

earthstar examiner

March 2007

Newsletter of the Missouri Mycological Society



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PHOTOS BY JULIE RIDGE

2007 Winter Luncheon Review

by John Davis

It's all too far away, and it was only a few hours ago. This year's Winter Luncheon, my first, was a gastronome's paradise. I have never seen such a dazzling array of gourmet goodness! Nor could anyone hope to find a better group of people to mix with.

It's fitting that the event was held at Clayton's First Congregational Church, a beautiful place reflecting the beauty we were there to celebrate. Without counting, I would guess that at least seventy people were present throughout the entire event. It was my biggest MOMS event yet. Having just joined

in April, I found plenty of new, friendly faces.

The food was overwhelming. As Gary Steps pointed out, we dined like royalty for a pittance. Charlie Raiser and Marilyn Edmiston made sure that we were well-assisted in our wine pairing, though I only pretended to know what that means and convinced myself that Shiraz was just perfect for everything I intended to sample. The waiting, in fact, was over, as the hors d'oeuvres naturally were adjacent to the wine table. David's fig, olive, and walnut tapenade with chevre

continued on next page

2007 Winter Luncheon

continued from previous page

was great, as were the first of several venison treats and spinach-cupped beaver bites with Asiago cheese and chanterelles prepared by Lori, LaVerne, and Dale. I hurt already, and I'd not yet turned to face the buffet.

Meaty Portuguese hedgehog mushrooms floated in a savory vegetable stock. And from here, reaching in opposite directions, several tables of rare culinary feats alongside traditional favorites gave us much to consider. If you desired morels, you first discovered the quiche, only to come gleefully to the morels in roasted chicken and deep fried morels. An underlying anxiety told me that there were several other morel dishes which I simply never make it to. How could I? Sumptuous, cheesy potatoes with lobster mushrooms had me circling back in line.

Only that time it took longer, because I noticed the wild salmon and chanterelles, Pat's portabello and porcini

dish, Julie's crimini and celery salad, and the daunting fact that there were just as many dishes without mushrooms.

Of course, we were sitting for awhile to eat or catch up with friends. Steve Booker and Joe Walsh reminded us, with reports of winter oysters, tree ear and velvet foot, that a true mycophile never stops looking; while others got excited about upcoming forays. The eating, on the other hand, was far from over.

Desserts were still ahead. Elaine had a dark chocolate torte which in itself was superlative; but it was just the tip of the iceberg, each thing with its own unique reward: dewberries with pears spiced with cloves and red hots, persimmon pudding, caramel pudding, Maxine's zuppa Inglese, (and lest you think we've forsaken the gamy fungi) candy cap mushrooms in cookies and coffee cake, and Russian tea cakes masquerading as "winter puffballs."

When I returned to my seat, Darrell

Cox was talking about the questionable habit of eating "red morels." Dr. Cox is an accomplished mycologist who presented to the group. Society president Shannon Stevens introduced charter members Ken, Walt, Leland, and Doris before turning things over to Dr. Cox, whose "Following Spring — A Morel Quest" was both insightful and hilarious. A south-to-north photo-journal of the Midwest's illustrious morel trail, this work was a delightful mélange of science, nature, fanaticism, and chainsaw art. More than a few times, I found that we were all reeling from a salubrious group laugh. Of all the words to describe the photograph of the spotted fawn curled in sleep, for instance, would you have expected tasty?



It was getting close to four o'clock when Maxine began the raffle, which was a fun way to conclude. With treasures ranging from a loaded backpack to a copy of the film classic *Attack of the Mushroom People*, there was lots to hope for. We watched our tickets and kept our fingers crossed. What mattered most, of course, were the memories we'd have and the numerous selfless volunteers who pitched in to make the luncheon a success.



