



Wisconsin Mycological Society Newsletter

Volume 36

Number 3

Late Summer 2019

A rare find during the 2019 Hiles Foray
Sutorius (Tylophilus) eximius

- The Hiles Foray
- New Board Members
- Fungi Fair 2019
- 2019 Foray list
- Mycelium Mysteries
- Recipe



Photo - Britt Bunyard

Find us on the web at

www.wisconsinmycologicalsociety.org

or

<https://www.facebook.com/wismycosociety/>

WMS 11th Annual Hiles Foray

by Britt A. Bunyard

Species list compiled by Patrick R. Leacock

It's great to be back! After an unfortunate and unplanned relocation to Southern California (that ultimately did not work out), we are now back in the Midwest. And in July, the mushrooms of the Northwoods threw a welcome home party for me and 50 members of the WMS. *It's great to be back!*

The 11th annual foray at Hiles saw a dry July but that did not stop the mushrooms as they were out in force. Approximately 175 species (plus six slime molds and several lichens) were collected and positively IDed (work is ongoing to identify a few others, still); and as always, there were many strange, unusual, and first-ever records for Wisconsin. Thus, despite the dry conditions, the mycologists were kept busy. Speaking of mycologists, thanks go to Patrick Leacock for compiling the species list (see below). Thanks also to Tavis Lynch for returning to Hiles and working on ID (he's our resident *Russula* expert). And thanks to Matthew Normansell for his work on identification and commentary; this was his first time to join us in Hiles.

It was nice to reconnect with Mark and Julia Ferris (owners of the Little Pine Motel—our home base once again); there were some changes at the motel since my last visit—all of them positive. Ed's in Argonne has not changed, I'm happy to report. Our annual Thursday night meet-up (or should I say "meat" up!) was loads of fun ... and loads of food! The all-you-can-eat buffet featuring ribs, pork shoulder, brats, chicken, and salad bar were over the top as always. (If you're going to the Hiles foray next year, be sure to arrive Thursday and join us.) Our usual Friday night potluck around the bonfire was washed out—literally—as tremendous thunder storms hit the area. (We actually got off lucky; south of Hiles tornadoes cut a huge swath through Wisconsin on two consecutive nights

Continued on pg. 2



Neofavolus sauvissimus and *N. alveolaris* WMS Hiles Foray - WI 2019 Photo by Britt Bunyard

and we saw the destruction on our drive home Sunday.) And the Hiles Town Hall and Fire Station were used as our mushroom display location.

On Saturday, the ladies of Hiles served up a huge pancake breakfast to welcome me back—it was wonderful! (In a strange coincidence, the Annual Trapshoot Contest was happening the same day and all the shooters seemed to have been invited as well.) Saturday evening was our annual banquet, catered by Ed's in Argonne (excellent chicken, braised beef tips, and much more), and two slide show programs. Patrick Leacock gave a presentation on the evolutionary history of fungi and I gave a brief program on the history of the Hiles foray.

You want to know about the highlights of the foray? The chanterelles, of course, are always exciting to see and there were hundreds collected. Lobster mushrooms were mostly absent due to the dry conditions, no doubt. And there were tons of saprobes (as expected in a dry year). And too many Russulas—Tavis is still working on ID of a few of the trickier ones. I was surprised to see so many boletes. And several truly amazing finds stand out. I'm always excited to see Amanitas and a couple very rare ones came in. The tiny *Amanita pachysperma* was collected. Many Amanitas can be platter-sized or larger. Not this one; its cap is usually no larger than a nickel. This pint-sized Caesar is the smallest species of the genus—but, ironically, it has the largest spores of the genus. And several specimens of *Amanita* sp. WI-02 (which was only known from the Hiles and Cable areas of Wisconsin) were collected. As a result of DNA sequence analysis just one month ago, we now have a name for this rare find: *Amanita jakeslandensis*. Huh? Yep, and it turns out that it's the same species as an odd one known from a single location (Jake's Landing) in New Jersey (hence the name). A gorgeous specimen of *Sutorius (Tylopilus) eximius* was collected on the Assessor's Trail foray near Lost Lake. This gorgeous bolete with deep purple-chocolate colors caused all forayers to ooh and ah over it! My personal favorite was a little polypore on wood that smelled very strongly of anise. And had gills! It took a while to ID, but turned out to be a rarely seen mushroom called *Neofavolus sauvissimus*. A first ever collection for Wisconsin, no doubt! It's cousin, *Neofavolus (Polyporus) alveolaris* is very common and was also collected. You can see both in the photo.

