

ISSUE 135
DECEMBER 2018

Newsletter of the Missouri Mycological Society

31th Annual Winter Luncheon

By Stephanie Keil

We have an exciting NEW Winter Luncheon venue this year! The 1918 Exchange building at Jefferson Barracks served as a commissary store for soldiers stationed at Jefferson Barracks. After World War II, it was decommissioned and used for a variety of purposes to support the post until acquired by the Missouri Civil War Museum. Admission to the museum is included for all during the luncheon. Yay! Another bonus is a lower fee this year which is \$10 for members and \$15 for non-members.

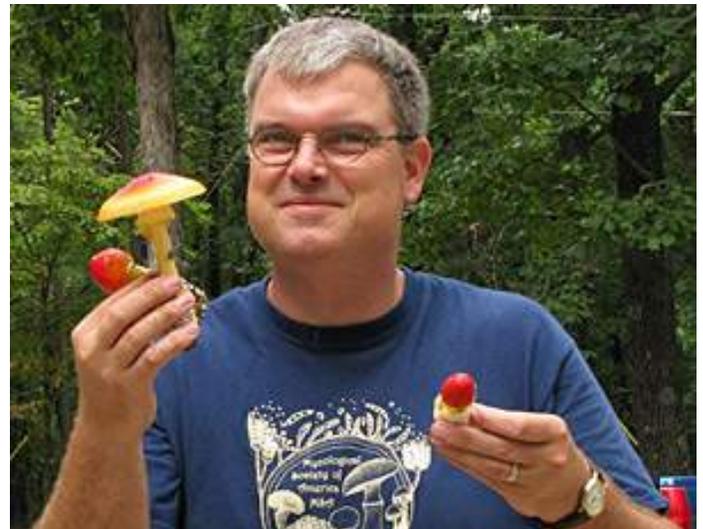
Britt Bunyard will be our speaker this year. Britt is the founder, Publisher, and Editor-in-Chief of the mycology journal FUNGI

Come enjoy the afternoon with some fungi friends, tasty potluck, silent auction and an excellent speaker. Bring a dish to share and don't forget to make a label listing all ingredients to alert people with dietary preferences. BYOB, wine will not be provided this year but feel free to bring your own. The club will provide coffee and tea. Ice and water will also be available. Don't forget to bring your own place settings!

Renee Bomanz will be organizing our Silent Auction again this year. Please consider donating items to one of the highlights of the day. Highest bidder wins so don't forget to bring cash or a check.

This event has the largest

number of MOMS members and their guest attending. Space is limited to 100. Registration deadline is February 1st for early registration and the 17th for the final cutoff. If you find you are able to attend after the deadline, you must contact the registrar, Renee Bomanz, to check on availability (636-503-6837). No one will be admitted without a 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. A registration form is included on page 10.



Britt Bunyard, founder, Publisher, and Editor-in-Chief of the mycology journal FUNGI



Jan. to April 2019 Calendar of Events

www.MoMyco.org

- Please notify the leader of the foray you wish to attend at least one day prior to the foray.
- Meet at the Visitor's Center unless otherwise specified, 15 minutes prior to the time listed.
- For more information, check our web site at www.MoMyco.org

BOARD MEETING

TUESDAY, JAN. 8, 6 P.M.

Powder Valley Nature Center
Kirkwood

Join us for an informative and lively discussion that directly affects YOU, our members. We'll be talking about upcoming events, policy, committees AND we'll be electing our new board of directors. Don't you want to be a part of this? We always go out afterward to have a drink, some food and get to know one another a little better. MOMS does like to socialize! Please come to see this aspect of how we work, and also to have a say.

Nonmembers welcome. To register and for more information, contact Maxine Stone at mstone@momyco.org or 314-963-0280.

FORAY

SUNDAY, JAN. 13, 10 A.M.

West Tyson County Park
Eureka

Join host James Savens at west Tyson County Park for winter tree identification workshop using bark patterns and other clues, and maybe gather some winter fungi during the "mid January warm up."

Nonmembers welcome. Please contact James Savens to register or for more information at jsavens@momyco.org or 314-939-9107.

ANNUAL WINTER LUNCHEON

SUNDAY FEB. 24, NOON TO 4 P.M.

1918 Exchange Building at Jefferson Barracks
St. Louis

We have an exciting NEW Winter Luncheon venue this year! The 1918 Exchange building at Jefferson Barracks served as a commissary store for soldiers stationed at Jefferson Barracks. After World War II, it was decommissioned and used for a variety of purposes to support the post until acquired by the Missouri Civil War Museum. Admission to the museum is included for all during the luncheon. Yay!

