

earthstar examiner

March 2006

Newsletter of the Missouri Mycological Society



Register now for
Morel Madness!
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PHOTOS BY JULIE MCWILLIAMS

Gregarious Gustatory Gala

by Leslie Libou

If the Mingo foray is the Missouri Mycological Society's Science Fair featuring field studies and taxonomy, then the MOMS luncheon is the art and cuisine social highlight. This year when Eden became inaccessibly costly, the members congregated at a golden Spanish villa, John Burroughs School, an independent co-ed, college-prep facility educating grades 7-12. Built in 1923, this stucco, tiled-roofed structure reflects St. Louis' self-image as Gateway to the Southwest. A naturalist and writer of the late 19th and early 20th century, John Burroughs

bequeaths his orientation to the school's science and outdoor education curriculum. Thus, this light and spacious interior appropriately accommodated fungi aficionados and biologist photographer, Jim Rathert.

Even in the parking lot, I encountered the Who's Who of MOMS when I greeted Ken Gilberg, past president and one of the founding fathers of the Society. Behind the official table in the hall, registrar Jan Simons offered a handshake and a nametag to each guest. Adjacent to the registrar in a convenient

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Gregarious Gustatory Gala

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marketing position, Donna Mills sold raffle tickets. Past the portals to the left of the dividing pillars, extended the dining room packed with tables and chairs. To the right, light filled interior space, and I anticipated the cornucopia, which soon would blanket the barrens along the outstretched tables. Applying Jeri Au's image: "streaming from elongated windows, the silver light bathed the room with Buddha's blessings." Near the entrance stood the supreme event facilitator, Renee Bomanz, who procured the room, organized and collected the registrations, and delegated tasks. Renee proclaimed that in this state the Missouri Mycological Society is the largest non-profit organization supported by fundraising solely from its own members.

At the hors d'oeuvre table Marilyn Edmiston served shapely appetizers, pleasing to the taste and eye: round crab cheese cake, rectangular mushroom pate, ham rollups, lobster puffs, crisp ruffled cups of cream cheese and chives, and artichoke dip nested in bread. Before consuming wine, one must mound an adequate supply of appetizers to alleviate tipsiness. What a palatable selection of wines Gene Leonard procured! Connoisseurs could sample a dry Riesling, Chardonnay, Sauvignon Blanc blend, Cabernet, Shiraz, and Pinot Noir.

Charlie Raiser poured wine and aroused admiration for his tie displaying yellow, orange and red spheres,

resembling ringed Saturns—astronomically incorrect but abstractly arresting. Behind the wine table "Mikey" Perks sported a topically correct mushroom shirt. Other participants appropriately attired themselves with mushroom accessories: Mary D'Angelo's morel pin, Leland Van Behren's morel button, and Maxine Stone's graceful silver shaggy mane pin.

As event journalist, I acquired privilege—surveying the feast solo while the leaders directed other guests to seats. The smorgasbord of textures, colors, and aromas triggered salivating urgency, which I mastered until authorities summoned my group. The fecundity of flavor included green pea curry; sweet potato and mushroom strudel, rosy shredded beet soup with hedgehogs (mushrooms, not porcupines). Mushrooms abounded: pasta, wild rice, risotto, orzo, sauces blended with oyster mushrooms, porcinis, shitakes, chanterelles, and white truffles balsamic. Meats were incorporated into venison kielbasa, stew, and spicy chili; goose consommé; lamb stew; and meatballs in cranberry sauce. Among the breads were African honey bread and wedges of pepper cornbread in three heats. If diners wished to sample the full range of desserts, they strategized a prompt return to cram a dessert plate with crispy candy cap cookies, peppery (cumin?) cookies, persimmon puddings, persimmon bread, creamy



Guest speaker Jim Rather signing copies of his photography book, In Focus.

custard cups topped with raspberries, and blackberry cobbler—dark beads bursting with juice. Lauding his favorite part of the luncheon, six-year old Alex Nejski mirrors what many of us experienced: I ate so much!

The gong announced the speech of new MOMS president, Shannon Stevens, who recognized His Majesty of Mycology, Walt Sundberg. Then Shannon raised up petite Maxine Stone, past president superb, and honored her with a plaque describing her effective leadership, generosity, enthusiasm, culinary skills, resourcefulness and formidable memory.