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**year that term will expire*

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Dues were due

All dues were due by December 31, 2006. 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 future issues of this wonderful newsletter or be a part of this excellent organization—and we will miss you. If you're up to date on your membership (and if you've been mailed this issue of the *Earthstar* you are paid for 2007), then pass this along to a friend who might be interested in MOMS. Tell them to mail a 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 _____

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

morsels

by Shannon Stevens

news & notes

Let's go to the 2007 NAMA Foray August 16-19

Hey y'all, this year you don't have to go to Canada to join in the fun with NAMA! It will be in Pipestem, West Virginia, about 600 miles and a ten-hour drive from St. Louis. I know several folks already planning to attend this event so why not join us? This will be my first year and I'm really looking forward to it. What has been named the Orson Miller Memorial Foray is anticipated to be fully subscribed. Bill Roody, author of *Mushrooms of West Virginia and the Central Appalachians* is Chief Mycologist. Check out www.namyc.org to get the latest scoop.

Board News

After a long tenure on the board of directors, Don Dill has decided to decline his nomination for another 3 years of service. When asked why he slyly replied, "I need the time to hone my base-jumping skills", (I just made that up). Seriously, Don, you will be missed on the board but I know you will continue to be an integral part of a society that wouldn't be where it is today without your dedication and volunteer spirit which can only be attributed to your love of the fungal world and your desire to share it with others.

You have done so much for MOMS and taught so many so well that is my honor to announce and share with everyone else our gift to you, what you deserve so well, albeit such a small token... Lifetime Membership to the Missouri Mycological Society. Congratulations and we all look forward to many more educational outings with you!

On that note, it is my pleasure to announce our newest member of the board, Steve Booker. These past years

Steve has shown such undying enthusiasm for... well for everything, that I know our society can't help but benefit from his continued involvement and I look forward to his enthusiastic outlook and impassioned perspective as a member of the board.

Congratulations also to David Yates and Joe Walsh who retain their positions, having been re-elected. Your services have been invaluable. Thank you for your dedication.

Mushroom Videos from Taylor Lockwood

Taylor Lockwood has produced a series of short mushroom videos including samples from a new educational series called "The Mushroom Minute." These video shorts can be viewed at: <http://www.kingdomoffungi.com/b.video/pages/V.Index.php>

Viewmaster Fun

For any that are interested, the Pius Library at St. Louis University has a copy of A.H. Smith's "Mushrooms in Their Natural Habitat," with the 3-D Viewmaster and slides. It's a classic.

—Patrick Harvey

Incurable Epicureans

All human history attests

*That happiness for man, —the hungry sinner!—
Since Eve ate apples, much depends on dinner.*

—Lord Byron (1788-1824)

The Island, Canto xiii Stanza 99

In 2006, the Incurable Epicureans found great happiness with their dinners. Through the study of several famous chefs from the past, we learned a bit about the history of cooking as well. Starting the year with the Roman,

Apicius, his *On Cookery* is the only gastronomic cookbook brought down to us from classical antiquity. The first master chef in history, Taillevent, the cook to the kings of France in the 14th century, gave us the first French cookbook, *Le Viandier*, which supplied inspiration and recipes for our medieval Ryalle Feeste. We held our summer Renaissance Faire outdoors at Blackburn Park, and highlighted La Varenne, the founder of French classical cooking. 'Le Cuisinier Francois' provided wonderful ideas for our pique-nique. Our final event of the year paired two famous chefs and had science meeting haute cuisine. Fanny Farmer's Boston Cooking School book took famously intricate recipes from Auguste Escoffier's *Le Guide Culinaire*, broke them down into simpler steps and invented the idea of quantifying with a standard set of accurate measurements. The experience with our 2006 menus certainly helped the group realize how much we owe to the cooks of the past.

The club welcomes some new as well as the returning members in 2007 and looks forward to another year of friendship and fine food. Our February dinner will be held at the restaurant, Sansui, in Warson Woods. Classically trained Chef 'Hama' Hamamura will treat us to a multi-course Japanese feast as well as a sake tasting. Later in the year, we will study and enjoy further exotic cuisines with events that honor the foods of Israel, India, and South America.

—Linda Rolby

Left at the Luncheon (and other past events):

- carving knife (Leslie?)
- small cookie sheet (Walt?)
- 2 steel tablespoons
- Steel spatula
- Plastic serving spoon

musings

by Shannon Stevens

2006 – Year In Review

Words cannot express our sorrow for his loss, nor our joy and gratitude for the return in good health of our faithful friend Charlie Raiser. We missed you but are now glad in the knowledge that many more memorable days will be spent in your company. Welcome back.

