Approximately 350 morels were collected by approximately 70 hunters. The big winner was David Yates, who won four of the five categories he was eligible for. His mom won the fifth category. The coveted prize for Most Morels went to David Yates, as did the prize for the largest false morel, the smallest morel and (big surprise here) David was crowned King. Jan Simons was this year’s queen. Sarah Yates won for the prettiest/largest morel, and Rachel Cole won a new prize this year for Most Morels Found by a Youngster.

The majority of the morels were found in the Dupont State Conservation Area (300) with small contributions from the Ted Shanks Conservation Area (12) and Cuivre River State Park (25).

Many thanks to our speakers, Johann Bruhn and Jeanne Mihail for their informative and entertaining presentations. They are both professors at the

Morel Madness 2004
Cuivre River State Park

by Dale DeFreece

I walk amongst a blessed company
The love we share is understood.
Unless we pick another’s find, you see,
We go in peace throughout the wood.

from My Heart is Full, Julie Cole, 2004
2004 Morel Madness

continued from previous page

University of Missouri Columbia. Johann’s Friday night presentation was “Trilling with Truffles in the Central United States,” taken from “Truffle Biology and Cultivation in Midwestern Agro Forestry,” Johann Bruhn, Jeanne Mihail and Stephen Pruett, Department of Plant Microbiology and Pathology, UM Center for Agroforestry.

Jeanne’s Saturday night presentation was “Encouraging Morels, or Lessons in Patience,” taken from “Research Update on the Morel Population Biology in Central Missouri,” Jeanne Mihail, et al.

Some special treats at this year’s Madness included Scotch eggs for Sunday brunch (and all the rest of the outstanding food); a visit by Maxine’s sister Susan from Boston; Julie Cole’s performance of her latest mushroom song, “My Heart is Full” and a roaring campfire to top off the evenings.

Thanks to Willie May and Maxine Stone for organizing the event and to everyone who worked so hard to make this year’s Madness a success.

Beginner Class and Foray

by Don Dill

A Beginner’s Class and Foray was held at Washington, MO on April 24. The open-air pavilion facility on the Missouri River was wet and windy, however some 28 adults and children showed up with eager anticipation.

The idea for the event came to fruition through the interest and efforts of my cousin Tom Dill. Tom foresees the possibility of two more forays this year so I expect we will gain a few new members before it’s all over.

The Washingtonians were eager and attentive at both the class and foray as we walked along the Missouri River Trail, but found only Coprinus species, Auricularia auricula, several polypores and one lone Pleurotus ostreatus. Still the group seemed to enjoy both events immensely and I look forward to another gathering or two this year.

PS: sadly, no morels.

Washington State Park Foray

by Shannon Stevens

What a beautiful day for a wildflower walk! I call it that because basically that is what we found, lots and lots of wildflowers. Polyporus squamosis, dryad’s saddle, was our only fungus-find. It was just too dry. The past two years we were late for the morels, this year we were too early, maybe next year the mushroom gods will smile on us.

A good time was had by all, or at least most. Nancy, I hope you feel better! The trek was decidedly more arduous than in the past, due to the storms of last year that left many trees across our path. We managed as best we could but, alas, we did not quite make our intended destination. Sorry Doris, we’ll get your watercress next year. Wandering through the fields of golden celandine poppy, wild sweet William and what was left of the bluebells, seemed to be enough.

Special thanks to Gary who, as always, identified the butterflies as well as most of the plants and entertained us with his special friend Konnan who really, really liked lying in the spring! Kudos to everyone who hung in and toughed out the bushwhacking, especially Tiera, Maxine’s 11-year-old granddaughter, who was a real trooper. Mike, you did a great job with the machete but next year I think we should bring the chain saw!!
Walt Sundberg Retires from Southern Illinois University, Carbondale (and this means we get to see him more often)

Walter J Sundberg announces his formal retirement as of May 31, 2004. He is not retiring from mycology, just from formal faculty teaching and departmental duties, etc. Walt will continue to be active in research and supervision of his two remaining graduate students, Alice DeJarnett and Drew Minnis, for up to two more years in the Plant Biology Dept. at Southern Illinois University at Carbondale. Retirement and accompanying “relief” from formal teaching and other general faculty duties will provide unencumbered opportunity for greatly expanded participation in field mycology – field trips, personal research activities, meetings, etc., including MOMS involvement. He is looking forward to it all. And so are we!

