

Catherine Williamson

Sweat 'n chanterelles

Meramec State Park Group Site GTAA, July 16-18

By Steve Booker

Come join us for our hunt of our favorite summer mushroom, chanterelles. Whether it's just for a day or the whole weekend, we're bound to have a great time. We have reserved the GTAA site at the Meramec State Park. Feel free to come anytime Friday, but we will not be allowed to go to the camp site until 3 p.m. Swimming and fishing in-between forays will help cool us off, but its going to be hot, so dress for the weather! Don't forget to also bring your BEST bug spray and your potluck dish for Friday night dinner and Saturday breakfast and lunch. Sharing is encouraged! There's an option of going into Sullivan for dinner on Saturday.

Rough Schedule

Friday: Arrive around 3 p.m. to set up camp. Then prepare for the potluck and let the good times roll. Camp fire and music usually happens at this time, so don't forget your guitars, etc.

Saturday Morning: Let's start with a yummy breakfast (potluck). Everyone coming that day be sure to meet us at the campsite at 9:00 am so that we can begin the foray together. We will hunt for a few hours and meet back at camp with all the cool species we have found. Any and all fungi will be collected and sorted for identification purposes with the help of our friend, Jay Justice. Of course, we hope to find lots of chanterelles, and maybe some black trumpets and chickens. And just maybe there will be someone there to cook up a batch!

Saturday Afternoon: Following potluck lunch and mushroom identification time, we'll hunt some more and see what other wonderful things we can find. Feel free to go swimming or fishing, if you just need some time to cool off! Meet at the campsite at 5:30 pm if you would like to caravan to Sullivan for dinner.

The rest of the weekend: Unfortunately, they are kicking us out at noon on Sunday, but if you want to keep hunting, swimming, fishing or whatever, then feel free to stay and do so.

Directions: Take I-44 west to the second Sullivan exit. Take Hwy 185 south and follow signs to the park. Once in the park, pass the general campground and look for signs to Group Campsite GTAA.

NAMA and MSA: North America's Leading Mycological Organizations

By Chris Crabtree

The mycological interests of each member of MOMS are as varied as the Kingdom Fungi that we observe, collect and photograph. Regional mushroom clubs are the initial resource for forays. mushrooms classes and educational opportunities, plus social interaction with other mushroom enthusiasts. Scores of mushroom clubs and societies dot North America and their activities vary in scope and degree. Two large mycological societies use North America as their "habitat of study;" the North **American Mycological Association** (NAMA) and the Mycological Society of America (MSA). Many MOMS members are aware of NAMA and a some of you are members, a few even trek to the NAMA yearly foray which takes places in a different region every year. As MOMS members, we are given the chance to join NAMA at a discounted rate and vou see this opportunity every year on the MOMS membership form. If you have not noticed this, look closer next year when it is time to submit yearly dues.

NAMA was officially created in 1967 and began as the People to People Committee on Fungi in 1959, founded by Harry S. Knighton. Today NAMA contains over 70 affiliated mushroom clubs. NAMA's newsletter. The Mycophile, is released bi-monthly and is a great source for upcoming events, reviews of past events, and other noteworthy mushroom news. NAMA publishes *McIlvania*, a journal of amateur mycology that has been around since 1972. McIlvania has been online for the past few years and is now only available via the web. For more

information on the history of NAMA, read "Mycology Meets History: The NAMA Archive" by David W. Rose in Vol. 49:2 March/April 2008 issue of The Mycophile, or on the History link at the NAMA website.

This year NAMA's annual foray will be held in Winter Park. Colorado from August 12-15. For those of you with that ole traveling bone and sense of exploration, this is a great opportunity to see a different part of the country, search for mushrooms with scores of other mushroom hunters, and have a chance to learn from some of North America's best professional and amateur mycologists.

The Mycological Society of America (MSA) is oriented toward the more scientific and research-based aspects of North American mycology. This includes the entire fungal kingdom, not just those large, rather easily observable fungi we hunt in the forests and fields. MSA has been in existence since 1932 and continues to be one of our best forums for new information, research. and cutting edge mycology. Mycologia, MSA's main journal publication, is published bi-monthly and contains upto-date research from North America and other continents. From the microscopic, diminutive molds and yeasts, to the large and showy mushrooms, various myxomycetes, studies in fungal ecology, plant pathology, new species, and a host of other topics, all are published with precise detail in the pages of Mycologia. Though Mycologia is MSA's main scholarly publication today, it has been

in existence since 1909 (twenty-three years before MSA would be officially created) and was a continuation of the Journal of Mycology founded in 1885 (Rogers 1981). The early history of mycology in North America can be found in "A Brief History of Mycology in North America" by Donald P. Rogers, which highlights the individuals that made great contributions to our understanding of American fungi and gives a detailed account of the formation of MSA and Mycologia.