Despite a year fraught with tragedy, loss and injury, our group sallied forth to have some pretty good times, in fact it was a fantastic fun-filled year full of fabulous forays, food and friends.

Some highlights include:

- **Winter luncheon** was well attended and well stocked with great food. Thanks to Renee and all who helped pull it off.
- **Morel Madness** was... well it was long on madness and short on morels but fairly well attended nonetheless. Oh, and uh, WET! Thanks to Willie and Maxine and all who volunteered.
- **Sweat 'n Chanterelles** was a good effort by David to make it a weekend

event but no takers although there was a good turnout for the one day. Dave, can you promise any chanterelles this year?

- **Mingo** was interesting. We worked out some things with the Mingo staff, had some excellent food, (mycophagy was great!), and presentations and expanded our minds with a psychedelically surreal show from Damian.
- **Silver Mines** was a new foray taking the place of the usual Hellmuth gathering at the Sinks. The campsite was spacious and secluded and the swimming holes were superb! Thanks to Lisa and Mark for hookin' us up.
- **The Hawnting** was just fabulous even though we didn't find as many good edibles as the previous year. Way too much rain on Friday but Saturday and Sunday turned out just fine. Oh, and the Cardinals won the series!!!
- We had many other **wonderful one day forays** including two at the wineries and a trip to MBG for the Chihuly

exhibit. (Thank you Jan). Thanks to Gordon for coordinating throughout the year and to all the foray leaders. (Congratulations Gordon and Margaret on gettin' hitched)!

- Super series of **Mushroom ID Classes** put on by our education committee. Thanks to Brad, Maxine and Don for all your efforts, you taught us a lot.
- **Bolete workshop** put on by our good friend Jay Justice. Just a boatload of well presented material. We even found some specimens! Thanks Jay.
- **Another fantastic year for IE** with four extraordinarily memorable meals. Thank you so much Linda!

I can't thank everyone enough for all their efforts throughout the year, without volunteers like you our little club would be pretty dull and ambiguous. I look forward to a new and exciting year of forays and fellowship, good times and growth. Thank you for allowing me to be a part of it all, it is truly an honor to serve.

Happy 20th Anniversary!

Wow, what a milestone. Seems like just yesterday I was tasting some of Leland's dandelion wine at one of the first Winter Luncheons which, after perusing the old newsletters Elaine Fix so wonderfully put together, I believe was in 1990. Although I originally thought I was at a shelter in Tower Grove Park, I suppose it could have been a similar structure at Shaw Arboretum. (They say the memory is the first thing to go, I believe 'em!). Anyway, it was a great time very much like this past luncheon was; good friends, great food, fond fellowship. Things haven't really changed all that much these past 20 years, MOMS is still the warm and welcoming group that it was when it started.

For those of you interested in a brief history, and I do mean brief, the club was started in 1987 by Phil Roos from Jefferson City, MO. He moved to Missouri in 1981 at the age of 50 and, having been an avid mushroom hunter since about 1965 and a member of several clubs across the country, he soon realized a need for a mushroom club here in Missouri. In an effort to find out what the interest was in the formation of such a club, an article was printed in the October 1986 issue of the *Missouri Conservationist*. About 100 people responded which was the impetus Phil needed to proceed with his plan.

Three of those who responded to

the article were soon drafted by Phil to set up the very first meeting the following February at UMSL. Those first three volunteers were John Mruzik, Charles Morgan and our very own Don Dill. Much credit goes to these three for keeping the ball rolling that Phil had set in motion. Phil took on the duties of secretary-treasurer and cranked out the first four newsletters before Buddy Samuels took over as editor. Some of the first forays were led by some familiar names such as Walt Sundberg, Leland Von Behren, Jay Justice and Jack and Marty Toll, who are all still members today.

Other milestones along the way are
continued on page 8

Morel Madness 2007

Friday, April 20 – Sunday, April 22

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 and we are back at Derricotte where we were for four years. This will be our fifth year at Cuivre River and for good reasons. We have 6,168 acres consisting 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 burning. The Missouri morel species supposedly do not fruit due to burning but as we know it is fun to hunt the burn areas as the yellow sponge can be spotted from a long distance.

