



**HAPPY
NEW
YEAR!**

Morel Booster™

Morel Mushroom News From Morel Mania, Inc.

Editor: Tom Nauman

January, 2010

Thanksgiving Morels, FOR REAL!



We received the following email on Monday, November 30, 2009: Hi Tom- We were in Southern California for Thanksgiving with our son and found these morels growing in the landscaping outside his apartment. There were three total, the largest about 3" tall. I've heard of "landscape morels", but have never seen any until yesterday! I searched the entire complex but found no more... but it was fun -- an urban hunt in the city of Huntington Beach, CA! -Tom C.

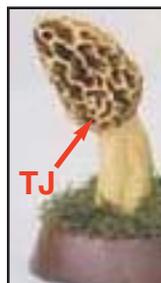
Lewis & Clark Should Have Packed Some Butter

The following quote is from the diary kept by Meriwether Lewis of the Lewis and Clark Expedition:
"... which I roasted and eat without salt and pepper or grease in this way I had for the first time the true taist of the morrell which is truly an insipped taistless food."
~ Meriwether Lewis - June 19, 1806

Morel Booster™

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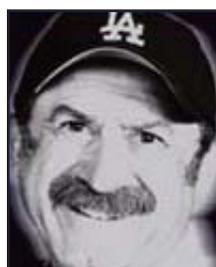
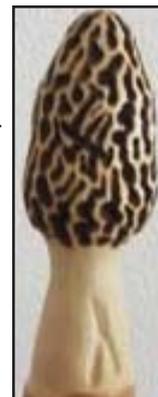
Who the Heck is Bob?

It's no big secret that when Tom carves a morel he etches his first and middle initials in the pit pattern of the cap. The "TJ" can be seen in the photo on the left.

Every now and then he is asked to carve the initials of the intended recipient also. Which he usually does at no extra charge, if

time allows.

For Christmas this year, he was asked to carve the Los Angeles Dodgers logo on a Shroom Stick™ by Frank Javorsky of Missouri. Frank's brother-in-law is Robert Kevoian, an avid LA Dodgers fan who is rarely seen without his "LA" baseball cap on. The result is shown in the photo on the right. It wasn't as easy to disguise as a TJ.



"Bob" Kevoian

You may not recognize Mr. Kevoian's name. He is better known as "Bob" of the popular syndicated radio show, "Bob and Tom". They also have a television show on WGN TV from Chicago. Yes, Bob is a morel hunter. But then, I don't know too many people from Indiana who aren't.

What's more, I've been listening to "Bob and Tom" in the workshop for 15 years!

Enjoy the Shroom Stick™, Bob. I hope it brings you tremendous good luck in the patch! And thank you to Frank for allowing me the opportunity.

When Will My Morel Season Begin?

Several things must happen before morels emerge from the ground. The mycelium from which the morels grow must be present. There must be ample moisture reaching the mycelium. And, the temperature must reach a level that lets the mycelium know that it's time to get to work.

In my studies, that level is 50 to 55 degrees fahrenheit. But, that's not *air* temperature. It's *soil* temperature. The mycelium only reacts to it's immediate surrounding environment which is underground. That's why we sometimes find "snow" morels. The ground temperature reached suitable levels, morels emerged, and then it snowed!

So, should you bury a thermometer out in the woods? If you do, it should be at 4" deep. But, there's a much easier way. Most states have an agriculture department that monitors soil

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temperatures so the farmers know when the soil is warm enough to start planting. In Illinois, find it on the web at:

<http://www.isws.illinois.edu/warm/soiltemp.asp>

In other states, do a search for “*your state* soil temperature”. There are usually maps on the sites similar to topographical maps. They are also useful if you’re thinking of traveling to another area to do some shroomin’.

Also, remember that you may always check the “Sightings” page of our web site - <http://www.morelmania.com> to see what’s poppin’ up. It’s not as scientific, but very useful.

Registration is Open for Morel University

If you *really* want to learn how to find morels from people who *really* know morels, you *really* should attend **Morel University** on Saturday, May 1, 2010. See “Morel University” in the catalog section of our web site: <http://www.morelmania.com> for details. Private classes are also available.

