I left Camp Latonka last year thinking it could be for the last time. For years, MOMS has used this site as home to one of its biggest annual events. Talk of declining use and rising maintenance costs led to a sense that the facility’s days were numbered. Could we even have the foray at Mingo without Latonka? For people who have fallen in love with the place, I am glad to report that Latonka and Mingo are ours for at least one more year. Mark your calendars for September 27–30, and get excited!

Mingo National Wildlife Refuge is a little over two hours south of St. Louis, near Lake Wappapello. Officially, we go there to document fungal species, but anyone will tell you that the true attraction of this event is just being in the woods for a few days with a fun group of people. The cost is reasonable, the food is excellent, and you will certainly find your life enriched by new experiences.

Our headquarters for the weekend is Latonka Girl Scout Camp, which lies on one of Lake Wappapello’s small, placid coves, featuring a sandy beach and enclosed by wooded hills. This is where we sleep, dine, unwind, and casually absorb the latest in the field of mycology. The foray will be on Saturday in Mingo National Wildlife Refuge, just a short drive from Latonka. Mingo, as a remnant of southeastern Missouri’s vast bald cypress and tupelo swamp and a major wetlands area for migratory and nesting birds, is unquestionably among the
The registration fee to attend Mingo is $55 for members, $65 for non-members, $40 for students, $30 for children five and younger. If your registration is postmarked by September 14, you will get a $10 reduction for each person registered. This fee includes six wonderful meals prepared by some of MOMS’s gourmet cooks: Friday breakfast, Saturday breakfast, Saturday sack lunch, Saturday dinner, Sunday breakfast & Sunday brunch. Thursday and Friday suppers are both potluck.

Name(s) ________________________________________________________
Address ________________________________________________________
Phone (day/evening)_______________________________________________
e-mail __________________________________________________________

**Reservations for Lodging:**

- **Screened cabin** with cots and mattresses, but no bedding or towel
  $6.00 per night per person. Circle number of people: 1 2 3 4
  ____ Thursday ____ Friday ____ Saturday  Total Cost for lodging: _______

- **R.V. or tent site**
  $3.00 per night per person Circle number of people: 1 2 3 4
  ____ Thursday ____ Friday ____ Saturday  Total Cost for lodging: _______

- **Registration fees:**
  Circle number of adults: 1 2 3 4 Total : ____________
  Circle number of students: 1 2 3 4 Total : ____________
  Circle number of children: 1 2 3 4 Total : ____________

**Grand total** registration and per night fees enclosed: ____________

I would like to be in a cabin with____________________________________
I am a vegetarian _____

**The success of the foray depends on volunteer effort.**

Please indicate how you will be able to help:
- Friday: dinner, clean-up _____
- Friday: prep for Saturday lunch _____
- Saturday: breakfast _____
- Saturday: dinner _____
- Sunday: breakfast _____
- Sunday clean-up: Display Room ____ Dining Room____ Bath House ____

Clip or copy this form and send it with your check made payable to MOMS to: Chris Umbertino, 1425 Marsh Ave., Ellisville, MO 63011, (314) 482-8482, itchheart1@yahoo.com. If you have questions about registration or this event, contact John Davis at (314) 302-6939, shrooman@sbcglobal.net, or Rachael Slightom at (205) 908-5737, microrach@gmail.com.

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Fortunately, we will have experts on hand for discussions and identification, both in the field and back at camp. Dr. Andy Methven will be returning from a conference in Germany with visual aids and a presentation on Russulales. What interests me about this group of mushrooms is that it includes an emetic as well as numerous, easily identified edibles. Dr. Methven is a mycologist from Eastern Illinois University who has been one of the vital forces in this foray for years. He and Dr. Walt Sundberg are the two chief mycologists for our club. Look for Dr. Methven in the display room, where the specimens we collect are amassed. You can even learn about microscopy from him Sunday morning.