Piquing our senses with crisp photographic beauty, Jim Rathert engaged us with evocative and intriguing slides of natural landscapes and birds from his photography book, *In Focus*. After receiving a bachelor's degree in education at the University of Missouri, Jim Rathert spent 10 years doing field biol-



ogy projects for the Conservation Department, then left the agency to work out of state, and returned in 1984 to take a photography position. Many of his pictures illustrated the Missouri Conservationist magazine. In his presentation and his book Jim Rathert reveals photographic techniques and illustrates the character of Missouri's ecosystems: Ozark streams, the big rivers, prairies, glades, forests, and wetlands. As he photographs, Jim simultaneously considers exposure, light, sharpness, space, contrast, texture, color, symmetry, framing, repetition, converging lines and composition. The photographer needs to be constantly vigilant, ready to catch an impromptu moment or else plot an opportunity by settling in a spot to await the perfect snapshot. Understanding biology, particularly animal behavior, helps him anticipate an animal's location and activity, or the condition of habitats as the landscapes varying with the seasons. Capturing satisfying effects requires filming in morning and

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MOMS president Shannon Stevens presents outgoing president Maxine Stone with a plaque and a lifetime membership honoring her service to the club for the past 6 years.

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Speakers Committee: Brad Bomanz
Toxicology: Don Dill & Ken Gilberg
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Dues are due

All dues were due by December 31, 2005. MOMS, being the generous and kind group that it is, gives you until April to pay up. If you don't get your \$15 per family dues to our Treasurer by April 1st, you will not be on the roster printed in June. You also will not receive this wonderful newsletter or be a part of this excellent organization—and we will miss you. If you haven't done so already, renew your membership and send your check for \$15, made out to MOMS to:

David Yates, 3654 French Ave, St. Louis, MO 63116.

Missouri Mycological Society Membership

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

Introducing G'day Eh! Greetings from the new Prez

by Shannon Stevens

No I'm not from down under nor have I spent any considerable time in Canada. "Good day, eh" is just the way I have been greeting people since the blizzard of 1985 when I was snowed in while cooking for a bunch of folks on a retreat. Another cook had brought Bob and Doug McKenzie's 'Great White North' album that weekend and we listened to it so many times I guess some of it was permanently engrained on my brain, scary thought, eh! Come to think of it, I suppose that was my first experience cooking for large numbers of people, something I have been privileged to do on several occasions at MOMS functions.

But I digress, (better get used to that). So, if you didn't make it to the Winter Luncheon and you haven't heard the news yet, I have been selected by a panel of my peers, (the Board of Directors), to take over the helm of this here ship of ours. What an honor! Maxine, our outgoing president, whom I cannot say enough good things about, approached me late last year and planted the seed of leadership in my fertile, middle-aged mind. I first thought perhaps she had ingested a misidentified mushroom and that her judgment might be impaired, I wondered if I would have to talk her down but later realized she was quite sober

and very serious. Needless to say, after much mulling around, I decided to take her up on her offer and well, here I am!

About the mulling. Let me just say that my second thought was immediately, "Isn't there someone else more qualified?" It's not that I was against the idea of being president... I just figured I had a pretty tough act to follow in Maxine, not to mention Ken before her, and thought there were better candidates out there. I soon came to realize however, that just because one has the qualities of a good leader doesn't mean they necessarily have the time or inclination to do something like this. That is not to say that the folks I am thinking of, a couple of whom were approached, do not already give freely vast amounts of their time and talents to this society, they do. I really was thinking of what was best for MOMS.

So here I am, not claiming nor striving to be a Ken or a Maxine but just me. I am at peace in the knowledge that my leadership style will be different from those before me and I hope you all will rest assured that my efforts as president are always with the best intentions for the continuation and hopefully betterment of an already terrific society full of fascinating folks with wonderful gifts and talents. I may

stumble at times and perhaps even fall, but from what I have experienced of this group, I know there will always be a helping hand waiting to pick me up to continue on the journey. Likewise, if there is ever anything I can do for you, don't hesitate to ask, my door is always open... unless I am sleeping and then it is usually closed but otherwise I am at your humble service.

So, who is this guy?

"The man behind the mushroom"

I think it only appropriate at this time to give you folks a little background information on me. Some of you know bits and pieces but I don't think anyone has heard the whole story the way I am going to tell it now. Indulge me if you will, I may never get another opportunity!