What Percentage of Available Morels Get Harvested Each Year?

The question came from a reader who was curious about my thoughts on the subject. Honestly, there is no way of knowing for sure. But, in my opinion, it is probably less than 5%, maybe even less than 1%.

On a global scale, we have to consider Canada first. There is a vast expanse of land that contains morels and is very difficult to get to. And, much of it never gets hunted. In the areas that people do hunt, particularly where forest fires occurred the previous summer, there are bumper crops. So, I’m sure there are many more bumper crops in the remote areas also.

Then, there is Northern Asia. One native told me the people there don’t consider the morel to be very tasty. They prefer boletes for consumption. Northern Asia also has vast expanses of remote areas that contain plentiful morels that no one ever harvests.

Other areas such as Europe, China, India, Africa, South America, and our own Pacific Northwest have tremendous mountain ranges. The morels are not only difficult to reach, but the exact time period that morels will fruit is extremely difficult to predict. That’s because the season varies with elevation. And, you have to be on the correct side of the mountain.

Even here in the Midwest, I literally spend days, weeks, and some years even months picking morels. Yet, I have some good patches that I haven’t hunted for several years because there is just not enough time to search them all. And, some of those areas I either arrive at too early or too late. It’s a terrible feeling to find pounds of morels still on the stem that are too old to consume. But at least those spores reached maturity and will provide morels in future seasons.

Then, there is private land that the owners don’t harvest the morels from and don’t allow anyone else to do so either. A lot of this is because of liability reasons. But, it’s their land and their right to restrict it. And, it’s my responsibility to respect their decision.

It’s just my opinion, but I’m sure there are tons of morels left unpicked each and every year.

History Channel - How The Earth Was Made

This has nothing to do with morels, except it features one of my mushroom patches. A film crew from England was here in August to shoot a segment that will be shown in February. I’ll have more details in the next issue.

Readers Write

We are looking forward to the coming season!!! We are now into a rigorous hiking regime getting ready to hit the woods. I am taking the camera with me this year. I will just have to slow the guys down, to get some photos.

Keep the wonderful news coming, we hope one day when we retire to be able to hunt the east coast following the season up the coast!! and even hit other areas of the country while visiting any friends or family!! We have a few years before we realize that dream as we are in our mid fifties. You gotta have a dream.

We are really interested in fall chanterelles also, expanding our hunting season and tasting these also. It is the most exhilarating experience, being in the woods. We are in Hagerstown, Maryland, so we are in close proximity with Virginia, Pennsylvania, and West Virginia. We do not mind getting up at about 4 am and driving and getting into the woods at the first sign of light. Yes, we are Morel hounds!!!!!! Keep dreaming of the wonderful morels!!! -Sharon G.

Reduced Price On Dried Black Morels

Our pickers had a good year and we have an abundance of dehydrated Black Morels We’re passing the savings on to you.

While supplies last, the price listed is discounted 20%.

Visit the “Edibles” page in the Catalog section of the web site for details and frequently asked questions:

<http://www.morelmania.com>

Morel Mania Scheduled Appearances for 2010

Here’s a list of events that we will attend in 2010. Stop and visit. In fact, Bring a copy of this newsletter and we’ll deduct \$5.00 from your purchase of \$20.00 or more. Redeemable at these events only and only one discount per person.

Deer & Turkey Expos

Michigan:

February 12 - 14, 2010

Lansing

Illinois:

February 26 - 28, 2010

Bloomington

Ohio:

March 19 - 21, 2010

Columbus

Wisconsin:

April 9 - 11, 2010

Madison

Mansfield

Mushroom Festival

April 24 & 25, 2010

Mansfield, Indiana

Morel University

May 1, 2010

Henry, Illinois

50th Annual National Morel Mushroom Festival

May 13 - 16, 2010

Boyne City, Michigan

Spoon River Valley

Scenic Drive

October 2 -3 & 9 - 10, 2010

London Mills, Illinois