I remember the first year I pulled into the scout camp at Ha Ha Tonka State Park. I could see golden and smooth chanterelles lining the trail across the road from camp. We had a copious amount of rain the weeks before and the mushrooms were showing in force. You could fill your basket with chanterelles and trumpets without leaving earshot of camp. It was glorious.

Granted the last few years it has been hot and dry, but those years were great too. After trudging through the woods looking for mushrooms in 90 degree weather, there is nothing better than riding the cool 50 degree rapids out of Ha Ha Tonka spring into the Lake of the Ozarks. And don’t take my word for it, ask Maxine, or Jane, or Patrick. Or if springs are not your thing, at dusk, a group always goes to River Cave to watch the endangered gray bats emerge en masse. Or you can hike among the castle ruins, or hike the high glades and take in all of the purple and yellow coneflowers. Regardless of what you choose, there should be plenty to do, and with the late spring perhaps we shall have a feast of mushrooms once again. We have found over 100 species in the feast years. However, even in the years of famine, the food, conversation and camaraderie make it one of my favorite forays of the year.

Be sure to save the date, June 13-15. I hope to see everyone there. Contact: Stan Hudson, shudson@momyco.org
Morel MADNESS!

By Dan Liles

This year’s Madness turned out quite well. We had over 70 participants. The weather was beautiful, unless you were looking for rain. Friday night Morel Jeopardy was a big hit. The winner was determined at the final question. As with all MOMS events, the food was impeccable. The creamed chanterelle soup and the creamed morels were delicious. My favorite was the sautéed king oysters with the roasted endive.

The forays on Saturday didn’t come up empty handed. We ended up with 25 species. The most important one was the Morchella americana. We didn’t get skunked. That is not everybody. Of the seven forays that went out, four came back with morels. One group came back to camp and found “molly moochers” behind their cabin. We learned Friday night that is what morels are called in Kentucky. Next year I want to foray with the Turners. Thank you to the guys who volunteered and led forays.

Just like last year, Katherine and Caroline came away with Morel Prize certificates. They had the largest and the cutest Morchellas. Cici Tompkins won the award for the second smallest morel. Our busiest workers of the weekend were crowned King and Queen. Baily Bunyard found 10 morels. Her highness herself, Maxine Stone, was crowned Queen for finding more than anyone else at 15.

The evening’s festivities being completed, we were treated to a talk by the editor (and owner) of FUNGI magazine, Britt Bunyard. Britt’s program was Morels and Their Wannabees. Sunday morning all of the kids who were still in camp were treated to an Easter Egg Foray of their own. I’m sure they are still bouncing off the walls from all of the chocolate and jellybeans.

We couldn’t have pulled this thing off without the help of all who attended and pitched in and got all of the work done. Special thanks goes to Stan Hudson from the Mid-MO Chapter and to Cici Tompkins and Maxine Stone.

Fun in the Sun

By Cici Tompkins

What could be better that floating down the river with a belly full of chanterelles? Nothing. If you agree join us July 11-13 for Sweat ‘n Chanterelles.

The only way to survive a St. Louis summer is by the river. This is why Sweat ‘n Chanterelles is always at Meramec State Park right on the Meramec River. We start hunting early Saturday morning and go until we can’t take the heat anymore. This is when we peel off our permethrin pants and duct tape and head for the river. Just a short hike up the road there is large gravel bank that people picnic on and fish off of. It’s also a great place to wade if that’s what you’re into. From there you can float down to another wading spot just right next to our campsite. There is also a longer float trip, which starts on the other side of the park and ends back at camp. Either way you can’t loose.

Another fun option is the caves. If you want to cool off, beautiful Fisher Cave is right in Meramec State Park and offers lantern held tours daily. There you can enjoy a constant 58 degrees all year round.

There is always a wide variety of great potluck items for lunch and dinner, and if you can’t make it for the whole weekend please stop by for the day or even just for dinner. It’s just an hour from St. Louis. And for those of you that would like to participate in the whole weekend but are not interested in camping, there are accommodations close by.

Schedule:
Friday –
3 pm set up camp
6 pm potluck dinner
Saturday –
8 am potluck breakfast
9 am forays
12 pm potluck lunch
1-5:30 pm – floating and possible second foray
5:30 pm – potluck dinner
Sunday –
Morning is open for anyone to hunt more, swim or fish
1 pm pack up camp

We meet at the campsite for all meals and forays.

