This year’s Morel Madness will again be at Cuivre River State Park. This will be our tenth 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. There will be at least three planned forays, including one for beginners, probably in Cuivre where we have had great success in past years. Of course, anyone may hunt on their own wherever they like. Registration charge 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 $8 per person per night or $15 per couple per night. Kids under 16 are free with their parents, so bring the whole family. Be aware: turkey hunting is allowed in several tracts around the lake until 1 p.m. 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!

Morel Madness continued on Page 4
**CHUCK YATES**

*In memoriam*

Our dear friend and fellow mycophile, Chuck Yates, passed away on December 6, 2015. Our condolences go to his wonderful family. Sara, Chuck’s dear wife, is an active member of MOMS. Among other things, she has been Mingo Chair and also Winter Luncheon Chair, which she is doing this year. David, Chuck’s incredible son, has been a MOMS member since he was a teen. He has grown up with us and is now married to his beautiful wife, Tracy. They have two adorable kids, Benjamin and Nicholas. Chuck’s daughter is Catherine who is not a mushroom person, but if she’s anything like her father, mother or brother must be pretty special. Chuck grew up in Independence, MO and graduated from the University of Central Missouri and the University of Missouri--St. Louis. He was an Art Educator in the Webster Groves School District, an Administrator in the Rockwood School District and in Edwardsville, IL. Besides being an avid mushroom hunter, he was also a Missouri Master Naturalist, a volunteer educator at Litzsinger Road Ecology Center, a Katy Trail volunteer, and Habitat for Humanity volunteer in St. Louis and New Orleans. He was a respected 50-year member and Elder of Webster Groves Presbyterian Church. Chuck was an amazing artist, specializing in sculpting. You can see many of his pieces at his and Sara’s home in Crestwood. Of course, most of his pieces have been sold to very lucky people. Chuck was also a painter, scuba diver, cyclist, camper, and also an Eagle Scout.

We will miss Chuck’s quiet yet clever ways.

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For more up-to-date information concerning Cancellations, Additions and/or Changes, please go to MOmyco.org
March 3  
10 Common Mushrooms of Missouri  
St. Louis County Library Headquarters, 1640 S. Lindbergh Blvd. To register, please contact Maxine Stone, (314) 963-0280 or Brad Bomzan, (636) 225-0555.

March 8  
BiMonthly Meeting @ Powder Valley Nature Center. 6:00-8:00pm. Special Guest: Dr Andrew Miller

March 12  
Medicinal Class and Cultivation Workshop - Babler State Park. 10:00am - 12:00pm with potluck following the workshop. This workshop SIZE IS LIMITED so register NOW!!!

March 26  
Common Poisonous Mushrooms of Missouri  
Central MO MDC Regional Office  
10:00 AM - 11:30 AM

March 26  
Morel Certification Course  
Central MO MDC Regional Office  
12:00 PM - 3:00 PM

April 1-3  
Shannon County Foray. Host: James Savens. Explore the Ozark National Scenic Riverways and surrounding areas. Starts Friday at Round Springs Group Campground #2. Saturday foray, followed by a morel mushroom tasting and potluck. Contact James Savens at 314-939-9170

April 9  
Babler State Park, 10:00 AM. Contact Patrick Harvey at (314) 575-2262 or email him at pg_harvey@hotmail.com

April 14  
Moone Athy Farms, 10:00 AM. Please contact Cici Tompkins at (303) 775-7084, or email her at ctompkins@momyco.org.

April 14-17  
WEEKEND FORAY, Morel Madness  
For additional information contact Cici Tompkins at ctompkins@momyco.org

April 23  
ANNUAL LeAND FORAY  
Pere Marquette State Park, 10:00 AM. Contact Le Land Von Behren at (618) 259-8517 or Maxine Stone at (314) 963-0280 or email her at mstone@momyco.org.

April 24  
Washington State Park, 10:00 AM. Contact Shannon Stevens by email at sporeprince@yahoo.com or call him at (314) 481-4131

May 10  
BiMonthly Meeting - Powder Valley Nature Center. 11715 Cragwold Road, Kirkwood, MO 63122. Special Guest Speaker: TBD

June 4  
Common Mushrooms of Missouri PART I  
Central MO MDC Regional Office  
10:00 AM - 11:30 AM

June 4  
Chanterelle Certification Course  
Central MO MDC Regional Office  
12:00 PM - 3:00 PM

June 5  
Lower Meramec Park & Trail, 10:00 AM. Contact Dennis at (618) 939-8939 or email him at chas@htc.net

June 10-12  
HaHa Tonka Foray & Campout  
HaHa Tonka State Park, Lake of the Ozarks  
RSVP: shudson@momyco.org

June 18  
Workshop: Springfield-Greene County Library - Chanterelle Certification. 1:00-4:00PM.

