

Spore Print

The Newsletter of the Connecticut Valley Mycological Society
Affiliate of the North American Mycological Association
Member Northeastern Mycological Federation

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Vice President: Bill Yule
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membership: Dues per calendar year are \$15 individual; \$20 family (two or more persons at one address and requiring only one copy of club mailings). Lifetime memberships are \$200 individual and \$250 family. Make checks payable to CVMS and send to: CVMS/Karen Monger, 32A Perkins Ave., Norwich, CT 06360. CVMS members may also pay NAMA yearly membership dues by attaching a separate check for \$24 (electronic) or \$30 (hard copy) payable to NAMA.

The Spore Print newsletter is published quarterly in early Winter, Spring, Summer, and Fall. It is distributed to all members of the club in good standing, and on an exchange basis to the newsletter editors of other mushroom clubs. Submissions to this newsletter can be sent to the editor. If you would like to get your copy online, send your email address to: dinahwells@hotmail.com (put "Spore Print" in subject line or your email will be deleted).

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We welcome your submissions

The Spore Print "staff" would love to have your input! Photos, poems, articles, recipes or anything of interest to the members. The next deadline for submissions is April 1. Send a link to an interesting article or an email to: dinahwells@hotmail.com

COMING EVENTS

March 10: CVMS March Mushroom Madness at Sessions Woods Wildlife Management Area in Burlington, CT

A few changes this year so please note:

There will not be a raffle per se this year, so please do not bring items. Instead each person will receive a ticket for a chance to win one of the door prizes provided by the club.

Also, personal sales of items made by members are, sadly, no longer permitted at this venue. The club is still allowed to sell shirts, loupes, etc., however. (Members are welcome to bring items to any foray for the worthy purpose of exhibiting and selling, and we love to see what the members have created.)

Bill Neill will be our MMM speaker.

He will do a program titled "Mushrooms through the Seasons." Bill is an expert forager, identifier, co-author with the Bessettes of The Mushrooms of Cape Cod and past President of BMC.

The schedule will roughly follow those of the past with coffee, etc., at 9:00, a speaker, business meeting, potluck lunch and door prizes followed by clean-up around 2:30. (The public is invited to hear the speaker.) Please bring a dish to share (with ingredients listed in full). Bring your own eating utensils and plates (we are trying to cut down on the disposables, and isn't real dinnerware so much nicer?) Additional details may be found in your 2012 Member Handbook under "Food Event Guidelines". NOTE: Admission fee per person is \$5.00 to cover speaker fee and other expenses. Includes ticket for door prize!

The following slate of officers will be voted on at the business meeting at March Mushroom Madness on March 10:

President: Bill Bynum
Vice President: Bill Yule
Treasurer: Terri Hungerford
Secretary: Ellen Bulger
Membership Secretary: Karen Monger

President's Message

Hello CVMSers,

After the winter solstice and holidays, everyone in our latitude can enjoy the slow return of the light at the rate of two minutes a day. For many CVMSers, winter is a time to wait for spring, study those mushroom guides and look forward to March Madness and the start of CVMS forays. If that describes you, you may be surprised that some local mycophiles are making foraging a year-round affair! In fact, Bill Yule, club Vice President, Education Director and moderator of the CVMS Yahoo Group instigated a winter woods walk. On December 29 a few hardy mycophiles joined Bill at Cockaponset SF and found 45 different species including a reportedly handsome frozen *Calostoma cinnabarina* !! This was not an official CVMS foray, but tune in to the Yahoo Group and there may be more cool walks. Here is a link to Bill's winter walk report (*and see excerpt on page 3*)

<http://tech.groups.yahoo.com/group/cvms/message/2603>

Winter is a good time to think about big forays and events coming in 2013 and plan ahead. Here are some for you to consider:

- The annual NEMF foray is in Rimouski, Québec is August 7 - 11.
- COMA's 2013 Clark Rogerson foray at Hemlocks in Hebron CT is August 30 - Sept 2.
- Eagle Hill near Steuben Maine is a wonderful place to go for a week of nature study. Find their 2013 schedule and other information at <http://www.eaglehill.us/programs/nhs/nhs-calendar.shtml>
- Mushroom programs at Eagle Hill in 2013 are:

Mushroom Identification for New Mycophiles: Foraging for Edible and Medicinal Mushrooms
Jul 28 - Aug 3. Greg A. Marley and Michaeline Mulvey

Boletes of North America: A Field Seminar and Workshop
Sep 8 - 14. Alan E. Bessette and Arleen R. Bessette

The next big event for CVMS is the annual March Madness meeting on March 10 at Sessions Woods in Burlington. The 2013 Member Handbook with the foray schedule will be there along with the famous potluck luncheon. Bring your favorite dish and share a great time to start off the mushroom year. Learn more about March Madness in this issue of the Spore Print.