Registrants may begin checking in at Latonka Thursday afternoon. Bring your own tent, or stay in one of the many screened-in cabins. There may be a ceiling fan, a light, and an outlet in your cabin, but more certainly there will be a folding (perhaps mildly uncomfortable) cot with a bare mattress. Anyway, attendance is always great. You’ll naturally want to spend most of your time catching up with old friends, making new ones, or volunteering. Add a couple of campfires, and you have a recipe for the perfect weekend.

We are grateful to Rachael Slightom for taking the reins from the amazing Sara Yates as event director. If you know Rachael or remember the lasagna dinner which she and her mom Phyllis prepared a couple of years ago, you know that we’ll be well cared for. Join us in September to celebrate the continuation of this outstanding tradition!

**Checklist:** Dogs are not allowed. Cabins have cots with mattresses. Bring a sleeping bag/pillow. You might need a jacket/ski cap at night. There’s a short walk to a men’s and women’s showerhouse/restroom respectively, so a towel, toiletry bag, flip-flops, and a flashlight might help. If you swim in the lake, consider river shoes. For the foray,
Bring hiking boots, rain gear, a basket, scissors and/or a knife, long pants/socks, a hat, sunscreen, a compass, and a watch.

Meals: On Thursday and Friday, the evening meals are potluck, so bring dishes to share. Refrigeration is available as well as ovens and stoves for warming; though heavy cooking isn’t possible, as the kitchen will mostly be occupied by crews preparing meals for the group. You will get breakfast on Friday but not lunch, all three meals on Saturday, and a continental breakfast and brunch on Sunday, serving up tastes from our edible mushroom collections. Bring your own beverages.

Programming: Check-in begins Thursday afternoon in the Latonka dining hall, but feel free to come anytime on Thursday. Friday is open for enjoying Latonka or exploring the area. The foray begins around 9 a.m. on Saturday. Dr. Andy Methven will give a presentation on Russulales. The event concludes on Sunday with a mycophagy class and a microscopy workshop.

Directions: From St. Louis, take I-55 South to exit 174B at Festus/Crystal City. Head south on 67 through Farmington, Fredricktown, and Greenville; then turn left on D and continue for about 20 miles. You will see Lakeland Store on the right then a VFW sign, look for a red and white MOMS sign, and turn right, almost a u-turn. You will see Girl Scout Road and/or a sign to Camp Latonka on the left; continue about two miles to the camp.

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 offer classes on mushroom identification for you—MOMS members—so that you can gain a greater confidence in your fungi facts.

St Louis schedule:
- Saturday, October 6
- Saturday, March 31, 2013
These classes will be held at Babler State Park Visitor’s Center, St. Louis County at 10:00 AM.

Mid-MO schedule:
- Saturday August 18
- Saturday October 13
All Mid-MO classes will be held at the Missouri Department of Conservation Regional Office, Columbia, MO at 10:00 AM.

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, you will come back to the instructor to show what you have accomplished for approval. You will then be tested on the classroom experience. For each class taken and passed, 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.

Please, 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 take a test. In fact, many people do that and their input is greatly appreciated.

If you’d like more information or to sign up for a St. Louis class, please contact Maxine Stone at VeryMaxine@aol.com or 314-963-0280 or Brad Bomanz, 314-200-5202 or brad_bomanz@yahoo.com

If you’d like more information or to sign up for a Mid-MO class please contact Stan Hudson, mid.mo.mushrooms@gmail.com

Featured Website

By Patrick Harvey

Dr. Rodham Tulloss’s website on the genus Amanita can be found at: http://www.Amanitaceae.org

I would also like to encourage everyone to dry some of your Amanita finds, and send them to: Dr. Rodham Tulloss Herbarium Rooseveltensis Amanitarum P.O. Box 57 Roosevelt, New Jersey 08555-0057. Include possible I.D., information about where it is found (coordinates), and surrounding possible host trees. He would particularly be interesting in Limacella species.

