about 20 miles. You will see Lakeland Store on the right then a VFW sign. Just after the VFW sign, look for a red and white MOMS sign, and turn right, almost a u-turn. You will see Girl Scout Road and/or a sign to Camp Latonka on the left; continue about two miles to the camp.

Accommodations: Dogs are not allowed. Whether in a cabin or bringing your own tent, you will need a **sleeping bag or sheets**. The cabins have folding cots with mattresses, though an air mattress might be more comfortable. You will have to walk to the restroom/shower house, so a **towel, toiletry bag, flip-flops, and a flashlight** might help. Swimming is available in the lake. If you are going on the foray, consider a **basket, scissors/knife, long pants/socks, hat, compass, and insect repellent**.

Meals: On Thursday and Friday, the evening meals are potluck, so **bring a dish to share for this portion**. Refrigerated storage, ovens, and stoves are available for warming but not heavy cooking, as the kitchen will mostly be occupied by crews preparing meals for the group. You will get breakfast on Friday but no lunch, all three meals on Saturday (including for dinner a special commercial smoker surprise from Lee Toll along with vegetarian fare from David and Tracy Yates), and breakfast and brunch on Sunday. Bring your own beverages.

Programming: On Friday night, Dr. Walt Sundberg will offer a program on mushroom identification called “The Key to Learning is Keying.” Walt is a great speaker and we always learn a lot from him. Saturday will bring us Daniel Winkler, an expert on Tibetan flora, fauna, and culture. Though we aren’t sure what Daniel’s exact topic will be, it will most likely include Tibetan life (monasteries, Buddhism, culture), rural livelihood and survival strategies (nomadism, agriculture, medicinal plants and mushrooms) and the environment (vegetation, climate, wildlife).



Maxine Stone holds an aborted *entoloma*, an unusual and delicious find from Hazlet State Park.

NANCY SCHMITZ

The Last Class of the Year *and it's going to be a good one*

Do you go out in the woods, see mushrooms and have no idea what they are? Have you wanted to pick and eat the mushrooms you see but you don't know if they are edible or poisonous? If you have an interest in mushroom identification, especially edible mushroom identification, please come to:

Edible Mushrooms of Missouri Saturday, October 8, 2011

We will meet at 10:00 AM at Babler State Park Visitor's Center. In the morning we'll have classroom experience, then break for lunch—byo. After lunch we'll go into the woods, forage and identify our finds. Hopefully we'll find some good edibles. If not, I know we'll find lots of other mushrooms to identify.

Please register with Maxine Stone, VeryMaxine@aol.com, 314-963-0280 or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555. Classes are free to all MOMS members.

“SpongeBob” Mushroom Discovered in the Forests of Borneo

by Jon Rapp

According to an article in *ScienceDaily*, researcher Dennis Desjardin of San Francisco State University recently discovered a new species of *gasteroid bolete* in Malaysia. It is bright orange, smells fruity or musty, and looks just like a sponge with big, hollow holes. Desjardin describes how when it's fresh and wet, you can wring water out of it, and it will spring back to its original size, like a sponge, unlike most mushrooms. Hence the name, *Spongiforma squarepantsii*. As only one of two species in the *Spongiforma* genus, it is related to a group of mushrooms that includes the tasty porcini. But this one doesn't look anything like the typical cap and stem mushroom. How is that possible? Desjardin explains that it is not uncommon for a mushroom to adapt through evolution. *S. squarepantsii* adapted to its current humid environment by giving up the cap and stem structure for a spore preservation and presentation system that allowed it to revive quickly by absorbing very small amounts of moisture from the air. The original article appeared in May 10, 2011 *Mycologia*. View online from *ScienceDaily* <http://www.sciencedaily.com/releases/2011/06/110615142629.htm>

Are you ready for The Hawnting?

by Claudia Joyce

The Hawnting is the mysterious weekend before Halloween filled with revelry. It is the time of the harvest, a time to celebrate the bounty of the season and get ready to hunker down for the dark, cold days of winter.

Unsure about attending? Take this short questionnaire to determine your readiness to run with the wicked. Give yourself ten points if you strongly agree with the statement one point if you strongly disagree. Five is neutral and means you have no feelings one way or the other.

Ready? Start.

1. I am easily frightened by things that go bump in the night.

It's really not a problem no matter what you score. The Hawnting takes place at a primitive campsite. No electric. No noise, unless you count snoring. It's possible that things could quickly change in your favor though, if you make more noise than any thing that goes bump.