Hiles Foray Species List

<i>Amanita brunnescens</i>	<i>Gymnopus dryophilus</i>	<i>Pluteus granularis</i>	<i>Xylaria</i> sp.
<i>Amanita flavoconia</i>	<i>Hapalopilus rutilans</i>	<i>Pluteus longistriatus</i>	<i>Xylaria cornu-damae</i>
<i>Amanita fulva</i> group	<i>Harrya chromapes</i>	<i>Pluteus petasatus</i>	<i>Xylaria longipes</i>
<i>Amanita jakeslandingensis</i> (<i>Amanita</i> sp. WI-02)	<i>Helminthosphaeria clavariarum</i>	<i>Polyporus varius</i>	unknown brown crust
<i>Amanita muscaria</i> var. <i>guessowii</i>	<i>Helvella macropus</i>	<i>Psathyrella</i>	
<i>Amanita pachysperma</i>	<i>Hohenbuehelia petaloides</i>	<i>Punctularia strigosozonata</i>	Lichens included <i>Cladonia</i>
<i>Amanita praecox</i>	<i>Humidicutis marginata</i> var. <i>concolor</i>	<i>Pycnoporellus alboluteus</i>	and <i>Lobaria pulmonaria</i>
<i>Amanita russuloides</i>	<i>Humidicutis marginata</i> var. <i>marginata</i>	<i>Ramaria formosa</i>	
<i>Amanita sinicoflava</i>	<i>Hygrocybe</i> sp.	<i>Ramaria stricta</i>	
<i>Amanita vaginata</i>	<i>Hygrocybe cantharellus</i>	<i>Rhodocollybia maculata</i>	6 Slime Molds:
<i>Amanita vaginata</i> group	<i>Hygrocybe chlorophana</i>	<i>Rhodofomes cajanderi</i>	<i>Ceratiomyxa fruticulosa</i>
<i>Antrodia</i> sp.	<i>Hygrocybe flavescens</i>	<i>Rickenella fibula</i>	<i>Fuligo septica</i>
<i>Apiosporina morbosa</i>	<i>Hygrocybe miniata</i>	<i>Russula</i> spp.	<i>Lycogala epidendrum</i>
<i>Arrhenia epichysium</i>	<i>Hygrocybe punicea</i>	<i>Russula aeruginea</i>	<i>Lycogala flavofuscum</i>
<i>Artomyces pyxidatus</i>	<i>Hygrocybe reidii</i>	<i>Russula albonigra</i>	<i>Physarum polycephalum</i>
<i>Austroboletus gracilis</i>	<i>Hymenochaetopsis tabacina</i>	<i>Russula betularum</i>	<i>Stemonitis fusca</i>
<i>Boletellus chrysenteroides</i>	<i>Hypomyces</i> cf. <i>microspermus</i>	<i>Russula brevipes</i>	
<i>Boletus auripes</i>	<i>Infundibulicybe gibba</i>	<i>Russula claroflava</i>	
<i>Bovista</i> sp.	<i>Inocybe</i> sp.	<i>Russula consobrina</i>	
<i>Bresadolia craterella</i>	<i>Inonotus obliquus</i>	<i>Russula cyanoxantha</i>	
<i>Cantharellus deceptivus</i>	<i>Irpex lacteus</i>	<i>Russula densifolia</i>	
<i>Cantharellus enelensis</i>	<i>Kretzschmaria deusta</i>	<i>Russula</i> cf. <i>flaviceps</i>	
<i>Cerrena unicolor</i>	<i>Laccaria bicolor</i>	<i>Russula</i> cf. <i>flaviscicans</i>	
<i>Chalciporus piperatus</i>	<i>Lactarius camphoratus</i>	<i>Russula fulvescens</i>	
<i>Chlorociboria</i>	<i>Lactarius deceptivus</i>	<i>Russula grata</i>	
<i>Clavaria fragilis</i>	<i>Lactarius theiogalus</i>	<i>Russula roseitincta</i>	
<i>Clavulina cinerea</i>	<i>Lanmaoa carminipes</i>	<i>Russula silvicola</i>	
<i>Clavulina cristata</i>	<i>Leccinum insigne</i>	<i>Russula</i> cf. <i>tenuiceps</i>	
<i>Climacodon septentrionalis</i>	<i>Leccinum scabrum</i>	<i>Russula zvarae</i> group	
<i>Clitocella mundula</i>	<i>Leccinum vulpinum</i>	<i>Schizophyllum commune</i>	
<i>Coltricia cinnamomea</i>	<i>Lentinellus ursinus</i>	<i>Sebacina schweinitzii</i>	
<i>Conocybe</i> sp.	<i>Leucopaxillus albissimus</i>	<i>Spathulariopsis velutipes</i>	
<i>Coprinopsis atramentaria</i> group	<i>Lycoperdon pyriforme</i>	<i>Stereum complicatum</i>	
<i>Cortinarius distans</i>	<i>Marasmius rotula</i>	<i>Stereum subtomentosum</i>	
<i>Crepidotus</i> sp.	<i>Megacollybia rodmani</i>	<i>Suillellus subvelutipes</i>	
<i>Crepidotus</i> cf. <i>malachius</i>	<i>Melanoleuca alboflavida</i>	<i>Suillus spraguei</i>	
<i>Cryptoporus volvatus</i>	<i>Mycena amicta</i>	<i>Sutorius eximius</i>	
<i>Cyrtotrama asprata</i>	<i>Mycena leaiana</i>	<i>Tapinella atrotomentosa</i>	
<i>Daedaleopsis septentrionalis</i>	<i>Mycena rutilantiformis</i>	<i>Thelephora terrestris</i>	
<i>Entoloma</i> 2 spp.	<i>Neofavolus alveolaris</i>	<i>Trametes betulina</i>	
<i>Entoloma quadratum</i>	<i>Neofavolus suavissimus</i>	<i>Trametes gibbosa</i>	
<i>Flammulaster erinaceellus</i>	<i>Oudemansiella furfuracea</i>	<i>Trametes versicolor</i>	
<i>Fomes fomentarius</i>	<i>Oudemansiella megalospora</i>	<i>Tremella</i> sp.	
<i>Fomitopsis betulina</i>	<i>Oxyporus populinus</i>	<i>Trichaptum abietinum</i>	
<i>Fomitopsis mounceae</i>	<i>Paxillus involutus</i>	<i>Trichaptum bifforme</i>	
<i>Galerina paludosa</i>	<i>Peniophora</i> cf.	<i>Tricholomopsis decora</i>	
<i>Ganoderma applanatum</i>	<i>Peziza</i> sp.	<i>Tricholomopsis</i> cf.	
<i>Ganoderma tsugae</i>	<i>Phaeolus schweinitzii</i>	<i>flammula</i>	
<i>Gliophorus laetus</i>	<i>Phellinus</i> 2 spp.	<i>Tylopilus felleus</i>	
<i>Gloeoporus dichrous</i>	<i>Phellinus igniarius</i>	<i>Tyromyces chioneus</i>	
<i>Gloioxanthomyces nitidus</i>	<i>Pholiota multifolia</i>	<i>Xeromphalina campanella</i>	
<i>Gymnopilus</i> sp.	<i>Physalacria inflata</i>	<i>Xeromphalina tenuipes</i>	
<i>Gymnopilus penetrans</i>	<i>Pleurotus dryinus</i> or <i>levis</i>		
<i>Gymnopilus sapineus</i>	<i>Pleurotus pulmonarius</i>		
<i>Gymnopus</i> sp.	<i>Pluteus</i> 2 spp.		
<i>Gymnopus confluens</i>	<i>Pluteus admirabilis</i>		
<i>Gymnopus dichrous</i>	<i>Pluteus americanus</i>		
	<i>Pluteus cervinus</i>		

WMS Membership Renewal Matters

Just a friendly reminder without our memberships we could not support the lectures and forays sponsored.

