

earthstar

examiner

March 2012

Newsletter of the Missouri Mycological Society



2012

By George & René Sackett

Morel Madness

**April 20-22,
Camp Cuivre
Group Site,
Cuivre River
State Park**



This year's Morel Madness will again be at Cuivre River State Park. This will be our ninth 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.

Be aware, turkey hunting is allowed in several tracts around the lake until 1 PM. Hunter

orange should be worn during hunting hours if you explore outside of the park. Compasses are mandatory. Bring a whistle as well and don't forget mesh bags or baskets for collecting. Proper footwear (boots), is highly recommended and perhaps some trekking poles for those steep hills. Dress accordingly for the weather!

There will be at least three planned forays, including one for beginners, probably in Cuivre where we had the best success last year. Of course, anyone may hunt on their own wherever they like.

continued on page two

Morel Madness

continued from page one

Registration is a mere \$10 for MOMS members and \$20 for non-members for anyone attending any or all of the weekend. If you are staying overnight the charge is \$5 per person per night additional. Kids under 16 are free with their parents, so bring the whole family.

Accommodations

We will be staying at Camp Cuivre. We will have access to the dining lodge with full kitchen and refrigeration facilities. The barracks sleep 16 and are clean, have electricity, toilets and showers. Bring your sleeping bag, pillow, towel and flashlight. RV's and tents are not allowed in the camp, but there are campgrounds near-by. Hotels are available in Troy, Mo. just 10 miles away.

Food

Dinner on Friday and Saturday night will be potluck as usual—so please bring a dish to share for each night. A walk-in cooler will be available for food storage. Saturday lunch will be 'bring your own and something to share if you wish'. We'll have our BYO lunch in the field at a place to be determined Friday night. We will provide delicious breakfasts on Saturday and Sunday. Place settings and silverware are provided for all meals.

Saturday Evening Guest

Speaker: Larry Evans

We're pleased to announce that this year's featured speaker will be Larry Evans, well-known botanist and mushroom expert, who will be joining us all the way from Montana. He is the founder and fearless leader of the Western Montana Mycological Association, is a fixture at the Telluride Mushroom Festival, and edits the *Fungal Jungle* newsletter. He writes for *Fungi* magazine, is a contributing editor for *Mushroom: the Journal of Wild Mushrooming*, and appeared in the movie "Know Your Mushrooms."

Morel Madness Registration Form

April 20 – April 22 at Cuivre River State Park

Please register early. Deadline is Friday, April 8.
Breakfast is included for both Saturday and Sunday mornings.



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.

Name _____ Friday ___ Saturday ___ \$ _____
Registration fee: \$10 per adult member; \$20 nonmember; under 16 free \$ _____
Total enclosed: \$ _____

Barracks sharing preferences:

List names of people that you would like to share accommodations:: _____

Please consider volunteering - Preferred task and time: _____

Send check payable to MOMS to George Sackett, 1346 Bridge Creek Trl, Ellisville, MO 63021.

For more information contact:
George or René Sackett, 636-383-0705 or g3.rene.sackett@gmail.com

Along with his extensive knowledge, Larry is probably the original Fun Guy; he is sure to inject a sense of fun into the proceedings, and he may even break into a song or two along the way!

Directions:

One hour northwest 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. Look for signs to Camp Cuivre, which is about seven minutes from Hwy 47.

Volunteers needed!

Volunteers are needed to help in the kitchen and to clean-up after breakfast. We will also have a volunteer sign-up for final clean-up on Sunday morning. Please complete your registration form early, making a note of how you'd like to volunteer.

Tentative Schedule:

Friday, April 20 (anytime after 4 PM)

4:00 Registration begins
5:30 BYO cocktail hour & potluck appetizers
6:30 Potluck dinner
7:45 Welcome and announcements
8:00 Campfire, topo map discussion, foray sign up and more

Saturday, April 21

7:30 Breakfast (provided)
8:30 The Madness Begins
12:00 Lunch BYO in the field
12:45 The Madness Resumes
5:30 Madness ends - latest check-in
5:30 Cocktail hour & potluck appetizers
6:15 Potluck dinner
7:30 Awards ceremony
8:00 Speaker - Larry Evans
9:15 Campfire

Sunday, April 22

8:30 Breakfast (provided)
10:00 Clean-up & departure



Tree Hunting Morels

by Willie May

Our 2012 morel season approaches rapidly. We can only hope for a repeat of 2011. I was asked to write about tree identification. How can you write about tree I.D.? It is a subject that must be shown to someone driving through or walking in the woods. Pictures help, but you really need to put your hand on the bark and you must learn to spot the elm and ash trees from a distance. Here is a start to tree I.D. Elm trees have olive bark and are champagne shaped with thin wispy alternate branches. Ash trees have dark grey bark with criss-crossed ridges, a 60/40 trunk split and very thick opposite branches.