We still require mesh bags or baskets for collecting. An exception to this is that we will allow any type bag or basket if the morels are heavily saturated from rainfall as they will fall apart in mesh bags. If rain is in the forecast, bring a basket.

Compasses are also required on everyone hunting—no exceptions. Our bookstore will have mesh bags and compasses for sale as well as other morel paraphernalia goodies.

Attendance cost this year is \$15 per person for anyone attending any part of the weekend. Those staying overnight pay just \$5 per person per night. Kids are free the entire weekend this year.

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. Non-members need to send an additional separate check for \$15 (payable to MOMS) indicating you would like to join MOMS this year. You will receive four *Earthstar* newsletters with updates for all other forays and events during the year.

After reading an article by Joe Walsh and listening to Michael Kuo's lecture two years ago at Morel Madness concerning over-harvesting of morels, everyone should

make an effort to harvest only morels that are edible. If most of the morel is edible, by all means harvest it, cut off the bad part and spread it in the woods. I usually look for an elm or ash tree to leave it near. I do not think anyone knows for sure if viable spore 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.

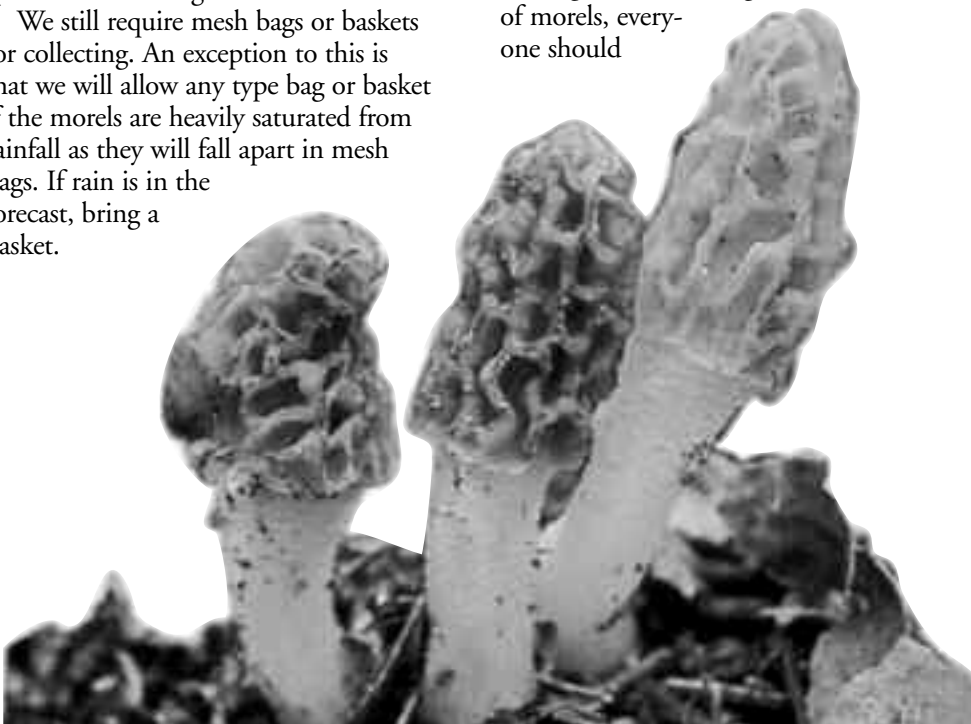
Every year I pre-scout the areas we are going to hunt during Madness. Any morels that I find during scouting are hidden for Saturday's beginning morel hunters. Anyone hunting on Friday should keep this in mind, especially on our beginner slopes and areas. I know many of us only hunt morels at Madness and the Friday before is the first day we are able to morel hunt each spring. So it's tough for me to ask Madness attendees not to collect on Friday.

