

earthstar examiner

December 2003

Newsletter of the Missouri Mycological Society



It's time to renew
your membership!
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Mingo 2003

by Claudia Joyce

How would you describe the annual fall foray to Mingo? It's a family reunion without the family. It's a camp-out with gourmet food. It's a scientific excursion with friends. It's a place where people who wouldn't normally come together gather for three days of forays, study and fine cuisine with like-minded souls.

Whatever your definition, the magic of the Mingo foray is real and a most anticipated event. Like all memorable occasions, a number of important ingredients combine to give it special meaning. In the case of the Mingo foray, let's begin to consider what elements come together to create the enchantment.

The most important feature is the people.

We have a coven of scientists, their associates and students who bring their gifts of knowledge and the altruism to share it. There is a council of organizers who seamlessly bind the details together giving our occasion a natural flow. A crew of adventurers take the great responsibility of leading groups into the mysterious and buggy swamp, and more importantly, leading us out again.

There are a bevy of chefs who create, buy, tote and prepare unsurpassable meals, ready as early as seven o'clock in the morning. Many of us pick up trash, scrub bathrooms, wash dishes. Others inspect, study and research the mushrooms loaded onto the waiting specimen tables. We all share in the

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Update

Recent Forays

A happy group at lunch in the field.

Mingo

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joy of telling the adventures of the day, sharing a glass of wine, marveling at the beautiful mushrooms and delighting in the new knowledge we take away.

There are plenty of other elements to consider in making an affair as meaningful as Mingo: the weather, the Camp Latonka facility, the side forays, picture sharing, trinkets to buy. Here are some highlights from attendees this year.

Pat Lennon: "On Sunday morning, I got to spend a little time with the boletes and the *Boletus bicolor* and a guide book. We ate the bicolor."

Willie May: "It was the fire - both nights. It's the only time of the year I get to have a campfire, plus I'm surrounded by friends."

Kenneth Gilberg: "My highlight was finding with Roseanne Healy an *Elaphomyces* [truffle] with a *Cordyceps* attached. She was thrilled. Another thing was cooking with a great group in mycophagy...green beans with black trumpets."

Julie Cole: "Leon personally took us under his wing. He was so patient, the best teacher. I was so impressed with him. He was knowledgeable, kind and great with the kids, Ben, Rachel and Sam. Joe Walsh found *Lactarius indigo*. It was my first time to see it, a thrill."

Dailee Joyce: "Laying out on the dock and seeing the shooting stars fall into the lake."

Clayton Davis: "Mine would have to be walking through the woods and having people say, 'There's lots of mushrooms.' I couldn't see any. Then looking on the



ground and there are mushrooms and looking on the ground and there are more mushrooms and looking and there're MORE mushrooms and just realizing they were there. I'm not really used to looking for mushrooms."

Andy Methven: "I'll always come to Mingo. The people, the food, the fungi. Perfect combination. Sean and Jamie had a great time too."



Maxine with granddaughter Tiera.

Roseanne Healy: "Kevin and I both enjoyed ourselves immensely. The MOMS people are wonderful and the accommodations and food were just great. And of course, the fact that you found truffles made the weekend very exciting for me!"

Walt Sundberg: "I liked the T-shirt. Drew has two—one to keep clean for wearing when he presents a paper on Chameota and its relationships to other members of the *Pluteaceae*."

Jay Justice: "I have always enjoyed Mingo but I enjoyed it even more this year. Perhaps it was the larger crowd of people, or the rare *Amanita* that was collected or just seeing the many *Missouriana* I have learned to call friends."

Maxine Stone: "I just love it all!"

Thanks to everyone who came to the Mingo foray and participated, sharing your time and talents. That's what makes the trip worthwhile

Mycophagy At Mingo

By Charlie Raiser

In keeping with tradition, Ken Gilberg conducted a mycophagy session on Sunday, directing some fifteen sous-chefs in preparing some of the edibles collected on the Friday and Saturday forays. It was a perfect coda for the weekend, in that it combined fun, food, and fungi. Right on schedule at noon, the dinner bell at Camp Latonka rang, calling MOMS members back to the dining hall. Ken opened the doors to present to diners a wonderful buffet.

