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 12-14. I hope to see everyone there. Contact: Stan Hudson, shudson@momyco.org.
Maremeck State Park • July 10-12 • Group Campsite B • Sullivan, Missouri

What could be better than floating down the river with a belly full of chanterelles? Nothing. If you agree, join us July 10-12 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 lose!

There are always 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 – float trip 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 B.

For more information call Cici Tompkins at (303) 775-7084, or email at ctoompkins@momyco.org.

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**MOMS specimen enables published research in Italy**

By Paul Schjetnan

The following is a message I received from Brad Bomanz regarding one of our voucher specimens. After much collaboration and hard work, a scholarly article was published in the April 2015 issue of the journal Ascomycete.org.

“Hi Everyone,...Back on December 16, 2012, Matteo [Carbone] wrote me an email and requested a couple of apothecia to be sequenced from one of MOMS Galiella rufa vouchers, because he was involved doing a genetic study on the genus Galiella. Just for clarification, “ascocarps”, or the “fruiting bodies” of the Galiella rufa, are most commonly bowl-shaped, or “apothecia”.

After receiving a request from Matteo’s herbarium curator in Italy, Dr. Robin Kennedy, curator of the UMO herbarium here in Missouri who curates over MOMS vouchers, sent a couple of MOMS Galiella rufa ascocarps to Italy for sequencing...I will be forever grateful to Drs. Robin Kennedy, Andrew Methven, Christine Edwards, and Burgund Bassuner. Without their training, support and patience, MOMS would not be able to be a part of projects like this one.

Brad”

Morel Madness 2015
Camp Wakonda

By Dan Liles

This year’s Morel Madness was great. Everyone who made it had a good
time and really enjoyed themselves. The new venue, Camp Wakonda, was outstanding. We didn’t have as large of a
turnout as I was expecting. But that just meant more mushrooms for the rest of us. Special thanks goes to Stan Hudson
for bringing enough morels to prepare fried morels Friday night and creamed morel rings Saturday night. We even
had sautéed morels on Sunday morning. For breakfasts we enjoyed tasty
breakfast casserole and Anne Yarnton’s (Mushroom Anne) biscuits and gravy.
After dinner on Friday we split into two groups and all enjoyed a rousing round
of Morel Jeopardy. Saturday morning brought us to mushroom hunting time.
We again split into two groups to foray. We started at one particular spot that
just happened to have quite a few morels for us all to get a good look at what our
target was going to be for the rest of the day. The two groups split up and Bob
Kipfer lead his group counterclockwise around the camp and I took the other
group clockwise around the camp. We didn’t finish the foray as well as we
started. We all had lunch in the cafeteria. We sent out a scouting party to search
the nearby Robert Talbot Conservation Area and some of the Lake Stockton
area, but to no avail. Some of us trekked over to Wilson’s Creek Battlefield. We
only found 3 morels in a very small area. What was interesting was that
they consisted of one yellow, one half free and one black. That sounds like a
George Thorogood song, but I digress. We all met back at the camp and had
another yummy mushroom-filled home made dinner. After dinner, while we
were determining the weekend’s award winners, Abigail and Gabe Bernstein
created the laurels we would hang on our winners. Thank goodness the
dandelions were in bloom. Gabe was crowned Morel King and Francoise
Lennon Morel Queen. After the awards we were treated to an interesting and
very informative program on Morels by David Pilz. Dave’s program on Morels
was worth the price of admission alone. We then awarded the door prizes.
Thanks to Mushroom Annie for the two decks of Paul Stamets Mushroom
playing cards. Stan Hudson gave us a rousing discussion with videos on
morel hunting. Some of us adjourned to the campfire for s’mores and more
mushroom tales. Sunday morning Gabe showed us why he was the reigning king
as he found another patch of morels after breakfast. Special thanks to Steve
Maynard, property manager at YMCA Camp Wakonda. Steve pulled out all of the
stops for us. Anything we needed Steve was right there to provide it for us. I’m
looking forward to what we will see next year.
FEATURED WEBSITE
By Paul Schjetnan

If you have not checked out www.treebarkid.com, it is a nice website with pictures and descriptions of different trees found primarily in the United States. You will find rather complete botanical information, not just bark descriptions.

