25th Annual Winter Luncheon

by Jan & Charlie Raiser

Sunday, January 26, 2014 Noon to 5pm

Soulard Preservation Hall, 1921 S 9th Street, St. Louis, MO 63104

Question: What could be better on a cold January day than spending time with our MOMS friends?

Answer: Spending time with our MOMS friends, eating delicious food, and drinking specially selected refreshments!

This January will mark a quarter century of our luncheons, and, of course, things have changed since 1989. The Winter Luncheon has changed its name from the Mid-Winter Dinner, changed the date to accommodate the Super Bowl, and changed the venue numerous times. But what hasn’t changed is the opportunity to see MOMS friends and enjoy lots of really good food and wine! More people attend this event than any other event of the year, so send in your reservations early as space is limited. No one will be admitted without a reservation.

Silent Auction

Renee Bomanz, our auction organizer, is counting on you to bring the dried morels, field guides, baskets, artwork and jewelry. We’ll also have donated items such as restaurant gift certificates, wine, soap and more. When the bidding closes, if you are the highest bidder, you’ll own what you fancy. Don’t forget your checkbook or cash with which to purchase your winnings.

Entertainment TRIVIA

This year’s entertainment will be a mushroom and general nature trivia contest. There will be prizes for the winning tables.

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Luncheon: from page one

**Potluck**
Be sure to bring a dish that you are proud to share…and is enough to share. Bring a dish, and please make sure it is enough to feed the masses (15-30 people). Please also provide an index card with the name of your dish, its ingredients (or the recipe,) and your name (so we can tell you how delicious it is!) Bring an extension cord if you require electricity to keep it hot. There is no cooking or food prep on site. Homemade beers and wine are welcome. The club provides iced tea, water, ice, coffee and wine. If you want soft drinks, please bring them. We ask you to bring your own tableware, silverware and glassware. It’s sustainable and it’s fun to see the mix of china.

**Reservations**
Reserve your admission by January 11th and pay $15 for MOMS members, or $20 for non-members. After the 11th, it’s $20 for members and $25 for non-members.

You will receive an email to confirm receipt of your reservation. At the luncheon, we’ll check you in as you arrive.

Volunteers will be needed to set up at 11am. If you’d be so kind, on the form, please indicate your willingness to help.

**Directions**
Soulard Preservation Hall is three blocks south of the Soulard Market in the heart of the historic Soulard neighborhood. It’s close to the downtown area and easily accessible from all major highways. Our Illinois members won’t have far to go.

**From the East/Illinois** take 64/40 West and exit 7th Street, go south to Geyer Ave. Turn right (east) and go to 9th Street. Turn left (south) to 1921 S. 9th Street.

**From the West** take 64/40: Exit 38A Jefferson Ave. and go south to Lafayette Ave. Take Lafayette to S. 9th. Take S. 9th south 2.5 blocks to 1921 S. 9th.

**From the North** (or West) take 70 East: Exit 7th St. and go south on 7th St. past the Soulard Market. Turn right (east) on Geyer and continue to 9th St. Turn left (south) on 9th St. and go 1/2 block to 1921 S. 9th St. on the west side of the street. From the South take 55 North: Exit 207A Russell Blvd., turn right on Russell (east) and go to S. 9th St. Turn left (north) on S. 9th St. Continue north just past Allen Ave. to 1921 S. 9th St. on the west side of the street.

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**RSVP Reservations required. Space is limited.**

MOMS members ____ x $15 = _____
Non-members _____ x $20 = _____
Add $5 each if past January 11.

_____ I’ll help set up at 11am.
_____ I can help during the event 12-5pm.
_____ I’ll help clean up when it’s over.
_____ I will donate an item for the silent auction. (Great! Just bring it with you.)

Name ________________________________

Email ________________________________

Phone _______________________________

Names of other attendees:

_____________________________________

_____________________________________

_____________________________________

_____________________________________

Make checks payable to Missouri Mycological Society. Send this form to:

Renee Bomanz
1700 Whispering Creek Drive #C
Ballwin, MO 63021
You will be notified of the receipt of your payment by email.
The Chicken Adventure

How do you deliver fifteen pounds of chicken of the woods to the St. Louis MOMS chapter? Well let me begin with determination, resourcefulness, and a keen eye where you least expect it. That’s just the beginning of this fish- I mean mushroom tale! With a Mingo weekend prediction of rain, we hit the road Saturday morning. Destination: Otter Creek on the back side of Lake Wappapello State Park.