Membership to WMS is valid from **January through December**.

Membership paid after October 1st includes the following year's membership.

Membership dues are very minimal and a great value for anyone interested in learning about fungi and edible mushrooms. Your financial support help fund WMS events, lecture fees and foray fees at some locations. Without your dues the Free Lectures to the Public would not be possible. Dues must be up to date prior to attending any WMS forays, Winter and Summer Potlucks, etc. WMS is organized by an all volunteer effort. WMS members receive a newsletter with notices for all mushroom hunting forays, dinners meetings, lectures, workshops, socials & much more.

Join/renew today

. **1 Year WMS Membership (Single or Family), \$20.00 (includes digital newsletters)**

Important notice: Be sure to confirm or update your email and snail mail address & phone number in Paypal prior to paying your dues. This will insure you receive a paid confirmation from Paypal.

www.wisconsinmycologicalsociety.org

**Your membership dues sponsor fungi education
throughout the State of Wisconsin.**

**WMS is here to serve the public and to create positive educational experiences for our members and for the general public
Join Today - \$20 dollars a year.**

Wisconsin Mycological Society Executive Committee

President : Al Bunde
Vice-President : Dr. Theresa Kenney
Secretary/Treasurer : Peg Oberbeck
Newsletter Editor : Dr. Theresa Kenney
Newsletter Copy Editor : Megan Normansell
Webmaster : Dr. Theresa Kenney
Social Media : Peg Oberbeck, Dr. Theresa Kenney
Matthew Normansell

WMS Board of Directors

Bill Blank	David Menke
Alan Bunde	Peg Oberbeck
Dr. Britt Bunyard	Gary Schaplinski
Aron Corbett	Winston Slater
Dr. Theresa Kenney	Rose Tursi
Melissa Klotke-Perry	



WMS Hiles Foray with Britt Bunyard and WMS Members
Photo by Dr. Theresa A. Kenney

Help us Welcome New WMS Board Members



Dr. Britt A. Bunyard - WMS and NAMA member
Publisher and Editor of Fungi Magazine



Aron Corbett - WMS member, fungi enthusiast
and middle school educator



Melissa Perry Klotka - WMS member and fungi
enthusiast



Rose Tursi - longtime member of Puget Sound My-
cological Society, Olympia based South Sound Mush-
room Club Nama and fungi enthusiast.

FUNGI FAIR 2019



Saturday October 12 10 am to 3 pm

Urban Ecology Center
1500 E. Park Place Milwaukee, Wisconsin



VISIT US AT [HTTP://URBANECOLOGYCENTER.ORG](http://URBANECOLOGYCENTER.ORG)

2019 Fungi Fair Line Up

Chef Demonstrations

Morel - Jonathan Manyo

Lake Park Bistro - John Raymond

GoodKind - Lisa Kirkpatrick and Paul Zerke

Speakers

45 minutes each with 15 minutes for questions

Kyle Denton – Tippicanoe Herbs – Mushroom and Health

Nick Wersel – Forager - Moderator Wild Food Wisconsin

Ingrid West – Cultivation Techniques and demos

Rae West – New Research – Medicinal Mushrooms

Matthew Normansell – Wild Eden – Foraging technique

Vendors

Wisconsin Mycological Society - Peggy Oberbeck

Madison Mycological Society - Hawthorne McCracken

Kyle Denton -Tippicanoe Herbs

Aayus Health - Megan Normansell

Rose Tursi - Mushroom artwork

Mushroom Mike - Cultivator and Forager

Diane Yelton - The Mushroom Lady - Truffle expert

Nick Wersel - Foraged foods

Tonia Kountz Watercolor Mushroom artist

Mary Lee Agnew - Nature Photographer

Misty Dawn Farm - Ingrid West and Rae West

FUNGI FAIR
2019



learn, eat, and socialize

Member Photo Showcase from Hiles Foray 2019

Photos by WMS Member Emmett McCarthy



Member Photo Showcase from Hiles Foray 2019

Photos by WMS Member Andrew Khitsun



Subscribe to Fungi Magazine



Fungi is printed five times per year: four quarterly issues plus a special annual issue.

Each issue of Fungi will explore the world of mycology from many different angles. With regular features ranging from toxicology to medicinal mushrooms, from photography to book reviews, Fungi will inform and entertain everyone from beginner to professional mycologist.

Many of the contributing editors have won national awards for photography, writing, or pedagogical efforts. Every issue of Fungi will feature peer-reviewed technical papers ranging from original research findings to reviews of taxonomic groups to new records of North American species.

Visit our website to see supplemental information for published articles.

Mycelium Mysteries Podcast here



[Mycelium Mysteries Podcast click here](#)

Wisconsin Mycological Society Forays 2019



WMS 2019 Member Foray Schedule

All Forays begin at 10:00 am.

All Wi. State Parks require a park pass. The daily or yearly pass can be purchased at Park Headquarters or paid in an envelope available at the parking lots.

Information available at: <https://dnr.wi.gov/topic/parks/admission.html>

Bring a lunch to eat while we discuss the daily fungus finds!

Sunday, Sept. 1

Mosquito Hill Nature Center

Foray Leader Matthew Normansell

**N3880 Rogers Road, New London, WI 54961.
The phone number is: (920) 779-6433**

From Appleton: Richmond/Hwy 47 north to Cty Hwy S. Left/west on Hwy S to Rogers Road.

Alternate Route from Appleton: Hwy 41 north to Northland Ave (Hwy OO). Left/west on Hwy OO (becomes Hwy 15) to Hortonville. Right/north at stoplights (Hwy M). Left/west on Hwy S to Rogers Road.

From Green Bay and points east: Hwy 54 west to Cty Hwy S. Left/east on Hwy S to Rogers Road.

From Waupaca: Hwy 54 east to Cty Hwy S. Right/west on Hwy S to Rogers Road.

From Clintonville and points north: Hwy 45 south. Exit on Hwy 54. Left/east on Hwy 54 to Cty Hwy S. Right/east on Hwy S to Rogers Road.