Happy winter foraging, Bill Bynum, President

CVMS Scholarships and how to apply:

Awarding scholarships is one of the important ways CVMS promotes interest in learning about amateur mycology.

Members are encouraged to apply for a CVMS scholarship to attend programs such as the NEMF Sam Ristich foray, classes at Eagle Hill and similar events. Any CVMS member may apply. The awards are not need-based and are open to mycophiles at any level of experience.

To apply, send an email or letter naming the event you want to attend including the date and cost along with a description of how you expect the program will expand your knowledge of mycology. Send it to the club president (bynumbill@yahoo.com) or to any club officer.

A committee will quickly review your application and make the decision.

Winning applicants are asked to write an article about their event for the Spore Print.

Resources for awards are limited and applications are considered when received, so send in yours in soon!



Calostoma cinnabarina (this one is not frozen)

Improptu Forays can happen anytime! Follow the Yahoo groups page to be alerted to unofficial forays this winter. Bill Yule instigated one on Saturday, Dec. 29, and here is his report:

“Yesterday, six hardy souls tromped out into Cockaponset State Forest in Haddam to see what we could find, refusing to let our mushroom hunting season end. We ignored the dire and inaccurate weather reports and took to the woods. What a great day! I'm still working on three species but we collected more than 45 species including several regular old mushrooms. The founding members of the Hardcore Winter Mushroom-hunting Club were Boletebill, Carol, Ellen, Karen, Robert and Jillian. Others are welcome to join. We will continue to foray when the weather lets us because we don't care that it's winter!! Most surprising of all were the numbers of perfect specimens that were frozen solid. We found bunches of *Calostoma cinnabarina* along a stream. We found great examples of Frozen Ears (*Exidia recisa*) that were all shiny and glistening. We found perfectly formed Hedgehogs, *Hydnum umbilicatum* and the most impressive find of the day was multitudes of *Cordyceps capitata* with their *Elaphomyces* hosts. We found one cluster of 7 *Cordyceps* all growing out of one False Truffle.

“The majority of what we found were Polypores and Crusts but also some cup fungi, and some jellies. Every time I thought we had found everything we could possibly find Jillian found something new. Our list kept growing until my basket was full. After all that work having fun in the woods I think everyone agreed this was something we want to continue. When I finish our species list I'll post it in the files section in a new folder called Winter Fungi Lists. Happy snow shoveling everybody. Bill Yule”

Also from Bill Yule, an overview of the early 2012 season:

“May, 2012- We had 4 forays in May and they might be seen as typical in some ways for that time of year. Early in the season there's two main things going on. One is the lust for morels and the other is Cabin Fever. There are just not many fleshy fungi out in May and so most forays show us a good selection of Polypores, crusts, some cup fungi and some jelly fungi. My impression of the morel season last year was that it was a poor one but I'm never one of those who hits the big time with morels anyway so maybe some of our morel experts, Connie, Terry, Steph, Roger, will weigh in on how they felt about morels. Black morels (*Morchella elata* to us) come first at the end of April through mid May. Then come Yellow morels, bigger and somewhat more common if you know their habits. My best morel day was May 12th when I went to my one and only top secret spot after the Bull's bridge foray and I found like 8 or 10 nice prime morels. I also picked a lot of ramps that day.

Fleshy fungi start slow and the first mushrooms we find are wood rot fungi and usually wood chip loving fungi. These include, as usual *Agrocybe dura*, *Agrocybe praecox* and *A. acericola*. These three are wood chip lovers, not edibles, but at least they're mushrooms. Usually we also find these two deadwood lovers in early May: *Megacollybia rodmanii* (The Platterful Mushroom) and *Pluteus cervinus* (The Deer or Fawn Mushroom). Also we find a couple of early *Entolomas* and early *Mycenas* include *M. haematopus* (Bleeding *Mycena*) and *M. leaiana* (the Orange *Mycena*). By mid May we are also finding some jellies, like *Exidia* sp., *Tremella* sp. and the *Coprinids* start up a little and you can find Mica Caps (*Coprinellus micaceus*) now. Mid May is a great time to find the Black cup fungus, The Devil's Urn and I usually find it when looking for morels.