Offerings included black trumpets with green beans, and a *Hericium* salad featuring the fungus blanched, cooled, then tossed with cucumber, bok choy, cilantro, dressed with apple cider vinegar and olive oil. David Yates created chicken and dumplings made with chicken mushrooms garnished with just enough Hungarian paprika to make it piquant. There was a sauté of *Laetiporus cincinnatus* with lemon, garlic, and sage, and an alternative sauté that included chanterelles, shallots, and parsley. The plentiful black trumpets showed up again prepared with zucchini, and there were deep fried oyster mushrooms as well.

The mushroom dishes prompted happy recollections of the forays that produced the ingredients. The satiated mycophagists lamented the absence of those who had needed to depart early, and resolved to return to Mingo next year for a reprise of the perfect culmination of the fall foray.



Leland's home away from home.

noteworthy Items of Interest

Aspergillus Alert

by Elaine Fix

Our dog Buddy, a Brittany Spaniel, became sick the end of April. At seven years old he seemed to be slowing down. This seemed unusual since he wasn't that old for a dog and mostly lived indoors. He started hobbling when he returned from a romp after a squirrel in our woods behind the house. It was almost like he was trying to stand up with much difficulty. His appetite also started to lessen.

On a visit to our veterinarian, he was assumed to have an infection maybe caused by a tick bite. The antibiotics were started until the results of the blood work came back. The doctor saw no infection from a tick bite but his red blood count was 15. In dogs, normal red blood count should be 32. He was diagnosed with Autoimmune Hemolytic Anemia. The treatment is Prednesone twice a day. Many dogs can live years with this condition. That went on for four weeks with a trip each week back to the vet to see if the red count improved. He was to have complete rest and no running after squirrels.

The fifth week, the vet doubled the Prednesone and started a chemotherapy

drug to jolt Buddy's system into responding. The next day he was worse. We were getting very worried. My husband, Tom, took off work the following day and we spent the entire day at the vet's office only to find out that Buddy's lungs were filling up with fluid. Our only recourse was to go to the emergency room at the University of MO, Columbia. Buddy was in shock by the time we arrived after the three-hour drive from Chesterfield, MO.

The emergency room finally found what was wrong with him. He had inhaled spores of *Aspergillus* spp. When the Prednesone and chemotherapy drugs suppressed his immune system, the fungal infection spread throughout his body. Buddy died that night.

A good Website for Aspergillosis in humans is: <http://www.doctorfungus.org/mycoses/human/aspergillus/aspergillosis.htm>

I'd like to thank everyone for his or her sympathy. A special thank you goes to Dr. Robert Gessner, a mycologist from Western Illinois University, who shared his knowledge with me after our talk at Mingo.

Report from Field Guide Committee

By Charlie Raiser

In the best academic tradition, the field guide committee – Brad Bomanz, Don Dill, Karen Lowry, Maxine Stone, and Charlie Raiser – took the summer off. Now back at work, they are working to confirm the approximately 180 species tentatively selected for inclusion. Foray records dating back to 1987 suggest 180 species account for about 90% of the individual mushroom specimens found in Missouri. Would you believe the most common is *Pluteus cervinus*, the fawn mushroom, followed by *Auricularia auricula*, the tree ear? The committee will gladly supply a description of the book or the species list to interested MOMS members.

Update

Recent Events

NAMA Foray au Québec

By Patrick Lennon

How often do you see 46 different named species of boletes on the same table? How about 25 different *Lactarius* species and a couple dozen different *Amanitas*? That and much more were found, identified and displayed at the NAMA foray in Québec. An unofficial estimate placed the total at over 430 different species found and identified that weekend.

The forays were well organized and fun, and mostly bilingual. There were nineteen forays in varied terrain which featured different types of trees. There were workshops during some forays on lichens and on tree identification. During a tree identification workshop we found lots of black trumpets around the bigger beeches. I saw some trumpets that were six inches tall. I also found my first two *Boletus edulis*, which was fun. One Québécoise there told me that she can pick her fill of them anytime in the woods near her house. The chanterelles I found were more moist than those we find around here, and seemed to be less frequently inhabited. The mycophagy session was tasty, with some nice dishes featuring lobster mushrooms and *Cantharellus*



Boletus edulis

tubiformis, as well as chanterelles, porcini and morels (the latter not being foray material).

