Join us for Morel Madness 2019 at Current River State Park, home of the Alton Lodge for spring foraging on the wild and scenic Current River. The weekend’s activities will include unique forays by experienced mushroom hunters, special guest speaker Larry Evans “the morel king of Montana,” with morchella hound Willie May, a morel breakfast, a canoe foray on the wild Current River (conditions permitting) and a fermentation workshop using wild edibles.

Free camping in the gymnasium and surrounding park. Lodging available onsite. There is limited availability of bunks and preference is given to individuals with accessibility needs. Coordinate with James Savens to secure accessible parking and accommodations. Remaining bunks are on a first come, first served basis.

Breakfast provided on Saturday morning; all other meals are potluck. Bring your own cooking and dining ware.

All forays begin on Saturday morning at 10 am. The optional canoe foray is dependent upon conditions. Bring your own watercraft, local rentals available.

Free fermentation workshop on Sunday, lead by James Savens, exploring basic technique with foraged ingredients.

Join us for any or all of the events. Register on or after March 1, 2019, at https://momyco.org/calendar.cshtml

Contact James Savens at jbsavens4@hotmail.com or (314) 939-9170, or Cici Tompkins at ctompkins@momyco.org or 303-775-7084.

Information about cost, registration and the schedule are on the following page.
St. Louis
Bi-monthlies
Schedule 2019

TUESDAY, MARCH 12, 2019
“My Fascination with Slime Molds”
Speaker: Mark Bower
Place: Powder Valley Nature Center, 6:00pm
Mark Bower, Physician, Photographer, MOMS Member (and so much more) will give a presentation on Slime Molds, offering his expert knowledge and photography. He’s a master.

TUESDAY, MAY 14, 2019
“Introduction to Medicinal Mushrooms”
Speaker: Crystal Stevens
Place: Powder Valley Nature Center, 6:00pm
Crystal Stevens of Grow Create Inspire will discuss 6 different medicinal mushrooms, their properties and how to use them medicinally. She will also discuss simple preparations for making your own mushroom medicine. Crystal is a farmer, educator, herbalist, and author. Don’t miss this one!

TUESDAY, JULY 9, 2019
Foray and Food Fest
Place: Babler State Park, COCHRAN SHELTER, 4:00pm

TUESDAY, SEPTEMBER 10, 2019
Speaker: TBA
Place: Powder Valley Nature Center, 6:00pm

TUESDAY, NOV. 12, 2019
Annual Photo Show
Place: Powder Valley Nature Center, 6:00pm

To see a full calendar of events and for the most up-to-date information concerning cancellations, additions and/or changes, please visit:
MoMyco.org/calendar

Morel Madness schedule

Dates: Friday, April 5 - Sunday, April 7
Location: Current River State Park, Salem, Missouri 65560
MEMBERS ONLY $20, children under 16 free; $25 after March 15th
Lodging $10/night/person
Free camping
Register here today - https://momyco.org/calendar.html

Weekend Schedule:
Friday
Noon - Arrival time
8pm - Speaker: Willie May
Saturday
8am - Breakfast
10am - Forays
8pm - Speaker: Larry Evans
Sunday
1pm - Fermentation Workshop: James Savens
3pm - Departure time

If you can’t get enough of morels, head to South East Missouri for the Mingo Morels Foray camping weekend on April 26 to 29, 2019. The South East Missouri Chapter (SEMO) is having their 2nd annual Mingo Morels foray at Wappapello Army National Guard Site; 461 County Road 517, Wappapello, Missouri

2019 Classes
St Louis: These will be held at Powder Valley Nature Center, 6pm
April 2 — Poisonous Mushrooms of Missouri
June 11 — Common Mushrooms of Missouri, Part 1
Aug. 6 — Common Mushrooms of Missouri, Part 2
Oct.15 — Edible Mushrooms of Missouri

Mid-MO: These will be held at MDC Headquarters, 2901 West Truman Blvd, Jefferson City, 65109, 10am
April 13 — Poisonous Mushrooms of Missouri
May 25 — Common Mushrooms of Missouri, Part 1
Aug.10 — Common Mushrooms of Missouri, Part 2
Sept. 21 — Edible Mushrooms of Missouri
Styrofoamus imposterotus
By Judi Thomas

You know the story well. It’s a damp, dreary day. The woods gave up no shrooms. On a fruitless foray.

Backtracking to the car. On the trail past the bay, your eye catches something. “What’s that?”, you say.

Wedged between tree roots, looks like a white conk … yeah!

You scramble up the beach. Like a hunter after prey.

You dig, twist, and pry. Your treasure breaks away:

STYROFOAM IMPOSTER!
Not a real conk, per se.
Happy April Fool’s Day

Stuffed Morels Mornay
From The Curious Morel by Larry Lonik

6 servings
350 degree oven

1 pound morels
1 can crabmeat
2 tsp lemon juice
3 Tbls butter
3 Tbls flour
1 1/2 Cup milk
2 Egg yolks, beaten
1 1/2 Cup shredded Gruyere cheese
2 Tbls sherry

Preheat oven. Split morels in half lengthwise. Arrange, hollow side up, in an 8-inch baking dish. Cover with flaked crab meat. Sprinkle with lemon juice.

Melt butter. Blend in flour. Add milk all at once, stirring, and cook till thickened. Add a small amount of mixture to egg yolks, then return all to sauce. Cook one minute. Remove from heat.

Stir in cheese, reserving some for topping, and sherry. Pour over crab and morels. Sprinkle with remaining cheese. Bake 20 minutes or until bubbly.
Thank you for supporting the Missouri Mycological Society!

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.

Missouri Mycological Society

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