Keep in mind that through most of May we will find only about 10 or so fleshy mushrooms, a spattering of cups, jellies and the rest will be 20-30 polypores, crusts and parchments. It's not until we hit the 1st week of June that we get up to 18 species of fleshy mushrooms and it's now that the first *Russula*, *Collybias*, *Marasmius* and some others show up. As usual this is the week we find our first bolete (sigh) and it's almost always *Suillus granulatus* followed by *Botelus subvelutipes*. All through May it's possible to find Oysters too so keep that in mind.”

NEMF 2013 - Rimouski – Québec by Raymond Archambault

Cercle des Mycologues de Montreal will once again host the Northeast Mycological Federation Sam Ristich Annual Foray. This time we will be going to Rimouski, the south side of the Saint Lawrence River, at the University of Quebec. Rimouski is about 680 miles, or a twelve hour drive from the north of New York, NY. While a pre-foray day will take place one day ahead (Tuesday), the official foray will be from August 7 – 10 (Wednesday to Saturday) 2013.

Rimouski Foray is packed with special activities, for example, picking mushrooms in the north shore. We will cross the Saint Lawrence by ferry, and hopefully, we will see whales if we are lucky. Because commercial picking is widespread in this area, commercial picker organizations may send representatives to explain their perspectives in our bilingual presentations. In addition to our familiar experts from past forays, there will be experts from Quebec and Europe. Similar to the past joint CMM/NEMF forays, we make sure that events will be in both French and English.

Requirements for crossing the national border have been changed since the last Quebec foray. Citizens of the United States MUST show either a passport or a pass card at the border. If not, entry into Canada will be denied. Remember, the application takes at least six weeks. For the foray, get your valid passport in June 2013 the latest. Applications and related information are generally available at the post office or other federal offices, and should be available on-line. Wish our American friends the best of luck and see you all at the Rimouski.

READY for MOREL SEASON? by Terry Stoleson

I've heard it said so many times that *'morels don't come up in the same place'* every year. Don't you believe it. They may not be in the very same square foot of ground, but they do frequently return under the same tree. I personally have been picking from under the same trees in the same woods for over 20 years. So, if you want to find yours* when the season begins in April, get busy and start researching possible sites between now and then. A walk in or near woods is such feel-good stuff at this time.

If you read about morel harvests everywhere in the USA, you'll see that they grow under nearly anything and in many different soils. But in my experience, here in CT they're found under dying or recently deceased elms, white ash, sick and dying apple trees, tulip poplars and on rare occasion under sycamore, white pine and hickory. When I collected a few under the latter three species, there was always one or another of the former growing nearby.

So it seems to me that the smart mushroomer would want to learn how to identify the above trees if he/she hopes to find morels in 2013. Briefly, elms are shaped like a wide flaring trumpet standing on the mouthpiece, or like a broccoli head as Connie describes it. After it dies, the light gray furrowed and forking bark begins to slip off the trunk and the branches curl up and turn inward. No other tree does that, which makes them easy to spot in winter. The dark gray bark of both the ash and tulip poplar appears woven diagonally of fat, thick rough reeds much like a basket, with those of the latter being a bit more distant, generally.

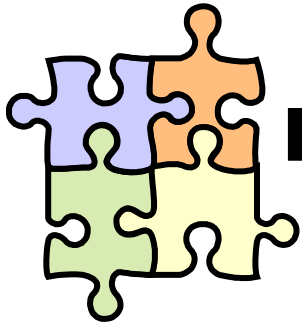
It's important to note that I've always found the earlier fruiting black morel on slightly higher elevated areas and slopes and not in lowland areas such as riversides even though ash trees and tulip poplars grew there. The blonde ones can grow in any or all of those places.

I recommend that you find a good tree identification book**, one that shows not only the leaf (few leaves are on the trees when the season begins) but also the tree silhouette as it appears 'naked' and close-up photos of the bark. Your local library should have that.

Take my advice. Learn to recognize trees and just **MAYBE**, this Spring you'll get real lucky. And it wouldn't hurt to make friends with a good arborist. Ask Terri.