2. I don't like to smell like a campfire.

If you strongly agree or disagree with this statement, you are in luck! There are showers and toilets right down the hill from the Boy Scout Campsite, home of the Hawnting. Please note you may have to shower more than once if smelling like smoke is disruptive to your psyche. On the other hand, if you love the smell, you won't have to shower at all!

3. I am uncomfortable with the days growing shorter and the nights getting longer.

Well, shake it off. Strongly agreeing with this statement indicates you are adjusting to the season. It is the perfect opportunity to join like souls and shoo away the scary dark nights with food, festivities and forays.

4. After all the scary movies about Halloween, this time of the year freaks me out.

If this is a true statement, you are not alone. Many people feel the same way. That's why the Hawnting is the weekend before Halloween, October 28 – 30.

5. Economic times have got me down. I can't afford much.

Even the Republicans can get behind this

At a Glance.

The Hawnting @ Hawn State Park
October 28–30, Friday through Sunday

Pickle Springs Foray, Sunday 10 AM

Contact Steve Booker for more information.

one, but never fear! The Hawnting is one of the best bargains in town. Missouri's Queen of Parks, Hawn State Park, is the site of the annual event and is located near Farmington, Missouri, about an hour south of St. Louis. Camping is \$2 per person per night. That includes showers and bathrooms down the hill.

Additionally, the entire weekend is potluck for dinner. Sometimes it's potluck for breakfast. So, bring some food to share and you'll get to taste what others bring as well. If you're planning to stay Friday and Saturday night, bring a couple of nice items. Everyone brings his/her own plates, utensils and drinks.

Another freebie is MOMS Sunday morning foray at the beautiful Pickles Springs area, starting about 10am. Pickle Springs is just a few miles down the road from Hawn. After the foray, you can enjoy the potluck lunch and share your mushroom finds.

6. I'm not very organized and I'm afraid I'll forget to bring something important.

No kidding! Join the club. This is my list. Add anything else you need for your personal comfort. Most people bring a **tent**, although, there are hotels in Farmington. **Sleeping bags, water bottle, food for pot lucks and lunch on the trail, plates, cups, utensils, flashlight, foray appropriate clothing (long pants, sturdy shoes; optional hat and bug spray), toiletries, towel.**

If you plan to collect mushrooms, a basket or other porous container and a knife are recommended. Bring a couple of books in the car, if you want to identify your finds. Bring some wax paper (bags), if you want to look like a pro.

Bring all your own **beverages**. Sometimes the nights get chilly. People have been known to drink something fortified, something a little more interesting than, let's say, diet soda. If you are a coffee drinker, bring your own. If you like to sit down, bring a **chair**. Some people bring **costumes, pumpkins to carve and Halloween paraphernalia.**

Now, about the campfire, throughout the years, there has been an opportunity for people to sing, dance, tell stories and jokes, recite poetry, play music and make sacrifices. Other things may or may not have occurred at the campfire and are not recorded. Our motto is, What happens at the campfire, stays at the campfire.

SO, you see, getting a high or low score need not to deter you from attending The Hawnting.



Profiles in mushroom-hunting: Leland von Behren

This interview is in the current issue of Mushroom the Journal published by Leon Shernhoff.

Last fall, I got to drive down to the Mingo foray with Leland von Behren. Leland, a long-time member of the Missouri Mycological Society, is always at work spotting things. On the way back, for instance, he called my attention to some flowers in a window box that we were passing by, and asked if I knew what they were. As I craned my neck to view the rapidly-receding flowers, he listed some of their features that seemed unusual to him and made him wonder what they were.

You can bet he's good at spotting mushrooms. A classic Leland moment happened at a walk earlier in the year, as the club members straggled out of the forest from various directions to reassemble in the parking lot. "Is he going to walk right by that Sparassis?" asked Leland, as the last club member emerged from the woods. In fact, most of the club had indeed walked right by it, leaving it to Leland to spot.

I chatted with Leland some in the car, then got together with him and some other friends at Mingo. Here are some of the results. - Leon Shernhoff

Claudia Joyce: So when did you first start hunting mushrooms, Leland?

Leland: When I was about twelve years old. It was a neighbor took me. My parents didn't mushroom.

CJ: Was this in Alton, Illinois?

L: No, this was Macoupin county. (northeast of Alton)

CJ: Do you remember what you found that first time?

L: Morels. My parents ate some.

CJ: How did you learn to hunt for other mushrooms?

L: Through MOMS. Learned to identify a lot of other mushrooms. But I didn't belong to any other clubs.

CJ: So you hunted morels for a long, long time.

L: Well, that's all my neighbor ever found. That's all he knew.

CJ: How many years did you go hunting with him?