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Come enjoy the afternoon with some fungi friends, tasty potluck, silent auction and an excellent speaker. Bring a dish to share and don't forget to make a label listing all ingredients to alert people with dietary preferences. BYOB, wine will not be provided this year but feel free to bring your own. The club will provide coffee and tea. Ice and water will also be available. Don't forget to bring your own place settings!

Renee Bomanz will be organizing our Silent Auction again this year. Please consider donating items to one of the highlights of the day. Highest bidder wins so don't forget to bring cash or a check.

ANNUAL WINTER LUNCHEON (CONT.)

This event has the largest number of MOMS members and their guest attending. Space is limited to 100. No one will be admitted without a 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.

Guests are welcome. Online registration coming soon at momyco.org. Fee: \$10 for members, \$15 for guests. For more information contact Stephanie Keil at skeil314@gmail.com or 314-249-3067.

CLASS

SUNDAY MARCH 3, TIME TTBD

Missouri Botanical Garden
St. Louis

James Savens and Crystal Stevens will host a class on foraging mushrooms, open to the public. Further information will be forthcoming, contact James Savens for details.

Please contact James Savens to register or for more information at jsavens@momyco.org or 314-939-9107.

MEETING

TUESDAY MARCH 12 6 P.M.

Powder Valley Nature Center
Kirkwood

Common Slime Molds of the Ozarks presented by Mark Bower

We are so lucky to have Mark Bower come to St Louis to talk about Slime Molds. Mark is an amazing photographer and he "has a thing for slime molds." The first part of his talk will be an overview of Slime Mold life cycles. The second part consists of photos and brief descriptions of about 20 common slimes in the Ozarks.

Don't miss this presentation as Mark is extremely knowledgeable on the subject and his photos are absolutely awesome and have won many awards.

Nonmembers welcome. To register and for more information, contact Maxine Stone at mstone@momyco.org or 314-963-0280.

CLASS

TUESDAY APRIL 2 6 P.M.

10 COMMON POISONOUS MUSHROOMS OF MISSOURI

Powder Valley Nature Center
Kirkwood

Members only, please. To register and for more information, contact Maxine Stone at mstone@momyco.org or 314-963-0280.

Our Poisonous Mushroom class is presented each year at most of our chapters.

Message from the President

The New Year is upon us and I want to remind everyone to renew your dues so you can continue to receive the benefits of MOMS membership.

I know it hasn't been very long, but I wanted to say it has been a honor serving as the President of the MOMS these past 6 months. With its innovative ideas, thoughtful leadership, and dedicated volunteers, MOMS will continue to grow in leaps and bounds while further pushing the envelope to increase our knowledge about the wonderful fungal world around us.

That is why it is with a sad heart that I must leave MOMS for now and head to northern pastures as I and my family will be moving to Madison, Wisconsin in January. I will remain a member and hopefully be able to come down for an event or 2 from time to time, but I will miss all the fine people, intriguing conversations, fun forays, and incredible food. I wish you all the best in the New Year and hope to see you again in the woods real soon.

All my best,
Stan Hudson

Your MOMS membership is expiring!

I know that you want to continue being a member of the esteemed Missouri Mycological Society, but... if you don't renew your dues for 2019, your membership will expire on December 31st. While you're writing all of your other checks for holiday gifts, why not send in your \$20 membership fee in now. Make your check payable to MOMS and send to: Julie Bomanz, 2416 Clayton Pointe Ct., Chesterfield, MO 63017-7467. You can also renew online. Just go to our website at www.MoMyco.org and click the tab on the left that says "renew membership." Easy.

Do it now as it's easy to forget and you don't want to miss out on a thing that we're doing!

MOMS Scholarship

By Julie Bomanz

The Missouri Mycological Society offers a \$1000.00 scholarship each year to a college sophomore, junior, senior or graduate student. Applicants must be a resident of or attending a school in Missouri or bordering states of Arkansas, Illinois, Iowa, Kansas, Kentucky, Nebraska and Tennessee. The purpose of the scholarship is to promote study in mycology, so students who apply should have a major in a related science. All applications are due May 1, 2019. Check the website under the Education section for more information.

