11th Annual Winter Luncheon was a success thanks to the work of Pat Ferrill, Maxine Stone, Sara, Chuck and David Yates, Barbara and Gary Steps, Barb O'Brien and David Sacks, Gene Leonard, Don Dill, Ken Gilberg, Robert Beckwith, Bill May, Doris Ogrowsky and Brad Bomanz. (Photos by Keith Patten and Jean Collins.)
Education and Research Committee
– by Don Dill (on behalf of the members of the committee: Brad Bomanz, Joan Collins, Don Dill, Barkha McDermith)

At the recent MOMS meeting at Powder Valley Nature Center, President Maxine Stone asked me to describe the objectives and current activities of the Education and Research Committee so interested members could judge if they would like to help in our programs.

Our primary function has been the accumulation and identification of fungi we find in the Illinois/Missouri area. We currently have approximately 125 documented finds in our voucher specimen collection. Our hope is to substantially increase this number this year. Brad Bomanz has assembled kits for members which outline what must be done to have a specimen included in our V. S. collection. Any specimen is most valuable if it includes all the information asked for in the form printed just to the right.

See Brad, me or another member of the Education and Research Committee if you are interested in joining this effort. Our hope is to get a clearer picture of fungal activity in the midwest and to document changes that may be occurring.

The committee’s educational effort is aimed at informing new members and the public of the fungal world (which is literally under their feet) and encouraging them to explore it and learn to identify various mushrooms, including toxic and edible varieties. Ken, Leland Von Behren and I have held classes at various locations to help stir up some interest in the fungal world.

Ken Gilberg and I have both volunteered to identify mushrooms suspected of causing sickness for the area poison center located at Cardinal Glennon Hospital. It would be great if we could get some extra identifiers so that we can offer a better response to their calls.

Information needed for any potential MOMS voucher specimen.

Foray Group# Date
Genus
Species
Collected by
Ident. Verif. by Save for
Comments
Habitat
Broadleaf wood
Conifer wood
Mixed wood
Field
Lawn
Open area
Substrate
Dead wood
Rotting wood
Leaf mold
Needle duff
Moss
Sandy soil
Firm/clay soil
Edibility
Poisonous
Inedible
Edible

Back To School

April 9, Sunday, 10:00 a.m.
October 14, Saturday, 10:00 a.m.
Babler State Park, 636-458-3813
Don Dill: Mushroom Identification for Beginners
Free but call Babler to register

April 15, Saturday, 10 a.m. – 2 p.m.
Shaw Arboretum
Ken Gilberg: Beginner’s mushroom walk and talk
Reservations are necessary, 636-451-3512.
$18 for MoBot members
$22 for non-members.

June 24 – 25, Saturday, 8 a.m. – 4 p.m.
Location (St. Louis) and fee to be announced
Walt Sundberg, Ph. D.: Mushroom Families & Microscopy Techniques
Class size is limited.
Call or email Maxine if you wish to register.
VeryMaxine@aol.com, 963-0280

Mingo 2000
– Don Dill

Our Mingo foray, scheduled for September 14 – 17, will once again be headquartered at our favorite venue – no one wants to give up our dear old Camp Latonka.

Barb O’Brien, once again, will lead the event and will need plenty of help. So, if you’re one of a mind, call Barb and find out how you can help. (Volunteers for clean-up, especially Sunday clean-up, will receive an extra gold star.)

Go For The Gold
– Don Dill

A group of MOMS members have submitted an application for a grant from Home Depot’s environmental program. Brad Bomanz subsequently received notification from Home Depot saying that our application had been received and along with other proposals would be under consideration.

Doris Ogrowski, Brad Bomanz and yours truly assembled the necessary information for the grant request.

We are seeking funds for a microscope, projector, computer and other miscellaneous equipment needed to help document our voucher specimen collection and offer support for our educational programs.

Everybody cross your fingers and hope we are successful.
A Good Story and Recipe

Recommended by K. Gilberg.