Accommodations:

We will be staying at Derricotte Camp which is located on the north end of the park. We will have access to the dining lodge with full kitchen and refrigeration facilities. We have barracks with 20 beds each this year. Each barrack has electricity, showers and bath facilities inside. Bring your sleeping bag and pillows. RVs and tents are not allowed in the camp. Hunters wishing to RV or camp can use Cuivre River campground (1-636-528-7247 or [cuivre.river.state.park@dnr.mo.gov](mailto:cuire.river.state.park@dnr.mo.gov)). There are also motels in Troy, Mo, 9 miles away.

Food:

Dinner on Friday and Saturday night will be potluck as usual. If you wish to eat, please bring a dish to share. Saturday lunch will be "bring your own and something to share if you wish." We'll



have lunch in the field at places to be determined Friday night before the hunt. We will be serving two delicious breakfasts on Saturday & Sunday.

Speakers:


Joe Walsh will entertain us with his morel stories and theories on Friday night. Saturday night's speaker spot is still open.

Directions:

One hour north of St Louis. Take Hwy. 40/64 west, continuing on Hwy. 61 north to Troy, Mo. Go right on Hwy 47 for five miles. Then go left into Cuivre River State Park. It's about 7 minutes to Camp from Hwy 47.

Volunteers needed!

Volunteers will be needed to help in the kitchen and to assist with breakfast clean-up both Saturday and Sunday. We will also have a volunteer sign-up for final clean-up on Sunday morning.



Madness 2007 Preliminary Schedule

<p>Friday, April 20 (arrive anytime)</p> <p>4:00- Registration begins 5:00- BYO Cocktail Party 6:30- Potluck Dinner 8:00- Speaker 9:15- Campfire</p>	<p>Saturday, April 21</p> <p>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 6:00- Potluck Dinner 7:15- Awards Ceremony 7:30- Speaker 9:00 Campfire</p> <p>Sunday, April 22</p> <p>8:30- Breakfast (provided) 10:00- Clean-up & Departure</p>
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Morel Madness 2007 Registration Form

Cuivre River State Park, Friday, April 20 - Sunday, April 22

Deadline for registration is Friday, April 13. There is a \$15 registration fee for every person attending all or part of the weekend. 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: \$5 per person per night (all names need to be listed. Children of members are free.)

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 adult: \$15 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 Tina Pfeiffer, 4640 Rosa, St. Louis, MO 63116. For more information contact Willie May at willieo1@charter.net; 314-973-4999



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Edward (Ted) and Pat Jones Confluence State Park - Foray

by Chuck Yates

Sunday, November 12, 2006, Leland Von Behren and I had a great foray at our newest State Park. The morning started out a little chilly but by 11:00 we were taking off gloves and opening jackets.

We found eight mushroom varieties:

- Pleurotus ostreatus* - oyster mushroom
- Panellus stipticus* - bitter oyster mushroom
- Calvatia gigantea* - giant puffball
- Ganoderma applanatum* - artist's conk
- Ganoderma lucidum* - ling chih
- Pholiota aurivella* - golden Pholiota

We were glad Leland had extra bags with him. We needed them for the oysters we found on one downed cottonwood tree. If we had climbed to the top of the tree that was still upright we would have had to make two trips out of the woods. We only took about fifteen pounds each. They were very fresh and quite tasty. Hope to see you on a foray.

Matchmaker: Mushrooms of the Pacific Northwest:

Have you always wondered, why isn't there a field guide where you check a few boxes, and find the mushroom you're trying to identify? Here is a great answer to that question:

Matchmaker: Mushrooms of the Pacific Northwest, from the British Columbia Ectomycorrhizal Research Network: <http://www.pfc.forestry.ca/cgi-bin/matchmaker/matchmaker.asp>

It's a very searchable database of the characteristics of 2000 gilled mushrooms, with tabbed characteristic lists, photographs, and a species comparison feature.

IMPORTANT CAVEAT: On the online version, the volva characteristic displays in the wrong column for some comparisons. That's something you don't want to get wrong! I've written the authors about it.