When spring finally nudges winter out of the way, mushroom hunters comb the woods and scan the ground for yellow sponge. I search for the trees with which morels coexist. Ever since reading Tommy Tompkins' book, *Morel, A Lifetime Pursuit* in 1994, I have become obsessed with finding elm and ash trees. This obsession lasts for most months of the year. I'm not searching for individual trees but groves of elm and ash. For here in these groves, under the soil, around the roots of these gregarious trees, hundreds, perhaps thousands of fruiting bodies await the spring rains to be called above ground to spread their spore.

We search for tree groves in two ways: walking and driving. All of my hikes during the year have a search and eliminate mission. That mission is to find a new elm or ash grove that I can come back to in the spring. Of course we are always looking for that giant dead elm or a couple of nice sized dead elms whose roots may share underground mycelium. Two years ago at Morel Madness I found myself direction disoriented (lost). On the long drudge back to the car, I walked the conservation area border and found a large grove of small elm trees. A few years from now, we will begin picking hundreds of morel from this spot (if we can find it again).

During 2000 and again in 2011 we found a bounty of morels under sycamore trees. I suspect that in 2012 we will again be picking beer can size yellow morels around huge live sycamore trees. Don't forget groves of cottonwood trees along the major rivers. The largest or injured cottonwood trees are usually the best producers. Every year we also find yellow morels around several large oak trees. Last year we found 300 black and delicioso (hickory chicks) morels around huge live tulip poplar trees. Here in the midwest we also find a few black morels and yellow morels around hickory trees, persimmon trees, maple trees and black cherry trees. I'm sure many of you have found morels around other trees as well. Lastly we find morels where no trees seem to be available.

So to improve your odds of a morel bounty this year, get those legs in shape, take a hike with someone who knows trees and find a new grove of trees to pick from for years to come. As always, introduce a youngster to the natural world, listen to the sounds of nature and have a fun time in the woods. The harder you work, the luckier you will be.

Memorial Day at Silver Mines Recreational Area

May 25-27, 2012

By James Savens

We will be holding our annual Memorial Day campout and foray Friday through Sunday at Silver Mines Recreational Area. Just past the Ozark town of Fredericktown in the picturesque Mark Twain National Forest sits this gem of natural wonder known as Silver Mines. There are a variety of recreational opportunities, and it is abundant with historical and geological wonders. This beautiful area is located along the St. Francis River, the only river in Missouri classified as white water and used for kayaking during spring high water. Silver Mines is located at a historic mining operation and is known for its precambrian granite and felsite rocks. This area is named for the abandoned "Einstein Mine," which was mined for silver, tungsten, and lead. The Einstein Silver Mining Company began mining in 1877, and operations ceased completely in 1946.

We will be camping at the group site starting at 3 PM on Friday. Dinners on Friday and Saturday are potluck. On Saturday the foray will begin at 10 AM and go until lunch with the afternoon free. There are many things to do, including swimming, fishing, hiking, and of course mushroom hunting; so pack accordingly. On Sunday there will be a foray starting at 10 AM, which may include a side trip to Rock Pile Wilderness.

DIRECTIONS: From Saint 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 another 2 miles on highway D to the recreation area and turn right into campground. Please feel free to contact James Savens at phone number 314-609-5225 or e-mail jbsavens4@hotmail.com with any question or concerns.



Winter Luncheon

By Cici Tompkins

This year's Winter Luncheon was truly a great success filled with food, fun, fundraising and lots of fungi. Hosted in Soulard Preservation Hall, over one hundred MOMS members showed up with a cornucopia of delicious and unique eats. The colorful buffet included pink borscht soup, carrots with candy cap mushrooms, mango guacamole with pomegranate seeds, along with many salads and soups, and last but not least a special guest chef. MOMS member and chef/owner of Chanterelle Catering, Julie Ridlon, made the most delicious mushroom lasagna to make sure we would never run out of food, and we did not!