Mushrooms are friends of mine, although I am forbidden to pick them through an odd happening in the Marché aux Champignons held once or twice a week during the season in Vevey, on the big square that slopes down to the Lake of Geneva. My husband and I became friends with a tall thin old woman who was one of the licensed pickers of dozens of different kinds of what the books call edible fungi. She taught me what I know about cooking them. And one cold day she looked me in the eye and said that I must never dare serve one I had gathered, never dare even pick one. She could tell, she said, by my nails, my earlobes, my skin. It would be death in the pot. This was a strange blow to me, although I think that I had never picked a mushroom in my life except to look at and smell. But I was supposed to resemble my father’s mother, and she was almost legendary in her mushrooming. She even found black morels in Iowa! I myself had her way of sniffing out where mushrooms were growing (like a trained truffle-pig in Périgord?), and then my husband would gather them for us. The old woman looked proudly at him and said he was a safe one, with the real flair. I was dangerous. She spoke so fiercely that I heeded her without question, and still do, and depend upon a few friends I hope she would have approved and the markets where cultivated mushrooms are increasingly plentiful and good. I am glad she bothered to tell me. She was like a sybil, all wrapped in gray woolens, with a long red nose, and little piles of odd-shaped fungi on her portable market table.

Once my parents came to see us in Switzerland, and my mother and I went off on a short jaunt. We stopped for lunch in a village between Lausanne and Berne and ordered two croûtes aux morilles and some local white wine. Morels are justly more expensive than plain mushrooms from the woods, but it was a special spree … and they were so delicious that with only faint demur from Mother we ordered two more of the large pieces of toast drenched with hot cream and piled with black slices of the strange phallic growths that are almost but not quite as mysteriously tantalizing as truffles. I am sure we asked for more wine. I remember that the café cat came in and sat cleaning his paws in full view of my mother, who prided herself being unable even to swallow with one in the room. Finally she went into an elaborate and almost Jesuitical rationalization of the plain fact that she would like to eat another croûte, or perhaps one between us. The gist of her argument (against her mother’s early training? Her damaged liver? Her lifelong war with her voluptuous nature?) was that she knew she would never taste such a beautiful thing again. It was that simple!

Of course, the last shared portion we could barely swallow, but it was worth surfeit to see my dear smothered lady there, so relaxed and filled with the subtle flavors of the wild morel, and the delicate cool wine, and the warm room with a dozing toment in it. And here is the way the sybil in Vevey told me to make a good croûte, whether or not the fungi be rare:

Vevey Market Mushrooms

1 quart fresh mushrooms
3 to 4 tablespoons sweet butter
1/2 cups rich cream
Salt, pepper
1/4 cup lemon juice or 1/2 cup dry white wine
1 Tb. Worcestershire sauce, if wished
Thick slices of toasted French bread

Brush mushrooms or rinse and dry quickly, and cut in halves or large pieces. Heat butter in skillet, add mushrooms, and move them about briskly. When they have made their juices and then reabsorbed them, add the cream and seasoning and stir until bubbling. Quickly add the lemon juice or wine (and the Worcestershire if wished), and pour at once over the toast. This fast job, well worth the attention it needs.

Exchange Program

The Mushrooms for Understanding (MFU) exchange organization was founded with the goal of expanding the spectrum of experience a mushroom gains in its lifetime. The average mushroom experiences only one culture, that of its own. Similar to exchange programs with human students, we wish to set up a network of caring and supportive volunteers who will give mushrooms the opportunity to get to know the mushrooms and culture of another area of the world. In the process, it will grow, learn a great deal about itself and have the most fun a mushroom can have.

We here at the International Mushroom Movement realize there are problems associated with mushroom exchange that are not inherent in human exchange programs. One of these is the short lifespan of a mushroom. It is for this reason that we have decided to limit the exchange experience to one day. This, we believe is ample time for a mushroom to absorb all the knowledge it possibly can about its new surroundings.

The Mushroom Photos for Understanding (MPFU) exchange is a way to increase awareness and promote understanding throughout the world. It functions much like the MFU exchange organization, except photos are exchanged rather than actual mushrooms. Although this does not have many direct benefits for the mushroom photographed, the whole world of mushrooms will benefit from this increased understanding. It is unfamiliarity which breeds fear and cruelty. If outsiders can look at the foreign mushrooms in the eye, they are much more likely to find a place in their heart for them.

We are always looking for new volunteers to host mushrooms or to offer their services in other ways. If you would like information about hosting a mushroom or volunteering in another capacity, please email mfuhosts@mushroommovement.com.

For more information about the International Mushroom Movement, visit its website, www.mushroommovement.com.
Morel Madness 2000: April 20 – 22

I feel that I speak for everyone in saying that our club members have enjoyed Jim and Colette Winn's "Morel Madness at Meramec State Park." Our hats off to Jim & Colette! We hope to preserve the "Madness" tradition.

This year's Morel Madness will be headquartered at St. Louis University's Lay Field Station, outside of Louisiana, Missouri (the site of Bob Beckwith's foray last October).