Like many Missouri natives, I was raised with a great love for the outdoors much in part due to my father's love of camping, fishing and hunting. Back in the 60's and 70's, like a lot of folks, we didn't have a whole lot of money for fancy vacations and such so about every other weekend mom and dad packed up the old Vista Cruiser, (yes we actually had a couple of those), with everything we needed for a good time at one of the surrounding State or National Parks. My two older sisters and I sure did love to go camping. It was always an adventure. I could write volumes on the experiences we shared on these family trips but that perhaps is for another time. I just wanted to give credit where credit was due and let you in on why I enjoy nature so much in the first place.

So, that's the foundation. Later in life I started doing stuff on my own, backpacking, canoeing, climbing and rappelling, camping, hunting, fishing and caving. It was on a caving trip that I spied my first spore-spewing monster. Back in the fall of 1987 some friends and I were somewhere in the vicinity of Pierre Marquette Park in Illinois checking out a cave we had heard about and we stumbled upon a new way out. Now, this is a really cool thing to a caver, but a certain



Left: Gleanings from Carondelet Park, 1987. Right: Shannon winning Largest False Morel at Madness, 2003.



dilemma arises when one emerges from a hole in the ground somewhere you didn't expect, where the heck are you and how do you get back to the car!

To make a long story short, we wandered around the woods a bit trying to get our bearings until I suddenly saw something white up ahead. I took this as a good sign because I figured it was trash and of course when you're in the woods you usually only find trash somewhere near a trail or a road. It wasn't trash. It was a giant puffball, *Calvatia gigantea*. Cool! I knew it had to be some kind of... something. I just didn't know what. There were actually two of them in close proximity, one about the size of a basketball and the other, believe it or not, was almost twice as big! The sheer enormity and unusual nature of this thing compelled me to harvest the smaller one and take it home. Needless to say, we eventually made our way out of the woods and returned home.

I knew enough about nature to make an educated guess about what it was and I was so intrigued by this thing that I actually went to the library to check out some mushroom books. Damn, library card had expired! I had to get my mom to go up with me to check out the books, good ol' Mom. So it was that I came to identify this behemoth as not only an edible mushroom but a choice edible! Choice edible. Those words stuck in my brain, like the first time you get a good whiff of a nice ripe stinkhorn, you just never forget it and you know exactly what it is the next time you smell one from 25 yards away. What really just seemed to boggle my mind was that I could have eaten this

sucker had I been lost in the woods and had nothing else to eat, quite possibly the difference between life and death! Unfortunately, too much time had elapsed between cutting it open and getting the books to identify it. The creamy white flesh had turned purple and black, no good according to the books.

I lived near Carondelet Park at the time and was fond of exploring the many different areas therein including the newly developed mulching project. I had a new focus for my time spent there and was soon rewarded with a multitude of mycological marvels. I even took some pictures of my finds. I poked and prodded and pored over the books from the library, which eventually became much overdue, but I never dared eat anything. I did bother to read the warnings in these books about poisonous mushrooms and heeded their advice, sound wisdom for any beginning mushroomer! I also found myself much more aware of the world of fungi in my other pursuits that brought me to the woods. I was hooked for life. I can remember one spring turkey-hunting season with my good buddy Mike, I believe it was the first time I harvested and ate morels. We were working a tom that seemed to be hung up in a thicket so we moved a bit closer and found ourselves in a dry creek bed peering up the far bank. After a few more clucks and purrs on the mouth call, I noticed some peculiar golden yellow shapes around a tree just a few yards ahead. Never did get that bird any closer but, having "Gary" with me for identification, we feasted that night at camp on fried morels and fresh caught bass from my grandfather's pond on his farm in the Ozarks. Good times!

But again I digress. I warned you it wouldn't be the last time! I told you the library books I had taken out were overdue, well being as they were actually taken out on my mom's card she eventually made me return them. I did however receive my very first mushroom book that Christmas from my mother. Smith and Weber's *The Mushroom Hunter's Field Guide*. The inscription from her is still on the inside front cover and although there are many better books for identifying in my collection now, that one will always be my favorite. Later, working at a summer camp in eastern Kentucky, I had written my mom

and told her there were so many different kinds of mushrooms in the woods that were not covered by my one book and that I needed a different one, she came to my rescue again and sent me another book. This time it was the Audubon field guide. What a great mom!