L: Oh, four or five, and then he moved away. By that time I'd learned how to hunt them, and I kept it up.

CJ: And you are a good hunter.

L: Well, I was. Now, with those seventy-six year-old legs... well, they don't run away, but they sure can hide. And those hills get higher and higher.

CJ: So you can remember your first morel?

L: Yes. The very spot.

CJ: How long ago was that? Can you take me there?

L: Well, I can't, because it was in Emmenegger Park and the spot isn't there anymore.

CJ: Your parents didn't hunt mushrooms at all?

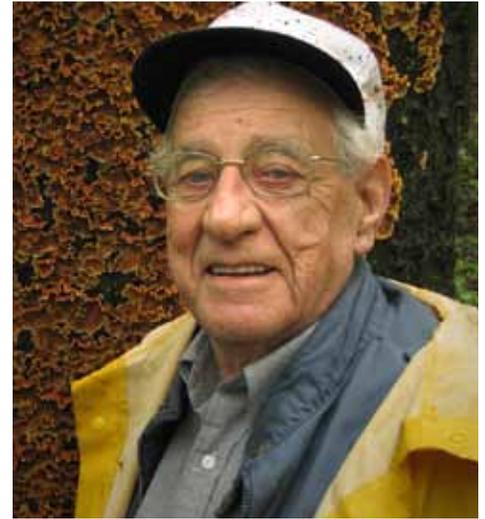
L: No. Neither of them did. I'm the only one in my whole family. I have one son, and one grandson. Do either of them hunt mushrooms? No, not too much. My son goes once in a while, but he can take it or leave it. My grandson? He's the same way. They don't have the bug! (laughs)

CJ: Now how did you get started on the club? I know you co-founded it with Phil Roos.

L: Well, it was really Phil. You know, the state DNR has a magazine, The Conservationist, and Phil had an article saying he was going to start a mushroom club and anyone who wanted to join should show up. He called a foray at UMSEL, and nobody showed up but him and me. So I kind of helped him along.

CJ: Did he know as much as you?

L: Oh yeah. Phil belonged to a club in California. Then along came Don Dill. Chuck Yates after Don Dill, then probably Ken Gilberg.



CJ: So then how many members did you have after the first year?

L: There weren't many!

CJ: No kidding!

L: Probably five or six. That was in the mid-eighties.

CJ: I was pretty close after that, because I joined when I was pregnant, which was in '87, and then Barb O'Brien. How did the Tolls start - Marty and Jack?

L: They had a foray at their home, before we started coming down to Mingo.

(Steve Booker comes back with a basket of mushrooms)

L: Oh, that's a pretty one. Oh, aren't those nice! Parasols. Did you pick 'em all in one spot?

Steve: No, three or four. In University Park on the other side of the lake.

CJ: When did you find your first parasol, Leland?

L: Macoupin county, thirty years ago. Ooh, and a Sparassis. It smells beautiful!

CJ: What's your favorite mushroom to eat?

L: Shaggy manes. I just like the taste.

CJ: Do you have a good spot for them?

L: Oh, I find many in front lawns, you just spot 'em as you're driving along. My second favorite are morels.

CJ: Where do you find those?

L: Oh, I get 'em in the woods. They're

continued on page 6

Culinary Corner

Hen of the Wood Tarts

by Patrick Harvey

Duxelle:

½ stick or more of butter
2 large leeks
3 cloves garlic
1 medium hen of the woods
(*Grifola frondosa*)
salt & pepper to taste

For the duxelle, chop the lower third of the leeks. Saute leeks in butter with crushed garlic cloves. Put hen of the woods through food processor or chop finely, depending on final texture you prefer (smooth or coarse). Add hen to the pan and cook over low heat between 15 and 30 minutes or until done. Salt and pepper duxelle to taste. Depending on the size of your hen(s), you may have to do this more than once. Drain in strainer to remove any excess liquid, which can be used in soup, etc.)

Preheat oven to 350 degrees F. Line mini muffin tins with pie crust. Spoon hen duxelle into piecrust. Grate havarti cheese onto each tart. You may want to put cheese in freezer briefly if it is too soft to grate easily. Sprinkle with paprika and bake for 20 minutes.

Note: You can freeze the duxelle to make tarts any time of the year.

Tarts:

1 package prepared pie crust
Mini muffin tins
½ pound Havarti cheese
Penzey's smoked Spanish paprika



Leland

continued from page 5

pretty tasty, wouldn't you agree?

Good after a long winter, but not my favorite - chanterelle.

L: Oh, they're pretty good. Those are pretty good, too. I like to go out to Hazlet State Park. I have a lot of luck there.