While stuffing ourselves silly on a three course meal, we had the opportunity to bid on some truly unique items. There were commemorative 2012 Winter Luncheon posters, homemade fungal crafts, dried morels, and all forms of mushroom paraphernalia. Renee Bomanz did a great job with the auction, and in total, the Winter Luncheon was able to raise \$1000.

Our favorite Arkansas member Jay Justice drove up with his wife Marcia to provide us with the entertainment for the day. Fully clad in mushroom regalia, Jay had us participate in a three part quiz called "WTF?", "What's That Fungus?". Not only were the questions and slides very humorous, but Jay had a new hat for each portion of the quiz. Thanks Jay!

It was a great time had by everyone because of the many devoted and hardworking volunteers. Thanks to Ken Gilberg and Barb O'Brien and all of the other many hands that went into making this event such a great success. What a wonderful way to kick off 2012!

Featured Recipe

*By Chef Eric Kelly
of Scape American Bistro*

Braised Morel-Fava Bean Crostini

serves 8

8 oz Braised Morels (see below)
1 loaf Baguette, sliced and grilled
1 cup Fava Bean Puree (see below)
¼ cup Chives, minced

Slice baguette into ¼" slices. Brush with olive oil and toast both sides on the grill until golden brown. Spread 2 tablespoons of fava bean puree on the crostini. Top with a few braised morels. Garnish the tops with minced chives.

Braised Morels

8 oz. Morels, stems trimmed
Pinch Thyme, minced
2 TBSP Butter, unsalted
2 oz. Madeira Wine
1TBSP Shallots
Taste Salt, Kosher

Use a paring knife, trim off the bottoms of the morel stems. Scrape off the outer layer of the remaining stem. If necessary, soak mushrooms in a bowl of warm water to remove dirt. Drain and pat dry on paper towels. Melt butter in a frying pan over medium heat. Add shallots and sweat 2 minutes. Add the thyme and Madeira and bring to a simmer. Add the morels, season with salt and cook over medium heat, stirring often, until tender, about 6 minutes.

Fava Bean Puree

1½ cups Fava Beans, fresh
2 oz. Mascarpone Cheese
2 TBSP Olive Oil, extra virgin
2 TBSP Parmesan, grated
4 TBSP Bread Crumbs
Pinch White Pepper, ground
Remove fava beans from their shell. Remove skin and germ from the bean. Blanch beans in boiling salted water for about 3 minutes until tender. Drain the beans and shock in ice water. Drain and dry on paper towels when cool. Place in food processor with the bread-crumbs and puree until a mass has formed. Add olive oil with the machine running and puree until smooth. Add puree to a mixing bowl and fold in remaining ingredients.

Trail of Tears Foray

June 22-24

By *Chris Crabtree*

Get ready for a fun, fungus-filled weekend at Trail of Tears State Park. This will be our first MOMS foray at the park, north of Cape Girardeau, and it will be a great time for all. Located just 15 minutes from I-55, Trail of Tears is a state park that is dedicated to protecting and preserving the beautiful forested river hills that overlook the Mississippi River. On this land the Cherokee Nation and other southeastern tribes crossed the river on their forced march westward into Indian territory during the winter of 1838-39. The park is nestled just a few miles north of the point where southern Missouri descends into the flatlands of the Mississippi Delta, and these rugged river hills are filled with American beech, tulip poplar, cucumber magnolia and a handful of other plant species not found throughout much of northern and western Missouri. The plant compositions of many of the forests within Trail of Tears are more reminiscent of the Appalachians than the Ozarks, so there is no telling what fungal jewels we may encounter. The park contains a wonderful visitor's center that tells the history the Cherokee people.

I had the great opportunity to live at Trail of Tears during the summer and fall of 2011 and have explored a fair amount of the almost 3,500 acres of the park, including Vancill Hollow Natural Area and Indian Creek Wild Area within the park. The park has more than 17 miles of hiking trails, which wind through the rich valley bottoms and the dryer upland ridges and give access to most of the park. The scenic overlook that sets 300 feet up on a limestone cliff above the Mississippi River gives a breath-taking view of the river and adjacent Illinois and is a great place to watch eagles, hawks, vultures and Mississippi kites soar.