My affiliation with the Missouri Mycological Society came shortly after Christmas in 1987. My dad had noticed an article in the *Missouri Conservationist* about some guys from Kansas City wanting to start up a mushroom club here in St. Louis. I'm not sure but I think I only went to one function back then, it was one of the Winter Luncheons and I thought it was in Tower Grove Park. Really all I remember was that it was a rustic stone building with a nice fire in the fireplace, there was a lot of food and there was this older gentleman who had brought a big jug of homemade dandelion wine, (guess who?), and was sharing it with everyone. It certainly was a nice bunch of people, very warm and friendly. Unfortunately, other things were going on in my life at that time that prevented me from becoming involved with the group and I eventually lost touch with the contact I had made.

Having worked three summers in a row at a camp in Kentucky I kinda grew quite fond of the place and, needing a break from school here in St. Louis, decided to move there after that third summer. I moved into a place with another long time friend who had also transplanted from St. Louis and was finishing his degree at Eastern Kentucky University. I had a good time living in a college town and paid for my fun with some interesting jobs; pizza delivery guy, line cook at a Mexican restaurant, cook at a fancy pizza and sub place called Papaleno's in Berea, Kentucky, (I can still toss a mean pie), chimney sweep, (cough, cough), and eventually the periodical section of the EKU library. Yes, I eventually went back to school and finished up with a degree in Park Administration and Recreation.

Six years later, 1997, I needed to do an internship in order to graduate and, having become a bit homesick for friends and family, set it up at Washington State Park in DeSoto, Missouri. One of the first things I did even before I moved back was contact

G'day Eh!

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someone about joining MOMS, I think it was Phil Roos. He hooked me up and I became an official member that year, receiving my first *Earthstar Examiner* in June. Of course Bob Beckwith's grinning mug was on the cover and he was holding up two of the biggest morels I had ever seen. Why was that man smiling? Hmm, I wonder!

Although I had gone to several events in the next few years, I didn't really make my 'debut' until Morel Madness 2001. As some of you may recall, that was the year I found 125 morels under one elm tree and was consequently crowned King for the weekend. Sorry Bob, but you didn't beat the buzzer! Those coolers full of morels sure were pretty though. (I wouldn't spike ya if I didn't like ya!). I tanked the next year but came back strong in '03 and won the coveted laurel again barely beating out my good buddy Mike... you shouldn't have left those pieces behind, Buddy!

I had really started to commit myself to the group, going to more events, volunteering more. Unfortunately somebody was paying attention and the next thing I knew I was elected to the Board of Directors in 2003. But seriously, it has been my privilege and honor to serve in whatever capacity I can for this group of wonderful folks with whom I have had such good times and who I consider family. I truly do look forward with great anticipation to the adventures we all will share in the future.

Special thanks to Maxine who has been a tremendously effective leader the last six years. What a super role model for me in my endeavors as president! Thank you also for your support of me personally as a friend and fellow mushroom enthusiast. I can only hope to make people feel welcome in our society half as well as you did. You are most assuredly a naturally warm and inviting human being and we have all been blessed by your presence among us. I look forward to continuing the journey for many more moons.

Humbly in your service,
Shannon C. Stevens, President

morsels news & notes

by Maxine Stone

Mushrooms of North America

I know many of you have tried to purchase Roger Phillips' book, *Mushrooms of North America*. It is one of the best field guides and has been out of print for a while. It has recently been republished with a new name. It is available at www.Amazon.com is now called: *Mushrooms & Other Fungi of North America* (Hardcover); List Price: \$39.95 Amazon Price: \$26.37 FREE shipping You Save: \$13.58 (34%)

MOMS and MONPS Wild Edibles

June 10
Rockwoods Reservations
10:00

On June 10, we are going to have a special morning. The Missouri Native Plant Society and MOMS will offer a joint

NEWS FLASH!

Michael Kuo will be doing a book signing for his new book, *Morels*, on March 18, 2006 from 10:00am to noon at the Missouri Botanical Garden.

foray. We'll not only look for mushrooms, hopefully some edibles — maybe *Craterellus fallax* or black trumpets — but also wild edible plants.

This is going to be fun. I have reserved the covered pavillion at Rockwoods Reservation so that after our foray, we can identify our finds and have lunch. There should be a good number of MONPS members so let's show them how MOMS does it — a good time, every time!

The weather should be gorgeous, the woods beckoning, the people warm and friendly. I'm looking forward to this and I hope you are too.

