

Brad's Fall Foray Schedule

October 9 – 12, 20

Thursday 10/09/25

Check in:

- 3:00 pm - 8:00 pm: Registration table open

Evening Events

- 5:00pm – Social Hour (appetizers and drinks) (Dining Hall)
- 5:00 - Appetizer competition...bring your appetizer for the competition (Dining Hall)
- 6:30pm – Announcements, & Potluck Dinner (Dining Hall)
- 7:30pm – Speaker: Andi Reisdorf, *Golden Oysters Gone Wild* (Recreation Hall)
- Evening – Bonfire

Friday 10/10/25

Breakfast

- 6:30am – Coffee available (Dining Hall)
- 7:30 – 8:30am – Simple Breakfast: sandwiches (provided) (Dining Hall)

Forays – Multiple Forays offered

- 9:00 am – 12:00 pm
- 1:00 pm – 4:00 pm

Lunch - 12:00 pm – Bring your own

Activities

- 1:30 - 3:30 pm - Workshop: *Growing Gourmet Mushrooms at Home* with Mike Snyder (Recreation Hall)
- 4:00 pm -5:00 pm - Cooking Demo with Vince Ryan (Dining Hall)

Evening Events

- 5:00 pm – Social Hour (Dining Hall)
- 5:30 pm – Dinner Potluck (Dining Hall)
- [6:45 pm – Mycorrhizal Market \(no cash, all trades\)](#) bring your mushroom items
- 7:30 pm – Speaker: Jay Justice, *Some Common and Interesting Fall Macrofungi Found in Missouri*

Images and commentary of several commonly encountered Macrofungi during the fall months in Missouri plus images of some that are not very common that Jay considers to be interesting.

- 8:30 pm – UV night hike and bonfire

Saturday 10/11/25

Breakfast (Dining Hall)

- 6:00am – Coffee available
- 7:30 – 8:30am – Hot Breakfast (provided)(Dining Hall)

Forays – Multiple Forays offered

- 9:00 – noonish – Half day forays
- 1:00 – 4ish, Half day forays

Lunch - MOMS Provided

Activities

- 9:30 - 12:30 pm - Workshop: *Basket Hands-on Making Workshop and Demo* with Emily Hemeyer [Craft Building]
- 2:00 pm – 3:30 pm - Free Workshop: *Tips on How to Increase your Success in Identifying Macrofungi* with Jay Justice (Recreation Hall)
 - (Part 1) Power Point Presentation showing on-line resources such as MushroomExpert.com as a beginning tool to sort Macrofungi, followed by a discussion of macroscopic features that can be used to assist placing collected mushrooms into their proper genus.
 - (Part 2) Hands-on practice using previously discussed identification tips with fresh specimens.

Evening Events

- 6:00pm – Catered dinner by chef Mindy of MJ's Kitchen Group (provided)) (Dining Hall)
 - Garlic herb chicken with wild mushrooms and fresh herbs (GF/DF)
 - Fall Squash (variety TBD) stuffed with chickpeas, roasted shiitake & kale (VGN/GF)
 - Mushroom rice pilaf (VGN/GF). (mushroom variety TBD)
 - Honey Garlic Green bean and Mushroom Sauté with roasted tomatoes (V/GF/DF)
 - Mixed Greens with tomatoes, onions, carrots and shiitake “bacon” and a basil balsamic vinaigrette (vgn/gf). feta on side if desired
- 7:00pm – Announcements, Door Prizes, & Awards (Recreation Hall)
- 7:30pm – Speaker: Mike Snyder, *MOMS DNA Sequencing Initiative - Overview and Interesting Findings*” (Recreation Hall)
- 8:30pm – UV night hike and bonfire: GOLDEN OYSTER EFFIGY BURNING

Sunday 10/12/25

Breakfast (Dining Hall)

- 6:00am – Coffee available
- 7:30 – 9:00am – Grab & Go Breakfast (Dining Hall)
- 9:00 to 10:00am – Mushroom Table Talk (Jay Justice)(Recreation Hall)
- 10:00 to 11:00am – Check out and camp clean up.