Items to Remember:
- Sunscreen
- Bug-spray
- Floatation devices
- Life vests for children
- River shoes
- Ice
- Cold Beverages
- H2O
- Camping Gear

Directions: Take I-44 west to the second Sullivan exit #226. Take Hwy 185 south 3 miles. The state park entrance is to the right. Once in the park, pass the general campground and look for signs to Group Campsite A.

For more information call Cici Tompkins at (303) 775-7084, or email at ctompkins@momyco.org.
Mushroom Science
at Telluride 2014

by Maxine Stone

The Telluride Festival is fun…it’s a love fest…it’s educational…it’s beautiful. What more could you want?

Did I mention the fact that this is when king boletes (Porcini, Boletus edulis) are up. There are great forays and you WILL find them.

Here’s some good info, from the Telluride Mushroom Festival Web Site: www.telluridemushroomfest.org

The 33rd Telluride Mushroom Festival—August 16 through 19, 2014, with Pre-Conference Workshops on August 15th—celebrates the many uses of fungi (all things mycology). Fungi serve many purposes—from breaking down plant cellulose in nature to creating nutrients for plants, to serving as food and medicine for people, to acting as bio-remediators to filter and break down toxic land like oil spills and agricultural run off. This year’s theme is “Mushroom Science.”

Gary Lincoff Returns! Famed mycologist, Gary Lincoff returns to Telluride. He is a great speaker and an excellent foray leader. You’ll so enjoy getting to know the author of the Audubon Field Guide to North American Mushrooms.

Lincoff teaches botany at The New York Botanical Garden and leads weekly foraging trips through Central Park and beyond. He knows that Telluride is the best place to pick mushrooms in the summer, so he’ll lead you on a foray that’s included with your Festival Pass.

Keynote Speakers will be Taylor Lockwood, Langdon Cook and John Holliday.

Taylor Lockwood has visited over 30 countries and all 50 States, and met countless numbers of mushroom lovers. Many of his travel stories are featured, along with his images, in his books, such as Chasing the Rain: My Treasure Hunt for the World’s Most Beautiful Mushrooms (2007) and his DVDs, such as the recently released In Search of the Holey Veil (2012).

Langdon Cook is a writer, instructor, and lecturer on wild foods and the outdoors. His books include The Mushroom Hunters: On the Trail of an Underground America, winner of the 2014 Pacific Northwest Book Award, and Fat of the Land: Adventures of a 21st Century Forager, which the Seattle Times called “lyrical, practical and quixotic.” His writing appears in numerous publications, and he has been profiled in Bon Appetit, Salon.com, and the PBS TV series Food Forward.

John Holliday sells raw Cordyceps and mushroom medicinals to more than 700 drug and supplement companies around the world, in addition to selling some under the Aloha Medicinals name. He was awarded an honorary doctorate degree in mycology from the Chinese scientific community for his research work on the medicinal effects of mushrooms; and he has lectured in more than 20 countries on the topic.

Below are some of the talks and classes that will be available:

* Mycoremediation and Cultivation
* Grow Your Own Mushrooms on TP
* Grow Your Own Mushrooms on Kitty Litter
* Mushroom Alchemy: The Transmutation of Agricultural Waste into Protein, Jobs, and Self-esteem.
* Mycology 101—The Crash Course
* The Chaga Story
* Ethnomycology
* Medicine
* Culinary & Foraging
* Event: Chef’s Cook Off Street Party
* Arts & Crafts
* Taxonomy
* Forays—lots of forays

Plus! Mushroom Parade Costume Contest, Literary events and book signings.

Tickets for August 15 - 19, 2014 Festival are now available! Early bird pricing of $200 is available for first 250 Festival Pass purchasers.

Save $75 off Full Conference Pass pricing! Check out the website at www.telluridemushroomfest.org
Once again, Joal Russell has invited us to have a foray at their winery. We have done this several years and have had a great time: good food, mostly home made and gourmet; good wine and beer (all made by the Russells); and of course good company. Sometimes we even find mushrooms. The Russells are wonderful hosts and depending on how busy they are in the tasting room will often join us for lunch, sometimes bringing an offering for the feast. The winery is at 16937 Boyd Road Ste. Genevieve, Mo. 63670.