Using Chemistry To Identify Mushrooms

with special emphasis for the beginner who may not know very much about mushrooms or chemistry.

by Joe Walsh

Where: Babler State Park Visitor Center

When: Saturday, May 13, 2006, 9:00AM

Classroom instruction: 9:00am - 12 noon (downstairs)

Picnic lunch: 12:00 - 1:00pm, Cochran Shelter (Please bring a sack lunch)

Field foray: 1:00-2:30pm

Identification of specimens: 2:30pm to whenever, Cochran Shelter

We will use chemical reagents that are fairly safe and mostly easily found in your home, with instructions on how to prepare and use these reagents safely.

If you bring 4 or 5 small plastic dropper bottles, I can get you started with your own personal field kit. These can be used medicine dropper bottles, or can be purchased in sporting goods supply stores.

Seminar is FREE to MOMS Members, but PREREGISTRATION is REQUIRED by May 3, 2006).

Instructor: Joe Walsh 636-343-6875
Thanks to Babler State Park personnel for allowing MOMS free use of their facilities for this day.

Memorial Day Weekend Camping Trip

by Maxine Stone

Just when you were out of ideas for what to do over this long weekend, MOMS has thought up the perfect solution. Come to Silver Mines.

We have rented a group campground at this amazing place. Silver Mines is located in the Mark Twain National Forest where woods and wildflowers abound. There are trails to hike, gorgeous woods to hunt, and the St. Francis River to swim and canoe in. We, as a group, have never hunted there, but I feel sure mushrooms will be found.

Silver Mines is one of the most beautiful spots in Missouri. This is where the St. Francis River cuts a rugged canyon through granite bluffs. There is still an old mill site and dam from the turn of the century, when Silver Mines was part of a busy mining district. Ore for silver, lead and other minerals were mined here. Canoeists and kayakers enjoy the many rapids on the St. Francis, Missouri's only white water river.

We have the group campsite for Friday, Saturday and Sunday nights. The weekend could look something like this: We can arrive any time on Friday. Hunt, hike, swim, read, relax, whatever you wish. On Saturday we may do a hardy, long hike and foray. Then we could hunt and swim and play. On Sunday let's rent canoes and have our 1st Annual MOMS float trip. We are looking into the details of this. It is up to you to decide what you'd like to do, but I assure you, it will all be beautiful and relaxing and fun.

Food is a bring your own kind of weekend—but of course you are more than welcome to prepare a creative or unique or just plain delicious dish to share. We MOMS folks tend to do that and we do love our food, so don't be shy!

Bring your swimsuit, water shoes and kayak, if you have one. Bring the kids, the family, the dog. Bring musical instruments, stories, games, and good spirits. Best of all, bring your wonderful selves!

It's not necessary to register for this weekend, but we will ask you to put some money in the pot so that we can pay for the camp site. It may be a \$3 - \$5 per night, depending on how many show up.

If you are going or if you should have any questions, please contact Lisa Bailey. We would like an approximate head count. You can reach Lisa at 314-353-5174 or rainylakefox@yahoo.com

To get to Silver Mines from St. Louis, take I-55 South to Festus. Then

take Highway 67 south to Fredericktown. From Fredericktown get on Highway 72 west for approximately 4 miles to Highway D. Go left and travel approximately 2 miles on Highway D to recreation area. Turn right into the campground.