There were a number of interesting lectures, some in English, some in French, some bilingual, and some given at different times in each language. One fascinating talk was given by Yves Chretien, an archeologist, on his research into how mushrooms might have been used in prehistoric times for starting fires. He then gave a spectacular demonstration of it outside at night using only primitive tools like two pieces of wood or a pair of rocks for generating sparks plus a pinch of ground up, dried polypore as a starter and fibrous cedar bark for fuel. No matches. No charcoal starter fluid. And a fire every time. He made it look easy.

Gary Lincoff gave an interesting and entertaining talk which questioned what species are and how they are defined. It appeared to be a popular theme, as people frequently referred to it over the next few days. Since the majority of talks were given during the daytime hours, and I decided to go on as many forays as I could, I didn't hear many of them. On the last morning, André Jean gave an absolutely great talk around the display tables of the Boletes, Amanitas, and Russulas. I scribbled pages and pages of notes until I just couldn't write anymore. He interspersed comparative characteristics of the boletes with anecdotes on their edibility and suitability for dinner parties. I think he talked for an hour and a half, continuing well after someone came and told him he was already late for some meeting.

Taylor Lockwood gave a vivid presentation of his mushroom photo DVD



at about half past midnight one evening. Early the next morning I stumbled into an elevator in which Taylor happened to be. Seeing the sleepy look on my face, he correctly guessed that I must have been at the DVD session.

Overall, this foray was a lot of fun, well organized, and very fruitful. I met many interesting and myco-knowledgeable people.

morseels

by Maxine Stone

news & notes

Speaking Engagements

I am not sure that all of you know that MOMS has given a number of talks around town to garden clubs and other nature-type societies. We offer talks on everything from beginning mushroom identification, to morel hunting, to mycophagy, to mushrooms in the garden, and much more. If you should desire one or two of us to come to your function, please call or e-mail me and we'll arrange something to suit your needs. 314-963-0280 or VeryMaxine@aol.com

Also if you have given a talk on mushrooms in the last couple of years, even though it was not sponsored by MOMS, please let me know. I am trying to keep a running tabulation of talks, speakers and dates. Thanks.

Dues are Due

All MOMS memberships expire on December 31, 2003. Even if your name is on the enclosed roster, your membership still expires on December 31st. That means you will no longer be a member of this wonderful organization unless you...

Write a \$15 check NOW and send it, along with the membership renewal form on page 11 to our treasurer, David Yates.

I know you will also want to become a member of NAMA - North American Mycological Association. NAMA is our parent group. They put on forays all over North America. Last years annual foray was in Quebec. NAMA also publishes a wonderfully informative bi-monthly newsletter. Send a separate \$32 check made out to NAMA with the same renewal form. Take a look at their web site: www.namyc.org for more information on NAMA.

Do it now. Don't procrastinate.

Annual Meeting

Tuesday, January 6, 2004
Powder Valley Nature Center

Is it that time already? Yes, it is! And I know that you want to be a part of it. Please come to our annual meeting on January 6th. We will be discussing the upcoming year in detail and will be electing three new board members. Your input is important. Don't miss out. It is your chance to gather with the best of

MOMS, be informed about what is happening, and vote on our leadership.

Powder Valley is in southwest Kirkwood. If you aren't sure where it is, take a look at our web site, www.missourimycologicalsociety.org, and click on "maps". We will enter the building through the side doors. See you there.

Money, Money, Money

I know, there are just too many bills to pay. But get your priorities in order! Send three checks in today for the best reasons I can think of.

1. MOMS Annual Winter Luncheon
2. MOMS membership
3. NAMA membership

Art Opening

Bruce Lowry will present an exhibit of metal sculpture at the Xen Gallery, 401 N. Euclid St. Louis from January 9 thru February 7. An opening reception will be held on Friday, January 9 from 5:30-8:30 pm. All are invited.