This foray is restricted to mycologists and MOMS members (and families and significant others). Any nonmember is, of course, welcome to join—send an additional check for $15 (payable to "MOMS") with your registration. (Membership includes a subscription to the Earthstar Examiner for the rest of the year.)

We expect a good black morel crop! We will have access to the dorm rooms, commercial fridge & freezer, octagonal pavilion and dining hall. (Note that we are not providing group meals. Most are potluck or "bring your own." Nearby Louisiana has a variety of restaurants but not a wide variety.)

In addition to the woods around the Field Station, we plan to hunt several different nearby areas (and will supply topographic maps of them) including:
- Ted Shanks Wildlife Area (6,636 acres) has Mississippi River levee access.
- Edward Anderson Wildlife Area (1046 acres) features a 835 acre burn from 1999. Hunters looking for virgin woods may succeed here as no vehicles are allowed in this wildlife area and steep hills restrict access. Ruffed grouse thrive and their courtship drumming has been a rite-of-spring since 1965. Our picnic morel lunch will be at a scenic overlook with picnic tables and grills overlooking the Mississippi River bottoms.
- Dupont Forest (1073 acres) features an 80 acre natural area boasting 150 year old red oaks, lots of blue ash trees, six scenic overlooks, ruffed grouse and 300 acres of cottonwood bottoms.

We ask that all hunters in our group use spore-releasing mesh bags – no plastic or paper bags allowed.

Registration fee is $5.
Hoping to see you there!

Staying at Lay Field Station
There are 12 dorm rooms, each with bunk beds for four. Bring your own bedroll or sheets & pillows. The rooms are clean and comfortable. The consensus in October was that four in a room might be too cozy or noisy for some (the beds and mattresses were squeaky.) What's it cost? $12 for a place in a room, $44 for a room for two (if available). Please send in the registration form on page 5!
There is plenty of room to pitch a tent. We'll collect $4 from you per tent. The more privacy you want, the farther you will be from the dorm showers.

All staying at the Field Station may use the kitchen and dining room, including the refrigerators. (Unless you bring your mother with you, you will need to clean up after yourself.) Smoking is not allowed inside any of the buildings at the Field Station.

Staying Elsewhere
Joanna Brock, Clarksville, says she has a little room for Madness people. Her phone number is 573-242-3945. Here are the commercial places in Louisiana we know about (can't vouch for any of them):

Directions to Lay Field Station
Take Hwy. 40 or I-70 to Hwy. 61; take Hwy. 61 north to 3 miles north of Bowling Green. Exit on to Hwy. UU, Go east (right) 5.5 mi. to the Station on the right. About 90 miles from St. Louis.

— Bill May, Co-Madness Organizer

Morel Madness 2000 Schedule

THURSDAY, APRIL 20
3:30 p.m. Registration
6:00 Cochlear Party, bring your own (BYO), and Julie Ridlon's "Morels 2000"
6:30 Pot Luck Dinner – bring a dish and a few morels for me to cook
7:30 Topo map and hunt strategy discussion
9:00 Campfire – please bring a few logs!

FRIDAY, APRIL 21
6:15 a.m. Breakfast (BYO); coffee provided
6:30 New arrival registration
6:45 Jim Winn reads the rules and announces prizes
7:00 Morel Madness 2000 begins
12:00 p.m. Picnic lunch at Edward Anderson Woodland, with Julie's morels. (BYO)
1:30 Morel Madness 2000 resumes
5:00 First day's weigh-in
5:30 Cocktail party (BYO) – appropriate morel dress please
6:30 Dinner – seafood buffet in Louisiana or BYO in kitchen facility
8:30 Guest speaker – Dr. Robert Gesner – topic – Morels – of course!
9:15 Campfire – hunt recap, morel stories and lies.

SATURDAY, APRIL 22
6:30 a.m. Breakfast (BYO); coffee provided
6:50 Jim Winn recap's the first day's harvest
7:00 Morel Madness 2000 second day begins
11:30 Morel Madness 2000 officially ends with final weigh-in
12:00 p.m. Award ceremony and lunch (BYO)
1:00 Mandatory clean-up for all MM 2000 hunters
2:00 Departure and good-byes
11th Annual Winter Luncheon

-Maxine Stone

The Winter Luncheon was Sunday, February 6th and, wow, this might have been the best yet! Food, speaker, raffle—all was perfect for a glorious Sunday afternoon.