June 25  
Foray @ Cuivre River State Park. 10:00AM. Contact Vern Creely at (573) 898-3553 or email him at vernbevecreely@yahoo.com.

June 30  
10 Common Mushrooms of Missouri Pt. I  
St. Louis County Library Headquarters, 1640 S. Lindbergh Blvd. - East Room. 7:00 PM

July 2  
Hawn State Park, 9:00 AM. Contact Patrick Harvey at (314) 575-2262 or email him at pg_harvey@hotmail.com.

July 12  
BiMonthly Meeting - Babler State Park, Alta Shelter. FORAY & FOODFEST

July 15-17  
WEEKEND FORAY. Sweat 'n Chanterelle  
Meramec State Park. Please make your reservations early by contacting CiCi Tompkins at (303) 775-7084 or email her at ctompkins@momyco.org.

July 24  
FORAY - Forest 44 Conservation Area  
10:00AM. Contact Maxine Stone at (314) 963-0280 or email her at mstone@momyco.org.

July 26  
10 Common Mushrooms of Missouri Pt. II  
Central MO MDC Regional Office  
6:00 PM - 7:30 PM

August 18-21  
36th ANNUAL TELLURIDE MUSHROOM FESTIVAL. https://www.telluride.com/telluride-mushroom-festival

September 4  
Rockwood Reservation Foray  
Charlie Raiser, charlieraiser@aol.com, 314-773-4551 10:00AM

September 11  
Charleville Winery Food Foray, 10:30AM. Contact Sara Yates at (314) 843-5580

September 8-11  
NAMA Conference & Annual Foray  
Front Royal, VA

September 13  
BiMonthly Meeting - Powder Valley Nature Center. Special Guest: TBA. 6:00PM

September 25  
FORAY - Creve Coeur Lake Memorial Park  
10:30AM. Contact Judi Thomas at (314) 439-5724
Accomodations

We will be staying at Camp Cuivre, where we will have access to the dining lodge with full kitchen and refrigeration facilities. The barracks style cabins sleep up to 16, are clean, and 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 nearby. Motels are available in Troy, Mo. just 10 miles away.

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!

Examples of Volunteer Tasks:

Friday Setup (3:00 PM)

Bussing tables and cleanup of dining room - Fri. dinner, Sat. breakfast, Sat. dinner

Dishwashing - Fri. dinner, Sat. breakfast, Sat. dinner

Preparation for Saturday’s breakfast

General cleanup of camp - each person will be responsible for cleaning their cabin

Sunday cleanup of dining hall and kitchen

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 & Sunday. Place settings and silverware are provided for all meals.

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 Derricotte which is about seven minutes from HWY 47.
Dr. Jeanne Mihail and Dr. Johann Bruhn will be our Morel Madness speakers this year. We are so lucky to have this wife and husband team joining us. They have spoken at a number of Morel Madnesses with updates on their latest morel and truffle research. We will hear these updates and more.

Johann will be speaking on Friday evening. He is so excited about his research that he couldn’t decide which talk to give, so we will hear two short talks.

“French Black Truffles (almost) Anywhere”, and “A More Humongus Fungus Among Us”.

Dr. Johann Bruhn is an Emeritus Research Associate Professor of Forest Mycology and Pathology in the Division of Plant Sciences and The Center for Agroforestry at the University of Missouri, Columbia. Johann specializes in the biology and cultivation of edible forest fungi and their interrelationships with ongoing climate change. Jeanne’s talk will be on Saturday evening. She will talk about her exciting, continuing research.

“Morel Fruiting Related to Soil Temperature – Fungi Which Glow in the Dark: A Mycological Medley”.

Dr. Jeanne Mihail is Professor of Plant Sciences in the Division of Plant Sciences, University of Missouri–Columbia. She teaches “Biology of Fungi”, “Plant Anatomy” and other plant-related courses. Her current research focuses on the ecology of fungal bioluminescence.