MOMS BOARD OF DIRECTORS:

President, Stan Hudson '19
Executive Secretary, Dan Liles '20
Recording Secretary, Carlos Harjes '20
Treasurer, Kent Lemp '21
Nathan Athans '19
Malissa Briggler '21
Judi Thomas '19
Sonya Pelli '20
James Savens '21

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President, Malissa Briggler
Secretary, Dana Drake

Springfield Chapter Officers:

President, Dan Liles
Secretary, Barbara Kipfer

Kansas City Chapter Officers:

President, Brittany Martinez
Foray Chair, Ken Horkey

SEMO Chapter Officers:

President, Dawn Lover

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Chief Mycologist, Jay Justice
Bi-monthlies, Maxine Stone,
Education, Maxine Stone
Foray Chair, James Savens
Incurable Epicureans, Linda Rolby
Membership, Julie Bomanz
Research, Carlos Harjes
Scholarship, Julie Bomanz
Speaking Engagements, Maxine Stone
Toxicology, Ken Gilberg

Communications:

Webmaster: Kent Lemp

Earthstar Editor:

Cici Tompkins, ctompkins@momyco.org

Earthstar Designer:

Eleanor Hasenbeck



The First Annual 'Brad's Fall Foray' (BFF)

*...Formally known as the Annual Mingo Fall Foray
(Mingo Swamp at Wappapello Lake, Missouri)
October 18th - 22nd, 2018
Current River State Park, Salem Missouri*

Brad Bomanz was a long-time active member of The Missouri Mycological Society (joined in 1993). He passed away on September 21st, 2017 and he will be deeply missed.

By Chris Nejelski

Hi, I'm Chris and I have been a MOMS member for over 20 years. That said, I have to say this new fall annual (hopefully) foray was one of the BEST events I have ever attended. The 4 day weekend had everything to offer, so much so, that I couldn't fit everything in!

Some of my favorites:

The location: Current River State Park. A beautiful lodge built in the late 1930's by the owners of The Alton Box Board Company exclusively for its employees and their families and important customers. The park sits directly on the Current River and consists of 1,565 acres in the Missouri Ozarks.

The forays: The Saturday foray I attended was at The Sunklunds, an area full of sink holes, mountainous ridges and lush foliage. We had approximately 18 people attend with both newbies and experts.

The food: Unbelievable! Any self-described 'foodie' would have been amazed!

Thursday and Friday were pot luck and MOMS members are no novices when it comes to potluck.

Fresh salads and soups, homemade pickles, smoked salmon, The whole roasted pig on Saturday evening was 'the piece de resistance.' Juicy and delicious! Thank you Mikey Perks!

The mycophagy brunch on Sunday was fantastic! And included some of the fruits of our labor. Pan roasted shrooms galore: shiitake, oysters, crimini, Chicken of the Woods, Hen of the Woods, Lions Mane and even some reconstituted morels.

Thanks to everyone for pitching in and helping where needed.

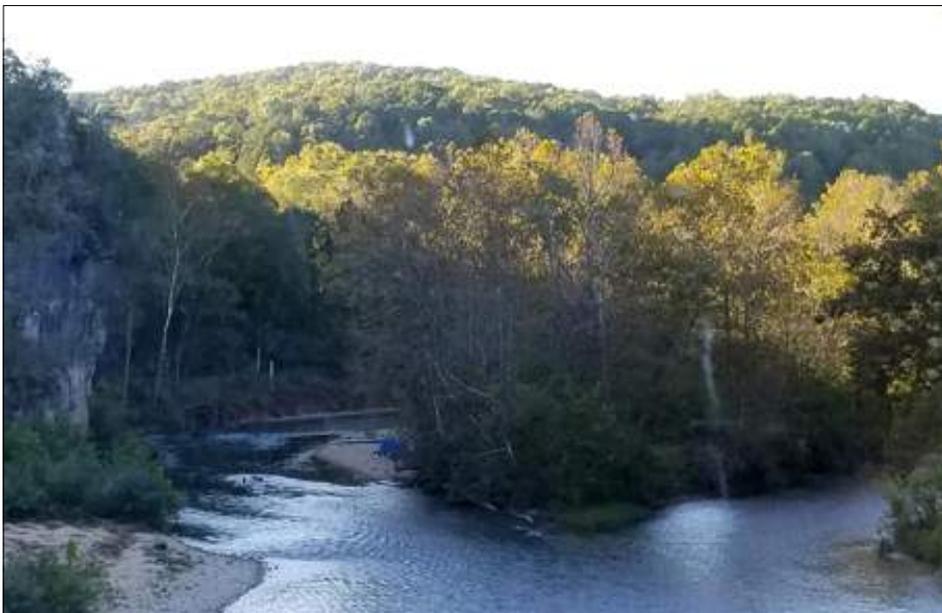
And a special Thanks to James Savens for organizing the event.