Next *Earthstar* Issue

The deadline for the next issue of the *Earthstar* will be April 25. Anyone who wishes to submit photos or text should e-mail MOMSearchstar@aol.com, subject matter: *Earthstar* story. If you would like to volunteer to be one of those who proofreads the issue before printing please contact Julie Ridge: artbyjulie@aol.com. Photos in particular are always needed. Thanks to all who contribute!

attributed to many folks who volunteered their time and talents, (I apologize for not naming everyone and I hope nobody is offended but I did say I was going to keep it brief), most notably Ken Gilberg. Kenny became the club's first president and took over as editor of the newly named *Earthstar Examiner*. He is also credited with starting some of the events we still enjoy today such as the Winter Luncheon, Sweat'n Chanterelles, Mingo and the Hawnting. He was also the driving force behind MOMS hosting the NAMA foray here in 1999. Being the humble man that he is, he would be the first to admit that he had lots of good help along the way.

As many of you know, Maxine Stone took over as President in 1999 until I took over in 2006. Maxine was, and still is, a force to be reckoned with. Her drive and determination coupled with her love for mushrooms and her genuinely warm personality kept us all together during her tenure.

Also in 1999, Keith Patten took over as editor of the newsletter until 2002 when Julie McWilliams (now Ridge), took on the responsibility and continues to do so today.

That's it! Phil saw a need, generated some interest, drafted some volunteers, had a meeting, came up with a name and started having forays, the rest is attributed to you fine folks reading this article. It is utterly impossible to fully recognize and honor everyone who has volunteered so much of their time and talents, their blood, sweat and tears. Somewhere down the road these past 20 years you all have done something to help make MOMS what it is today... and if you haven't, I know it is in your heart to do so in the coming years.

Whatever your level of involvement is, I thank each and every one of you for being part of such a wonderfully eclectic group of warm-hearted individuals and look forward to many more years of fungal fun in whatever capacity I may serve best.

Upcoming

Memorial Day Weekend Camping Trip

Friday, May 25 – Monday, May 28

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.

Last year was the first for MOMS at Silver Mines. It 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 will look something like this: 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 might hunt and swim and play. 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 instru-

ments, 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 \$3 - \$5 per night, depending on how many show up.

If you are going or if you should have any questions, please contact Shannon Stevens. We would like an approximate head count. You can reach Shannon at 314-481-4131 or sporeprince@sbcglobal.net.

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.

Ha Ha Tonka State Park Foray

Friday, June 8 – Sunday, June 10

by Ken Gilberg

Here's a terrific opportunity for us to foray for the first time as a group in one of our greatest state parks with a person who knows the territory.

Chris Crabtree, a graduate student of Dr. Harold Keller at University of Central Missouri, is working on a Masters project at Ha Ha Tonka State Park. His project, surveying the park's mushrooms and slime molds, has led him to explore nearly every inch of the park's 3,680 acres. So many visitors to Ha Ha Tonka just visit the famous castle ruins or the gorgeous spring. Chris has offered to be our inside guide to this place of spectacular scenery and natural

wonders. The park staff is also interested in the Missouri Mycological Society and what insights we can make into this gem of a State Park and its biodiversity.

An entire weekend will be devoted to the foray, June 8-10, 2007. We'll lodge at Camp Clover Point in the Lake of the Ozarks State Park in Osage Beach. Camp Clover Point includes a dining hall with a kitchen, sleeping barracks with modern restrooms and showers, a recreation hall, volleyball and basketball courts and a waterfront. Camp capacity is 170 people, with a minimum of 75. The kitchen is a set-up much like we have at Camp

Latonka. Meals will be pot-luck dinners and lunches with breakfasts provided Saturday and Sunday.

This foray is in the planning stages but promises to be a winner. Cost will be kept to a minimum. Because there may not be another issue of the *Earthstar Examiner* before the foray, notification will be via email. If you are not online, find a buddy who will keep you informed or contact Maxine Stone at VeryMaxine@aol.com or 314-963-9280.