Directions to the winery: Take 55 south to exit 150 - Turn right at exit. Immediately, turn left on State Road B. At Coffman, MO, turn left on State Road WW - Go past Crown Valley winery and Chaumette Vineyards & Winery - take a right on Boyd Road - follow signs to the Charleville Vineyards, Winery & Microbrewery. Please park by the old log cabin and not next to the tasting room. If you get lost, the winery’s telephone number is 573-756-4537. Chuck Yates’ cell # is 314-219-2657.

Charleville Foray
Sunday, Sept. 7, 2014 • 10:30am
by Chuck Yates

Mushrooming the Bolivian Amazon with Daniel Winkler, Larry Evans & Six Other Brave Souls

By Willie May

This was certainly an adventure of a lifetime! If you have ever wanted to see the 20,000 foot peaks of the Andes, ever wanted to canoe in hand-carved dugouts by indigenous people, the Tacana of the Beni & Tucuchi Rivers, ever wanted to stay in eco-lodges directly on the Amazon’s upper tributaries, ever wanted to hike on ancient Incan jungle and mountain trails where you will discover a biodiversity that rivals anywhere on the planet, the Madidi National Park in northeast Bolivia offers just that. With an elevation range of 2,000-6,000 feet above sea level you find 1,000+ species of birds.

An estimated total of 300 species of fungi were photographed including 20 species of Cordyceps. Some of the more interesting fungi found were the pagoda and pinecone mushroom. The local edible mushrooms were monkey ear and chicken breast.

Some of the unusual creatures that showed up in our spotlights at night were the Amazon monkey tree frog, the red-handed frog, a false lobster spider with 10” legs, a large fruit eating bat and a six inch long tarantula in the rafters outside our sleeping hut. During the day we saw many small black and white poison dart frogs including a female carrying tadpoles on her back. An Amazon tree boa was spotted in the rafters of our dining hall while a common cat-eyed snake hid in the corner behind the bar. I managed to get one photo of a brilliant green black spotted swamp snake. Mammals spotted were: wild peccaries, a tame 250 lb tapir, slender mouse opossum and several species of monkeys. I added 67 species of birds to my life list.

Near the ancient city of Coroico, we visited Senta Verde, an animal refuge which houses ten species of monkeys, three species of macaw, two speckled bears and countless other rescued wildlife from the Yungas and floodplains of the Bolivian Amazon basin.

We traveled five hours upstream by canoe on two rivers that were at record flood. We stayed in two eco-lodges for six nights- six nights of cold showers and deliciously prepared meals. We caught and ate several catfish steamed inside of large diameter bamboo shoot, Tacana style.

For a list of species normally found on this Mushroaming tour, you can visit Daniel Winkler’s website ‘Mushroaming,’ visit him on Facebook or look on Larry Evan’s website, ‘Fungal Jungal.’ For a complete list of animal and fungi species that we found in 2014, contact me. To see more pictures from our trip, you can visit my Facebook page, Will May. I highly recommend this trip. Every morning was a new adventure.
On Monday, April 28, 2014, our dear friend Joe Walsh passed away. Joe died of what is believed to be a heart attack while morel hunting. He was one of the most experienced but yet the most humble of mushroom hunters. He had a way with morels.

Our hearts go to dear Lois, his wife. We know that cards would be much appreciated. Her address is:

Lois Walsh  
660 Green Hedge Drive  
Fenton, MO 63026

Below are some thoughts from MOMS members:

• I will always remember the little things; Joe’s smile, his quiet humor, his intellect, his kindness. If you ever had a chance to hunt with Joe you would see that he was a good teacher, always making sure people understood how to find their supply of morels.

• Joe was so sweet. A kind, interesting, intelligent gentlemen.

• I didn’t get to talk to Joe very much, but when I did he was always a wealth of knowledge and kindness. Although saddened, it brings me comfort to know that he died doing what he loved.

• Joe was such a fun guy (fungi?). He always talked to you with a smile on his face. You could make Joe laugh at anything you said. The man was incredible with the knowledge that he carried inside him from all of the hobbies he shared with others. May you rest in peace, dear friend.