We will be staying in the Special-Use Camping Area during the foray and hunting the hills, valleys and ridges throughout the park. Lake Boutin, located within Trail of Tears, is a 20-acre lake with a swimming area

and beach, just perfect for cooling off and relaxing after hours of mushroom hunting. Fishing opportunities are also available at Lake Boutin and on the Mississippi River, which are accessible from the park. Restroom and shower facilities are located just a short two-minute drive from the Special-Use Camp near the basic campgrounds. As always, meals will be potluck and camping costs are a mere \$6.00 per person, per night.

Directions: Take I-55 towards Cape Girardeau and take Exit 105 (Fruitland Exit). Turn east towards Fruitland on Highway 61 and drive about 1.0 mile to Highway 177. Turn east onto Hwy 177 and

follow for about 8 miles until you reach a four-way stop. Turn south at the four-way stop, continuing on Highway 177 and proceed 3 miles to the north entrance of Trail of Tears State Park, turning east on Hill Road (continue 1.5 miles south if you want to enter the main entrance to the park). The Special-Use Camping Area is on Hill Road between Overlook Road and Moccasin Springs Road.

For more information about the foray contact Christopher Crabtree at cdrabtre@hotmail.com or at (573) 838-8051. Information about Trail of Tears State Park in Missouri can be found at <http://mostateparks.com/park/trail-tears-state-park> or by calling (573) 290-5268.

A map of Trail of Tears can be accessed at the following website: <http://mostateparks.com/sites/default/files/Trail%20of%20Tears.pdf>

Mushroom Identification Classes

By *Maxine Stone*

Have you ever walked in the woods and seen a group of beautiful white mushrooms? You thought they looked pretty delectable but you just didn't think you should pick them and eat them, as— well, you didn't know if they were edible or not edible or worse yet—poisonous. You aren't alone. Most of us got started with this passion we call "mushroom-hunting" in the same way. The curiosity is there, but sometimes the knowledge is not. We are offering classes on mushroom identification for you—MOMS members—so that you can gain a greater strength in your fungi facts.

MOMS offers four classes a year. The schedule for 2012 is:

Saturday, March 31

Saturday, June 2

Saturday, August 4

Saturday, October 6

Poisonous Mushrooms of Missouri

Common Mushrooms of Missouri, Part 1

Common Mushrooms of Missouri, Part 2

Edible Mushrooms of Missouri

Each class has classroom and field experience. Also as an option, there is take home study work for you to complete in your own time. Classes offer a wealth of knowledge in a friendly and easy-going style. After your "homework" is completed and returned to the instructor, you will then be tested on the classroom experience. For each class attended, homework approved, and test taken, you will receive a beautiful pin award. It is not necessary to complete all four classes, but for those who do, you will be awarded the Harry Thiers Certificate for Mushroom Proficiency. You will also walk away with a lot more knowledge about fungi.

Don't let the classroom, homework and test information scare you off. No grades are given and you do as much or as little as you wish. You can even come to every class, every time, every year, and never do homework or a test. Actually, many people do that and their input is greatly appreciated. For more information or to sign up for a class, please contact Maxine Stone at VeryMaxine@aol.com or 314-963-0280.

Remembering David Sacks

By Claudia Joyce



I don't know what to say since David Sacks physically left us. Still I breathe and smell his warm muffins just out of the oven, listen and hear his gravelly laughter, his solid words rising from deep within. I close my eyes and feel his arms wrap me in a sincere hug, his breath matching mine. I find my eyes meeting his, his face adorned with smile lines. I hear his sigh of contentment. He is close in my heart.

I want more time with David. I want more of his fine lunches and dinners, served with intimate, simple refinement. I want more of his recipes sent over email with his notes about how he manipulated the ingredients. I want more of his postings on Facebook. I want to know what he

wants to eat, where he wants to shop, what's on sale at Straub's, how he used that crazy, impossible ingredient from Bahr's. [For the uninitiated, Bahr's is a discount, overstock food store, featuring a boatload of products you've never seen on the supermarket shelves or if you have, couldn't possibly afford them or if you could, wouldn't know what to do with them. It was one of David's favorite haunts.]

Linda Mueller called him compassionate. He carried the strength of his beliefs with calm. He understood how to settle things in his mind, the fruit of his words chosen carefully. Andrea Vadner liked to say David didn't talk much and when he did, it was worth listening. Hmm.... meaty words, hearty thoughts, rich commentary. Food words. Food for thought words. How like David to be described by others in culinary terms. David still nourishes us.

In this world, there are some who walk into a room and capture it whole. David walked into a room and captured it one

person at a time, careful to honor, to be attentive and personal, one to one. Just standing beside him I felt validated because he was so comfortable in his own skin. It is an exquisite, tasty gift.