MOMS 2006 Calendar

- Sat. 4/1** 10:00AM **Class. Poisonous Mushrooms.** Babler State Park. Maxine Stone 314-963-0280; Verymaxine@aol.com by 3/29.
- Wed. 4/12** 9:30AM **Foray. Babler State Park.** Joe Walsh 636-343-6875; joe41641walsh@hotmail.com
- Sat. 4/15** 10:00AM **Foray. Washington State Park.** Shannon Stevens 481-4131; sporeprince@aol.com
- Sat. 4/22** 10:00AM **Foray. Pere Marquette State Park (IL).** Leland Von Behren 618-259-8517.
- 4/28-4/30** Fri-Sun. **Morel Madness.** Cuivre River State Park. Bill May, Maxine Stone 314-963-0280 and Mike Perks 314-481-4131.
- Thurs. 5/4** 10:00AM **Foray. Litzinger Rd. Nature Area.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net. Limited Attendance.
- Sat. 5/13** 9:00AM **Workshop. Mushroom Chemical ID.** Babler State Park. Joe Walsh 636-343-6875; joe41641walsh@hotmail.com Register by 5/6.
- Sun. 5/21** 10:00AM **Foray. Confluence State Park.** Chuck Yates 314-843-5580; cwysky@worldnet.att.net.
- 5/26- 5/29** Fri-Mon. **Silver Mines Campground Foray.** Lisa Bailey 314-353-5174; rainylakefox@yahoo.com
- Sat. 6/3** 10:00AM **Foray. Babler State Park.** Gordon White 314-434-6720; gwdds@yahoo.com
- Sat. 6/10** 10:00AM **Foray. Rockwoods State Park.** Maxine Stone in conjunction with the Missouri Native Plant Society 314-963-0280; verymaxine@aol.com
- Sat. 6/17** 10:00AM **Class. Babler State Park.** Don Dill 314-647-3307; drwjdill@yahoo.com
- Sat. 6/24** 8:00AM **Foray. Forest 44.** Pat.Lennon 314-918-1524; myco99@yahoo.com
- Sun. 6/25** 12:00PM lunch; 12:30 **Foray. Tyson Research Park.** Charlie Raiser in conjunction with Friends of Tyson. 314-821-6768; charlieraiser@aol.com
- Sat. 7/8** 10:00AM **Foray. TBA.** Gary Steps 314-968-9345; garysteps@butterflyenergyworks.com
- Sat. 7/15** 10:00AM **Foray. Cuivre River State Park.** Elaine Fix 636-462-3025; efix@earthlink.net
- 7/22-7/23** Sat-Sun. **Sweat n' Chanterelles Foray** TBA
- 7/29-7/30** Sat-Sun. **Workshop. Bolete ID, Babler State Park.** Jay Justice - TBA.

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.

Morel Madness 2006

Friday, April 28 – Sunday, April 30

Yes, spring will soon be here and we morel maniacs are gathering our gear, waterproofing our boots, getting our legs in shape and scanning topo maps for new spots. This year's Morel Madness will again be headquartered at Cuivre River State Park. Our campsite has changed due to scheduling conflicts and the dates, April 28-30th are one week later than originally planned. Camp Cuivre is a bit different than previous camps where we have stayed before. There are five "barracks" which each sleep 24-26 people. So, we will house the women together, men together, couples together and families together. The fifth barrack will be used for overflow.

This will be our fourth year at Cuivre River and for good reasons. We have 6,168 acres of rugged wooded hills surrounding Big Sugar Creek. There are 16 miles of trails for hiking or horseback riding. A 1,082-acre tract has been designated as the Northwoods Wild Area and will be preserved in its natural state. The park also has a prairie management area where native grasses are being restored through controlled burning. Out west, the morel pickers hunt the where forest fires have been for the "burn site morels." Missouri morel species are not directly associated with burning but it is fun to hunt the burns. The yellow sponge can be spotted from a long distance.

We still require mesh bags or baskets. If mushrooms are saturated from rainfall, we'll allow any type bag. Compasses are also required for everyone hunting—no exceptions. The MOMS traveling bookstore will have mesh bags and compasses for sale as well as other morel paraphernalia goodies. Not to mention books.

Morel Madness is for MOMS members (and families and significant others) and mycologists only. Any non-member is, of course, welcome to join in the fun weekend but please send a separate check for \$15 (payable to MOMS) indicating

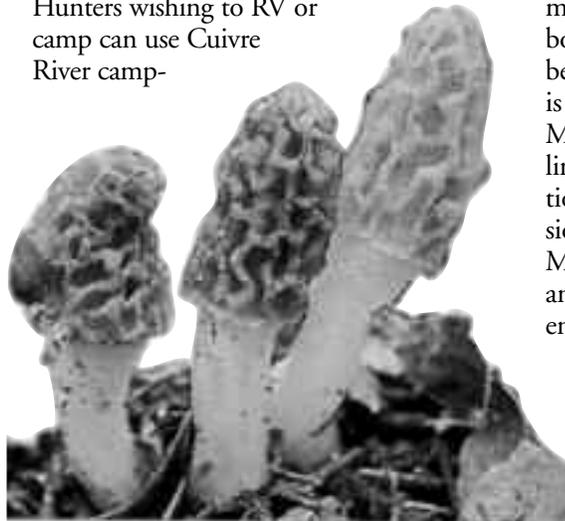
you would like to join MOMS this year.