Some of the more unusual entree highlights were: Dove and Squirrel Pasta by Joan Collins, Venison Backstrap by John Ward, Salmon and Black Trumpet Croquettes by LaRee DeFreece and Ken Gilberg, Chicken of the Woods Alfredo by Corrine and Steve Vogel, Venison stuffed with Oyster, Shiitake and Portabella by Shannon Stevens, Wild Rabbit Stew by Pat Ferrill, Wild Mushroom and Spinach Rotini by Doris Amann. Desserts included Chocolate Dipped Strawberries, Persimmon Cheese Pie, and Peach/Blueberry Pie. But the piece de resistance was the beautiful and extensive tray of Amanita Cookies carefully created by Barbara O’Brien and Rose Denness. They were exquisite. (See the photo on p. 8.)

After lunch Kathy Jacobson, Ph.D., Assistant Professor of Biology at Grinnell College, treated us to a slide presentation on Desert Mushrooms of Namibia. She was excellent. Her slides showed us how, even in very dry areas of the world, mushrooms abound. Her research includes timing of their fruering and what is happening under the earth and sand before they are seen by the naked eye.

We then had a lively raffle. The many wonderful prizes included everything from bottles of wine to restaurant gift certificates, amanita socks to hockey tickets. Almost everyone won something! I won the “biggy”—a helicopter ride with KMOV’s, Richard Barkledge.

Everyone left the day feeling full and happy. (Earring Found: A gold Monet earring was found at the Winter Luncheon. Please call or e-mail me if you wish to retrieve it.)

An Echo from Winter Luncheons Past

The U-Haul company has placed Armillaria mellea (the “humongous fungus”) on the sides of some of its trucks, reporting that this fungus, from Crystal Falls, Michigan, weighs 11 tons, spans 37 acres and is a single organism. Take a look at their website: http://go.uhaul.supergraphics, the fieldguide to U-Haul trucks. (Noted by S. Pencall in the Sporeprint, the journal of the L.A. Myco. Soc.)

Morel Madness Registration

For those staying at Lay Field Station, April 20 – 22
Send to Barbara O’Brien, 523 Woodard, Kirwood, MO 63122
(or drop off at Barb’s store, The Silver Garden, 8146 Big Bend, Webster)
Any Questions: Call Bill May, 314-966-5913

No confirmation will be sent!

Dear Morel Madness Organizers:

Please sign me up for:

____ single/s (@$12) (If I have a preferred roommate, I’ll write in his/her name somewhere on this form)
____ double (@$44) (if any are available)
____ tent’s (@$4)
____ pounds of morels I will find (No Charge!!)

Together with my $5 registration fee, this adds up to $_______.
I am enclosing my check, payable to Missouri Mycological Society. I promise to adhere to the Madness spirit. I understand that you group singles with others of the same gender. Here’s the info about me:

Name/s ___________________________________________________________
Address __________________________________________________________
Phone (day/evening) ______________________________________________
e-mail __________________________________________________________

Slow-Lane Mushroom: Battarrea stevenii fruits six months after a rainfall. The Earthstar hereby nominates it as the official fungal symbol for slow-laners and slow-lane wannabes everywhere. Slow-lane though it may be, B. stevenii is no slacker— Winter luncheon speaker Kathy Jacobson, Ph.D., reported that the pictured specimen, found at the Kuise River, Namibia, was approximately two feet tall. (photo by K. and P. Jacobson)
Incurable Epicureans

- Julie Ridlon

As leader of I.E. 2000 I’m trying to do cohesive gourmet mushroom dinners where there may not be an overabundance of food but a very high quality. I want to emphasize mushrooms since this is a Mycological Gourmet Group. With this in mind Eleanor Beal and I cooked a Russian Cocktail party ... Bill and Mary Kaye May opened their house to 30 revelers. Dressed to the nines, guests enjoyed Russian vodka, a fresh buckwheat blini station with various caviar (including Beluga), borscht with black trumpet dumplings, white truffle oil potato perogis, goat cheese tarts, smoked fish with black bread, Apricot cake, babas rolls and various chocolates ended a sumptuous meal.

March 18th we’re feasting at the Freund Center, coincidentally celebrating Ken Gilberg’s 50th birthday. Green is the theme with a menu featuring all green foods with no dyes in sight. Martinis, midori, asparagus wrapped with prosciutto and fillo, green lip mussels with capers, spring pea soup with lemon cream and dillweed biscuits, spinach fettucine with morels, zucchini boats with porcini, shiitake salad with snow peas, key lime pie, kiwi strawberry tart and frosted green grapes with cambazola round out the menu.