• Joe was such a nice guy. At least I take solace knowing that he went out doing what he liked and not withering on in a hospital bed.

• So sad to hear this news…. this world has been and will continue to be a better place because of Joe, I believe this and I know this. May peace and joy reign for all of us on both sides of the veil… our hearts reach out to you Lois.

• I remember his presentation on hunting morels at his property by Darcy Branch, near Jerseyville. When I went there with him to find morels and we didn’t find even one, he said we probably thought he was only telling stories… but we saw the photographic proof.

• Joe was active in the MOMS Research Group to the last. He has 8 vouchers in the voucher collection at the herbarium. What a loss! I will really miss him. My mentor, friend and buddy.

• Joe was a good friend, a person completely without rancor. On the contrary, he loved people, and generously shared his time and his extensive knowledge about nature with his many friends. He accepted adversity without complaint and dealt with his physical problems head-on. I think his end came as he would have wanted it to, in the woods, during morel season, and I focus on that as I mourn his passing.

We will miss you dear Joe and you will not be forgotten.
On a recent April evening, thirteen MOMS members gathered at the Hickey School Culinary Institute of St. Louis to attend a cooking demonstration by Josh Galliano, the renowned chef and owner of The Libertine in Clayton.

It is safe to say that, although we had expert cooks and foodies in the audience, none of us had ever prepared mushrooms on hay or made gnocchi from scratch before. Not only was the food delicious, but Josh was most generous of his knowledge and time, answering multiple questions regarding food preparation, sources and equipment.

After the session ended, we all eagerly drove to The Libertine to taste more of Chef Galliano’s creations. Delectable dishes were served, with several complimentary of the chef. We had a great time and highly recommend the restaurant to all. So make your reservation at 314-862-2999. The Libertine is located at 7927 Forsyth, where another restaurant, Chez Léon used to be.

Maxine Stone organized the event. Thank you, Maxine and Josh, for a great evening!

---

Culinary Corner

Cream of Mushroom

Serves 4 (the puree will make more than what is needed)
2 lbs. cremini mushrooms, sliced
Unsalted butter as needed, probably ¼ lb
Salt and pepper, to taste
4 cloves garlic, crushed
4 sprigs of thyme
1 cup heavy cream (more as needed)
¼ cup miso
4 thick slices of sourdough
Olive oil, as needed
1 lemon
½ lb. asparagus

Recipe by Josh Galliano

1. In a large skillet over medium high heat, brown about 3 Tbsp. of butter. Once the butter is foaming, add one clove of crushed garlic and a sprig of thyme. Add in a ¼ lb. of mushrooms while trying not to crowd the pan. Season lightly with salt and pepper. Brown the mushrooms until they are tender, then remove them from the pan to a holding tray. Repeat this process with the remaining mushrooms while working in batches.

2. Once all the mushrooms are cooked, remove any garlic cloves and sprigs of thyme. Place the mushrooms, miso and heavy cream in a blender. Puree on high speed until a smooth puree is formed; the mixture may need to be muddled.

3. Transfer the pureed mushrooms to a holding container in a warm area.

4. Brush the slices of sourdough with olive oil and grill both sides of each slice. Place the asparagus in a mixing bowl and lightly dress the lettuce with the juice of a lemon and some olive oil. Spread the mushroom puree on the grilled bread, and then top with the shaved asparagus.

---

FEATURED WEBSITE
By Patrick Henry

Want to help advance mycology? Transcribe location records for mushroom specimens at the New York Botanical Gardens!

Go to www.notesfromnature.org
Click on “Start Transcribing”
Mouse over Macro fungi
Click on “Check out this collection”
Click on “Start Transcribing”
It will display a page of brief instructions, click on “Got it. Let me transcribe!”

Click and drag a square around part of the specimen label, then click “Start This Record” (or “Skip this record” if there’s not enough information) and enter at least country, date, and some kind of location or environment description. Select country (on the label) from the list, then press OK. The next two will be state and county, which you can select from a list or skip. If it’s from another country, you can look up counties for cities in Google.

The next field is “Location Information”, which is freeform and can be as long as you want. The last field you will fill out is for date. Only record as much of the date that is recorded on the label. When you press OK, you get a thank you message and the next record. If there is any information missing, it will ask if you want to save your entry first.