From Oshkosh and points south: Hwy 45 north. Exit on Hwy 54. Right/east on Hwy 54 to Cty Hwy S. Right/east on Hwy S to Rogers Road.

Alternate Route from Oshkosh: Hwy 76 north to Cty Hwy S. Left/west on Hwy S to Rogers Road.

<https://www.outagamie.org/government/n-through-z/parks/mosquito-hill-nature-center>



Tips for a Successful Foray

What should I wear?

Dress for the weather. We go out in all weather. The terrain will vary so wear appropriate shoes. Not all sites have groomed trails so be prepared for hilly, muddy, rocky, or rough ground. Wear sturdy shoes; you will be on your feet for at least 2 hours. Most areas are going to be in the woods. Wear what you would normally wear for a walk in the woods

Collecting mushrooms.

Use a sturdy container such as a wicker basket or plastic bucket to carry your specimens. Use only paper bags, wax paper bags and tin foil for delicate specimens. **DO NOT USE PLASTIC BAGS.** For collecting really small specimens, egg cartons or small compartmental boxes are a good choice. Use separate bags for each specimen. Bring a pocket knife on a lanyard, and soft brush for wiping mushrooms clean. A whistle comes in handy if you get lost. In the event of bee stings bring an Epi-pen and/or Benadryl. For accurate identification purposes the whole specimen is needed including the base. Do not cut off the mushroom at ground level.

You may have to dig underneath and all around the specimen. Include the substrate, moss, wood, twig. This will help to help identify the specimen. If there are various stages of the mushroom collect them.

I am new at collecting.

Some people foray on their own and others go in small groups. For those that are new it is fine to tag along with someone who is knowledgeable. That is a good way to learn how to identify fungi. After two hours of foraging, we meet back at a specific site.

The specimens are laid out and then identified. Bring lunch, or at least a snack.

Other things to bring.

Anything that you would take with you typically when going for a walk in the woods: Water, Bug spray, Cell Phone, GPS, Compass, Hat, Fungi guide books.

Have a great day out in the woods with like-minded people for an educational and fun filled day.

Other Upcoming Events

Sept 6,7 MN club, free, open Foray w/e, Cable WI

Sept 13, 14 Northwoods Foray Britt Bunyard ., free, open Foray w/e, Cable, WI

Oct 12, 3rd Annual UEC, WMS Fungi Fair



WMS 2019 Member Foray Schedule

Saturday Sept. 7

Big Foot

Lake Geneva Wisconsin

Foray Leader Dave Menke

Meet at the Bigfoot State Park first large parking lot on the left after the entrance.

A Parking Sticker is required.

We will begin the foray at 10:00 sharp. Bring a lunch.

Directions to Big Foot Beach State Park, Lake Geneva, Wisconsin From Milwaukee:

Starting from 4710 S 108th St. Greenfield, WI 53228

Get on I-43 S in New Berlin, 3 min (1.5 mi) Head west on W Layton Ave toward S 109th St 1.1 mi

Use the right 2 lanes to take the ramp onto I-43 S 0.4 mi, Merge onto I-43 S, 31.1 mi

Take exit 27A for US-12 E toward Lake Geneva, 0.7 mi, Keep left and merge onto US-12 E 7.8 mi

Take exit 330A for WI-50 W/WI-120 S toward Lake Geneva/State Route H S 0.3 mi

Use the left lane to turn right onto WI-120 S/WI-50 W 0.2 mi

Use the left 2 lanes to turn left at the 1st cross street onto WI-120 S/Edwards Blvd 1.3 mi

Turn right onto N Bloomfield Rd 0.3 mi, Continue onto E South St 0.9 mi

Turn left onto S Lake Shore Dr 0.6 mi

Turn left 0.8 mi in to Big Foot Beach State Park

1550 S Lake Shore Dr, Lake Geneva, WI 53147

Directions to Big Foot Beach State Park, Lake Geneva From Madison:

1. From John Nolen Dr E

2. Keep left at the fork, follow signs for US-12, merge onto US 12 E/US-18 E 18.7 mi to Cambridge

3. Continue onto U.S. Route 12 E to Fort Atkinson 11.3 mi

4. Turn right onto N Main St 0.4 mi

5. Continue onto WI-89 S/Co Rd K/Whitewater Ave Continue to follow WI-89 S to Whitewater 9.4 mi

6. Continue onto U.S. Route 12 E 17.1 mi

7. Take the ramp onto U.S. 12 E 9.6 mi

Take exit 330A for WI-50 W/WI-120 S toward Lake Geneva/State Route H S 0.3 mi

Use the left lane to turn right onto WI-120 S/WI-50 W 0.2 mi

Use the left 2 lanes to turn left at the 1st cross street onto WI-120 S/Edwards Blvd 1.3 mi

Turn right onto N Bloomfield Rd 0.3 mi, Continue onto E South St 0.9 mi

Turn left onto S Lake Shore Dr 0.6 mi

Turn left 0.8 mi in to Big Foot Beach State Park

Big Foot Beach State Park

1550 S Lake Shore Dr, Lake Geneva, WI 53147

For questions before the foray, contact Dave Menke: dmenke@wi.rr.com

Saturday, Oct 5

Erskine, Hainer Foray

Pt Beach St. Park

Foray Leaders Bill Blank and John Dean

Please join WMS for our annual Tula Erskine and Fred Hainier Memorial Foray into Point Beach State Park. Bring a picnic lunch - we can eat while we try to identify our finds. A valid Wisconsin State Park sticker (annual or daily) is required.

DIRECTIONS: From I-43 north of Manitowoc, take Exit 154 and head east on State Hwy 310.

Follow State Hwy 310 into Two Rivers until it meets State Hwy 42 (about 9 miles).

Turn left onto State Hwy 42.

Take Hwy 42 north (winding through town) until it meets County Hwy O.

Take County Hwy O until you reach Point Beach State Park.

Our foray will start from the parking lot just inside the park entry point at 10:00 a.m.

2019 NAMA

Paul Smiths Foray and the first Continental Mycoblitz

by Rose Tursi

Hello,

I'm Rose Tursi – new to Wisconsin and the WMS Board but not so new to Mushrooms. My love for fungus goes back to childhood when I'd go foraging with my dad and great uncle. I recently moved here from Washington State where I am a member of the Seattle based Puget Sound Mycological Society and the Olympia based South Sound Mushroom Club.