Rain held off early in the foray, and to the delight of our guest speaker, Debbie Viess, we discovered Amanita thiersii, a real treat for a California gal. We were reminded of where we were when we discovered a copperhead. I haven’t seen one in twenty plus years, and it was absolutely beautiful.

Perhaps our chapter’s status may need some elevation from amateur to advanced. Multiple foray members had observed a chicken of the woods on the roadside up in a tree. Well, I certainly didn’t see one and thought perhaps we had some early fall color deceiving these optimistic members.

I was impressed when our cars pulled to the side of the road and there it was, plain as day, the four chickens quite high up in the tree. The chickens ranged from seventeen to thirty feet in the air. The determination and problem solving was unfolding faster than I could dream up, and suddenly a knife was duct taped to a long pole (found in the woods by the kids of course!)

Dan Liles pulled his pick up truck into place next to the tree, on three wheels mind you. Instantly Charles Tompkins was on the corner edge of the truck bed, knife-pole contraption in hand, shaving off the lowest hanging chicken, slowly moving up the tree and removing the others. We even taped another long pole to the contraption. At this point I wasn’t breathing as I watched him balance on the ledge, a person holding each leg.

My mother hen side was relieved when Charles was safely on the ground. Thankfully, Dan was able to pull his truck from the muddy gully on the roadside, and off we caravanned back to camp with chickens in hand and me utterly amazed and delighted to have found such fellowship of mycologists who delight in the hunt as much as the feast.

Featured Website

By Patrick Harvey

"Female and Fungi," by Mara Fae Penfil and Andrea Rossi, is a fairly new website featuring contributions of women to mycology and mushrooming in general.

http://femaleandfungi.com/

Be sure to look at the photography of Whitney Keene, an excellent photographer who I met in Telluride this year!
Culinary Corner

By Sara Yates

Braised Wild Mushrooms and Winter Greens with Golden Beets

Adapted from - Northwest Homegrown Cookbook Series: Wild Mushrooms by Cynthia Nims

Attention college students, professors, or family and friends of a student, we are giving away FREE MONEY! Well almost free, but now that I have your attention, I would like to tell you about the MOMS scholarship opportunity. MOMS created a scholarship program a few years ago to assist college students who are pursuing a degree in mycology, fungal ecology, or a similar fungus/mushroom-based course of study. This $1,000 scholarship is awarded to one lucky applicant each year and we are looking forward to our next round of interested applicants. Students must be a junior or senior in college or working on their graduate degree and attending a university in Missouri or a state bordering Missouri to be eligible. Applications for the 2014-2015 school year must be submitted by May 1st, 2014. For more information, check out the scholarship page under the “Information” tab on the MOMS website. If you have further questions, please contact Maxine Stone at verymaxine@aol.com.

1 bunch golden beets with greens - 1 1/2 pounds
1 pound braising greens - chard & kale
4 tbsp unsalted butter
8 oz. wild mushrooms - brushed clean & sliced
1 cup thinly sliced leeks or onion
1/4 cup dry white wine
salt & freshly ground black pepper
2 - 3 tbsp red wine vinegar

Preheat oven to 350 degrees. Cut greens from beets and set aside if using. Trim tops and root ends from beets, rinse, dry and wrap in center of large piece of doubled-up foil. Roast until tender, about 1 hour. Cool and peel. Cut each beet in half, then across into half-moon slices about 1/4” thick. Set aside.

Rinse beet tops and other braising greens. Cut the greens crosswise into 2” strips.

Melt butter in large sauté pan or Dutch oven and cook until medium brown and slightly nutty. Add the mushrooms and leeks, and sauté until tender, 3 to 5 minutes. Add greens a handful or two at a time, stirring until they begin to wilt. When all the greens have been added, reduce heat and pour in stock or wine. Season generously with salt and pepper until tender, about 10 minutes, stirring once or twice. Add the beets to the pan with vinegar, tossing to mix and allow the beets to heat through.

Serves 4, or 6 - 8 as a side.
Please renew your Membership

By John Davis

It’s time to send your dues in for another great year of MOMS. (See the form with this article.) Money is an issue with most of us these days, but as far as values go, this organization is a rare boon.

So what exactly do you get? Let’s start with the website. While the cost of the website is low, it’s an example of how well your money is spent. One feature on the website which I find useful is the weekly precipitation link.

A focal point for most people, though, is undoubtedly our richly textured calendar of events. There are many free forays throughout the year, usually on Saturday and Sunday. You can take advantage of numerous mycology classes as well. For the evening person, there are bi-monthly meetings where you can hear interesting speakers. For the gastronome and oenophile, there are events like the Winter Luncheon. If a weekend adventure sounds good, consider Morel Madness in the spring or Mingo in the fall. Your dues keep this growing range of experiences affordable.