West Coast Foray

Sonoma County Mycological Association (SOMA) invites you to the 7th annual SOMA Camp Wild Mushroom Retreat, January 17-19, 2004. Gary Lincoff is featured presenter. For more information contact Linda Morris, 707-773-1011 or lammorr@pacbell.net.

Next Earthstar Issue

The deadline for the next issue of the *Earthstar* will be February 1. Anyone who wishes to submit should e-mail MOMSearchstar@aol.com, subject matter: Earthstar story. Thanks!

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Update

Recent Forays

by Maxine Stone

The Hawnting

The sky was gloomy. The weather forecast was bleak. The rain began. Did that keep a crowd of loyal MOMS folks away from one of the best week ends of the year? The answer to that is NO. Not only were there around 10 dedicated campers, but somehow they managed to dodge the raindrops. They even called out the sun, and it came.

This year was a year of "bigs". Leland brought a really, really big *Grifola frondosa*—or Hen or the Woods. Shannon cooked this hen up in the biggest fry pan I have ever



seen. When I arrived at the camp ground I saw an enormous shelter created out of tarps.

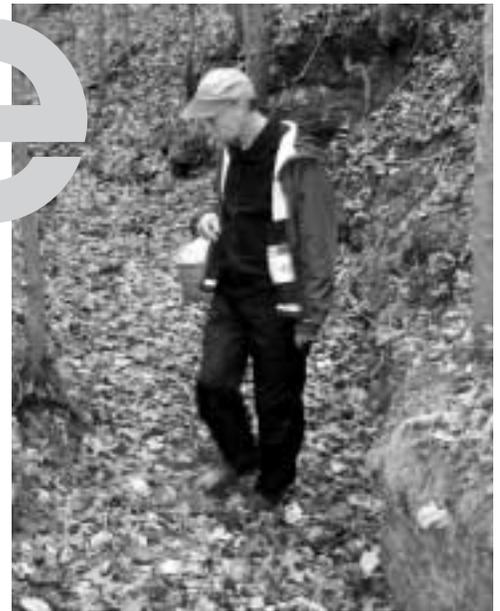
After a bit of not exceptional mushroom hunting on Saturday, we had a lovely shared dinner, then a really big bonfire. How relaxing it is to be with friends around a campfire singing John Denver just enjoying each other. As the evening went on, we carved our pump-

kins, talked about everything, and called the mushroom spirits. Actually, it was Mike who brought out his very large hand-made drum and did the call. He was good. You should have been there!

Thank you, Shannon, for organizing this wonderful week-end, for always thinking of others, and for bringing with you every comfort imaginable—even the coffee pot (see picture).

On Sunday we all met at Pickle Springs. The mushroom spirits answered—at least weather-wise. It was a gorgeous morning to walk in an extraordinary place. We had about 25 or so people meet at Pickle Springs for a wonderful walk. As you can see from the species list, the mushrooms were not bountiful, but that's OK. The walk was excellent as were all of our special friends. Of course, shared lunch back at the picnic table was not bad either.

All in all, the week end was a huge success. Don't let a little rain keep you away. See all the fun you miss?



Looking for mushrooms alongside a dry creek bed.



Mike summons the spirits to the party.



Cooking a hen under the tarp.



Enjoying the campfire in a light drizzly rain.



Trying to read the music for campfire songs.

directory

membership directory updates



This is "roughing it"?



Making toast.

Pickle Springs Species List

<i>Amanita citrina</i>	citron amanita
<i>Armillaria gallica</i>	
<i>Auricularia auricula</i>	tree ear
<i>Collybia subnuda</i>	
<i>Grifola frondosa</i>	hen of the woods
<i>Gymnopilus sp.</i>	
<i>Lentaria micheneri</i>	
<i>Lenzites betulina</i>	multicolor gill polypore
<i>Lycoperdon perlatum</i>	gem-studded puffball
<i>Lycoperdon pyriforme</i>	pear-shaped puffball
<i>Mycena galericulata</i>	common mycena
<i>Panellus stipticus</i>	luminescent panellus
<i>Phellinus gilvus</i>	mustard-yellow polypore
<i>Phlebia tremellosa</i>	
<i>Pluteus cervinus</i>	fawn mushroom
<i>Polyporus mori</i>	hexagonal-pored polypore
<i>Rhizopogon rubescens</i>	
<i>Rhodocybe mundula</i>	cracked-cap rhodocybe
<i>Russula perlactea</i>	white-hot russula
<i>Stereum complicatum</i>	crowded parchment
<i>Stereum ostrea</i>	false turkey-tail
<i>Tyromyces chioneus</i>	white-cheese polypore