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**Morel Madness Registration Form**

*April 15–17 at Cuivre River State Park*

*678 MO–147 • Troy, MO 63379*

*(656) 528–7247 • https://mostateparks.com/park/cuivre-river-state-park*

**Deadline to register is March 25**

Name of person completing form: ________________________________

Address: ___________________________________________________

Phone (day/evening): __________________________________________

Email: _______________________________________________________

**All names must be listed**

Name: _______________ _______________ _______________ _______________ _______________ _______________ _______________ _______________ Fri __ Sat __ $ _______________

Name: _______________ _______________ _______________ _______________ _______________ _______________ _______________ _______________ Fri __ Sat __ $ _______________

Name: _______________ _______________ _______________ _______________ _______________ _______________ _______________ _______________ Fri __ Sat __ $ _______________

Name: _______________ _______________ _______________ _______________ _______________ _______________ _______________ _______________ Fri __ Sat __ $ _______________

Registration is $10 per member and $20 per non-member. Children 16 and under are free. This event is for members only. Not a member of MOMS? The whole family can join for $25 per year.

Visit www.momyco.org/BecomeMBR.cshtml for more information.

Total Enclosed: $ __________________

Cabin sharing preferences: ________________________________

Dietary Preferences: ________________________________

Please consider volunteering – Preferred task and time: ____________________________

*Pay Online @ mymyco.org OR mail check payable to MOMS to: Cici Tompkins, 4237 Russell Bled, St. Louis MO 63110. For additional information contact Cici Tompkins at ctompkins@momyco.org or (303) 773-7084.*
Asparagus & Morel Linguine with White Wine Mornay Sauce

Reprinted from www.wildmushroomrecipes.org

Ingredients:

• 1.5 lb. asparagus, trimmed, cut into 1-2” diagonals
• 3/4 lb fresh morels (2 oz. dried, soaked in warm water, squeezed of water), cut crosswise into 1/4” rings
• 6 spring (or wild) onions, white part minced, greens sliced in thin diagonals
• 8 oz. linguine
• 1 bay leaf
• 1 C. dry white wine
• 1 t. salt
• 1/8 t. white pepper
• 1 C. half-and-half
• 4 oz. fresh goat cheese
• 1 oz. grated sharp cheddar
• 1 oz. grated Parmesan

Methods/steps

1. Cook the linguine in well-salted water until al-dente.

2. Melt 3 T. butter over medium-high heat in a medium saucepan. Add the flour and bay leaf, stirring constantly for 1 minute or until lightly frothy. Whisk in the half-and-half and continue to whisk until the sauce simmers. Add 3/4 C. wine, 1/2 t. salt and the pepper and cook until the sauce thickens and simmers. Reduce heat to medium-low and stir in the cheeses. Continue to stir until cheeses are melted.

3. In a very large skillet, melt the remaining 2 T. butter over medium heat. Add the morels and saute for 5 minutes. Add the minced white portion of the green onions and saute for 1 minute. Add the asparagus, the remaining 1/4 C. wine, and 1/2 t. salt. Braise covered for another 5 minutes or until asparagus is just tender. Drain the pasta thoroughly and add to the mushroom/asparagus skillet. Remove the bay leave and add the sauce. Add the green part of the green onions. Toss everything together and serve immediately. Serves 3-4.

Spring Wild Harvest Ragout with Morels & Fiddleheads

By David Yates

Ingredients:

• 1/2 pound fiddleheads, cleaned
• 1/2 pound “baby” pattypan squash, trimmed
• 1/2 pound baby carrots, trimmed
• 3/4 cup shelled fresh peas
• 1/2 stick (1/4 cup) unsalted butter
• 1/2 pound pearl onions, blanched in boiling water for 1 minute, peeled, and trimmed
• 2 thyme sprigs
• 1 bay leaf
• 1 cup chicken broth
• 1/4 pound fresh morels, cleaned and trimmed and sliced
• 3 tablespoons minced fresh parsley leaves
• 1 large garlic clove, minced

Preparation:

Boil the fiddleheads in salted water for 4 minutes, or until they are crisp-tender. Drain and plunge in ice water to stop the cooking. When cool, drain in a colander. Repeat the process of boiling and cooling with the squash and the carrots. Boil the peas for 2 to 3 minutes, or until they are just tender, and drain them.

In a large heavy skillet combine 2 tablespoons of the butter, the onions, the thyme, the bay leaf and 1/4 cup of the broth and simmer the mixture, covered, for 5 minutes. Add the morels and 1/2 cup of the remaining broth and simmer the mixture, covered, for 10 minutes, or until the morels are tender.

Add the fiddleheads, the squash, the carrots, and the remaining 1/4 cup broth and simmer the mixture, covered, for 1 minute. Add the peas, the parsley, the mint, and the garlic and simmer, covered, for 1 minute.