Shannon Stevens is in charge of this foray. You can call him at (314) 481-4131 or email at sporeprince@sbcglobal.net

*Bill May, Charlie Raiser, Steve Booker, Gordon White and
Michael Perks, coordinators*

Leland Von Behren Morel Weekend

Friday, April 13 – Sunday, April 15

In order to honor Leland Von Behren, we are having a Leland Von Behren Morel Weekend bash at Pere Marquette State Park April 13-15th. The weekend will be along the lines of our Morel Madness type outing with attendees arriving on Friday after 2 pm and departing Sunday before noon. Please come anytime during the event and join us even if you can't make the entire weekend. We will

hunt for morels all three days, not just Saturday. Turkey hunters will be in the woods until 1:00 pm on Friday only and park rules state that no one is allowed in the group camp areas until 2:00 pm. So we may arrive in camp after 2:00 pm on Friday. We have the woods to ourselves on Saturday and Sunday and are free to hunt until noon on Sunday at which time we must be out of the group camp area.

Festivities

On Saturday, Leland will lead us on a foray as he has done for many years at Pere Marquette. On Saturday night we will honor Leland with some festivities you will not want to miss. Anyone wishing to say a few words about times you have spent with Leland at MOMS events over the past 18 years, please contact Gordon White, 314-434-6720 or at gwdds@yahoo.com

Meals

We will be doing our infamous MOMS potlucking for all meals. We will have the same type facilities as at Cuiver River State Park, full kitchen facilities with refrigeration. The monster pan will probably be going all weekend so bring something for Michael Perks to add to the pot. MOMS members need no encouragement about bringing food to share so we are sure to need those long hikes that the coordinators are known for to burn up our extra intake of potluck calories. From hunting this park in past years, you will need the extra carbohydrates to climb the steep hills that this park is known for.

Lodging

We will share barracks just like at Morel Madness with electricity and inside bath and showers. Bring sleeping bags and pillows.

Directions

North on Highway 367 from '270'. Turn left after crossing the Missouri River and stay on Route 100 to the park entrance. Drive past the office and up the big hill for 2-3 miles and follow the signs to Camp Potawatomi.

Leland Von Behren Morel Weekend Registration Form

Pere Marquette State Park, Friday, April 13 - Sunday, April 15

Deadline for registration is Friday, April 6. There is a \$5 registration fee for every person attending all or part of the weekend. Please bring a sleeping bag or bedding, pillow, towel and any other comfort items that you wish.

Name of person completing this form _____

Address _____

Phone (day/evening) _____

e-mail _____

Reservation for lodging: \$5 per person per night. (All names need to be listed, children of members are free)

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 adult: \$5 for entire week-end: _____ Total registration fees: _____

Total enclosed: _____

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

Send your check, payable to MOMS, to Steve Booker 102A Pine Lake Rd, Collinsville, IL 62234.
For more information contact Steve Booker 618-346-1740; AROHD2@aol.com



MOMS 2007 Calendar

Save the date! Mingo will be held the weekend of September 20 through 23, 2007

Cost
 Cost for attending any part of the weekend is \$5 per person. Barracks are \$5 per night per person. Kids with parents that are MOMS members are free the entire weekend.

The Leland Bash is open to MOMS members only. Kids coming with friends whose parents are members need not join MOMS but pay the \$5 event fee and \$5 per night fee.

Volunteers
 We will need volunteers for kitchen clean up and Sunday morning camp break down. A sign up sheet will be posted for volunteers or see Charlie Raiser to volunteer.

Schedule
Friday April 13
 2:00 - Earliest arrivals may hunt on their own or hook up with friends
 5:00 - Registration with Steve Booker for Barracks assignment
 5:00 - Happy hour
 6:00 - Potluck: bring something to share. Estimate of 35 people
 7:30 - Speaker or campfire
Saturday April 14
 7:00 - Breakfast potluck (times subject to change by consensus)
 7:30 - Leland Von Behren-master mushroom hunter shall lead our foray
 12:00 - Potluck lunch in the dining hall
 1:00 - More time to play in the woods
 5:00 - Happy Hour
 6:00 - Potluck dinner
 7:30 - Festivities
 9:30 - Campfire
Sunday April 15
 8:00 - Breakfast
 8:30 - Morel hunting for the diehards or Sunday arrivals
 9-12:00 - Clean up, visit with friends and departure