Mushroom Farm Tour • Talk and Tour
Earth Angel Mushrooms, Pacific, MO
11:00am, Saturday, August 8

Come hear the owner of Earth Angels Mushrooms, T.R. Davis, tell us about his quest to cultivate the best mushrooms—Oysters, Lions Mane, Shiitake and more. He will show us how he does it on the tour of the facility. Of course, we will get a chance to purchase too.

Please contact Maxine Stone at VeryMaxine@aol.com if you want to come. We will accommodate the first 20 people that respond.

NAMA Annual Foray near Asheville, NC is approaching!

September 24-27 2015 • Black Mountain, NC

The Asheville Mushroom Club and the Mushroom Club of Georgia are co-hosting our next annual foray.

The foray will take place September 24-27, 2015, at the YMCA Blue Ridge Assembly in Black Mountain, North Carolina. We’ll be based at a beautiful conference center situated on 1,200 acres of wooded mountainside surrounded by mountain streams, wildflowers, ridges, coves, and spectacular views.

This section of the Appalachians is one of the most biologically diverse forest communities in the world; it contains half of all the tree species known in the USA and includes the Great Smoky Mountains National Park, where about 2,500 species of fungi have been identified.

Asheville Regional Airport is an easy 30 mile drive away. Nearby Asheville (18 miles) is a destination in itself, noted for its Art Deco buildings, art galleries and craft stores, and more than 15 craft breweries.

Alan Bessette will serve as our foray Chief Mycologist. Paul Stamets will be speaking as well! Registration will open in the Spring, so stay tuned!
Morel mushrooms are nicknamed “molly moochers,” “hickory chickens” and “dryland fish.” But in 2015, they might as well be called “easy money.”

Canada’s Northwest Territories will soon be home to the world’s biggest-ever morel harvest—a boon for mushroom harvesters and connoisseurs alike. This year’s mushroom mania all started with a fire, reports Meagan Wohlberg for the Northern Journal. Last year’s Birch Creek fire wreaked havoc in the NWT’s boreal forests, but it also laid the foundation for a bumper crop of morel mushrooms, which spring up after forest fires. Now the territory is preparing itself for a harvest worth up to $100 million, Wohlberg reports—a mushroom glut that will “flood the territory with pickers, buyers and millions in cash this summer.”

Why so much excitement about a shriveled shroom? The Kitchn’s Christine Gallary explains that the hollow mushrooms are fragile and perishable, difficult to cultivate, and hard to predict—three factors that rank morels both among the most coveted of ingredients and among the world’s most expensive mushrooms.

In 2013, some morel pickers in Idaho made $1,500 a day in cash, and last year, morels attracted smugglers after foragers were banned from California’s Stanislaus National Forest. Canada’s seasons means that more people might enjoy morels momentarily—but for mushroom lovers, there will never be a bumper crop big enough to fully satisfying their desires.
Chanterelles with Ramps

Ramps, or wild leeks, are redolent of garlic and, although small, pack a big wallop of flavor. If you use leeks you will have to add some garlic to approach the same effect.

4 ounces ramps (can use leeks, see above)
3 Tbs. butter
10 thin slices fresh ginger (can use 1 tsp ground ginger if necessary)
14 ounces fresh chanterelles
soy sauce
salt
sugar
1 Tbs cornstarch mixed with 1 Tbs water

Cut off the roots of each ramp, then cut off the ramp where the white ends and the leafy part begins. (The leafy part can be used in salads, but must be thoroughly washed first.) Place the butter in a large saute pan over medium heat. Add the ramps and ginger and saute for 1 minute over medium heat. Add the chanterelles and continue to saute for 3 to 4 minutes. The mushrooms will yield a lot of liquid while cooking; continue to cook until about a third of the liquid has cooked away. Season to taste with soy sauce, salt, and sugar. Stir in the cornstarch mixture and heat until it thickens before serving.