After reading an article by Joe Walsh and listening to Michael Kuo's lecture at last year's Morel Madness concerning over-harvesting of morels, it's time that everyone makes a concerted effort to harvest only morels that are edible. If most of a morel is in good enough condition to eat, by all means, harvest it. Cut off any rotten parts and toss them in the woods. I usually look for an elm or ash tree to leave the waste near. I do not think anyone knows for sure if viable spores will begin new life for more morel by this action, but what the heck, it's fun to think so. Maybe we can get our speakers to touch on this subject.

Thanks again to Maxine! She has booked us some informative speakers for this event who will certainly educate and entertain us. Maxine also was able to make our reservations for us at Cuivre River.

Accommodations:

We will stay at Cuivre Camp, located just north of the park office. We have access to the dining lodge with full kitchen and refrigeration facilities. We have five barracks with 28 beds each. The barracks have electricity and inside shower and bath facilities. Bring sleeping bag, pillow, and towel. RV's and tents are not allowed in Camp Cuivre. Hunters wishing to RV or camp can use Cuivre River camp-



ground (1-636-528-7247 or CuivreRiver.State.Park@dnr.mo.gov). There are motels in Troy, Mo, 9 miles away.

Food

Dinner on Friday and Saturday night will be potluck as usual. Please bring a dish to share.

Saturday lunch will be in the field at a place to be determined Friday night before the hunt. We will be serving two delicious breakfasts Saturday and Sunday.

Speakers

This year we have not one, not two, but three mycologists for the weekend.

Dr. Johann Bruhn and Dr. Jeanne Mihail are both professors at the University of Missouri, Columbia in the Department of Plant Microbiology & Pathology. They have done extensive research on truffles and morels. This year they may talk about their research on morel fruiting with respect to weather and vegetation. Or, they might talk about the "pecan-truffle" which they actually found near Booneville.

Whatever presentation they offer, it will be one to remember. Johann and Jeanne love their subject and have a easy style of communicating to the listener.

Dr. Michael Kuo is sure to talk about morels, morels, morels. His fabulous book, *Morels*, is hot off the press. It can be purchased at Amazon.com. Michael is the principal developer of MushroomExpert.com, a wonderful online resource for mushroom information. He is an English teacher by profession and a brilliant amateur mycologist. Michael is passionate about mushrooms and that passion rubs off on his audience. We are in for a treat.

Directions:

One hour north of St Louis. Take Hwy. 40/64 north, continuing on Hwy.61 to Troy, Mo. Go right on Hwy 47 for five miles. Then go left

into Cuivre River State Park. You will turn right just north of the park office. Look for the sign to Camp Cuivre.

Volunteers welcome!

Volunteers are needed to help in the kitchen and to assist with breakfast clean-up Saturday & Sunday. We are also enlisting volunteers for final clean-up Sunday Morning.

Preliminary Schedule

Friday, April 28 (arrive anytime)

- 4:00- Registration begins
- 5:00- BYO Social Hour
- 6:30- Pot Luck Dinner
- 8:00- Speaker
- 9:30- Campfire

Saturday, April 29

- 6:30- Breakfast (provided)
- 7:00- The Madness Begins
- 12:00- Lunch BYO in the field
- 1:00- The Hunt Resumes
- 5:00- Latest check-in, Madness ends
- 5:15- BYO Social Hour
- 6:30- Pot Luck Dinner
- 7:45- Awards Ceremony
- 8:00- Speaker
- 9:30- Campfire

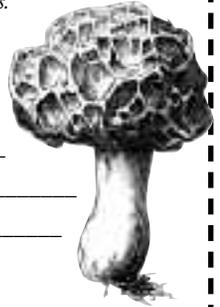
Sunday, April 30

- 8:30- Breakfast provided
- 10:00- Clean-up & Departure

Morel Madness 2006 Registration Form

Cuivre River State Park, Friday, April 28 - Sunday, April 30

Deadline for registration is Friday, April 21. There is a \$10 registration fee for every person attending all or part of the week-end. Breakfast is included for both Saturday and Sunday mornings. Please bring a sleeping bag or bedding, pillow, towel and any other comfort items that you wish - including any and all madness paraphrenalia.