*For additional information on where and how to find morels, check out this link and other sites on the internet.
<http://www.ohiomushroom.org/oms/FeaturedArticles/HowToFindMorels.htm>

** I own and like "The Tree Identification Book" by Symonds published in 1958. It's a large book with black and white photos and almost all leaves, flowers and fruit are pictured actual size but the tree silhouettes are page size - for obvious reasons.



Bits & Pieces

ERNST BOTH June 1, 1930- Aug. 26, 2012

An enormously accomplished man, with degrees in astronomy, biology, modern and medieval languages, he wore his learning lightly, and was always approachable, casual and personable while displaying an old-world dignity and charm. After an early career teaching these subjects at various colleges he became curator of astronomy at the Buffalo Museum of Science in 1959, and thereafter director from 1984 until his retirement in 1995. Curator of Mycology was added to his title in 1977 and the museum consequently expanded its mycological research, resulting in a significantly expanded boletological herbarium. He returned as director in 2000 for nine months, and afterwards had an office there where he worked and collected his email.

His passion for mycology developed as a result of foraging for wild mushrooms at the end of World War II in Austria. Although he taught mycology, he was always fond of describing himself, somewhat waggishly, during lectures, as “not a mycologist, but a boletologist”. His contribution to the study of Boletes was enormous, with the publication of more than 25 papers on the subject, and the monumental 1993 volume, “The Boletes of North America- A Compendium.” For many years, he and his wife Billie (who died in 2007) attended NEMF forays where his lectures and identification skills were highly prized. In honor of his contribution to the field, a new genus of bolete, *Bothia*, was erected in 2007. He was unstinting with his time, always accessible to amateur inquiries as well as to graduate students, and, as a consequence, widely respected and beloved. His passing leaves an unfillable gap for many, both in the personal and professional spheres. His memory will not soon fade, and he will come to mind each time we encounter *Bothia castenella* in the field. *(reprinted with permission from the Long Island Sporeprint, editor Joel Horman)*



A Troop of Mushrooms and Toadstools.
Anonymous, English School, 19th Century.

Registry of Mushrooms in Works of Art Returns to NAMA

NAMA is pleased to announce that the Registry of Mushrooms in Works of Art has returned to our website, after a five-year hiatus. The Registry was compiled and curated by Elio Schaechter, Daniel Thoen, and Nancy Mladenoff, with earlier contributions by Hanns Kreisel and

Tjakko Stijve. This new version has over 1,200 entries, includes lots of sample images, and covers mushrooms in art from the early Renaissance to today. To get started, go to www.namycology.org/art_registry/index.html

(Bits N' Pieces, continued)

The MERRY MYCO-GLOSSARY

Phrases from the General Index in David Arora's
Mushrooms Demystified redefined by Terry
Stoleson(*revised from Winter 1999 Spore Print*)

'Big-foot' - a big twelve inches

'Big Laughing Mushroom' - what the Ho-Ho-
Ho guy hoards

'Blewit' - describes the one who missed the
Morel season

'Blusher' - one who dares to foray naked

'Blue Leg' - what one gets when foraying naked
in January

'Butt Rot' - what a mushroom patch thief
deserves

'Earth Stars' - Tom Volk, Renee Lebeuf,
Dorothy Smullen, Dick Grimm

'Elfin Cups' - what Santa's helpers toast with

'Fairy Rings' - what fairies leave around the
fairy tub

'Freezing Mushrooms' -
the Hardcore Winter
Mushroom-hunters' Club
finds

'Frost's Bolete' - the one that Jack found

'Heart Rot' - what 'shroomers suffer from in a
dry season

'Horn of Plenty' - what you blow when you find
lots of Craterellus

'Liberty Cap' - hat worn by sailors on shore
leave

'Lumpers' - cooks who can't make decent gravy

'Magic Mushroom' - the one that appears when you're about to give
up

'Man on Horseback' - the Lone Ranger

'Minores' - candleabra used during Hannukah

'Morels' - along with guilt, what inspires one to make New Year
resolutions

'Oddballs' - people who "just don't get it" about mushroom hunting

'Old Man of the Woods' - sooo many. Harley, Fred, Frank, Walt, Bill,
et al

'Poison Pie' - what bozos bake at the Amanita Bakery

'Pink Bottoms' - what bikinied snowbirds end up with on Florida
vacations

'Puffballs' - poor substitute for cigarettes

'Sand-loving Mushrooms' - what CVMS President Bill Bynum finds
when on Cape Cod

'Snow Mushroom' - what desperate 'shroomers start searching for
March first

'Splitters' - people who leave the foray early

'Teeth Fungi' - what you risk getting when you don't floss

'Tree Ears' - the first to hear that "Yeahah!" when you spot a Morel

'Tuberales' - alcoholic beverages made with truffles

'Turkey Tail' - dozens to see in John and Dinah's yard

(Bits N' Pieces, continued)