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Dry July

Dry. No rain. July. Hot. That is what makes this special week end at Andrea's farm so good. Her farm house is comfy, her porch is cool. There are good people and always some chanterelles to be found. Who cares about a little heat and humidity? This year a few people stayed overnight and a few more people came for the day. It was Barkhas birthday and we all created a special candle-laden dessert for her. Thanks, Andrea, for sharing your home and your chanterelles with us.



T-shirt from Dry July foray.

food news

Incurable Epicureans

Two fantastic events of the Incurable Epicureans

by Lisa Huber

Wow, we sure are lucky people! The final two events of the 2002-2003 Incurable Epicureans season were extraordinary, to say the least.

The Hawaiian Dinner held at the “domed” home of Bill Kwapy and Jeri Au overlooking Big Lake Tekakwitha was an all-around successful event. Thank you to Bill and Jeri for your gracious hospitality. Mother Nature was very good to us and Jeri got her wish of Oahu-like temperatures — 72-86 degrees. We had a cooler than normal beautiful August evening. I happened to be one of the lucky people who enjoyed a memorable canoe ride on the lake beneath the illuminating stars and Mars.

The food was a diverse sampling of cuisines of Hawaii. We started off our feast with an abundant supply of sushi. We then dined on delicious BBQ ribs. Jeri shared some authentic Hawaiian specialties including lomilomi salmon, laulau. She presented an enthusiastic informational talk and lesson on the culinary use of poi. We then dined on several fabulous dishes such as teriyaki chicken, wang dang noodles, Chinese vegetable salad and perfectly cooked gingered scallops. The three dessert choices included a macadamia bourbon cake, haupia (coconut pudding) and a Hilo tropical fruit salad. Speaking from experience, any combination of the three desserts worked well together.

It was hard to believe that Gene and Connie Leonard were adorned with honest-to-goodness Hawaiian leis. They were absolutely gorgeous and made of orchard petals. We were later told that relatives of theirs sent them from Hawaii by overnight mail. Nice relatives!

The last IE event of the year was the Wine Harvest Picnic held at Louis P. Balducci Vineyards just west of Augusta, Missouri. We were lucky to have above normal temperatures in which to enjoy the colors of the autumn trees, the fruit of the vineyard grapes and the culinary delights of our friends.

Our harvest table was overflowing with an array of food. We enjoyed such flavorful appetizers as roasted red pepper-walnut spread made by Patrick Lennon and mango-pineapple salsa made by Mark Bailey. We enjoyed a variety of salads which included a curried chicken salad made by Di Brewer, a pasta salad with hen of the woods by Maxine Stone, a wild rice with dried berries by Bruce Benjamin, and an apple salad by Steve and Barb Adams. One beautifully designed and prepared dish that delighted two of my senses, visual and taste, was the asparagus with prosciutto designed by Bruce Lowry and prepared by Karen Lowry. What can I say except, “we sure are lucky people.”



Interested in joining I.E.?

by Diana Brewer

Looking for a cooking challenge? Game to try a new recipe? Interested in sharing food and wine with other MOMS members?

Incurable Epicureans, the fun-loving foodies of MOMS is also looking for a few more serious gourmets, or in the case of some of us, gourmands. We'd love to have you join us.

I.E. was formed by some committed food lovers to explore new cuisine and recipe experiences with each other. Events are generally held in an I.E. member's home, but having a large mansion is not a prerequisite for membership.