- Sat. 4/7** 10:00 AM **Class: Poisonous Mushrooms of Missouri.** See article on page 12. Babler State Park Visitors Center. Brad Bomanz, 636-225-0555; brad_bomanz@yahoo.com; Don Dill 314-647-3307; Maxine Stone, 314-963-0280; verymaxine@aol.com
- 4/13 - 4/15** 2:00 PM **Foray Weekend. Pere Marquette State Park (IL).** The Leland Von Behren Morel Weekend. See article page 10. Bill May and Leland; willieo1@charter.net; 314-973-4999
- 4/20 - 4/22** 12:00 PM **Morel Madness Foray Weekend.** See article page 6. Cuivre River State Park. Bill May, willieo1@charter.net; 314-973-4999
- Wed. 4/25** 10:00 AM **Foray. Babler State Park,** Joe Walsh, joe41641walsh@hotmail.com; 636-343-6875
- Sun. 4/29** 9:00 AM **Foray. Washington State Park;** Shannon Stevens, 314-481-4131; sporeprince@sbcglobal.net
- Sat. 5/19** 10:00 AM **Foray Greensfelder State Park.** Bill Maas, 636-394-8956; wrmaas@us.ibm.com
- 5/25 - 5/28** **Silvermines Foray Weekend.** See article page 9. Shannon Stevens, 314-481-4131; sporeprince@sbcglobal.net
- Sat. 6/2** 10:00 AM **Foray. Babler State Park.** Steve Booker 618-346-1740; AROHD2@aol.com
- 6/8 - 6/10** **Foray Weekend. Ha Ha Tonka State Park.** See article on page 9. Shannon Stevens, 314-481-4131; sporeprince@sbcglobal.net
- Sat. 6/16** 10:00 AM **Class. Common Mushrooms of Missouri, Part 1.** See article page 12.
- Sat. 6/23** 8:00 AM **Foray. Forest 44.** Pat Lennon, 314-918-1524; myco99@yahoo.com
- Sat. 6/30** 12:00 PM **Foray. Tyson Research Center.** Charlie Raiser, 314-821-6768; charlieraiser@aol.com
- Sun. 7/8** 10:00 AM **Foray. West Tyson Park.** Maxine Stone, 314-963-0280; verymaxine@aol.com
- 7/13 - 7/14** **Foray Weekend. Sweat 'n Chanterelles.** Babler State Park. Dave Yates, 314-368-0586; dbytalk23@gmail.com
- Sun. 7/22** 10:00 AM **Foray. Castlewood State Park.** John Davis, 302-6939; shrooman@sbcglobal.net
- Sun. 8/19** 10:00 AM **Foray. Charleville Winery.** Chuck Yates, 314-843-5580; c2yates@yahoo.com
- Sat. 8/25** 10:00 AM **Class. Common Mushrooms of Missouri, Part 2.** See article on page 12.
- 9/20 - 9/23** **Foray Weekend. Mingo.** Save the date.
- Sat. 10/13** 10:00 AM **Class. Common Edible Mushrooms of Missouri.** See article on page 12.

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.

upcoming

By Maxine Stone

Mushroom Classes, Mushroom Classes!

Last year the MOMS Education Committee developed and presented four excellent classes on mushrooms. They were a huge success. Approximately 40 people attended one or more of these.

This year we will be offering the same classes again: Poisonous Mushrooms, Common Mushroom I, Common Mushrooms II, and Edible Mushrooms. You may retake the class if you wish—the more participants the better. And if you're like me, repetition is good.

Each class has classroom and field experience. Each class also has take home 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 and for approval. You will then be tested on the classroom experience.

For each class completed, homework approved and test taken, you will receive a beautiful award pin. It is not necessary to complete all 4 classes, but for those that do, you will be awarded the Harry Theirs Certificate of Achievement. You will also walk away with a lot more knowledge about fungi

2007 classes will be held at Babler State Park Visitors Center and will begin at 10:00 am. We will break for lunch (byo) and then foray for fungi.

The dates are as follows:

Saturday, April 7 **Common Poisonous Mushrooms of Missouri**
Saturday, June 16 **Common Mushrooms of Missouri I**
Saturday, August 25 **Common Mushrooms of Missouri II**
Saturday, October 13 **Common Edible Mushrooms of Missouri**

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



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Illustration by Julie Ridge