Tricholoma: flavovirens or aestuans? by Terry Stoleson

At Sunday's foray, (November 4, 2012) I found lots of the good edible *Tricholoma flavovirens*. I offered some to a few people who turned them down, mostly, I think, because they had so much pine needle debris dried stuck to the cap surface (it's viscid when fresh) which also caused the gills to carry some too.

Well, I finally cleaned and cooked most of them today. Cleaning wasn't really difficult. The cap cuticle peels off very easily by grasping the outer edge with a knife blade. I flushed the gills with the tap water which left them rather soggy, so I put them in my salad spinner to get rid of some of the moisture. Then I cooked them single-layered in a hot pan with olive oil, butter, finely chopped onions and garlic until the liquid evaporated and they browned some. It really is a very good mushroom which you may still be able to find in pine or hemlock stands. Look for mushumps. Because they are sticky when fresh, they continue to wear pine needle camouflage after their cap surface dries.

We've frequently had discussions at our fall forays on whether we have a *Tricholoma flavovirens* (referred to as (TF) below) or a *T. aestuans* (TA) on the collection tables. So with so many in my basket, I decided to research the subject as thoroughly as possible. I found that there are several key differences between these two species.

Cap color:	(TF) pale yellow to sulphur-yellow (<u>not</u> always bright yellow)	(TA) yellowish-green to grayish-yellow
Cap surface:	(TF) viscid when fresh	(TA) dry
Flesh color:	(TF) white	(TA) grayish-white to grayish-green
Taste of flesh:	(TF) farinaceous	(TA) bitter, then acrid
Gill color:	(TF) pale yellow to bright sulphur-yellow	(TA) honey to greenish-yellow
Stalk:	(TF) solid	(TA) hollow

All of the other similarly colored northeastern *Tricholomas* that I could research had different color gills, flesh, stalk or odor. Because of the variation in color, weather/season, etc. it's **never** about just matching pictures in a book. Do consult your own field guides for further details about the above described species.

New Book

We also heard from Terry about a new independently-published book, [The Fungi Kingdom](#) by David Frasure. The author says, "It's a fictional story written for mainly young teens who are the future of the world, but it is a tale for all ages." The description on Amazon is intriguing: "Humans are destroying the planet by over-logging, polluting, overuse of chemicals and dumping of toxic wastes. Only one person can save the world; his name is Michael Earthstone, a teenage farm boy. One day while out morel mushroom hunting he is magically shrunk into the Fungi Kingdom. Smaller than an inch tall, he is surrounded by large colorful mushrooms, and huge vegetation. He has entered a world of castles, knights, kings, and wizards. After a long, dangerous, journey through the Kingdom, he must finally battle against the power of the evil *Virosa* (the Destroying Angel) and his army of *Amanitas*. Join Michael Earthstone on his adventure through the Fungi Kingdom and you might also learn how important fungi is to the survival of our planet, before it is too late for all of us."

Mycophagy

(recipes submitted by Terry Stoleson)

“The following two recipes were found while sorting out Harley's collection of materials sent in by members for possible inclusion in the club newsletter back in the nineties. I don't think they were ever used. Authors and submitters are unknown. They seem very appropriate to the season.”

Mushroom and Onion Muffins

2 cups flour
1 Tbsp baking powder
3/4 tsp salt
2 Tbsp sugar
1 egg, beaten
1/3 cup butter, melted
1 cup milk
1 1/2 cup fresh chopped mushrooms
1/3 cup green onions

Preheat oven 400 deg.
Sift first four ingredients together.
Stir in egg and milk just until moistened.
Fold in mushrooms and onions.
Fill paper-lined mushroom tins and bake approximately 20 minutes.
Makes 12 muffins.