For more information on Current River State Park: <https://mostateparks.com/page/61518/cultural-history>





***Left** - Foray
Center - Crystal Stevens leads a Medicinal Mushroom Workshop
Right - Wild horses*



***Left** - Current River State Park sits right on the river and consists of 1,565 acres in the Missouri Ozarks.*



***Left** - Whole hog roast!*

More photos from 'Brad's Fall Foray' (BFF)



Braze Thundersmith - Cultivation Workshop



Madeleine Tucker



Whole hog, roasted



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The Mingo Morels

April 26-29, 2019

Wappapello Army National Guard Training Site
461 County Road 517, Wappapello

By Dawn Lover

At Mingo the mushrooms are abundant. The Friday foray will be Peppermint Springs, Saturday will be Mingo and Sunday Mud Creek Natural Area. The Army training site is EXCELLENT. The Adult barracks sleep 36, tent camping right outside the barracks. Quick drive to the lake for fishing. Unfortunately, there are no kitchen facilities, so there will be a rather huge Army charcoal grill and we are setting up wrought iron campfire cook set up.

Bring everything else you need for mealtimes... especially food to share. There is refrigeration and plenty of ice available. There is a decent building, a mushroom ID room, and dayroom with tables and chairs where we can eat. Barrack bunks are 1st come 1st served, so contact me, Dawn Lover, at dlover@momy-co.org or 573-727-6440 or Jim Bagg at 607-244-071.

Annual MOMS Meeting/January Bi-monthly Meeting

6 p.m., Tuesday, January 8, 2019
Powder Valley Nature Center
11715 Cragwold Road, Kirkwood

By Stan Hudson and Maxine Stone

Please come to our Annual Board Meeting that will also be our January Bi-monthly Meeting. Join us for an informative and lively discussion that directly affects you, our members. We'll be talking about upcoming events, committees and also election of new board members and officers. We'll also be discussing a new MOMS project, The Mycoflora Project. This won't be a long meeting and we'll go to Mellow Mushroom for food and drink after. We promise you won't be "bored" at our "board" meeting. Please come to see this aspect of how we work, and also to have a say. No RSVP required.

Horn of Plenty of Chanterelles

Foray Camping Weekend

July 26 to 29, 2019

Wappapello Army National Guard Training Site

461 County Road 517, Wappapello

By Dawn Lover

The SEMO Chapter is having their 3rd annual Wappapello Lake foray. Wappapello Army National Guard Site, 461 County Road 517, Wappapello, Missouri 63966. The Black Trumpets/Chanterelles are abundant. Friday will be Mud Creek Natural Area/Peppermint Springs, Saturday will be University area, Sunday, Wolf Creek on your way out. The Army training site is EXCELLENT. The Adult barracks sleep 36, tent camping right outside the barracks. Quick drive to the lake for fishing/swimming. Unfortunately, there are no kitchen facilities, so there will be a rather huge Army charcoal grill and we are setting up wrought iron campfire cook set up. Bring everything else you need for mealtimes... especially food to share. There is, however a decent building, a mushroom ID room, and dayroom with tables and chairs where we can eat. Barrack bunks are 1st come 1st serve, so contact me 573-727-6440 or at dawnlover77@hotmail.com.



Smoked Turkey Chowder

By Alanna Kellog

From her blog "A Veggie Venture"

A melding of slow-cooked flavors

Hands-on time: about 30 minutes

Time to table: 3 – 4 hours

Makes 10 cups

Ingredients

Caramelized onions and mushrooms

- 3 tablespoons butter
- 3 large onions, chopped in large pieces
- 1 pound fresh mushrooms, caps broken into pieces, stems chopped (see TIPS)
- 1 teaspoon sugar (optional but encourages browning)

Potatoes

- 1 – 2 large Yukon gold potatoes, skins on, cut into rough pieces or even batons

Chowder

- 4 cups turkey or chicken stock (see TIPS)
- 4 cups whole milk
- 1 smoked turkey leg, skin discarded, sliced
- 1 tablespoon dried oregano
- 1 teaspoon fresh rosemary, chopped
- Salt & pepper to taste

Instructions

Caramelized onions and mushrooms

In a large pot or Dutch oven, melt butter on medium. Add onion, toss to coat. Stirring occasionally, cook until onions are deep gold in color, about 90 minutes. Lift the onions from the pot, leaving the cooking liquid behind. Stir in the mushrooms and sugar and let cook til deep brown in color, about 30 minutes, stirring occasionally.

Potatoes

Meanwhile, separately cook potatoes in salted water. Drain, then peel if desired.