Stir in the remaining 2 tablespoons butter, stirring until the butter is just melted. Discard the bay leaf and season with salt and pepper. Serves 6.
A Fungi-Infused New Year’s Feast at Panorama

Photos & Written by Lindsay Blum

A decadent menu of mushroom-infused courses was enjoyed by all at Panorama at the Saint Louis Art Museum. Nestled within the newly-added Contemporary Art Museum lies Panorama Restaurant, led by Chef Ivy Magruder. After dining at Panorama last year, our very own Maxine Stone spoke with Chef Magruder in regards to hosting a dining experience for club members at his restaurant. Specializing in seasonal and local dishes, the culinary team at Panorama excitedly created a special menu of in-season, mushroom-inspired courses for MOMS to enjoy.

But before we dive into our specially prepared feast, let us first reminisce the beginning of the evening – a “mushroom-inspired” art tour given by our very own Claudia Joyce.

The inspiration of Claudia’s tour formed while scouring the art museum for pieces featuring fungi. Unsuccessful in her initial attempts, the theme of the tour quickly changed from “Mushrooms in the Museum” to...something more risqué. Moved by the ever-recognizable silhouette of the mushroom, we followed Claudia’s informative tour of erotic art of the antiquities.

After spending some time dissecting the hidden meanings of paintings and sculptures, members gathered at Panorama Restaurant for our specially prepared dinner. This four-course meal consisted of a soup, small plate and entrée followed by dessert. Guests delved into the experience by first enjoying a smooth and creamy Wild Mushroom Bisque - a mélange of Ozark Forest mushrooms adorned by caramelized fennel. The second course offered a Shiitake Mushroom & Potato Pinwheel consisting of roasted shiitakes, poached russet potato, cabbage and a spinach puree finished with a delightful mushroom foam. The evening’s main course featured an expertly prepared Beef Tenderloin with Oyster Mushrooms from Rain Crow Ranch, a local, grass-fed cattle ranch located in Doniphan, MO. Guests enjoyed the delicious tenderloin with a mushroom smear, seared oyster mushrooms, a Yukon potato puree, Swiss chard and demi glaze. Keeping in line with the theme, the dessert of the evening was a Sweet and Savory Flan infused with shiitake mushrooms, cocoa and mascarpone, arranged as if it were a mushroom found lying on the forest floor.

We would love to thank Maxine Stone, Claudia Joyce, Chef Ivy Magruder and all of those who attended to make this very fun evening such an interesting and delicious success.

To learn more about Chef Ivy Magruder and Panorama at the Saint Louis Art Museum, visit http://www.slam.org/dining/restaurant.html
WE LOVE MUSHROOMS!!!

'That’s the anthem for the Telluride Mushroom Festival.'

The theme for this year is The Origins of Fungi. So there will be talks on evolutionary history of fungi and the origins of mushroom names. Does this sound dry to you? I guarantee is will not be.

William Richards, an accomplished researcher at Johns Hopkins University, and who has a brand new book out on the psychedelic experience and religion will be a presenter. There will be workshops on cultivation of edible mushrooms, cultivating mushrooms for kids, and other hands on “labs” where attendees will gain proficiency in making fungal cultures and other growing techniques. Mycoremediation will be a prominent aspect of the Fest again this year with presentations by Cornelia Cho, Tradd Cotter, and others. Medicinal Mushrooms will also be strongly featured this year with presentations and panel discussions led by many experts and authors from around North America including Robert Dale Rogers and Denis Benjamin.

The wild mushrooms of the Telluride area will, of course, be the main stars, once again this year there will be numerous forays led by well-known experts (both local and nationally-known), wild mushroom cooking demos, the chefs’ cook off, the VIP Wild Foods Dinner and the amazing Mushroom Parade on Saturday afternoon. The Telluride Mushroom Festival has something for everyone. And if planning to go, start working on your costume, now!

FEATURED WEBSITE

Consider visiting http://www.wildmushroomrecipes.org for a nice compilation of well organized recipes. The site is user friendly and has no ads. One may search for a recipe or browse by category.
MOMS DUES CLARIFICATION

THE MISSOURI MYCOLOGICAL SOCIETY RAISES MEMBERSHIP FEE FOR FIRST TIME SINCE 1987!!!!

by Brad Bomanz

Since 1987, MOMS membership has been $15. Between 1987 and 2015, MOMS has added more events, increased the size of all of its events and continued to provide additional activities. We have added an extensive web site and become more involved in education and research through grant awards, mushroom class expansion, increased numbers of forays and expanded mycological research. All goods and services have been affected by the 210% rise in inflation since 1987, and MOMS is no exception. MOMS been absorbing those increases through innovative cost savings measures that allowed MOMS to be able to keep the membership fee the same until now. The new annual membership is $25.