We organize four food events a year. In 2004 we are looking forward to a wine and food pairing event planned by Marcia and Walt Carpenter at the end of February. The spring event will be hosted by Linda and George Rolby, probably a Provençal menu in keeping with the style of their new home. For the summer dinner, we'll be gathering around Barb and Steve Adams' backyard pool and pizza oven.

The year's events will wind up with a visit to the studio and home of sculptor Bruce Lowry and wife Karen in the fall.

The cost to join IE is \$15 per year per person and one must first be a member of MOMS. If you are interested, please contact Di Brewer for information: e:mail craigbrewer@msn.com or phone 314-553-3900.

Update Research Notes

by Brad Bomanz and Maxine Stone

MOMS Field Office at Tyson

Just an update to let everyone know the latest at Tyson. All office equipment has been moved to our new field office in the 310 Building (Room 5). I would like to thank Shannon Stevens for his dedication and muscles. Without his help I could never have done it. Our next step is a simple clean-up of the fungi-laden and moldy items that were moved. This will be done over winter and spring as time permits. —B.B.

Research

As you will see to the right, we have 49 fully documented specimens out of the existing 195 in our current collection.

These 49 specimens have in-situ (at the site), bilateral, cap, gill and spore photos to confirm documentation of the specimen identification. All other existing vouchers in our database lack full confirmation and leave identification questionable.

Several specimens collected at our fall foray, at Mingo and surrounding areas, have been properly documented and verified by the attending mycologists, but have not been entered into the database as of this printing.

Gordon White and I have documented several more species that also need to be entered. This will raise the total to approximately 70 fully vouchered specimens. With a little luck and good attendance at the upcoming vouchering workshop in January, more MOMS members will assist and next year will be even better. (See article in the next column) —B.B.

Mushroom Workshop— Identification and Vouchering

January 10, 2004

Powder Valley Nature Center 10:30 AM

Long time MOMS member, Brad Bomanz, is going to lead us in this fascinating workshop. We will learn to identify some common Missouri mushrooms. We will look at them and their spores, too. Spores, sometimes, can be the only way to certain identification.

Brad and a few other dedicated MOMS members have refined our system of vouchering or documentation. It is not difficult, but it is very specific. Once a mushroom is vouchered by this method, it never has to be vouchered again.

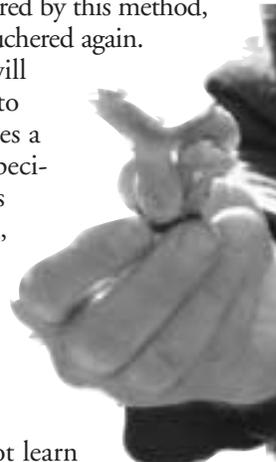
This workshop will enable participants to know what comprises a fully documented specimen, what materials need to be included, and resources available to members who wish to do vouchering.

Yes, all of us love the social aspect of MOMS but why not learn about the science of mycology too. Please come to this class and learn more about our dearly beloved mushrooms. There is a wealth of knowledge right here for you.

If you should have any questions please feel free to contact Brad at brad_bomanz@yahoo.com or 636-225-0555 or Maxine at VeryMaxine@aol.com or 314-963-0280. —M.S.

Below is a list of mushrooms that are fully documented. But there are hundreds that still need documentation.