We Want to Talk to You

Did you know that MOMS offers speakers for your clubs, organizations and schools? We can customize a talk specifically to your desires. The following are just a few examples: Mushrooms in Your Backyard, How to Find Morels, What is a Mushroom, Anyway?, A Beginner’s Guide to Mushroom Hunting, and more. If you would like to have one of us come and speak in a lively and informal style, please contact Maxine Stone at 314-963-0280 or VeryMaxine@aol.com.

Our Very Full Calendar

Just take a look at the calendar in this Earthstar! You can go on a foray almost every weekend. You can learn about mushroom hunting and identification one Sunday a month. You can attend a workshop with our Chief Mycologist. And on and on and on.

This is what MOMS is all about. We know how to have fun in the woods. In case you didn’t know it, black trumpets come up in June and chanterelles pop in July. Of course, there are loads more to find and identify, but those are two choice edibles.

See you in the woods!

Sunday, July 18

Never let it be said that MOMS doesn’t offer enough to do. On July 18 you have your choice of three MOMS happenings.

1. You could be in Asheville NC, saying goodbye to new friends having had a glorious weekend at NAMA

2. You could be at Meramec State Park filling your baskets with chanterelles and taking a dip in the cool Meramec River at Sweat ’n Chanterelles.

3. You could be at Rockwoods Reservation with Don Dill learning all about mushroom identification – which also includes a nice foray in the woods.

Where will you be on Sunday July 18th?

NAMA ’04
July 15 – July 18

This year the North American Mycological Association (NAMA) is going to hold its annual foray in conjunction with the Mycological Society of America in Asheville, NC. It will be held at the University of North Carolina at Asheville in the heart of the city.

It should prove to be fascinating and fun. Some of the NAMA speakers will be well known mycologist such as Gary Lincoff (he wrote the Audubon field guide that we all have), Orson Miller, Tom Volk, Walt Sturgeon, Bill Roody, Coleman McCloughan, Glenn Freeman, John Plischke III, Greg Mueller, and our dear friends Walt Sundberg and Andy Methven.

Workshops will include cooking, dyeing, papermaking, photography, toxicology, microscopy, a beginner’s workshop and foray, and many others. On Saturday night we will be treated to the Mycophagy Committee’s well-known and always delectable mycophagy tasting. Some of the presentations will include the History of NAMA, Diversity of Southern Appalachian Fungi, a Common Names symposium, and others not yet confirmed. Asheville is surrounded by the Pisgah National Forest, the Blue Ridge Parkway and the Great Smoky Mountains National Park, so there are ample opportunities for good hunting.

Ken Gilberg and I are definitely going to this NAMA foray. We have already sent in our registration and have it on our calendar. Why don’t you do the same? You can get a registration form and find out more on their website: www.NAMYCO.org.

The Earthstar Examiner is the newsletter of the Missouri Mycological Society and is normally published in March, June, August and December. Permission for reproduction of reprinted material is not ours to give. Permission for reproduction of original material is freely given if the source is credited. Opinions expressed do not necessarily reflect those of the editor, MOMS, its officers or directors or the writer. Submissions to the newsletter should be sent to the editor, Julie McWilliams, 232 Papin Ave, St. Louis, MO 63119 or MOMSearthstar@aol.com.

Officers and Directors:

Maxine Stone, President (06)*
314 Park Road,
Webster Groves, MO 63119
314-963-0280
VeryMaxine@aol.com

Charlie Raiser, Executive Secretary (05)
David Yates, Treasurer (07)

Directors:
Don Dill (07), Elaine Fix (06),
Barbara O’Brien (05), Shannon Stevens (05),
Joe Walsh (07), Gordon White (06)
*year that term will expire

Committee Chairs:
Book Sales: Chuck Yates
Chief Mycologist: Walt Sundberg
Education: Don Dill
Foray Coordinator: Gordon White
Incredible Epicurean: Diana Garland
Brewer & Craig Brewer
Membership: David Yates
Research: B. Bomanz
Toxicology: Don Dill, Ken Gilberg
Webmaster: Linda Mueller
If you would like to receive timely e-mail news, please send your current e-mail address to Maxine Stone at VeryMaxine@aol.com.
Mingo 2004
Show Me the Chanterelles!
September 16-19

by Ken Gilberg

You know what a chanterelle is, right? They're yellow and delicious and grow so abundantly you could trip over quite a few in the summer. Practically glowing, they're easy to find in our oak woods. And you know there are paler yellow ones with gill-like ridges and darker orange chanterelles that are smooth on the bottom. You know that they're somehow related to black trumpets, those “poor man's truffles” with a heavenly fragrance. And then there's *Cantharellus appalachianus**, **C. cinnabarinus**, **C. tubaeformis**, **C. ignicolor**, **C. xanthopus**... A lot more here than we might first have thought.