The Missouri Mycological Society is the most advanced amateur mycological society in the United States. All the work to make MOMS stay alive and on the cutting edge of all amateur mycological organizations is accomplished solely through the hundreds of thousands of donated hours of MOMS volunteers. Without its volunteers and the financial support of ALL of its members, MOMS would cease to exist. We hope you show your continued support of the Missouri Mycological Society and renew your membership. If you are a student or on a fixed income and want to find out more about a reduced membership, please call MOMS president, Cici Tompkins at (303) 775-7084.

NAMA ANNUAL CONFERENCE

Please consider attending this year’s NAMA Conference and Annual Foray, which will be held in Front Royal, VA. We encourage you to speak to MOMS Members who have attended past conferences. You will be convinced! Also, remember to become a member of NAMA for a nominal yearly fee. NAMA supports many great causes. Visit http://www.namyco.org/join.php for more information. If you were a member in 2015, please sign up by mail, as signing up again online will create a duplicate record.
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. Please note location changes. Also, St Louis will offer Common Mushrooms, Part 2 and Edible Mushrooms. Check our web site for updates at www.MoMyco.org or the June Earthstar.

MUSHROOM IDENTIFICATION CLASSES
by Maxine Stone

Ten Common Poisonous Mushroom of MO
St Louis County Library Headquarters
1640 S Lindbergh Blvd, St Louis
Thursday, March 3 7:00pm

Ten Common Poisonous Mushrooms of MO
MDC Regional Office
3500 East Gans Rd, Columbia, MO
Saturday, March 26 10:00am

Ten Common Mushrooms of MO, Part 1
MDC Regional Office
3500 East Gans Rd, Columbia, MO
Saturday, June 4 10:00am

Ten Common Mushrooms of MO, Part 1
St Louis County Library Headquarters
1640 S Lindbergh Blvd, St Louis
Thursday, June 30 7:00pm

Ten Common Mushrooms of MO, Part 2
MDC Regional Office
3500 East Gans Rd, Columbia, MO
Tuesday, July 26 6:00pm

Ten Edible Mushrooms of MO
MDC Regional Office
3500 East Gans Rd, Columbia, MO
Saturday, October 8 10:00am

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.

Classes are FREE to MOMS Members!
For the past number of years we have had meetings every other month...or Bi-Monthlies. Theses fall on the odd month of the year, January, March, May, July, September, November. Beginning 2016, we are ramping up these meetings and having very special guest speakers. We will be meeting at Powder Valley Nature Center (but we are looking for other venues) at 6:00 for a social time and snacks (bring whatever you’d like). We will also look at and hope to identify any fungi you have brought in. At 6:30, we will have a very good speaker, many coming in from out of town just for this occasion. The dates are as follows. However, by the Earthstar deadline, speakers haven’t yet been contracted. Check the web site often to find out who will be our esteemed speaker.

March 8 | So Many Species, So Little Time: fungal biodiversity studies in the Great Smoky Mountains National Park

Speaker, Dr Andrew Miller, Mycologist and Director of the Fungarium/Herbarium at the University of Illinois Urbana-ChampaignDr Miller specializes in the identification of fungi using morphology and molecular DNA sequencing methods. Having traveled throughout the world, Andy is especially interested in fungal biodiversity and the discovery of new species. He currently is studying fungi from the Great Lakes in search of new and interesting bioactive compounds to treat illness. Andy is our neighbor in the Urbana-Champaign area. We hope that this is the first of many visits to MOMS.

May 10 | Powder Valley Nature Center, PRESENTATION - TBA

July 12 | Annual Foray and Food Fest at Babler State Park

Come to our annual July Bi-monthly at Babler State Park. Chanterelles may be up...who knows. And the food will be gorgeous and abundant! Bring a dish to share and get ready for a fun filled Foray & Food Fest. Sign up early and find out all the pertinent facts by contacting Maxine Stone at (314) 963-0280 or email her at VeryMaxine@aol.com.

September 13 | Powder Valley Nature Center, PRESENTATION - TBA

November 8 | Annual Photo Show

Begins at 6:00pm. This is MOMS ANNUAL FUNGI PHOTO SHOW. Come and bring all those beautiful and unusual fungi photos you took that past year for everyone to see. For additional information contact Maxine Stone at (314) 963-0280 or email her at VeryMaxine@aol.com.
THANK YOU FOR SUPPORTING THE MISSOURI MYCOLOGICAL SOCIETY