Name of person completing this form _____

Address _____

Phone (day/evening) _____

e-mail _____

Reservation for lodging: \$15 per person per night
(all names need to be listed)

Name _____ Friday ___ Saturday ___ Cost for lodging: _____

Name _____ Friday ___ Saturday ___ Cost for lodging: _____

Name _____ Friday ___ Saturday ___ Cost for lodging: _____

Name _____ Friday ___ Saturday ___ Cost for lodging: _____

Registration fee per person: \$10 for entire week-end: _____ Total registration fees: _____

Total enclosed: _____

Please include the names of fellow mushroomers with whom you would like to share accommodations:

Tent and RV camping is only available in the Cuivre River public campground. These arrangements should be made directly with the Park.

Send your check, payable to MOMS, to Jody and Bill Maas, 2727 Sun Meadow, Chesterfield, MO 63005. For more information contact Jody or Bill at jodymaas@yahoo.com or 636-394-8956 or contact Maxine Stone at VeryMaxine@aol.com or 314-963-0280.

Gregarious Gustatory Gala

continued from page 2

evening light, setting exposures to sharply focusing on the subject while blurring subsidiary material, and positioning the camera on a tripod for crisp exposures. To depict animal personality, Jim varies his vantage point and height, uses close-ups, and framing: the menacing eagle guarding his fish; the grumpy, big-lipped frowning sculpin; the sinister ambush bug; and the deer serenely munching water plants in a wetland. To illuminate mood he might shoot up into a tree from the base to demonstrate majestic height, soften the mysterious fog, employing wide angle for the grandeur and expanse of a waterfall or a prairie.

Some of the audience pursued his topic and photography by buying an autographed copy of *In Focus*.

Again the bell shifted our focus to The Raffle. From the table homemade creations and other treasures beckoned to edgy, hopeful raffle ticket holders. Gamblers gazed intensely at their numbers as Maxine's voice rang out the winners. Rich rewards included homemade jelly, vinegar, maple syrup; homegrown herbs and mushrooms; handmade embroidery, trivet, soap, and pottery; mushroom guides; and alabaster bookends. One basket cradled wine, glasses, cheese, and a wine guide. In another basket nestled a bounty of mushrooms. Several restaurants provided gift certifi-

cated for their comestibles. REI donated a backpack stuffed with equipment for outdoor adventures. The Raffle's outcome was in the hands of Lady Luck or depended on the law of probability—more tickets, better odds. A restaurant gift certificate fell to Renee Bomanz, a reward for her labors. Finally, Barb O'Brien's arrangements of purple and white ranunculus, tulips, stock, and Peruvian lilies found cherishing owners.

The raffle of the centerpieces finished the festivities. Guests engaged in lingering farewells and drifted away. Carrie, the lady of the kitchen, washed and arranged rows of cooking utensils and crockery for guests to claim as they left. The clean-up crew bustled around the dining room. Thus passed an afternoon of guests, greetings, gustation, gratitude, gazing, gambling and goodwill.

upcoming

By Maxine Stone

So You Want to Learn About Mushrooms...

This year MOMS is going to offer four separate classes so you can learn about our favorite subject, mushrooms. We are going to divide the classes into four groups: Poisonous, Most Common, Other Common, and Edible. Each class will have classroom and field experience. Each class will also have take home field and study work for you to complete in your own time. After your "homework" is complete, you will come back to the instructor to show what you have accomplished. You also will be tested on identification of ten mushrooms in that particular category. Once this is completed, you will receive a certificate of completion.

It is not necessary to take all four classes, but those who do will receive the Badge of Achievement and walk away with a lot more knowledge about fungi.

2006 classes will be held at Babler State Park Visitors Center and will begin at 10:00AM.

The dates are as follows:

Saturday, April 1 Common Poisonous Mushrooms of Missouri
Saturday, June 17 Most Common Mushrooms of Missouri
Saturday, August 26 Other Common Mushrooms of Missouri
Saturday, October 14 Edible Mushrooms of Missouri

Instructors will be Brad Bomanz, Don Dill and Maxine Stone. Please contact any of them if you would like more information or would like to register for one or more of these classes. Classes are free to MOMS members.

Brad Bomanz	636-225-0555	bbomanz@yahoo.com
Don Dill	314-647-3307	
Maxine Stone	314-963-0280	VeryMaxine@aol.com



**Missouri Mycological Society**
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Oyster mushroom photo by Ken Gilberg