Chowder

In a large, heavy pot such as a Dutch oven, warm the stock, milk, turkey, oregano and rosemary on low heat, not allowing to boil. Stir in cooked onions, cooked mushrooms, and cooked potatoes.



Photo courtesy kitchen-parade-veggieventure.blogspot.com

Season with salt and pepper.

Stovetop: Cover and gently cook on medium low heat for 1 – 2 hours, stirring occasionally, not allowing to boil.

Oven: Cover and place in a 200F oven for 4 hours, longer if you like.

Alanna's tips:

- For succulent not-from-a-can texture, skip the knife and break mushroom caps into irregular shapes.
- Using a slow cooker to caramelize the onions removes some of the guesswork/tending to keep the stove at the right temperature to keep the onions cooking without burning them at the end. Just follow the technique described in Slow Cooker Caramelized Onions.
- Once the onions are done, proceed with the mushrooms right in the slow cooker, they'll take about an hour.
- If ever there's a time to choose good homemade chicken stock, this is it. Even this no-fuss stock will do, try No-Big-Deal Homemade Chicken Stock.
- A smoked turkey leg yields about 14 ounces of meat. This chowder is a little broth-y, for something more meaty, use two smoked turkey legs.
- Believe it or not, ham is a good substitute for smoked turkey. They taste remarkably alike and even have the same pink-ish color!
- For clam chowder, use three small cans of clams and their liquid instead of smoked turkey.

Incurable Epicureans

By Linda Rolby

The Incurable Epicureans are a culinary group of MOMS members who love to cook and to eat. There are three to four dinners a year. Each dinner has a specially planned theme and menu where the group may explore various regions of the world, culinary époques, or whatever else they think of that sounds intriguing. Usually the group gathers in the home of a member, but they also have used park shelters, working studios, rentable venues that allow self-catering.

The club's 2019 schedule is in the planning stages but may include visiting Iceland for a Viking adventure in dining. Icelandic food is special in the culinary world as the raw material is obtained from unpolluted natural resources and many of the methods of cooking are unsurpassed.

We might travel to exotic Persia to sample the truly enticing flavors and textures of the lands between the Caucasus Mountains in the north and the southern tip of Iran, between the Black and Caspian Seas. Persian ingredients and culinary wisdom have influenced cuisines from India to Morocco to northern Europe.

Enjoying Scottish traditions is a potential on our list. Although very worthy in their own right, tar-

tans, bagpipes, whiskey and superb scenery are not the only reasons to visit Scotland. Scotch rarebit, Finnan Haddie, Salmon and Trout dishes, Tatties and Neeps, and Sticky Toffee Pudding are just some of the dishes we'll try.

Because we meet most often in member's homes, the club must limit membership to 35, with each being a member of MOMS.

Dues are \$15 per person payable the first of each year. The Incurable Epicureans group is open to all MOMS members. The first 35 to pay their dues form the group for that year. Prior to each dinner a menu is e-mailed and every member who plans to attend signs up to bring one of the menu's dishes. They each research and prepare their chosen item as a means to learn more about the world of food.

Please send your membership dues with your check made out to The Incurable Epicureans for \$15.00 per person, and mail to:

Linda Rolby
649 North Harrison Ave.
Kirkwood, MO 63122

Contact Linda at lrolby@hotmail.com.

Winter Luncheon Registration

Reservations required! Space is limited. Contact Renee Bomanz: 636-825-9677.

Early bird registration – deadline Feb 1st:

MOMS members ____ x \$10 = ____

Non-members ____ x \$15 = ____

Late registration – deadline Feb 17th:

MOMS members ____ x \$15 = ____

Non-members ____ x \$20 = ____

(Children 16 and under free.)

____ I'll help set up.

____ I can help during the event.

____ 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(s) _____

Email _____

Phone _____

Make checks payable to Missouri Mycological Society. You will be notified of the receipt of your payment by email.

Send this form to:

Renee Bomanz

1700 Whispering Creek Drive #C

Ballwin, MO 63021



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Facebook:
facebook.com/groups/MissouriMycologicalSociety

MOMS MISSION STATEMENT

- Foster and expand the need, understanding and appreciation of mycology.
- Provide education and training for the proper collection, identification and documentation of fungi.
- Provide a means for sharing ideas, experiences, knowledge and common interests regarding fungi.
- Support efforts to preserve natural environments in the State of Missouri.

**Thank you for supporting the
Missouri Mycological Society!**



Missouri Mycological Society

2416 Clayton Pointe Court
Chesterfield, MO 63017
www.MoMyco.org