Also, if you post photographic observations to Mushroomobserver.org, Dr. Tulloss occasionally comments on them and sometimes suggests ID’s.
I was trying to think of all kinds of catchy headlines for this article, but let's face it, pretty much most of you know what this is, what it's about and how much of a good time it is! 'Nuff said, right? Now, for those of you who don't (we do have a lot of new members), I shall endeavor to enlighten you.

This is a camping weekend at Hawn State Park. We will have the scout/group area reserved, which offers very nice primitive campsites for your tents. The area is located just above the regular camping area, you know the pull in pad type, so if you have an RV you can call and reserve a spot down there. The shower houses and bathrooms are just down the hill from the group area. Yes, there are some comforts available so bring your towels and toiletries. There is also running water on our site for cooking and cleanup etc.

There is no registration fee for this weekend, just two or three dollars a night for camping and maybe pitching in for firewood. No need to register in advance but if you want to drop me a line to let me know you're coming, go for it. 314-481-4131 or sporeprince@sbcglobal.net

So, you're camping, you're in the woods, with a bunch of people, what do you bring? Well, I would bring a tent for starters unless you want to sleep out under the stars, which is great, if it's not raining and the skeeters aren't biting! Bring a sleeping pad and bag or blankets or whatever you need for a good night's sleep. Keep in mind that it can get cold, so bring the proper amount of warm stuff! That includes clothing: long pants and shirt, jackets, pullovers, hoodies… whatever you think you'll need. (Check the forecast!!!) Gloves can come in handy as well.

Don't forget the raingear either and boots for hiking and shoes to change into, hey, whatever you need to make primitive camping more comfortable! Bring a basket and books, we will be hunting shrooms after all! Sunscreen, bug dope, trail mix and water should be on your list as well as a compass and whistle.

What about food? What about food?! This is key folks, BRING FOOD! Lot's of wonderful noshables to eat and to share. Everything is BYO but we do kinda have potluck style meals so don't be afraid to try and impress your neighbors with your culinary prowess. No prowess? That's okay, the important thing to remember is to BRING FOOD!!! (Just don't expect someone else to cook it!) Oh, and don't forget the beverages of various potencies!

Very important, bring your own tableware, condiments, napkins, pots and pans, coffee pots, stoves and spatulas…. you get the idea.

Other considerations: There is an overall Halloween atmosphere on this particular weekend so bring a pumpkin to carve, a costume to wear perhaps, a bag of candy even. The folks in the lower campgrounds usually really get into the spirit of things with decorations, costumes, trick-or-treating… so don't be afraid to bring the kids or feel free to go trick-or-treating yourself. Heck, bring along an instrument to play around the campfire or perhaps prepare a ghost story or poem. Whatever floats your boat as they say!

Arrive anytime after noon on Friday. Again, our site is at the back of the last set of pad sites, up the hill, just before the shower houses. Look for our sign! For those of you not staying in camp, we will meet in camp at 9am Saturday morning before venturing out.

On Sunday, we will drive a couple of miles to the beautiful Pickle Springs Trail. Folks who are coming just for the Pickle Springs hike, meet at Pickle Springs at 10am. (Don't forget some lunchables for after the hike!).

Hawn State park and Pickle Springs are both located off Hwy. 32 between I-55 and Farmington. There are signs.

Hope to see you there.
As of this writing the St. Louis region is gripped in the clutches of a historic heat wave and drought, the effects of which are being felt quite acutely by farmers, wildlife, and of course us mycophiles, among others. Forecasters are saying that the lack of rain coupled with the unrelenting heat has, as of now, prompted the yield forecast of our nations corn crop to be at least 30% less than what had been predicted at the start of the growing season. I wish this year’s chanterelle crop would have been that successful.

Meanwhile across the Atlantic amongst the oak trees of southern Europe the truffle crop has similarly been in decline due to hotter, drier conditions. There is a growing illegal trade in these subterranean species, dominated by organized crime and an influx in cheap Chinese counterfeits, in response to skyrocketing prices in the marketplace.