I'm very excited to be involved in our club and study the mushrooms of this area.

I just got back from NAMA (North American Mycological Association)'s 2019 National Foray at Paul Smith's College in the beautiful Adirondack mountains of upstate New York. Highlights included forays throughout the surrounding area, workshops, lectures, mycophagy and more.

My favorite lecture was given by Gavin McIntyre, co-founder of Ecovative -a company focused on replacing plastic and styrofoam packing materials with compostable mycelium based packaging. They have also branched out into mycelium based vegan leather and other textiles. You can learn more about Ecovative at:

ecovatedesign.com

My favorite mushroom observation of the weekend was a patch of *Asterophora parasitica* growing out of an old *Russula nigricans* (see photo). It was discovered by my foray partner,



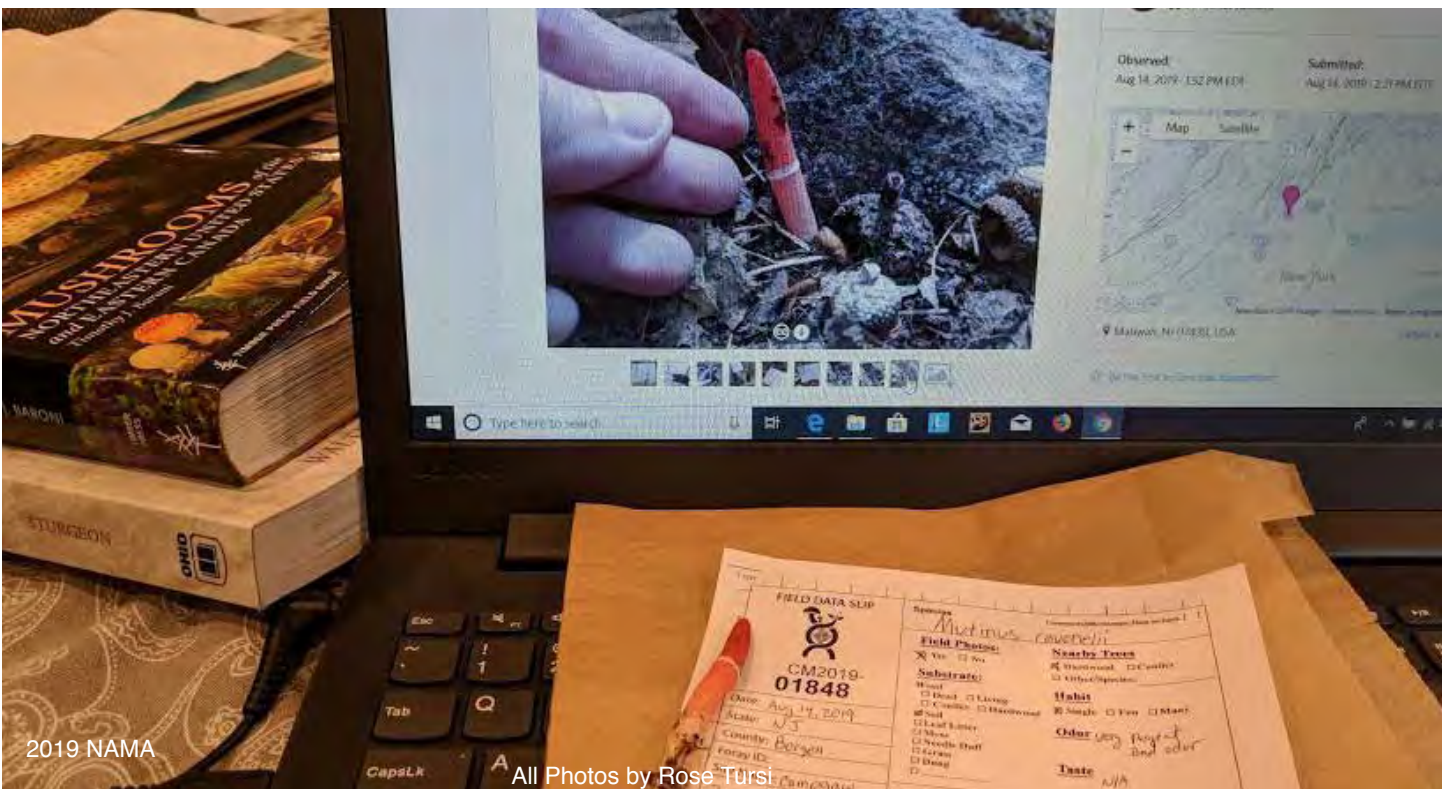
Laura Juszcak from the New York Mycological Society. While this fungus is widespread, it's fairly uncommon and it was the first time I'd seen it in the wild, so it was quite an exciting discovery. Next year NAMA's national foray will be held in the Ozarks of Missouri, I hope you consider making the trip. You can learn more about NAMA at namyco.org

You still have time to participate in the first Continental Mycoblitz! It's sponsored by the North American Mycoflora Project (NAMP) and is a continent wide foray that anyone can participate in for free! NAMP is an ongoing mission to sequence the DNA of all macrofungi on our continent. The Mycoblitz runs August 12 thru 19. Each participant can send in up to 10 properly dried mushrooms for possible sequencing. Below is a photo I took yesterday of a stink horn I collected with my nephew at a park near my brother's house. We printed out a field slip and filled it out, created an observation at inaturalist and linked it to the mycoblitz project there in order for the specimen to be properly recorded. It's so fun and easy and a great educational family activity. My nephew is using his experiences towards a merit badge to become an Eagle Scout.