CJ: What do you find?

L: Oh, just about everything. There are blewits, lots there, hens, you know, nothing terribly unusual.

Steve: What about that train wrecker at Alton growing out of the side of log? I'd never seen one. *Pholiota destruens*, growing right out of the end of the log. It's still the only time I've seen it.

Leon: What brought you to Alton from Macoupin county, Leland?

L: My job. I worked at Olin Metals, operating a coil miller. We made metal for the US mint. I would mill it into these long strips that we rolled up into a coil about three feet in diameter. Then we shipped it to the mint and they would feed one end of it into a machine and it would pull the whole thing through and punch coins out of it as it went along.

CJ: Was that when you made your Morel Hotel? You never invited me in. You always told me you had wine and so on, and a propane heater.

L: Kerosene heater. Sleeping bag, air mattress.

CJ: Ken Gilberg called it the Taj Mahal.

L: Well, I haven't done that in about three years. Haven't camped since. But I still bring the wine, though!

Steve: Yeah, you've always made great wines. I think we finished an elderberry and a pear at last night's dinner.

L: Yeah, I do grape, I'm big on elderberry Well, it's easy to come by, you know. You can find it anywhere.

CJ: Blackberry?

L: Strawberry. You know strawberry makes good wine. Pear does. But I'm really here for the mushrooms!

Our First Scholarship Awarded to Gerry Presley

by Jane House

Missouri Mycological Society is very proud to award its first scholarship of \$1,000 to Gerry Presley from Oak Forest, Illinois. His credentials and references are outstanding and he seems to be very dedicated in pursuing a Master's Degree, then a doctorate. His professors had sincere praise for his talents and his research projects. Gerry will be enrolling at University of Minnesota Twin Cities Department of Bioproducts and Biosystems Engineering. He will study fungi in relation to renewable materials and fungal wood ecology with Dr. Jonathan Schilling. One of Schilling's focuses is to determine the mechanisms by which brown rot fungi degrade wood and how we can mimic those mechanisms to convert biomass into a usable form. Another area of active research in his lab is characterizing colonization patterns in wood degraded by fungal communities and determining fungal community structures in wood. For more information on the scholarship go to MoMyco.org.

2011 Calendar

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.

- 8/4-8/7** Thursday-Sunday, **2011 NAMA Conference and Foray**, Clarion, PA
- Sat 8/6** 10:00 AM, **Class, Common Mushrooms of Missouri Part 2**, Maxine Stone, 314-963-0280, VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- 8/18-8/21** **Telluride Mushroom Festival**, Telluride, Colorado
- Sun 9/4** 10:00 AM, **Foray, Rockwoods Reservation**, Charlie Raiser, 314-773-4551, Charlieraiser@aol.com
- 9/9-9/11** **Asheville Mushroom Club Fall Foray**, Black Mountain, NC with Gary Lincoff, Walt Sundberg, and Coleman McCleneghan AshevilleMushroomClub.com
- Sat. 9/10** 10:00 AM, **Foray, location TBA**, Claudia Joyce, 314-968-2373, cloud9@sbcglobal.net
- Tues 9/13** 7:00 PM, **Bi-monthly**, Powder Valley Nature Center, Ken Gilberg, 314-822-7827, kengilberg@gmail.com
- Thurs-Sun 9/15-9/18** **MINGO-SAVE THE DATES**
- Sun 10/2** 10:00 AM, **Foray, Hazlet State Park**, Carlyle, Illinois, Leland von Behren, 618-259-8517, or Steve Booker, 618-346-1740, Arohd2@aol.com
- 10/8-10/9** 10:00 AM on the 8th. **Cedar Creek District of Mark Twain National Forest** (Hen Hunt). Stan Hudson at 573-884-7549, hudsonst@health.missouri.edu. Limited free camping at Cedar Creek, first come first served.
- Sat 10/8** 10:00 AM, **Class, Edible Mushrooms of Missouri**, Maxine Stone, 314-963-0280, VeryMaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- Sun 10/16** 10:00 AM, **Foray, place TBA**, John Davis, shrooman@sbcglobal.net, 314-909-0272
- 10/28-10/30** Fri-Sun, **The Hawnting**, Hawn State Park, Steve Booker, 618-346-1740, Arohd2@aol.com
- Sun 11/6** 11:00 AM, **Wild Times at Babler**, Foray and Wild and Tame Food Fest, Babler State Park, Steve Booker, 618-346-1740, Arohd2@aol.com or Jan Simons, 314-773-4551, jan.simons@mobot.org
- Tues 11/8** 7:00 PM, Election Day!, Vote, then come to the **Bimonthly**, Powder Valley Nature Center, Annual Photo Show, Ken Gilberg, 314-822-7627, kengilberg@gmail.com

Featured Website

by Jane House

Ted.com is one of my favorite websites for a wide variety of enlightening talks... or juggling... or something fresh and unusual... or courageous. But here is something for mycophiles.