MSA also publishes *Inoculum*, a bimonthly newsletter of current events, non-technical papers, plus much more. Similar to NAMA, MSA holds yearly meetings and forays and gives its members a chance to interact and share knowledge and experiences. This year MSA will be having their yearly meeting from June 27-July 1 in Lexington, Kentucky jointly with the International Symposium of Fungal Endophytes of Grasses. The yearly meetings begin with a local foray and are filled with many days of scholarly presentations, plus evenings of camaraderie amongst the participants. MSA is a great organization for those of you who appreciate and wish to delve further into the study of fungi and the more hard-edged details of the science of fungi.

Joining either of these organizations is worthwhile and will broaden your mushroom horizons, plus introduce you to others who share a common passion. More information on these organizations can be found at www.namyco.org (NAMA) and www.msafungi.org (MSA).

NORTH AMERICAN MYCOLOGICAL ASSOCIATION

NAMA 2010 50th Anniversary Foray

August 12-15, 2010, YMCA Snow Mountain Ranch, Winter Park, Colorado

The Colorado Mycological Society is delighted to welcome NAMA to the Centennial State for NAMA's 50th Anniversary Foray, August 12-15, 2010. The foray will be held at the same location as NAMA's memorable 1983 foray, YMCA of the Rockies Snow Mountain Ranch, 14 miles from Winter Park, high on the western slope of the Continental Divide at 8,700 feet. Nearby Rocky Mountain National Park is celebrating its 95th Anniversary this year, and at least one of our forays is planned to study fungi in that area.

Wouldn't it be fun to have a big group from MOMS at this year's NAMA Conference.

Co-Chief Identifiers: Cathy Cripps, Vera Evenson

Faculty: Scott Bates, Denis Benjamin, MD, Michael Beug, Roy Halling, Rick Kerrigan, Michael Kuo, Brandon Matheny, Michelle Seidl, Jack States, Walt Sundberg, Rytas Vilgalys, Tom Volk, Nancy Weber

For more informations check the website, www.namyco.org (NAMA)

Mingo 2010: The Road to Shambala

September 23 - 26

by John Davis

Get ready for the Shambala of mushrooms, this year's Fall Foray at Mingo National Wildlife Refuge. Why Shambala? I was tempted to say Superbowl of mushrooms Jon Rapp but decided that, however good the rain is, Superbowl betrays an unseemly gluttony, especially since we're trodding through protected land with the charge primarily of recording what fungi are there. As for what gluttony there naturally will be at this event, you can expect some of the seemliest; but this is ultimately much bigger, a tradition of

learning and conservation.

Shambala is a place of peace

Jacksonii, American Caesar and happiness, "a society," according to Wikipedia, "where all the inhabitants are enlightened." It's a nice thought anyway and a decent comparison when Mingo is one of those rare earthly happenings which is dependably uplifting.

Attendance is always good because of the event's broad appeal. Eminent mycologists will be on hand because of the fungal bounty characteristic of the season and the location. Some people are more into the tranquility and relish the natural beauty of the Lake Wappapello area. Latonka Girl Scout Camp itself, our headquarters for the weekend, is an amazing retreat featuring a beach on a cove surrounded by forested hills, which at this time will be full of color. Other Mingoers are there more for the social, epicurean side of things. In fact, volunteering is the best way to enhance your experience; and if you crave the rewards of festive servitude, you will find plenty of opportunities to mingle with everyone.

There are a few things that you will want to prepare for. A sleeping bag is a good place to start. I was in a screened cabin last year, where you'll find cots

and mattresses but no bedding. A handful of people pitched tents on the grassy hill above the beach and could snack on ripe persimmons and grapes. A few people parked their accommodations, and another group used Latonka's tarp-sided shelters. It's dark everywhere at night, so a flashlight will help. There are no laundry

but you can at least launder yourself, as there are showers in the restrooms.

facilities:

A very young Amanita

Most of your meals are covered, so the kitchen in the dining hall will be in use much of the time; but there is a walk-in refrigerator where you can stash your cooler items sans cooler. The forays are a separate issue, requiring for consideration things like long pants, boots, scissors/a

knife, a mushroom basket, a compass, a water bottle, a hat, and a watch. Think of our little Shambala as an island. Wappapello is one convenience store/ gas station and one tavern. Come prepared!