Climate scientists have proven that throughout our planet’s history, its climate has been highly variable over long stretches of time. Evidence of this can be found throughout our region by the various flora and fauna that have been stranded here in the narrow confines of their unique habitat and the microclimates that accompany these special areas. This is a result of deserts and sheets of ice having advanced and retreated across the landscape over countless millennia, like the relentless ebb and flow of a weather driven tide. Examples of these unlikely holdouts are native tarantulas, scorpions and prickly pear cactus, which cling to life in their tiny desert kingdoms scattered throughout our states many endangered glades. As well, the many types of forbs and herbaceous vegetation that would normally only be found far to our north, have instead found shelter in the cool wet microclimates of our north facing hillsides and icy cold spring branches.

As mankind’s activities continue to exacerbate our changing climate, science has shown that we could expect hotter, drier conditions along with a loss of bio-diversity. Sadly, as habitat that supports fungi is lost due to climate change, we may see an increasing scarcity of some of our favorite fungal species.

So plan your future forays with these things in mind, always working to foster an attitude toward the fungi and the places they inhabit as special and in need of your understanding and stewardship.

Conservation Conversation: Future Forecast By James Savens

As of this writing the St. Louis region is gripped in the clutches of a historic heat wave and drought, the effects of which are being felt quite acutely by farmers, wildlife, and of course us mycophiles, among others. Forecasters are saying that the lack of rain coupled with the unrelenting heat has, as of now, prompted the yield forecast of our nations corn crop to be at least 30% less than what had been predicted at the start of the growing season. I wish this year’s chanterelle crop would have been that successful.

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So plan your future forays with these things in mind, always working to foster an attitude toward the fungi and the places they inhabit as special and in need of your understanding and stewardship.
My backdoor neighbor built a chicken coop early this spring. At first, I thought the clucking of hens as they squeeze out eggs was charming and rustic. The chickens are so noisy throughout the day now, they must be laying a dozen at a time and the eggs must be the size of goose eggs because these chickens are loud. I am most grateful for the No Rooster ordinance. An unexpected offshoot of the backdoor barnyard is that I crave eggs. I am hungry for them nearly every day. I have grown fond of this quick dinner recipe. Paired with a tomato salad or a slice of local cantaloupe, it is a fine meal.

**Basic Quiche:**

4 eggs  
2 cups whole milk  
1/8 teaspoon salt or omit if using salty cheese or bacon  
1/4 teaspoon white pepper  
1/8 teaspoon ground nutmeg  
6 ounces gruyere cheese, shredded (See note)  
1 9-inch unbaked pie shell

Preheat oven to 425 degrees.

Whisk eggs and milk together in a large bowl. Add salt, white pepper and nutmeg. Place shredded cheese in pie shell. Pour egg mixture over cheese.

I like bacon, morels and onions. To this basic recipe I add:

6 slices of bacon, cut and cooked crispy  
1/2 cup or more reconstituted morels, coarsely chopped and sautéed  
1/2 thinly sliced onion, sautéed

Sauté bacon until crispy and drain on paper towel. Remove all but a tablespoon of bacon grease and sauté onions and morels until onion is translucent. Place bacon, onions and morels in pie shell. Cover with cheese. Pour egg mixture over cheese. Bake in preheated for 15 minutes. Reduce heat to 350 degrees F and bake for 20 to 25 minutes until crust is golden and filling is set. Set 10 minutes before serving.

**NOTE:** Try crumbling a little blue-veined cheese, like blue cheese, in with the gruyere. This adds a savory note and enhances the earthiness of the mushrooms.

**Pasta Pesto Shiitake**

(Taken from *Ozark Forest Mushrooms*):

1 pound shiitake mushrooms, stems removed  
9 cloves of garlic, peeled and diced  
1 large bunch of fresh basil, chopped  
1 tablespoon flour  
1/2 pint whole milk, or half and half salt and fresh ground pepper to taste oil or butter for sautéing

Heat oil on medium heat until warm. Sauté shiitakes, whole or sliced, with the garlic for 10 minutes or until the garlic is lightly browned and shiitakes are soft.