Paul Stamets on 6 ways mushrooms can save the world
http://www.ted.com/talks/paul_stamets_on_6_ways_mushrooms_can_save_the_world.html

Eben Bayer: Are mushrooms the new plastic?

http://www.ted.com/talks/eben_bayer_are_mushrooms_the_new_plastic.html



James Savens
and a very big
"chick"

PATRICK HARVEY



Missouri Mycological Society

2416 Clayton Pointe Court
Chesterfield, MO 63017

www.MoMyco.org

Non-Profit Org.
U.S. Postage
PAID
St. Louis, MO
Permit No 4760



earthstar

The *Earthstar Examiner* is the newsletter of the Missouri Mycological Society, a 501(c)3 corporation.

Officers:

Jane House, President (12)*
948 Chelsea Ave.
St. Louis, MO 63122
314-965-3486
JHouse@momyco.org

Patrick Harvey, Executive Secretary (14)
Chuck Yates, Recording Secretary (12)
John Davis, Treasurer (12)

Directors:

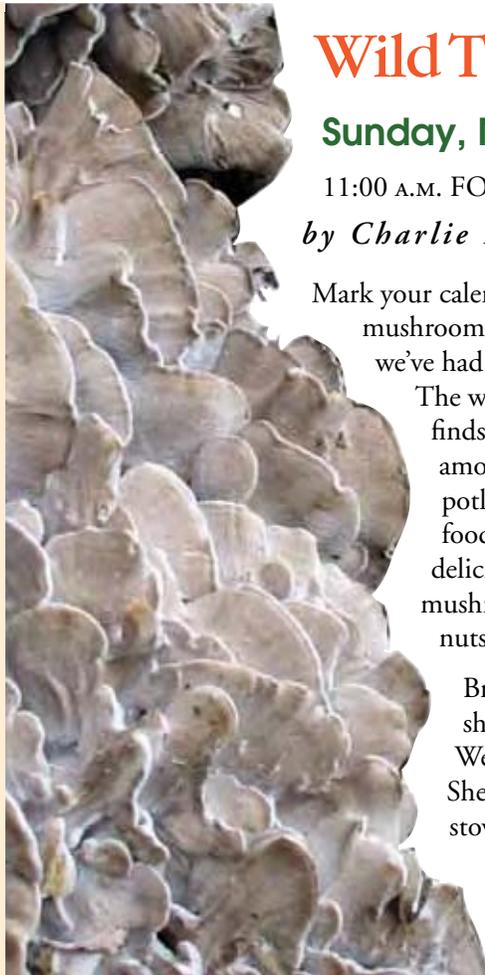
Steve Booker (13)
Chris Crabtree (13)
Claudia Joyce (14)
Rachael Slightom (14)
Maxine Stone (13)
**year that term will expire*

Committee Chairs:

Chief Mycologists: Walt Sundberg, PhD;
Andrew Methven, PhD
Education: Maxine Stone
Foray Coordinator: Steve Booker
Incurable Epicureans: Linda Rolby
Membership: John Davis
Research: Brad Bomanz
Speakers: Maxine Stone
Toxicology: Don Dill & Ken Gilberg

Communications:

Webmaster: Brad Bomanz, Webmaster@momyco.org
Earthstar Editor: Jane House, JHouse@momyco.org
Earthstar Designer: Julie Ridge



Wild Times at Babler, 2011

Sunday, November 6

11:00 A.M. FORAY • 12:30 P.M. FEAST

by *Charlie Raiser*

Mark your calendars for the foray that concludes our mushroom hunting for 2011! It is late in the year, and we've had weather from cold and snowy to hot and dry. The weather, as does the quantity and diversity of our finds, varies. What doesn't vary is the camaraderie among MOMS members and the quality of our potluck meal. Participants are encouraged to bring food from the wild to share. In the past we've had delicious blue gill, venison chili, and numerous fall mushroom dishes. We can be sure of finding hickory nuts there – if anyone can crack 'em!

Bring a dish you are proud of and willing to share, utensils, tableware, and beverage of choice. We will have a fire in the fireplace of Cochran Shelter at Babler, and a couple of charcoal grills or stoves for warming things.

Wild Times is a fond farewell for the season and will provide memories to keep us warm until the winter luncheon.