Come early or come late; but you can have a long, Shambalic weekend for the cost of a single night in a motel. We're talking Knight's Inn cheap, only foodies are cooking for you! The fun starts

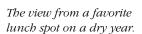
Thursday. Breakfast is provided Friday morning, and the day is yours. Some people get out into the woods to get a peek at what's going on. All meals are provided on Saturday, including a sack lunch for the morning foray. In the afternoons and evenings, there are presentations from the mycologists, including hands-on microscopy workshops in the display room, where the dazzling harvest is collected and identified. There are also bonfires and a lot of just hanging out with old and new friends if you like. The noble gluttony culminates Sunday morning with a final feast of wild mushrooms foraged over the weekend. A limited number of people can even sign up for a mycophagy class and learn the secrets

> of the meal as you're preparing it. Just imagine what you will be exposed to with so much going

Yes, Mingo may well be to the Missouri Mycological Society what Shambala was to Zhang Zhung culture (and later Three Dog Night); but you won't know unless you go. Our reservation is for September 23-26.

Mark your calendar, and get excited about one of the greatest events in (or out of) the mushroom world. The August Earthstar will have the registration form and more specifics; in the meantime, if you have any questions, please contact me a 314-302-6939 or shrooman@sbcglobal. net. I hope to see you there.







Calendar

6/4- 6/6 Friday-Sunday, **Ha Ha Tonka State Park**, Chris Crabtree 417-689-2709, cdcrabtre@hotmail.com or Shannon Steven, 314-481-4131, sporeprince@ sbcglobal.net

Scit 6/19 10:00 am, Class, Common Mushrooms of Missouri, Part 1, Babler State Park, Maxine Stone, 314-963-0280, Very Maxine@aol.com or Brad Bomanz 636-225-0555, brad_bomanz@yahoo.com

Scit 6/19 10:00 am, Foray, Forest 44, Steve Booker, 618-346-1740, Arohd2@aol.com

Sun 7/4 10:00 am, Foray, Hawn State Park, Patrick Harvey, 314-771-3521, pgharvey@hotmail.com

Tues 7/13 4:00 pm, Bimonthly, Foray and Food Fest, Babler State Park, Cochran Shelter, Ken Gilberg, 314-822-7827, kengilberg@charter.net

7/16-7/18 Friday-Saturday, Sweat 'n Chanterelles, Meramec State Park, Steve Booker, 618-346-1740, Arohd2@aol.com

Sun 7/25 10:00 am, Foray, Forest 44, Maxine Stone, 314-963-0280, VeryMaxine@aol.com

8/12-15 NAMA Foray, Colorado, www.namyco.org

Scit 8/21 10:00 am, Class, Common Mushrooms of Missouri Part 2, Maxine Stone, 314-963-0280, V eryMaxine@aol.com or Brad Bomanz , 636-225-0555, brad_bomanz@yahoo.com

Sun 9/5 10:00 am, Foray, Rockwood Reservation, Charlie Raiser, 314-821-6768, Charlieraiser.aol.com

Tues 9/14 7:00 pm Bi-Monthly, Powder Valley Nature Center, Ken Gilberg, 314-822-7827, kengilberg@charter.net

Thurs-Sat 9/23-9/26 MINGO - SAVE THE DATES

Sun 10/3 10:00 am, Foray, Hazlet State Park, Carlyle, Illinois, Leland Von Behren, 618-259-8517

Scit 10/9 10:00 am, Class, Edible Mushrooms of Missouri, Maxine Stone, 314-963-0280, Very Maxine@ aol. com or Brad Bomanz, 636-225-0555, brad_bomanz@yahoo.com

10/29-10/31 Fri-Sun, **The Hawnting**, Hawn State Park, Shannon Stevens, 314-481-4131, sporeprince@sbcglobal.net

Sun 11/7 11:00 am, Wild Times at Babler, Foray and Food Fest, Babler State Park, Steve Booker, 618-346-1740, Arohd2@aol.com or Jan Simons, 314-773-4551, jan.simmons@mobot.org

Tues 11/9 7:00 pm, Bimonthly, Powder Valley Nature Center, Annual Photo Show, Ken Gilberg, 314-822-7627, kengilberg@charter.net

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 visitor's center, unless otherwise specified, 15 minutes prior to the time listed

So You Want to Learn More About Mushrooms!!!