June 18 is the Tower Grove Park French Picnic..... oh the menu is not planned yet but I can assure you that it will be the same quality as the previous meals.

September will usher in a new year for the group with a Japanese dinner, matsutakes, enokis, shitakes to name but a few exotic mushrooms that we hope to include.

This has been a fun experience for me. It’s always a treat to plan wild mushroom menus with our creative members .... now if I spent more time in the woods I may find more morels this year.

Events elsewhere:


China: Professor Mo-mei Chen, U. Cal./Berkeley, is organizing a trip to visit mushroom farms in China in the fall of this year. Contact him if you are interested: Professor Mo-mei Chen, 510-215-4252, mmchen@nature.berkeley.edu. (From Mycena News)

Letter from the President

- Maxine Stone

The days are warming. The skies are blue. We are getting a bit of rain. Ah, April will be here before we know it! It’s hard to believe another year has passed. It seems as though Morel Madness 1999 was just yesterday. But Morel Madness 2000 is very soon. Please read on page 4. Personally, I can’t wait. I see green happening and my adrenaline begins to rush. Our new location is going to be a good one. Register Now!

I’m so proud of Pat Ferrill for planning our Winter Luncheon. It was flawless. Thanks to all of you, the food was incredible. Kathy Jacobson, our speaker, was fascinating. I must say, she has piqued my interest in desert mushrooms of Namibia. I will be first on her list if she should take a group of amateur mycophiles. Anyone else ready to go? Oh, by the way, ask me about my helicopter ride!

I’d like to welcome new board member, Gordon White. Gordon has been a MOMS member for many years and will be leading a few forays this summer. Board members were elected at our annual meeting in January. There was a record of 16 members present at that meeting. Thank you for taking the time and participating in our club in this way.

Don’t forget the next NAMA foray. If you had a good time at our MONAMA foray in August, this one should be as good (well, almost as good). Evidently June is the month in Texas in which the greatest number of mushrooms are collected. It is still spring there (not too hot) and pickings should prove to be abundant.

Our dear Chief Mycologist, Walt Sundberg, has agreed to teach an intermediate mycology class some time this year – hopefully June. We are so honored to have him here. This will be one not to miss.

Please check all of the wonderful classes, forays and events that we are offering and mark your calendars now. And don’t forget to send me your e-mail address so you can be included in the 911 forays. They are the best! Happy hunting to all.
The Global Mushroom Trade

Wild mushrooms have long been gathered intensively in many parts of the world. But with the globalization of trade, mushrooms are now picked in more places than ever before, and they are traveling farther and faster. The global trade in matsutake alone is estimated at three and a half billion dollars annually; for chanterelles it is about $1.5 billion.

In many developing countries wild mushrooms have become an important source of income for people in remote forested regions where there are few other opportunities to make money. Impoverished farmers in Bulgaria, for instance, have bought new tractors with money gained from selling boletes to Italy, and villagers in Zimbabwe pay school tuition fees for their children by selling mushrooms from their native miombo woodlands, including chanterelles that they can ship out-of-season to Europe.

One striking success story is in Champa, on the eastern flank of the Himalayas where the Chinese provinces of Yunnan, Sichuan, and Tibet come together. Virtually all of the Tibetan villagers in this rugged region spend the summer months picking, buying, and selling wild mushrooms, or servicing those who do.

Despite a short growing season, the mushrooms provide families with anywhere from 50 to 100 percent of their annual income. In two months, some Tibetan families living in matsutake-rich forests are able to earn more than 10 times the annual average wage of a worker in developed China (Shanghai).

And in contrast to North America, where the pickers are widely scattered and the material benefits of the mushroom harvest are difficult to distinguish, the wealth generated by mushroom harvests in Champa is dramatically evident to outsiders, because virtually all of the local money comes from the mushrooms. Villages near matsutake beds are dotted with new two-story wooden houses built in the traditional Champan style but several times larger and more ornate than anything known before; small shops and other businesses have begun to blossom as the new homeowners look for other ways to invest their money.

Even in forests where less valuable mushrooms predominate (e.g., chanterelles or gypsy mushrooms, a locally sold species) the villagers have new houses. They are less grandiose than the matsutake “mansions,” but are still a major improvement over the hovels that characterized deforested areas.

Rural booms financed by distant urban elites are nothing new. But what is extraordinary about this area in Champa is that intact forests are seen as the key to rural development rather than as an impediment to it. Several villages have developed their own mushroom management plans, timber harvest has been scaled back, and cultural integrity is noticeably greater than in nearby areas that cater to tourism.