Corrections: If you can’t see part of the label, you can press the black X at upper right, and select another area. If you get something wrong and want to go back, do NOT fill out the other fields yet! You can then press OK as many times as it takes to go back to Country/State/County/Location/Date again and make corrections, and then finish the record.
## 2014 Calendar

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 Visitors Center, unless otherwise specified, 15 minutes prior to the time listed.

<table>
<thead>
<tr>
<th>Date</th>
<th>Event Description</th>
<th>Leader Contact Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sat 6/7</td>
<td>10 am, <strong>Foray</strong>, Lower Meramec Park &amp; Trail, Dennis McMillan, 618-939-8939</td>
<td></td>
</tr>
<tr>
<td>Sat 6/7</td>
<td>10 am, <strong>Class</strong>, Common Mushrooms of Missouri, Part 1, Babler State Park Maxine Stone, <a href="mailto:verymaxine@aol.com">verymaxine@aol.com</a>, 314-963-0280 or Brad Bomanz at <a href="mailto:brad_bomanz@yahoo.com">brad_bomanz@yahoo.com</a>, 636-225-0555</td>
<td></td>
</tr>
<tr>
<td>Sat 6/13-15</td>
<td><strong>Campout</strong>, Ha Ha Tonka State Park, Stan Hudson, <a href="mailto:shudson@momyco.org">shudson@momyco.org</a></td>
<td></td>
</tr>
<tr>
<td>Sat 6/21</td>
<td>1-4 pm, <strong>Workshop</strong>, Chanterelle Certification, Missouri Botanical Garden, Brad Bomanz, <a href="mailto:brad_bomanz@yahoo.com">brad_bomanz@yahoo.com</a>, 636-225-0555</td>
<td></td>
</tr>
<tr>
<td>Sat 6/28</td>
<td>10 am, <strong>Foray</strong>, Forest 44, Claudia Joyce, <a href="mailto:cl0ud9@sbcglobal.net">cl0ud9@sbcglobal.net</a>, 314-968-2373</td>
<td></td>
</tr>
<tr>
<td>Sat 6/28</td>
<td>10 am, <strong>Foray</strong>, Cuivre River State Park, post foray garden and vineyard tour, Vern Creely, <a href="mailto:vernbevecreely@netzero.net">vernbevecreely@netzero.net</a>, 573-898-3553</td>
<td></td>
</tr>
<tr>
<td>Sat 7/5</td>
<td>10 am, <strong>Foray</strong>, Hawn State Park, Patrick Harvey, <a href="mailto:pg_harvey@hotmail.com">pg_harvey@hotmail.com</a>, 314-575-2262</td>
<td></td>
</tr>
<tr>
<td>Tue 7/8</td>
<td>4 pm, <strong>Bimonthly</strong>, Foray and Food Fest, Babler State Park, Alta Shelter, Maxine Stone, <a href="mailto:VeryMaxine@aol.com">VeryMaxine@aol.com</a>, 314-963-0280</td>
<td></td>
</tr>
<tr>
<td>7/11-7/13</td>
<td><strong>Sweat ‘n Chanterelles</strong>, Meramec State Park, group campsites A, Cici Tompkins, <a href="mailto:crompkins@momyco.org">crompkins@momyco.org</a>, 303-775-7084</td>
<td></td>
</tr>
<tr>
<td>Sat 7/19</td>
<td>10am, <strong>Class</strong>, Common Mushrooms of Missouri, Part 1, Missouri Dept. of Conservation Central Regional Office, 3500 East Fans Road, Columbia, MO, Malissa Underwood, <a href="mailto:malissa.underwood@mdc.mo.gov">malissa.underwood@mdc.mo.gov</a>, 573-301-0082</td>
<td></td>
</tr>
<tr>
<td>Sat 8/2</td>
<td>10 am, <strong>Class</strong>, Common Mushrooms of Missouri, Part 2, Babler State Park Maxine Stone, <a href="mailto:verymaxine@aol.com">verymaxine@aol.com</a>, 314-963-0280 or Brad Bomanz at <a href="mailto:brad_bomanz@yahoo.com">brad_bomanz@yahoo.com</a>, 636-225-0555</td>
<td></td>
</tr>
<tr>
<td>8/16-19</td>
<td>Telluride Mushroom Festival, see article page 3</td>
<td></td>
</tr>
</tbody>
</table>