Serves 4
Suggested wine: Mirassou Chenin Blanc

MOMS Formally Expands to Kansas City

Yes, MOMS is starting a Kansas City Chapter. We have a Mid-Missouri Chapter and a Springfield Chapter up and running beautifully. Now it’s time for Kansas City. We have a President, Leslie Burton, a Secretary, Craig Williams and a Foray Chair, Dean Burton. Now we need members!

On July 25, I (Maxine Stone) will be giving a mushroom talk at Burr Oak Nature Center in Blue Springs, near Kansas City. After the talk, the officers and I will talk to the audience about this new chapter, and what wonderful things will be in store for its members. Of course, you don’t have to be at Burr Oak that day. You can just let our Membership Chair, Julie Bomanz at jbomanz@yahoo.com, know that you’d like to be affiliated with the Kansas City chapter. Good things are happening!
2015 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.

Sat. 6/6  10:00 am, **Class**, Common Mushrooms of Missouri, Part 1. Maxine Stone, VeryMaxine@aol.com, 314-963-0280 or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555

Sun 6/7  10:00 am, **Foray**, Lower Meramec County Park Trail, Dennis McMillan 618-939-8939, chas@htc.net,

Sat. 6/12-6/14  Ha Ha Tonka State Park **Camp-out**, Stan Hudson, mid.mo.mushrooms@gmail.com, 573-489-4179

Sat. 6/20  10:00am, **Foray**, Cuivre River State Park, post foray garden and vineyard tour, Vern Creely, 573-898-3553

Sat. 6/27  1-4pm, **Workshop**, Chanterelle Certification, Maxine Stone, VeryMaxine@aol.com, 314-963-0280 or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555

Sun. 7/5  10:00am, **Foray**, Hawn State Park, Patrick Harvey, pg_harvey@hotmail.com, 314-575-2262

Fri. 7/10-7/12  Sweat 'n Chanterelles, Meramec State Park, Group Campsite B, Cici Tompkins, cttomkms@momyco.org, 303-775-7084

Tues. 7/14  4:00pm, **Bi-Monthly**, Foray and Food Fest, Babler State Park, Alta Shelter, Leader and Info TBD

Sat. 7/19  10:00 am, **Foray**, Forest 44, Maxine Stone, VeryMaxine@aol.com, 314-963-0280

Sat. 8/1  10:00am, **Class**, Common Mushrooms of Missouri, Part 2. Maxine Stone, VeryMaxine@aol.com, 314-963-0280 or Brad Bomanz, brad_bomanz@yahoo.com, 636-225-0555

Sat. 8/8  11:00am, **Tour**, Earth Angel Mushrooms, Pacific, MO. Maxine Stone, VeryMaxine@aol.com, 314-963-0280 (limited to 20 participants)

Tues. 9/8  **Bi-Monthly**, Leader and Info TBD

Sun 9/6  10:00am, **Foray**, Rockwood State Park, Charlie Raiser, charlieraizer@aol.com, 314-773-4551

Sun 9/13  10:00am, **Foray** and Wine Tasting, Charleville Winery,
MOMS Board of Directors:
Cici Tompkins ’18, President
Brad Bomanz ’16, Executive Secretary
George Sackett ’18, Recording Secretary
Kent Lemp ’18, Treasurer
Stan Hudson ’16
Dan Liles ’17
Sonya Pelli ’17
Maxine Stone ’16
Liz Turner ’17

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Kansas City Officers:
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Dr. Andrew Methven, Chief Mycologist
Dr Walt Sundberg, Chief Mycologist
Maxine Stone, Education
Kathleen Prater, Foray Coordinator, St Louis
Stan Hudson, Foray Coordinator, Mid-MO
Dan Liles, President, Foray Coordinator, Springfield
Julie Bomanz, Membership
Linda Rolby, Incurable Epicureans
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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 sessions for 2015 are:

Ten Common Mushrooms, Part 2: August 1, 2015
Ten Edible Mushrooms: October 10, 2015

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.