You can learn more about NAMP here: mycoflora.org

Learn more about the Mycoblitz and sign up to participate here: <http://mycoflora.org/participate/continental-mycoblitz-2019>





2019 NAMA

All Photos by Rose Tursi

Finding Fungi Online

by Aron Corbett

In addition to being modeled on mycelium the world wide web provides lots of opportunities to explore mycology and fungi here in Wisconsin and around the globe. Online resources can be a great way to enrich your understanding of fungi either through better identification, foraging tips, connecting to other mushroom enthusiasts or learning about the latest research. What follows is some of my favorite online resources:



Foraging and Identification:

Facebook is a problematic enterprise for some, but when it comes to connecting to other mycophiles and foragers in real time the platform is a hard to beat: [The Wisconsin Mycological Society](#) and the [Madison Mycological Society](#) page can keep you up to date on events and forays in the area. [Wild Food Wisconsin](#) hosted by Matt and Megan Normansell is a great page for foragers of all kinds. The power of the “Wisconsin Hive Mind” is harnessed to identify leaves, flowers, fruits, nuts and (primarily) fungus. Folks on the page display seasonal discoveries, share recipes, preservation ideas, and medicinal uses. [Paul Stamets’ Mushrooms: Wild and Mysterious group](#) is a similar page focused more on identification but it provides an international perspective. When people with a variety of experience and knowledge come together it may take some sifting and winnowing to find the

information or answers you are looking for. But often the process itself is where the value lies. If FB is not your thing or you are not interested in sifting through people’s “best guesses”, there are great sites that offer expert insight into mushrooms of the upper mid-west. [The Wisconsin Mycological Society](#) hosts a great site with lots of links about Wisconsin mushrooms and events. Based in Michigan and run by mycologists, [Midwest American Mycological Information \(MAMI\)](#) has a super website. They provide detailed information for identifying common edible and poisonous wild regional mushrooms, tips on locating and harvesting, a chart showing the seasonal appearance of popular mushroom species as well as workshops and research articles. MAMI also offers a [Wild Mushroom Certification Program](#) to certify commercial foragers.



Travel:

I highly recommend making fungal connections when planning to travel. If you have some extra time it can be a lot of fun to find mushroom events in the area you are visiting. This summer I connected online with the [Bluegrass Mycological Society](#), the [Puget Sound Mycological Society](#), the [Cascade Mycological Society](#) and mycology events in Mexico thru [Eventos de Hongos en Mexico](#). Just Google or do a Facebook search for Mycological Societies or events and look for pages or sites that appear active and up to date.

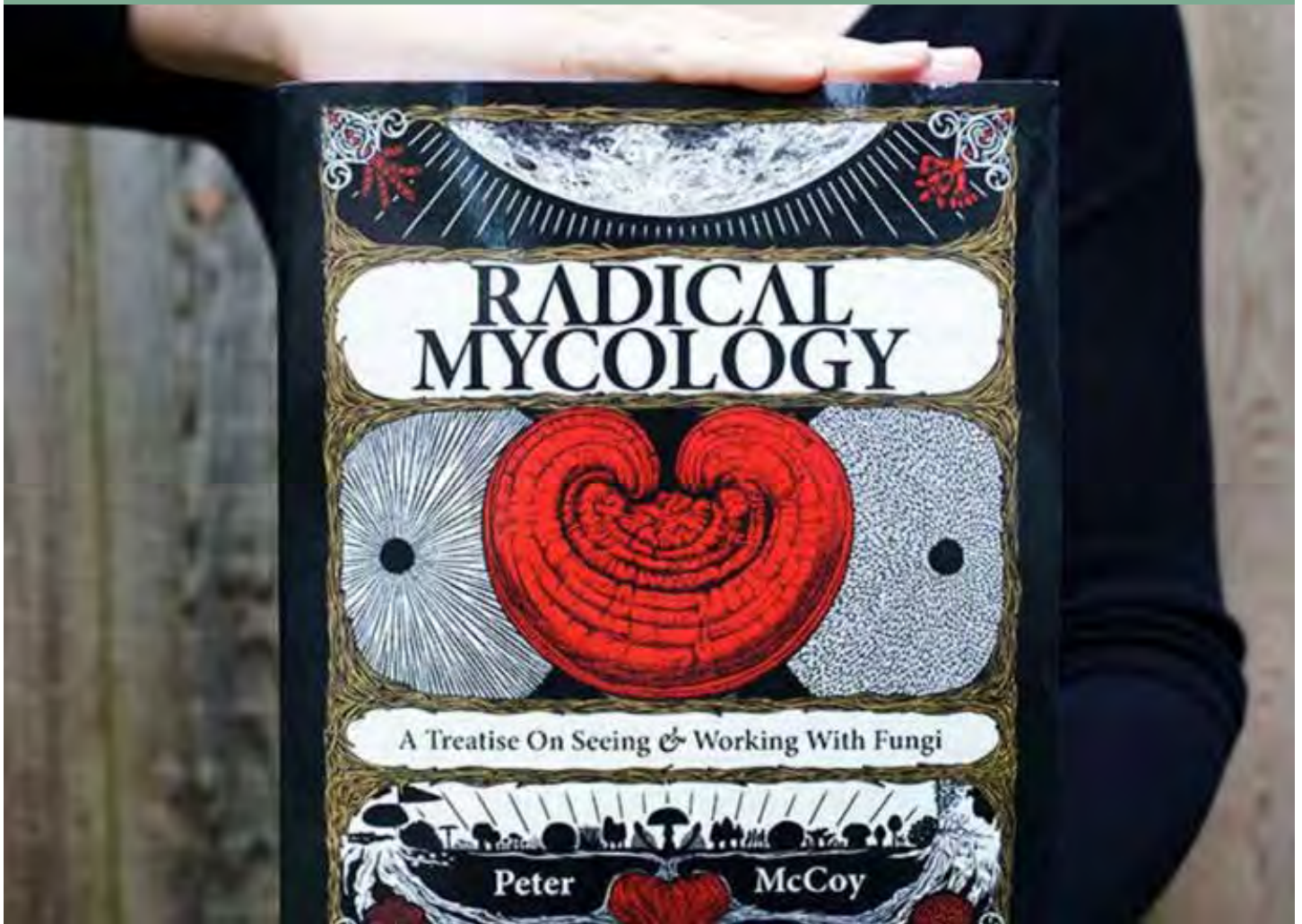
Eating or cultivating:

If you are interested in purchasing foraged mushrooms, Wisconsin's own [Mushroom Mike](#), offers foraged and cultivated mushrooms for sale to individuals and retailers through his site. You can also see him at the WMS Fungi Fair on October 12th. Interested in cultivating your own mushrooms at home? Wisconsin's [Field and Forest](#) offers great products and a super informative website.