Sat 8/16 10am, **Class**, Common Mushrooms of Missouri, Part 2, Missouri Dept. of Conservation Central Regional Office, 3500 East Fans Road, Columbia, MO, Malissa Underwood, malissa.underwood@mdc.mo.gov, 573-301-0082

Sun 8/31 10 am, **Foray**, Rockwood State Park, Charlie Raiser, charlieraiser@aol.com, 314-773-4551

Sat 9/7 10:30 am, **Foray**, Charleville Winery, Chuck Yates, s2yates@yahoo.com, 314-843-5580

Sat 9/20 10 am, **Foray**, LaBarque Creek, Don Evans, 314-574-4523

Sat 9/20 10 am, **Class**, Edible Mushrooms of Missouri, Missouri Dept. of Conservation Central Regional Office, 3500 East Fans Road, Columbia, MO, Malissa Underwood, malissa.underwood@mdc.mo.gov, 573-301-0082

Sat 9/27 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

Tue 9/9 **Bimonthly**, Presented by Margaret Evans, lifelong ecologist and Don Evans’ mother, Powder Valley Nature Center, Don Evans, 314-574-4523

Sat 10/6 10 am, **Foray**, Hazlet State Park, Carlisle, IL, Leland Von Behren, 618-259-8517, or Steve Booker, arohd2@aol.com, 618-980-0866

Sat 10/11 10:30 am, **Foray**, Hazlet State Park, Carlisle, IL, Leland Von Behren, 618-259-8517, or Steve Booker, arohd2@aol.com, 618-980-0866

Sat 10/16 10 am, **Foray** and Potluck, Wild Times, Babler State Park, Place TBD, Steve Booker, arohd2@aol.com, 618-980-0866, or Jan Raiser, charlieraiser@aol.com, 314-773-4551

10/31-11/2 **The Hawnting**, Hawn State Park, Shannon Stevens, sporeprince@yahoo.com, 314-481-4131, or Michael Perks, michaelperks@sbcglobal.net, 314-481-4131

Tue 11/11 6pm, **Bimonthly**, Photo Share, Powder Valley Nature Center, Patrick Harvey, pg_harvey@hotmail.com, 314-575-2262
MOMS Board of Directors:
Cici Tompkins ‘15, President
Brad Bomanz ‘16, Executive Secretary
George Sackett ‘15, Recording Secretary
John Davis ‘15, Treasurer
Stan Hudson ‘16
Dan Liles ‘17
Sonya Pelli ‘17
Maxine Stone ‘16
Liz Turner ‘17

Mid-MO Chapter Officers:
Malissa Underwood, President
Dana Drake, Secretary

Springfield Chapter Officers:
George Lantz, President
Barbara Kipfer, Secretary

Committee Chairs:
Jay Justice, Chief Mycologist
Dr. Andrew Methven, Chief Mycologist
Dr. Walter Sundberg, Chief Mycologist
Maxine Stone, Education
Odile Tompkins, Foray Coordinator, St Louis
Stan Hudson, Foray Coordinator, Mid-MO
Dan Liles, Foray Coordinator, Springfield
John Davis, Membership, St Louis
Jon Rapp, Membership, Mid-MO
Bob Kipfer, Membership, Springfield
Linda Rolly, Incurable Epicureans
Brad Bomanz, Research
Ken Gilberg, Toxicology
Maxine Stone, Speaking Engagements

Communications:
Webmaster: Brad Bomanz,
Webmaster@momyco.org
Earthstar Editor: Charles Tompkins
Earthstar Designer: Kari Malone

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 didn’t think you should just pick them and eat them. You weren’t sure if they were edible, non-edible or worse yet, poisonous. 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 confidence in your fungi facts.

MOMS offers four classes a year. The remaining schedule for 2014 is:

June 7: Common Mushrooms of Missouri, Part 1
July 19: Common Mushrooms of Missouri, Part 1 (Columbia)
August 2: Common Mushrooms of Missouri, Part 2
August 16: Common Mushrooms of Missouri, Part 2 (Columbia)
September 20: Edible Mushrooms of Missouri (Columbia)
September 27: 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.