David Sacks' mark is everywhere. He, with Julie Ridlon, co-founded and created the Clayton Farmer's Market, working tirelessly from conception to opening day. He was the silent partner at the Mingo Swamp Fall Foray, alongside his life partner of 17 years Barbara O'Brien, who organized and created flawless weekends in the woods. He was sous-chef for countless Mingo meals and numerous Mingo chefs. He created and prepared interesting menu items for Incurable Epicurians, our MOMS dinner club offshoot.

David was responsible for naming our culinary division. After hours of extensive eating and drinking, a meeting was held to determine what all of us who loved to cook and eat would call ourselves. After some discussion, five or six names were submitted. David suggested Incurable Epicurians. A vote of hands selected David's nominee overwhelmingly. And so it is today.

The way we describe death as losing someone, as passing on, as leaving us, as going to one's rest or reward, as being late, are not applicable for David. He is here now in the garden he and Barbara tend so lovingly, there are no weeds. He is here in every tree and herb he planted. He is here with every recipe, every labor, every kindness, every hug he shared.

We can see him at Mingo, recycling and grumbling about all the wine bottles. He's at my table when I serve his marinated portabellas. He's at the farmer's market and at Bahr's and Straub's. He is in our hearts.

Our world is richer to have had David in it. We will miss him. David Sacks was 56 years old.

Moone Athy Foray

Thursday April 12th

MOMS is fortunate to have been invited back to the Moone Athy Farms! Set in the beautiful and quiet countryside of Augusta are 900 private acres on which to foray. Being only the second year of this foray, there are still many acres for us to explore. We will meet at 10 AM sharp and hunt the woods until 12 PM where we will meet for a picnic lunch. Feel free to bring something to share. Please contact Cici Tompkins (303) 775-7084, ccseesaw@yahoo.com.

Directions to Moone Athy: Longitude: -90.88795 Latitude: 38.61428
From St. Louis- HWY 40/64 West to HWY 94 (approx 20 miles west of Brentwood Blvd Clayton Mo)

HWY 94 West (left at light) to HWY F (approx 8 miles)

Right on HWY F to Schluersburg Rd (approx 4 miles)

Left on Schluersburg Rd to Moll Rd (approx 2 miles – just past Boone Valley Country Club)

Right on Moll Rd which enters Moone Athy (approx 1 mile) at Private Property signs

2012 Calendar

Please meet at the Visitor's Center, 15 minutes prior to the time listed. MOMS members will need to notify the leader of the foray they wish to attend the day prior at the very latest.