By Maxine Stone

We have three more mushrooms classes for you to attend. The March class on Poisonous Mushrooms of Missouri was a huge success with about 30 in attendance. These classes are now part of the Continuing Education program at St Louis Community College at Meramec for a fee, but for MOMS members they are FREE

At each class we discuss ten mushrooms. Ten is a doable number and can easily be learned. If you take all four classes you'll know 40 species. That's pretty good!

If you have already taken any or all of the classes you are more than welcome to repeat--and repeat--and repeat. It's good for you to solidify and review what you have learned. And it's good for the instructors, as we appreciate your personal knowledge and assistance.

Each class consists of a presentation in the morning by the instructor and field experience in the form of a foray and identification in the afternoon. Optional take-home study work can be completed in one's own time. There is also an optional test on the classroom experience.

For each class completed, homework approved, and test taken and passed, the student will receive a beautiful award pin. It is not necessary to complete all four classes but for those who do, the Harry Thiers Certificate of Achievement will be awarded. And....a lot more knowledge about fungi will be gained.

The class schedule is as follows:

Saturday, June 19 Common Mushrooms of Missouri – Part 1

Saturday, August 21
Common Mushrooms of Missouri – Part 2

Saturday, October 9

Common Edible Mushrooms of Missouri

All classes will be held at Babler State Park Visitor's Center and will begin at 10:00. We will break for lunch (byo) and then look for mushrooms in the woods. After the hunt we will then try to identify our finds. Any class may be retaken—the more participants the better! And if you're like me, repetition is good.

Instructors are Brad Bomanz and Maxine Stone. Please contact one of them if you would like more information or would like to register for one or more of these classes. They are free to all MOMS members. Brad Bomanz 636-225-0555 bbomanz@yahoo.com, Maxine Stone, 314-963-0280, VeryMaxine@aol.com



By Dr. Walt Sundberg, Mycologist, Professor Emeritus, Southern Illinois University Chief Mycologist (Scientific Advisor), Missouri Mycological Society

Challenge: Write/Construct Your Own Identification Key

Select 12 (any twelve) species of mushrooms recorded in the MOMS Mingo Species List (see MoMyco.org). Then, write (construct) from scratch your own dichotomous key (NOT one out of a book or other reference!) that could be used for their identification. Note that a dichotomous key (as the word suggests) has two "choice leads" offered to the user at a time. See your personal books and references (and the key sample in Article #3 of this series previously published in The Earthstar Examiner) for possible style guides.

Send a copy of your key to Walter J. Sundberg (sundberg.wj.407@verizon.net). Results will be noted and winners will be announced in a future issue of the Earthstar Examiner.



Joe Walsh's foray group (from left to right): Dennis McMillan, Patrick Harvey, Lois Walsh, Jon Rapp (our illustrious photographer), Henry, and Cici Tompkins.

Morel Madness 2010

By Maxine Stone, photos by Jon Rapp

It couldn't have been more fun! Well, I guess if we had found lots more morels it might have been more fun. But...we had a fabulous time. When the rains began, we dodged raindrops, when tornado warnings came we hid out in the basement (with chocolate), when The Madness began, we searched, when The Madness ended, we proudly showed our finds. "How many morels did you get?" "Oh, I found two, but one crumbled in my hand." When most people went to bed, a few stayed on. And with few morels and about 20 other species, we did OK.



Those of you who missed the weekend must be terribly sad that you weren't there. It was a good one. But aren't they all?

Maxine & Jay, the "Infamous Chin Siblings." Long ago separated at birth, happen upon a one-ina-million chance meeting at a MOMS foray to rediscover their shared past.

FEATURED WEB SITES

Where Are They???

By Patrick Harvey

If you find it hard to determine where your favorite mushrooms might be found through local contacts, you can expand your network through any of these websites.

http://missourimorels.blogspot.com --Mid-Missouri Morels and Mushrooms. More of a blog (weblog) than a bulletin board. The administrator, Stan Hudson, is a MOMS member and has joined us at Ha Ha Tonka State Park. Check out their recent finds!

www.mushroomhunting.org -- More general interests are also included, like, recipes, propagation, research, and so on. Also a very good site for I.D. suggestions.

Good luck!

COMING SOON

Missouri's Wild Mushrooms

A Guide to Hunting, Identifying and Cooking the State's Most Common Mushrooms

Written by Maxine Stone Published by the Missouri Department of Conservation

It won't be long now. Missouri's Wild Mushrooms will be printed, published and ready for you to purchase in July. Check MoMyco.org or the next issue of Earthstar for more information.



King Jay Justice and Queen Nancy Rapp stood in glory as they accepted their awards.



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