---

Cultivation of Chanterelles in the Greenhouse

Eric Danell, Department of Forest Mycology and Pathology, Swedish University of Agricultural Sciences, Uppsala, Sweden, Eric.Danell@mykopat.slu.se (text is from his website: www.mykopat.slu.se/mycorrhiza/kantarellfiler/texter/prod1.phpml)

In May 1994, I published my doctoral thesis “Cantarellus cibarius: Mycorrhiza formation and Ecology.” The same year I went to Department of Forest Science at Oregon State University for my post doctoral research. Among other studies, I transferred pine seedlings with roots colonized by *Cantarellus cibarius* (i.e. mycorrhiza) from aseptic environment to the greenhouse. The purpose was to study competition between *Cantarellus* mycorrhiza and alien mycorrhizal species. After five months, the seedlings were harvested and the degree of colonization was found to be larger than before outplanting, i.e. in this environment the *C. cibarius* strains were competitive.

After finishing molecular studies on *Cantarellus* taxonomy and populations, I returned to Sweden in autumn 1995. One third of the seedlings were left in Oregon in order to study long-term competitive growth of the mycorrhizae. On April 5th, my friend Francisco Camacho, a Ph.D. student who nursed the seedlings, discovered a fruitbody. Within three weeks I was back to investigate the occurrence.

The fruitbody was 3.5 cm, with a normal spore producing hymenium. In another pot a new fruitbody was found. It was, however, aborted when it was only 0.5 cm, probably due to ruptured supporting mycelia when the pot was opened. A third fruitbody of the same size as the first one was discovered on June 22 by Jamie Platt, a Ph.D. student at OSU. A large number of hyphal knots resembling primordia were also found, but the mycorrhizal seedlings were replanted in May in order to increase plant and fungal biomass. A second flush began in November 1996, involving new pots and more fruitbodies. The latest fruitbody was harvested in spring 1997 when the expirement was terminated.

This event immediately gave us several crucial facts about the biology of *C. cibarius*: It is possible to grow *C. cibarius* in the greenhouse. In this greenhouse environment, the vegetative *C. cibarius* mycelium does not need to be older than about one year in order to form fruitbodies. In the same environment, 16 months old seedlings are capable of supporting a fruitbody forming *C. cibarius* mycelium. (In Swedish forests, most host trees are at least 30 years old. A possible explanation for this difference is that the low production and viability of *C. cibarius* spores makes it rare in young plantations.) A vegetative *C. cibarius* mycelium which has been kept in laboratory environment for eight years is still capable of forming both mycorrhiza and fruit bodies.

A future commercial application might be the production of seedlings with *C. cibarius*. In June 1998, 600 seedlings with *Cantarellus* mycorrhiza were outplanted in 24 different places in Sweden. The aim is to study mycorrhizal colonization over several years, and to study fruit body production.

(Thank you, Mycena News, the Newsletter of the Mycological Society of San Francisco, for bringing this website to our attention.)
Event and Foray Schedule

Meet at visitor centers unless otherwise noted. Bring a basket, long pants, wax paper (bags are nice), bug repellent. Foray coordinator: Don Dill

Mar. 18 – Culinary Group, Green Cuisine.
April 9 – Sun., Beginners Class, see p. 2.
April 15 – Sat., Beginners Class, see p. 2.
Apr. 20-22 – Morel Madness, Lay Field Station, Louisiana, MO, Bill May and Bob Beckwith, members only, see p. 3.
April 29 – Sat., 10:00 a.m., Pere Marquette State Park, Leland Von Behren.
May 28 – Sun., 10:00 a.m., Rockwoods Reservation, Gordon White.
May 30 – Tent. cutoff for June Earthstar.
June 10 – Sat., 10:00 a.m., Greensfelder Park, Gordon White.
June 18 – Culinary Group, French Picnic.
July 14-15 – Sweat’n Chanterelles, Meramec State Park, Jim Winn. (Details next issue.)
June 24 – Sat., Class, see p. 2.
Sept. 14 – Fall Foray, Mingo Swamp, Barb O’Brien. (Details next issue.)
Oct. 1 – 10:00 a.m., Lower Meramec Pa. Brad Bomanz. (Directions next issue.)
Oct. 14 – Beginners Class, see p. 2.

Cookies Served at the Winter Luncheon, created by Barbara O’Brien and Rose Denness