We now have regional chapters based in Columbia (Mid-MO) and Springfield. If you want to be on their e-mail list for events near you, check the appropriate box on the form. Recently, MOMS disbursed more scholarship checks for mycology. It wouldn’t have been possible without your dues and the incredible people of MOMS. Whether you are looking to volunteer, learn, or just have fun, you won’t find a better value!

Missouri Mycological Society
and NAMA
2014 Membership Form

All memberships end on December 31st.

Name (please print)_________________________
Address__________________________________
City_____________________________________
State_________Zip________________________
Home Phone______________________________
Work Phone_______________________________
E-Mail (only one please)_____________________

NOTE: We will be going paperless sometime this year. Please check the space below if you would like to continue receiving the paper version.
___Yes, I want the paper version.

Missouri Mycological Society Family Membership:
1 year/$15     $ ________
___New member
___Renewing without changes
___Renewing with changes
___Springfield Chapter
___Mid-MO Chapter
Make your check payable to Missouri Mycological Society.

North American Mycological Association Membership:
NAMA dues are due concurrently with MOMS dues. To keep your NAMA membership current or to become a NAMA member, send an additional check for $30 made out to NAMA. (This reflects a $5 discount for MOMS members.)

NAMA Affiliated Club Members:
1 year/$30     $ ________
Register directly online at namyco.org and pay only $24!

Send both checks to:
John Davis
777 Juanita Ave
St. Louis, MO 63122

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eScrip Community Card at Schnucks

By Cici Tompkins

Don’t forget to pick up an eScrip community card at your local Schnuck’s and up to 3% of your purchases will go to MOMS. Just ask at costumer service for a card, and when you activate your card, designate us as your chosen organization and then swipe every time you shop! Don’t forget, MOMS isn’t just about mushroom hunting and great potlucks, we also do important research and provide scholarships. Your money is going to a great cause!
I recently retired, and my wife and I are considering going on an extended vacation or purchasing a small (really small) vacation home in Central America. I took Spanish in high school many years ago, but I was 14-15 years old and my sole goal was to pass the class. I really wasn’t interested in learning Spanish. (I had actually signed up for Latin, which was cancelled.) I lived in an Irish, German and Italian neighborhood in St. Louis, and I didn’t know a single person from a Spanish speaking country. Now I have a reason to learn some Spanish and I’m taking my first course in a series of five classes at St. Louis Community College for folks like me that just want to learn the language. I have been doing my class work, but in addition I have been adding to my vocabulary (el vocabulario) every day. So, as a new member of MOMS I thought I would add the palabras) every day. So, as a new member of MOMS I thought I would add the word mushroom to my budding Spanish vocabulary.

I looked up the word mushroom on a translation website for children which I used to look up the word mushroom on a word mushroom to my budding Spanish class work, but in addition I have been learning a few new words (las palabras) every day. So, as a new member of MOMS I thought I would add the word mushroom to my budding Spanish vocabulary.

“h” is silent in Spanish and “hongo” was pronounced just like you were saying the English words “on” and “go” in quick succession.

The site also gave some interesting uses of descriptive adjectives used with “el hongo,” like “el hongo atómico.” That doesn’t translate as the “atomic mushroom,” although I was thinking that would be a great name for a rock band. Rather, it means a mushroom cloud, as in the kind that is created by an atomic bomb blast (explosión de la bomba atómica.)

After I repeated “el hongo” a half dozen times in an attempt to fix the new word in my aging brain, I thought I would check the word at another internet site that provides example sentences using the word. Holy moly, not a good idea! Things weren’t as simple as I thought. The new site gave three separate words for mushroom, “el champiñone,” “la seta,” and “el hongo.” The site didn’t provide a description of the differences among the three words, but I found a little saying on a Spanish cooking site that explained the situation in a short saying. “Los champiñones son un tipo de setas.

Las setas son un tipo de los hongos.”

A loose translation based on a lot of discussion on the cooking web site would be, “The commercially grown mushrooms are a type of mushroom. The mushrooms are a type of fungus.” So, it would seem that “los champiñones” are the commercially grown (mostly white capped, tasteless) mushrooms you buy in the store and “las setas” are all types of mushrooms, including store bought and wild. “Los hongos” are the fungi, which include mushrooms, athlete’s foot, and yeast infections. In a quick Yahoo search of the world “el hongo,” I found a lot of products for athlete’s foot, including Hongo Killer Antifungal Cream.