Mushroom Cookies

1/2 cup butter
3/4 cup sugar
1 egg
1/2 tsp vanilla
6 Tbsp cocoa or carob
2 cups flour (whole wheat recommended)
1 tsp baking powder
3/4 cup sour cream
1 cup chopped mushrooms
3 Tbsp sesame seeds

Preheat oven to 350 deg.
Cream first two items; beat in second two.
Sift together cocoa, flour, baking powder and seeds. Stir alternately with sour cream and mushrooms.
Drop by spoonful two inches apart on greased cookie sheet.
Bake 12 minutes. Cool. Makes five dozen.

The uniqueness of this cookie is due entirely to the high water content of fresh mushrooms. You will find that the mushrooms chopped finely and added to the batter will dissipate during the baking process, surrendering their moisture and leaving small holes. The net result is a cookie that is light and fluffy, as well as moist and delicious.

CONNECTICUT VALLEY MYCOLOGICAL SOCIETY, INC. (CVMS) was founded in 1975. It is a "Mushroom Club"... A club for those interested in mushrooms as food, a club for those interested in mushrooms and fungi for study, and a club for those who are interested in mushrooms as an art form. Whatever your interest might be, CVMS, with its many members with diverse interests, can help you increase your understanding and knowledge in your special avocation.

LEARN more about mushrooms, where to find them, their diversity of color and form.

COLLECT mushrooms throughout the year under the guidance and supervision of competent amateur mycologists at regular field trips and forays.

IDENTIFY mushrooms by using field guide books (often available through the club at discount prices) or by taking notes at the regular forays where all collections are identified by the experienced identifiers.

EXCHANGE recipes, ideas and information. If you find some mushrooms while foraging on your own, bring them to one of the scheduled trips and you will receive assistance in identifying them.

RECEIVE our newsletter, the "Spore Print" regularly for information both entertaining and educational.

ENJOY the beauty of Connecticut State Parks. After a few months, you'll find that you can identify not only mushrooms, but mosses, ferns, trees, weeds, lichens, and many other forms of life... this is because of the broad interests of many of our members.

PHOTOGRAPH the beautiful and unusual mushrooms of Connecticut. Share them with other members during our indoor winter meeting.

BENEFIT from the "Workshops", lectures, field identification sessions, and the experience of our members.

BECOME aware of the delights and dangers of eating wild mushrooms.

DISPENSE with "old wives' tales. Discover how to safely collect mushrooms for the table.

WHATEVER your interest, let it mature and develop. Mycology is a strange science, the more you learn, the more you become aware of the questions you never thought to ask. Knowledge only seems to whet your thirst for more.

JOIN in the many activities of the club... workshops, forays, annual regional conferences, banquets, picnics, and fellowship! Get a Member Handbook. Enjoy the Spore Print news letter every quarter. But first, you must be a member simply fill out the application form.

CONNECTICUT VALLEY MYCOLOGICAL SOCIETY APPLICATION FOR MEMBERSHIP FOR 2013

Note: New members who pay full yearly dues after September 29 are paid through the next year.



Renewal? New Member?

INDIVIDUAL (\$15) _____ FAMILY (\$20) _____

LIFETIME Individual (\$200) _____ Family (\$250) _____

Donation to the Ed Bosman Scholarship Fund \$ _____

Please make check payable to CVMS and send to:

CVMS/ 32A Perkins Avenue, Norwich, CT 06360

To join the North American Mycological Association (NAMA) at discount affiliated club rate, include a separate check in the amount of \$32.00 payable to NAMA. Members

NAME(S): _____

ADDRESS: _____

EMAIL: _____ TELEPHONE: _____

*****IMPORTANT NOTICE: THERE ARE DEADLY POISONOUS MUSHROOMS! Each member is personally responsible for the identification of any mushrooms that he/she plans on eating. Carelessness does not mix with hunting mushrooms for the table. CVMS takes no responsibility for the misuse or misidentification of any mushrooms.**

Club Use: Check # Rec'd _____ Letter _____ Handbook _____ Nametag _____ Web _____

Membership dues were due on Dec. 31! If you have a colored label, you are in arrears and are at risk of missing the next newsletter and/or announcements. Please send dues to the Membership Secretary, Karen, with the application on page 9. Thank you and Happy New Year!



CVMS / Dinah Wells

FIRST CLASS MAIL