<i>Agaricus</i>	<i>campestris</i>
<i>Amanita</i>	<i>abrupta</i>
	<i>frostiana</i>
	<i>fulva</i>
	<i>gemmata</i>
	<i>virosa</i>
	<i>bisporella</i>
	<i>citrina</i>
<i>Boletinellus</i>	<i>merulioides</i>
<i>Boletus</i>	<i>barrowsii</i>
	<i>bicolor</i>
	<i>curtisii</i>
	<i>griseus</i>
	<i>pallidus</i>
	<i>separans</i>
<i>Cantharellus</i>	<i>cibarius</i>
	<i>lateritius</i>
<i>Clavariadelphus</i>	<i>truncatus</i>
<i>Clavicornia</i>	<i>pyxidata</i>
<i>Clitocybe</i>	<i>odora</i>
<i>Coprinus</i>	<i>comatus</i>
<i>Craterellus</i>	<i>fallax</i>
<i>Crepidotus</i>	<i>mollis</i>
<i>Flammulina</i>	<i>velutipes</i>
<i>Gymnopilus</i>	<i>spectabilis</i>
<i>Gyromitra</i>	<i>brunnea</i>
	<i>caroliniana</i>
	<i>fastigiata</i>
	<i>korffii</i>
	<i>montana</i>
<i>Hericium</i>	<i>ramosum</i>
<i>Lactarius</i>	<i>indigo</i>
	<i>volemus</i>
	<i>lubrica</i>
<i>Leotia</i>	<i>americana</i>
<i>Lepiota</i>	<i>incana</i>
<i>Leptonia</i>	<i>floccosa</i>
<i>Microstoma</i>	<i>angusticeps</i>
<i>Morchella</i>	<i>semilibera</i>
	<i>caninus</i>
<i>Mutinus</i>	<i>haematopus</i>
<i>Mycena</i>	<i>illudens</i>
<i>Omphalotus</i>	<i>palmaris</i>
<i>Rhodotus</i>	<i>floccopus</i>
<i>Strobilomyces</i>	<i>ballouii</i>
<i>Tylopilus</i>	<i>chromapes</i>
	<i>valens</i>
<i>Verpa</i>	<i>conica</i>
<i>Volvariella</i>	<i>volvacea</i>



2004 Winter Luncheon

15th Annual MOMS Winter Luncheon

by Renee Bomanz

“What...already?” That’s right my fellow fungi lovers, mark your calendars. It’s time again to start pulling out those fabulous recipes and checking crock pots to make sure they work. Yes, it will soon be time for “pot-luck-feasting” at the 15th Annual Missouri Mycological Society Winter Luncheon. Can you believe it has been fifteen years that we have been doing this?

The Winter Luncheon is the perfect chance to show off your culinary talents and share in what has become a time-honored tradition of breaking bread with a fantastic group of people. After seeing the tables filled over the years with delicious main dishes, side dishes bursting with flavor, and delectable desserts, I am sure this year will top them all!

Every year I always say, “This is the best year yet,” but the next year always proves to be better. It’s exciting to see the wonderful and creative ideas that blossom from such a great people encompassed within our organization. It’s also fun to see the “fruits” of our members’ efforts, hunted throughout the year. So many times throughout the year, I find myself asking, “I wonder what was in that dish I had at the luncheon?” Don’t keep all those wonderful recipes secret!!! Have a copy of the recipe of your dish with your name on it so that other fungi appreciators will be able to enjoy your taste temptation all year through as well. All recipes will be submitted to the cookbook committee.

This year our speaker will be our

own Kenneth Gilberg. Ken was president of MOMS for 10 years and did much to make it what it is now. He is a wonderful speaker and photographer and is sure to delight us all. The talk is entitled, “Why is Mushrooming So Much Fun?” This will be a very special time to hear some of the inner thoughts of this wonderfully charismatic guy.

When? The 2004 Winter Luncheon is to be held 12:00pm to 4:00pm on Sunday, February 1 at The Commons of Eden Theological Seminary, 475 E. Lockwood, Webster Groves, MO 63119.

The luncheon is a potluck format, so please bring a dish, a copy of the recipe and a hardy appetite. Wine and non-alcoholic beverages will be served courtesy of MOMS. If you have a special recipe for a home-concocted brew or wine, feel free to bring it along as well. We love to partake in sampling something new!

Registration will begin immediately. Due to capacity issues, seating is limited. Historically, we have always had a very large turnout, so please send in your registration as soon as possible to ensure you or your group a seat!! The cost is \$15 for members and \$20 for guests. Raffle tickets are \$10/dozen or \$1/each. Additional raffle tickets will be sold at the door the day of the event. Please fill out the registration form provided or, for another copy, please visit our website at www.missourimycologicalsociety.org. Send your registration form and check made payable to the Missouri Mycological Society, to Renee

Bomanz, 1700 Whispering Creek Drive #C, Ballwin, MO 63021. Please make sure there is a contact phone number on your registration form, so you can be contacted if needed. Registration must be received by January 19th, 2004.