So, if you are going to the store to buy commercial mushrooms, the proper word would be “los champiñones.” If you are out hunting morels you are “la seta” hunting and if you have athlete’s foot you need to buy some Hongo Killer Antifungal Cream. By the way, Hongo Killer can be purchased for as low as $6.39 for a half ounce tube. Remember to rub it on your feet and not serve it with your portabella mushroom sandwich or your morels.
Because Mingo is a federal reserve, it was closed to the public during the government shutdown starting just two days before our beloved event. In years previous, Mingo provided low ground mushroom hunting, and gorgeous views of swamp life such as birds, beavers, turtles and native plants. I’ve always loved it.

So, missing out on the swamp, we had the opportunity to visit other sites we had not been to before. Numerous forays were scheduled, and we found in all 180 mushroom species. Seriously? And so many were BIG, beautiful (edible!) specimens.

Friday night was a bit on the warm and humid side. The potluck dinner was quite the spread and I always love trying new munchies. Jay Justice was our guest speaker, and his topic, ‘Not Your Granny’s Chanties’, was fascinating. He covered EVERYTHING you always wanted to know about chanterelle mushrooms, genera Cantharellus, and Craterellus in North America.

Saturday morning started with an awesome breakfast thanks to volunteers Dan Liles and Ben Goeke. Then we were off to the woods. Our cold front arrived Saturday afternoon bringing with it rain and storms, but also time to view everyone’s top picks. The dinner and guest speaker were both incredible that evening. Debbie Viess’ talk was titled ‘Amanitas: From Deadly to Delicious’ and was a world tour of both the many edible and deadly species of amanitas found around the world. I myself (a novice), finding a few amanitas earlier that day, can now safely identify our native “scull cap” aka “destroying angel”, probably the most poisonous mushroom in Missouri.

What else can I say? Quoting Charles Tompkins: “The location was beautiful, our MOMS members were friendly, the education was enriching, and the food was delicious.”

2014 Calendar Preview

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.

- Sat 7/5  10 am, Foray, Hawn State Park, Patrick Harvey, pg_harvey@hotmail.com, 314-575-2262
- Sat 7/19  10 am, Foray, Forest 44 or West Tyson County Park, Maxine Stone, verymaxine@aol.com, 314-963-0280
- Sat 8/2  10 am, Class, Common Mushrooms of Missouri, Part 2, Babler State Park Maxine Stone, verymaxine@aol.com, 314-963-0280 or Brad Bomanz at brad_bomanz@yahoo.com, 636-225-0555
- Sun 8/31  10 am, Foray, Rockwood State Park, Charlie Raiser, charlieraiser@aol.com, 314-773-4551
- Sun 9/7  10:30 am, Foray, Charleville Winery, Chuck Yates, s2yates@yahoo.com, 314-843-5580
- Sat 10/4  10 am, Class, Edible Mushrooms of Missouri, Babler State Park Maxine Stone, verymaxine@aol.com, 314-963-0280 or Brad Bomanz at brad_bomanz@yahoo.com, 636-225-0555
- Sat 10/11  10:30 am, Foray, Hazlet State Park, Carlisle, IL, Steve Booker, arohd2@aol.com, 618-980-0866
- 10/17-10/19  10 am, Foray, Hawnting, Hawn State Park, Michael Perks, michaelperks@sbcglobal.net, 314-481-4131
- Sat 11/1  11 am, Foray and Potluck, Wild Times, Babler State Park, Cochran Shelter, Steve Booker, arohd2@aol.com, 618-980-0866, or Jan Raiser, jansimons3504@gmail.com, 314-773-4551
MOMS Board of Directors:
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Communications:
Webmaster: Brad Bomanz, Webmaster@momyco.org
Earthstar Editor: Charles Tompkins
Earthstar Designer: Kari Malone

MOMS offers four classes a year. The schedule for 2014 is:
March 29: Poisonous Mushrooms of Missouri
June 7: Common Mushrooms of Missouri, Part 1
August 2: Common Mushrooms of Missouri, Part 2
October 4: Edible Mushrooms of Missouri

Each session offers classroom as well as 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 environment. 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 be awarded a beautiful pin. It is not necessary to complete all four classes, but for those who do, you will receive the Harry Thiers Certificate for Mushroom Proficiency. You will also walk away with a lot more knowledge about fungi.

Don’t let homework and tests scare you off. No grades are given and you can 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, 314-963-0280 or Brad Bomanz at brad_bomanz@yahoo.com, 636-225-0555.