Add chopped basil and sauté for a minute. Sprinkle the flour and stir to combine. Gradually stir in the milk until a thick creamy sauce occurs. Season to taste with salt and pepper. Serve over your favorite pasta with a shred of parmesan.

**Sunshine Inn Creamy Sesame Dressing:**

3/4 cup orange juice  
1/2 cup tahini  
1/4 cup tamari  
1/4 cup canola or light olive oil

Combine orange juice, tahini and tamari in a food processor or blender. Process until mixed. With the motor running, add oil in a slow, steady stream until emulsified.

Use immediately or refrigerate to use within several days. Makes 2 cups.
2012 Calendar

Please meet 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. And please consider reducing your carbon footprint and carpool. You can use the directory or Facebook to make connections.

**Mon 8/13** 6:00 PM, **Chinese Lantern Festival**, Missouri Botanical Garden, Shannon Stevens, sporeprince@sbcglobal.net, 314-481-4131, Meet inside Ridgeway at 6:00

**Sat 8/18** 10 AM, **Class, Common Mushrooms of Missouri Part I**, Columbia, MO, Missouri Department of Conservation Regional Office, Stan Hudson, mid.mo.mushrooms@gmail.com

**8/16 - 8/19** Thurs-Sun, **Telluride Mushroom Festival**, Telluride, CO 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, Charlrieraiser@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**, Claudia Joyce, 314-968-2373, cl0ud9@sbcglobal.net

**9/27-9/30** Thurs-Sat, **Annual Mingo Foray**, Camp Latonka, Rachael Slightom, 205-908-5737, microrach@gmail.com

**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, 314-200-5202, 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

10/13 - 14 Sat-Sun, **Foray, Rock Bridge State Park**, Special use camp site at Rock Bridge State Park including Edible Mushrooms of Missouri class, Stan Hudson, mid. mo.mushrooms@gmail.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 Simons, 314-575-2262, jan.simons@mobot.org

**12/13 - 16** **NAMA Annual Foray**, Scotts Valley, CA, namyco.org

**Sun 1/27/13** 12-5 pm, **Winter Luncheon**, Soulard Preservation Hall, Ken Gilberg, 314-822-0791, kengilberg@gmail.com

MOMS Donates

*By Maxine Stone*

Babler State Park has been very good to us. For years, they have allowed us to roam about their woods, hunting and harvesting all kinds of wonderful mushrooms. We have had many events at Alta Shelter and Cochran Shelter and have taught 4 classes a year since 2005 at the Babler State Park Visitor Center, all with no charge to us.

A couple of years ago, Alta Shelter had a horrendous fire. It was a beautiful spot for us to have events, most notably, Wild Times at Babler, an annual foray and food fest held in early November. Built in 1937 by the Civilian Conservation Camp, it was a masterpiece with a central fire pit and four picnic areas surrounding. Made of rock and wood, it was an old time gem.

Because of the kindness given to MOMS by Babler, and because of our love for Babler State Park, the MOMS board recently decided to donate $2,000 toward the reconstruction of Alta Shelter. Though it has been slow, work has begun, and soon we will see the fruit of this donation in a newly built Alta Shelter yet maintained in its original style.
Mark your calendars for the foray that concludes our mushroom hunting for 2012! It is late in the year, and we may not have found many mushrooms this season, but what you can always find is the camaraderie among MOMS members and a quality potluck meal. Participants are encouraged to bring food from the wild to share. In the past we've had delicious blue gill, venison chili, and numerous fall mushroom dishes. We can be sure of finding hickory nuts there... if anyone can crack 'em!

Bring a dish you are proud of and willing to share, utensils, tableware, and beverage of choice. We will have a fire in the fireplace of Cochran Shelter at Babler State Park, and a couple of charcoal grills or stoves for warming things.

Wild Times is a fond farewell for the season and will provide memories to keep us warm until the winter luncheon.