As Mingo program coordinator, I've tried many times to get Dr. Ron Peterson of the University of Tennessee at Knoxville, an expert on the Cantharellaceae, to come sort all this out for us. This year he's coming. We'll get the lowdown on the whole fascinating group and up-to-the-minute information, down to the current DNA work he's doing.

As teachers and guides, we are also honored and happy to have Dr. Walter Sundberg (Southern Illinois University, Carbondale), Dr. Andrew Methven (Eastern Illinois University, and Jay Justice (President of the Arkansas Mycological Society). This excellent team of mycologists has helped us learn so much about the world of fungi for the past 13 annual fall forays. They welcome beginners and advanced alike.

Another special guest this year, to help us learn the trees in the area, is Mark Pelton, a forester with the Missouri Department of Conservation in Poplar Bluff. The cypress trees and tupelos are just the beginning.

The Annual Fall Foray, commonly known as “Mingo,” to our group, is my favorite thing Mingo does. It's a long weekend in the most gorgeous part of Missouri, an expedition to one of the wildest places in the United States. It's a three and half hour drive from St. Louis, so I tend to want to stay a bit. Friday we foray to whatever natural areas offer the most promising hunting. We wait until Saturday for our special backdoor tour of the 75,000 acre Mingo National Wildlife Area.

This year Mingo will be September 16-19. Registration forms will be in the next issue of the Earthstar but you want to save the date on your engagement calendar now. Space in the camp is limited, so sign up as soon as registration opens up.

Sweat ’n Chanterelles 2004
July 16th-18th at Meramec State Park

If you are not going to NAMA, please join us for the Sweat ’n Chanterelles Foray cosponsored by Meramec State Park in Sullivan, Missouri. Come for the week-end or come just for the hunt on Saturday. Either way, you are sure to have a great time.

General Schedule of Events

**Friday, July 16**

**9:00AM -** Meet at Shelter #1 to check in and find with whom you're hunting. We'll try to have the red-and-white MOMS mushroom sign up to make the shelter easier to find. We'll discuss proper chanterelle picking etiquette, the varieties of chanterelles and other mushrooms you're likely to find.

**12:00PM-1:30PM -** We meet back at Shelter #1 for lunch. Bring a picnic lunch and something to share, if you'd like. Besides chanterelles, my favorite, *Lactarius volvatus* is out this time of year and they are scrumptious.

**5:00PM -** Meet on the veranda at Meramec Park Lodge at the top of the hill. We'll have cocktails outside before adjourning to a great meal inside.

**7:00PM-9:00PM -** Gather at the Fischer Cave Amphitheater, near the campground entrance (in case of foul weather, we'll be at the Visitor Center) for our evening program. This year the Park will provide the speaker. Bats, wild flowers, coyotes—whatever the topic, it's bound to be good.

**9:00PM - ??? -** Campfire & snacks back at the campground.

**Saturday, July 17**

**9:00AM -** Meet at Shelter #1 to check in and find with whom you're hunting. We'll try to have the red-and-white MOMS mushroom sign up to make the shelter easier to find. We'll discuss proper chanterelle picking etiquette, the varieties of chanterelles and other mushrooms you're likely to find.

Some years we have practically tripped over the chanterelles. Other years, they have been scarce. Who knows?

Maps will be distributed for those wanting them. Dress appropriately. It's hot, but long pants and a hat are recommended. The ticks and brambles are out in full force! Bug and tick repellent are a must. Try treating socks and pants a day ahead with Permanone, but read the directions!

**9:30AM-12:00PM -** Go get 'em! Bring back whatever you find interesting. Hopefully, your baskets will be filed to the brim with chanterelles, but we'll have plenty of mycologist-types to help us sort and ID all our finds.