Study and Research:

Keeping current with happenings in the world of amateur fungi enthusiasts is what [FUNGI Magazine](#) is all about. However, I think that publisher Britt Bunyard would agree that the online version is not nearly as beautiful and engaging as the [print edition](#).

Although interest in foraging and mushrooms appears to be trending in the United States, American culture can be fairly described as "myco-phobic". Wild mushrooms are generally feared, seen as pathogenic and avoided. Our K-12 educational system may touch on the fact that the Kingdom of Fungi exists but the general curriculum often offers no information about it. Mycology is one of the younger biological sciences. Every year fascinating, ground breaking studies are published that enlighten us about the essential roles and power that fungi have in our lives, health and ecology. Yet, as a field, mycology is in danger of dying out. There are few Universities that offer degrees in mycology and fewer PhD's in the field are being awarded every year.



Enter Peter McCoy. McCoy has made it his mission to salvage and expand the study of mycology by educating and empowering citizen scientists dedicated to researching, engaging and working with fungi. Peter McCoy is the author of Radical Mycology, a tome of amazing breath and insight. His vehicle for building a citizen scientist movement to reshape mycology is Mycologos, an online mycology education and research institution. Mycologos launched in July of 2019. It offers an array of online courses both theoretical and practical. I myself started a course this summer and find it incredibly engaging. Mycologos is taking my fungi knowledge to a new level and the study of mycology into a new direction. I highly recommend that you look into it.



The WMS Summer Picnic 2019 Report

by Peggy Oberbeck

The Wisconsin Mycological Society Annual Picnic and membership meeting was held on a great summer day, June 22, 2019, at the home and farm of Bob and Cindy Steinke. WMS would like to especially thank the Steinke family for the generous use of their beautiful property!

A wonderful new pole building, complete with a collection of antique tractors, provided members with a great location to eat, meet and share everything fungi!

The picnic committee of Bill and Bob Blank, Winston Slater and Al Bunde got the picnic goodies delivered and the grills going to provide the attendees with a great selection of hot dogs and brats. Four tables of incredible appetizers, salads, main dishes, and desserts gave everyone plenty to eat. Then the "Ice Cream Man" came with his delicious homemade ice cream!



The Annual Meeting was called to order with introductions of Board members and new potential board members present at the picnic. Final minutes will be provided after approval by the board. After the Annual Meeting, picnic participants set off on a fungi foray in the beautiful woods on the Steinke Farm. I only saw tiny LBM (Little Brown Mushrooms). I have not heard any rumors of fantastic fungi finds!

Madison Mycological Society Events

Tuesday, August 20, 6:00 – 7:00pm, Monthly Meeting @ The Mezz, Festival Foods
Grigori will enthusiastically be sharing the history and process of mushroom pickling from Russia! E Washington Avenue, parking available
Happy hour at the bar until 7 PM.

Forays in Madison Area

Sunday, August 25, 2-4 PM, Southern Kettle Moraine
This foray will be led by John Steinke. If you have questions, please email him @ jdirtstar@wi.rr.com or call his home phone: 262-363-7407

Other Events

Sunday, August 18, National Mycoblitiz - Full day event
Saturday, September 21, 10 AM - 8 PM, Potluck "Borovik - 2019"
We're calling this one the Russian Family Picnic and you're all invited!
Grigori says to come drink some beer and vodka, bring a dish to pass and go find some mushrooms!
Indian Lake State Park - more to come, but mark your calendars!

September 27-29, 2019, MIDWEST WILD HARVEST FESTIVAL
This year's Guest Speaker is Stephen Barstow
Meals will be prepared by Alan Bergo Forager Chef
Located at Wisconsin Badger Camp, 11815 Munz Ln, Prairie du Chein, WI



2019 Northwoods Foray Sept 12- 15

Come join us! This foray will be free and open to all. There is no registration or fee. You pay for your own food and lodging of your choice.

The 2019 Northwoods Foray will be held at Lakewoods Resort near Cable, Wisconsin, from September 12, Thursday evening, to September 15, Sunday morning. We will meet at 7:00 PM on Thursday to welcome you with introductions and foray maps. In 2018 we had another very successful foray in Bayfield Co, WI, and a wonderful time at our home base, the Lakewoods Resort there. We had more than 400 species identified, incredible for a small foray. Image of national forest sign. Food and Lodging

Attendees wishing to stay at Lakewoods Resort can contact the resort about lodging; they give our attendees a very nice discount and hold a block of rooms until one month before the event. I'd urge attendees to book well in advance as Lakewoods was FULL in 2018 during the foray. The resort also offers an excellent meal plan with

mushroom-themed menu items. We tried several and they were excellent, as always. Lakewoods Resort: for reservations call 800-255-5937; tell them you are part of Northwoods Foray. The plan is simple

Do what you like! Go on forays during the day. There are many great places nearby in the Chequamegon-Nicolet National Forest. We will have maps and directions. Evenings can be spent in the identification and display room downstairs or the bar and lounge upstairs. There is stunning scenery, an impressive museum, and at the lodge, swimming, boating, and golfing for those less enthusiastic about mushrooms. northwoods foray

For any questions email Britt Bunyard at fungimag@gmail.com

Being A WMS member by Melissa Klotka

Hi, I am Melissa Klotka, I am new to the WMS Board of Directors this year. I am a Wisconsin native, and I am very interested in edible fungi, and their look-alikes. I have always been interested in nature, and got into mushrooms because of a curiosity I had regarding some mushrooms that I found in my yard a few years ago. I have been learning about the different types of mushrooms in Wisconsin for about 3 years, and I am starting to learn more about Russula, and Bolete fungi currently.

By joining this club, I am lucky enough to have found a foraging friends through the events that WMS hosts. I have foraged with a few members at our forays like Winston, Yam, Aron, and Emmet. I have also gone to forage with Rose Tursi who I met at one of the very first lecture series events at the Urban Ecology Center, and hit it off immediately over our shared love of fungi.