The raffle is always a fun part of the luncheon and we are fortunate to have such wonderful members to donate prizes. Raffle items will be displayed the day of the luncheon to see the exciting things you could win!! Corporate or individual donations are always welcome and greatly appreciated. Think about what you can donate. If you wish to donate an item or for more information, contact Renee Bomanz at home 636-825-9677, at work 636-537-2700 ext. 111 or email at rbomanz@jcsco.com.

Volunteers will be needed to help with set-up, serve wine, help with the registration table the day of the event, maintain the buffet table and clean-up. If you would like to offer your help as a volunteer, please contact Renee.

Directions to Eden Theological Seminary: I-44 to the Elm exit. North to Lockwood. East (right) on Lockwood to the stop sign at Bompart. North (left) on Bompart. Left on first driveway (this is the back way into Eden). At the “T” in the parking lot, you will see the Commons on your right. It has a rust-colored door. Or, for a map, you can look at our web site at www.missourimycologicalsociety.org and click “maps”.

registration

2004 MOMS & NAMA

MOMS 2004 Winter Luncheon

Sunday, February 1, 2004

The Commons - Eden Theological Seminary

475 East Lockwood Avenue

Webster Groves, MO 63119-3192

Number attending: ____ Members (\$15 each) ____ Guests (\$20 each)

Amount for luncheon: \$ ____

Add money for raffle tickets (\$1/ticket or \$10/12 tickets): \$ ____

Total amount enclosed: \$ ____

Attendee Name(s): _____

Attendee Name(s): _____

Phone number: _____

I would like to volunteer the day of the luncheon

Yes

No

I have something to donate for the raffle

Yes

No

Please make your checks payable to **Missouri Mycological Society**.

Please mail your payment by January 19th to **Renee Bomanz, 1700 Whispering Creek Dr. #C, Ballwin, MO 63021** (*confirmations will not be sent*)

Missouri Mycological Society and NAMA 2004 Membership Form

All memberships end each December 31.

Name (please print) _____

Address _____

City _____ State _____ Zip _____

Home Phone _____ Work Phone _____

e-mail _____

Missouri Mycological Society family membership - 1 year/\$15\$ ____

Make your check payable to **Missouri Mycological Society** and send to David Yates.

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).

Affiliated Club Members - 1 year/\$32\$ ____

Send both checks to: David Yates, 3654 French Avenue, St. Louis, MO 63116-4043

Upcoming Winter Event

Mushroom Art Foray

Inspired by Elio Schaechter, our 2003 Morel Madness guest speaker, MOMS is going to have its first mushroom art foray, a trial-run.

The 'Shroom Art Foray will be at the St. Louis Art Museum in Forest Park. The date is Saturday, January 24, 2004 at 10:00am. We'll meet in the vicinity of the membership desk in the Grand Hall.

We'll divide up into teams of two to three persons depending on the number of participants and choose in which gallery each team forays. After taking note of where mushrooms are spotted (no collecting), we'll regroup about 12:30pm and compare notes. Lunch at the museum is optional, but the chef usually has a wild mushroom entree and a portabello sandwich on the menu. After lunch we'll go look at each other's finds. Our "scientific-artistic" data will be shared with Elio.

Bring a pencil, clipboard, and magnifying glass. No insect repellent required! We don't plan to cover the entire museum on this first foray. No art expertise is needed, just a good eye.

RSVP: Lois Walsh, phone: 636-343-6875 (day/eve), email: imbwalsh@hotmail.com

Hope for good weather. If there are blizzards or extreme icy weather, the foray will be cancelled.

Upcoming Forays & Events

- Jan. 6** Tues. 7 PM, Annual Meeting, Powder Valley
- Jan. 10** Sat. 10:30 AM, Mushroom Workshop at Powder Valley
- Jan. 24** Sun. 10 AM, Winter Foray, St. Louis Art Museum
- Feb. 1** *Earthstar* deadline for March issue
- Feb. 1** Sun. 12 to 4 PM, Winter Luncheon, Eden Seminary
- Apr. 23-25** Morel Madness Location TBA



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Hen of the Woods, found by Leland Von Behren