**12:00PM-1:30PM -** We meet back at Shelter #1 for lunch. Bring a picnic lunch and something to share, if you'd like. Besides chanterelles, my favorite, *Lactarius volvatus* is out this time of year and they are scrumptious.

**1:30PM-4:30PM -** Continue hunting or spend some time relaxing, hiking or swimming in the cool spring waters of the Meramec.

**Sunday, July 18**

**9:00AM -? -** No schedule, you're on your own. Foray some more, swim, hike, whatever. Break camp at noon, although you're welcome to stay in the park until ready to go home.

Directions and Accommodations

Meramec State Park is three miles south of Sullivan, MO on Highway 185, approximately one hour west of St. Louis following I-44. If you’re not a tent camper, cabins are available in the park for groups of 2 to 8 people. Call ahead to make reservations - (573) 468-6519. Also, Sullivan has several inexpensive motels. For something nicer, twenty-five minutes away in Bourbon is the Greer Hollow Farm B&B – (573) 732-4979.

For meals other than Saturday night, bring your own. For country-style comfort food on the way home, try the favorite Du Kum Inn on the north outer road.

This weekend is open to everyone, members and non-members alike, and is free (except meals). We thank Meramec State Park for their continued help, generously co-sponsoring this event and providing the camping area, shelter, amphitheater, and park staff. All questions should be directed to David Yates - (314) 457-0939, dyates@bondwolfe.com or the Meramec State Park – (573) 468-6072. See you there!

**by Maxine Stone**

---

 Chanterelles 2004 by Ken Gilberg
Recent Forays & Events

Mushrooms and Wine
by Chuck Yates

A great foray, even if we didn’t find any mushrooms! The food was wonderful and the company, even better. There were about 30 MOMS members and friends in attendance.

After an hour or two in the gorgeous woods on the property (the woods around the winery are beautiful, but may be better for summer or fall forays than for morels), we came back to the lovely, small, Charleville Vineyards. Jack and Joal Russell, owners of the winery, were perfect hosts. They opened up their barn for us to lay out our spread of food. And, in true MOMS style, it was a spread. Friends of the Russells, Jim and Barbie Bilhorn, assisted with the wine tasting. They also added to our luncheon by making a gourmet mushroom quiche and shiitake scallion lettuce wraps that were quickly consumed.

The views were magnificent and the tasting was delicious. Many of us bought bottles of wine to drink there and also to take home. We sat, we sipped, we chatted, we ate. As we were getting ready to leave, Joal came out of the building with an armload of kites. We MOMS folks just couldn’t resist. There was good wind for flying and a wonderful hillside. We were like kids with a new toy. I must admit, Mike Perks really knows how to fly a kite!

At present, the Russells are offering three wines, all from the chardonel grape (chardonnay/seval hybrid). They have Chauvin, a white wine that is fermented in steel, and a second white, their 2001 Barrel Fermented Chardonel. The third is a white sweet wine, Genevieve Rivard.

Genevieve Rivard was Joal Russell’s great, great, great, great (that’s four greats) grandmother. Genevieve lived on Dauphin Island, Alabama, in the 1700s. Joal’s (same number of "greats") grandfather, Joseph Chauvin Charleville was a trader in Kaskaskia, Illinois. He traveled the Mississippi River with goods to trade in New Orleans and Alabama and would bring back trade goods from these areas to Kaskaskia. While in Alabama, he married Genevieve Rivard and brought her up river. They were married in the mid-1700s, and Joal’s family has been in the Ste. Genevieve area since that time.

The winery will soon introduce a red wine blend, Francois, a champagne and Off Dry. In addition, they will venture into microbrewery production with an amber ale that several of us tasted and judged quite good. It is just waiting for the proper permits.

Many of us visited the two other wineries on the same road and enjoyed comparing the various wines. A fourth winery, located in a cave, just opened May 5.

We are all looking forward to another Ste. Genevieve foray. Maybe next time, we will be able to have wine tasting and mushrooms, too.

The Incurable Epicureans

The theme of the February 28th Incurable Epicurean dinner was “The Marriage of Food and Wine.” Walt and Marcia Carpenter hosted the well-attended first dinner of the year in their beautiful home.