- Tue 3/13** 7:00 PM, **Bimonthly Meeting**, Powder Valley Nature Center, Ken Gilberg, kengilberg@gmail.com, 314-629-4686
- Sat 3/31** 10:00 AM, **Class, Poisonous Mushrooms of Missouri**, Babler State Park, Maxine Stone, verymaxine@aol.com, 314-963-0280 or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555
- Thurs 4/12** 10:00 AM, **Moone Athy Augusta Foray**, Cici Tompkins, ccseesaw@yahoo.com, 303-775-7084
- Sun 4/15** 10:00 AM, **Foray, Washington State Park**, Shannon Stevens, sporeprince@sbcglobal.net, 314-481-4131
- 4/20 - 22** Fri-Sun, **Morel Madness**, Cuivre River State Park, Renee & George Sackett at 636-220-6008, renewhatsup@yahoo.com
- Thur 4/26** 10:00 AM, **Foray, Babler State Park**, Joe Walsh, 636-343-6875
- Sat 4/28** 10:00 AM, **Annual Leland Foray**, Pere Marquette State Park, Leland Von Behren, 618-259-8517 or Steve Booker, Arohd2@aol.com
- Tue 5/15** 7:00 PM, **Bimonthly Meeting**, Powder Valley Nature Center, Ken Gilberg, 314-629-4686, kengilberg@gmail.com
- 5/25 - 27** Fri-Sun, **Silvermines Campout Weekend at Silvermines State Park**, James Savens, 314-609-5225
- Sat 6/2** 10:00 AM, **Class, Common Mushrooms of Missouri, Part I**, Babler State Park, Maxine Stone, 314-963-0280, verymaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- Sun 6/17** 10:00 AM, **Foray at Babler State Park**, Steve Booker 618-346-1740, Arohd2@aol.com
- 6/22 - 24** Fri-Sun, **New Foray and Campout at Trail of Tears State Park**, Chris Crabtree, 573-838-8051, cdcrabtre@hotmail.com
- Sat 6/30** 10:00 AM, **Foray, Rockwood Reservation**, Gordon White, 314-434-6720, gwdds@yahoo.com
- Sat 7/7** 10:00 AM, **Foray, Hawn State Park**, Patrick Harvey, 314-771-3521, pgharvey@hotmail.com
- Tue 7/10** 4:00 PM, **Bimonthly Foray and Food Fest**, Babler State Park, Cochran Shelter, Ken Gilberg, 314-822-7827, kengilberg@gmail.com or Steve Booker, 618-980-0866, Arohd2@aol.com
- 7/13 - 15** Fri-Sun, **Sweat 'N' Chanterelles**, Meramec State Park, Cici Tompkins, 303-775-7084, ccseesaw@yahoo.com
- Sun 7/22** 10:00 AM, **Foray, Forest 44**, Maxine Stone, 314-963-0280, verymaxine@aol.com
- Sat 8/4** 10:00 AM, **Class, Common Mushrooms of Missouri, Part II**, Babler State Park, Maxine Stone, 314-963-0280, verymaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- Thurs 8/16** **Telluride Mushroom Festival**, <http://www.shroomfest.com>
- Sat 8/25** 10:00 AM, **Foray, Castlewood State Park**, John Davis, 314-302-6939, shrooman@sbcglobal.net
- Sun 9/2** 10:00 AM, **Foray, Rockwood Reservation**, Charlie Raiser, 314-821-6768, Charlieraiser@aol.com
- Sun 9/9** 10:00 AM, **Charleville Winery Food and Foray**, Ste. Genevieve, MO, Chuck and Sara Yates, call Chuck to confirm by 9/7, 314-843-5580
- Tue 9/11** 7:00 PM, **Bimonthly Meeting**, Powder Valley Nature Center, Ken Gilberg, kengilberg@gmail.com, 314-629-4686
- 9/27-9/30** Thurs-Sat **MINGO** – Save the dates
- Sat. 10/6** 10:00 AM, **Class, Edible Mushrooms of Missouri**, Babler State Park, Maxine Stone, 314-963-0280, verymaxine@aol.com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com
- Sat 10/13** 10:00 AM, **Foray, Hazlet State Park**, Carlyle, Illinois, Leland Von Behren, 618-259-8517, Steve Booker, 618-980-0866, Arohd2@aol.com
- 10/26 - 28** Fri-Sun, **The Hawnting**, Hawn State Park, Shannon Stevens, 314-481-4131, sporeprince@sbcglobal.net
- Sun 11/4** 11:00 AM, **Wild Times at Babler**, Foray and Food Fest, Babler State Park, Steve Booker, 618-346-1740, Arohd2@aol.com or Jan Simmons, 314-773-4551, jan.simmons@mobot.org
- Tue 11/13** 7 PM, **Bimonthly Meeting Annual Photo Show**, Powder Valley Nature Center, Ken Gilberg 314-629-4686, kengilberg@gmail.com
- 12/13 - 16** **NAMA Annual Foray**, Scotts Valley, CA <http://namyco.org>

Mid-Mo Chapter Calendar

- 6/9 - 10** Sat-Sun, **Summer Foray, Ha Ha Tonka**, Stan Hudson, ahistory@gmail.com
- 10/13 - 14** Sat-Sun, **Fall Foray, Rock Bridge State Park**, Stan Hudson, ahistory@gmail.com



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www.MoMyco.org

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Don't Get Lost!

A few tips by Jane House

- Pick a buddy and keep track of each other. Stay close to the group.
- Wear bright clothes.
- Remember how to get back to the trail. Try walking parallel to the trail, sometimes checking its location.
- Look behind you periodically so you can recognize the woods upon return.
- Use natural features, such as creek beds, ravines and ridges, to guide you out and back. Use distinctive landmarks to remind you of where you turned.
- Bring and use a compass.
- Carry a time-piece so that you can be sure to meet the group back at the designated time.
- Carry a whistle and use it if separated from the group.

One long whistle - Here I am.

Two whistles - Come this way.

Three whistles - Emergency, come quick!!

- A cell phone is good only if you get reception.
- A GPS will help you find your way back to the car or track where those special mushrooms can be found.