Five wines were sampled, each designed to compliment different foods and flavors. Everyone enjoyed tasting a sparkling wine to begin, accompanied by Spicy Marinated Shrimp, and Vegetables with Thai Dipping Sauce.

A Pinot Noir complimented a Mushroom Tart and Coq au Vin. A Chianti and Chardonnay followed with a vast array of other tasty dishes. The evening was capped off by a dessert wine and wonderful fruits, desserts and cheeses.

On May 8, IE met at the old-world Mediterranean home of Linda and George Rolby. The theme was “An Evening in Provence” and being in their newly built and impeccably decorated home inspired us all. From Tapenade to Bouillabaise to Champignon et Courgettes to Clafoutis, the dinner was perfect—as was the company.

The next dinner will be at the home of Barbara and Steve Adams on July 24. It will be poolside and “Gourmet Pizza by the Pool” will be the theme. They have a wonderful outdoor wood-burning pizza oven and a gorgeous pool.

There are still a few openings to join this delightful off-shoot of MOMS. We have four gourmet dinners a year, with each person participating in the creation of the planned menu.

Contact Di & Craig Brewer at craigbrewer@msn.com for more information.

Earthstar Examiner | June 2004 7
2004 Forays & Events

Sat. 6/5  10AM Foray, Rockwoods Reservation. Brad Bomanz, leader
Sat. 6/12  10AM Foray, Forest 44 Conservation Area. Pat Lennon, leader
Sun. 6/13  10AM Beginning Mushrooms, Rockwoods Reservation. Don Dill, instructor
Sat. 6/19  10AM Foray, Englemann Woods. Claudia Joyce (no facilities)*
Sun. 6/27  12 noon Foray, Tyson Research Center. Charlie Raiser, leader
7/15-7/18  Thurs-Sun  NAMA Asheville, N.C. www.namyco.org
7/16-7/18  Fri. - Sun. Sweat ‘n Chanterelles at Meramec State Park. Dave Yates
Sun. 7/18  10AM Beginning Mushrooms, Rockwoods Reservation. Don Dill, instructor
Sat. 7/24  Incurable Epicureans, Poolside Gourmet Pizza
Sun. 8/15  10AM Beginning Mushrooms, Rockwoods Reservation. Don Dill, instructor
Sun. 8/21  10AM A Passion for Mushrooms, Babler. Walt Sundberg, Registration required.
Sat. 8/28  10AM Foray, Englemann Woods. Elaine Fix (carpool; very little parking, no facilities)
Sat. 9/4  10AM Foray, Babler State Park. Joe Walsh, leader
Sat. 9/11  10AM Foray, Greensfelder County Park. Gary Steps, leader
Sun. 9/12  10AM Beginning Mushrooms, Rockwoods Reservation. Don Dill, instructor
9/16-9/19  MOMS Annual Fall Foray, Mingo National Wildlife Refuge, Puxico, MO
Sat. 10/2  10AM Foray, Eldon Hazlet State Park, IL. Leland von Behren
Sat. 10/16  10AM Foray, Meramc State Park.
Sun. 10/24  10AM Foray at Pickle Springs Natural Area near Farmington, MO

Forays and classes meet at the Visitor's Center or parking area, unless otherwise specified, 15 minutes before the indicated departure time. Bring a sack lunch so that you don't go hungry while indentifying the finds. Don Dill's classes will be cancelled and rescheduled if weather interferes: 314-647-3307.

* Call Claudia at 314-968-2373 for car-pooling info. There are only a few spaces at Engleman Woods.

A Passion for Mushrooms

A workshop given by
Walt Sundberg
Saturday, August 21st
Babler State Park
10:00-3:00

On Saturday, August 21st, Walt Sundberg, our Chief Mycologist will be offering a mushroom workshop. He is not sure yet what the specific subject will be, but it is sure to be wonderful. Walt is an exciting teacher—with both beginners and more advanced students. See elsewhere in this newsletter for his credentials.

The time will be 10-3. The cost is $20 for the day. It will include a foray into the woods and then some identification. Hopefully we will have some microscopes for a close look.

This is quite a chance for you to participate in a classroom experience with the passionate Walt Sundberg. Mark your calendar now, so that you don't miss out. And contact Maxine Stone to sign up—314-963-0280 or VeryMaxine@aol.com. The class is limited to 12.