It is great to have a friend to join me on my hunt for treasure in the woods. We have gone to Holy Hill, and a little jewel of a forest near where I was raised (where I have never been skunked so far), and in my own back yard. No matter where we are, we have a great time enjoying nature, and using all of our senses to find a deeper connection with the land.

So far this year I have found plenty of Pheasant Back mushrooms, a few Morels, some wonderful Golden Oyster mushrooms. I have also found



Aron Corbett chanterelle hunting photos by Melissa Klotka

many Chanterelles, and the year is by far not over yet. Maitake season is just around the corner, and that is my favorite. I can't wait to head out into the woods with my mushroom loving friends, and find a wonderful surprise at the base of a big oak tree.





crucibulum laeva photo Wisconsin Mycology Society Archive

Presidents Message

Dear Wisconsin Mycological Society Members,

What an interesting mushroom year. Lots of rain, etc.

We had great lectures at the UEC in 2019 by Britt Bunyard, Alden Dirks, and Linda Conroy I want to thank longtime members Leeza Wallner, John Steinke for leading past forays in the spring and summer, along with Dave Menke, Bill Blank, John Dean, and new member Matthew Normansell from the Fox Valley, for volunteering to lead our upcoming fall forays.

Thanks to Bob and Cindy Steinke for hosting another outstanding picnic at their family farm in Eagle, also to the social committee members including lead member Bill Blank, Bob Blank, Tina, Al Bunde, Chad Plymale, Winton Slater, and other WMS members and volunteers who

contributed tasty potluck creations and helped present another great summer picnic experience.

The 2019 WMS Hiles Northwoods foray weekend, led by Britt Bunyard and Patrick Leacock, was a big success in July. There are free forays in Cable area early Sept.

Mark your calendar for the Fungi Fair at the UEC on Oct 12, a week after the famous annual Tula Erskine commemorative Lake Michigan Pt. Beach foray.

Thanks for being a member, and I hope to see you in the woods or at a future event.

Sincerely, Alan Bunde, President Wisconsin Mycological Society

Mycelium Mysteries:

September 27-29 - 2019

Wisconsin Boasts World's Only Women's Mushroom Retreat

By Lauren Cahillane and Barbara Bitond



All Photographs for this article by Kari Witthuhn-Henning

"It was really restorative and eye-opening to be in a women-only environment. It's an experience I don't encounter enough in life. And, of course, the weekend left me super jazzed about mushrooms. It gave me a good starting point as a new mushroom hunter and empowered me to try it in earnest on my own."

~ 2018 Mycelium Mysteries Participant

Women mill around the lodge awaiting the keynote ... thumbing through the program featuring workshops from mushroom cultivation to mushroom paper making, trying to select their top picks, connecting and reconnecting with one another. Amanita earrings and shroomy clothing (stylishly natural, nerd-chic, or with lovable puns) are as ubiquitous as you'd expect where mycophiles gather. A few hours ago we were strangers, some of us entirely new to mushrooming, others published professors and circuit speakers perhaps less familiar with the wise woman herbalist tradition that underpins Midwest Women's Herbal events. After the opening circle, the first set of workshops, and a delicious meal, a village has formed and everyone feels a part of it.

There are about 200 women at the event, but the largest cluster of bodies is located on three

long tables along the back wall: women peruse the samples of fungi collected during the first half day of the conference. The crown jewel (so far) is the large, intact *Hypomyces lactifluorum* on a green plate (Lobster mushrooms are edible), but the weekend is young! Each foray leader will be returning to ID and label her finds and add to the display. Some mushrooms however, are displayed (and enjoyed) at the dining table instead. Our caterer, from Viroqua's Rooted Spoon, has developed a series of bioregional, mushroom themed meals with components for omnivores, vegans and everyone in between.

Mycelium Mysteries highlights women in science. Women are rare in the field of mycology, but not at this conference – an event that also reveres the mushroomers of humble folk tradition: grandmothers teaching granddaughters how to gather food and medicine for their families. The event

The scene: *A lodge at a summer camp in Central Wisconsin; an autumn evening.*

The event: *Mycelium Mysteries, a women's mushroom retreat.*



features something for every woman, even those who prefer to stay inside or skip the mushroom tasting altogether -- textile arts of dyeing and weaving, and folk arts like preservation, share space with scientific nomenclature. Keynote addresses have come from academics and memoirists (Cardy Raper), acclaimed authors, (Euginia Bone) ethnomycologists (Sonia Horowitz) and now psychedelics researcher Katherine MacLean and science educator Gina Rivers Contla.

Finally, there is the mysterious, feminine nature of the fungi themselves. Weaving networks of communication beneath the trees, working beneath the soil, creating community...and full of surprises! The fungi themselves are a presence, generously lending themselves to metaphors that span all of human history and human nature, collaborators in our weekend's education and discovery.

But don't take our word for it. Come see for yourself and bring a sister, a friend, or another wild woman you know. The third annual Women's Mushroom Conference, Mycelium Mysteries, will be presented by Midwest Women's Herbal, from September 27 through 29, at Camp Helen Brachman, in Almond, Wisconsin. Two pre-conference intensive workshops are scheduled from 6 to 9 p.m., September 26, and 9 a.m. to noon, September 27, preceding the main retreat.

There will be a marketplace, evening activities, keynote speakers and opportunities for networking and conversation. The retreat begins with an opening circle on Friday afternoon and ends with a closing circle on Sunday afternoon. Keynote speakers Katherine MacLean and Gina Rivers Contla will speak about groundbreaking topics such as mushrooms as guardians of the ecosystem, and as allies for life's transitions.

Participants will find workshops for every level of experience on wild mushroom gathering and identification, including fungal ecology; mushroom medicine and nutrition; ethnomycology; women's roles in the herstory of fungi; mushroom arts and crafts; herbal wisdom; and more. The conference is a place to share knowledge and get comfortable with using mycological skills in a supportive community. For more information/registration see www.midwestwomensherbal.com

3rd Annual

Mycelium Mysteries

A Women's Mushroom Retreat

September 27, 28 & 29, 2019 - Almond, WI

Register

Register soon to reserve your spot!

REGISTER

The Grandmothers of Our Ecosystems

With Keynote Speakers:

Katherine MacLean & Gina Rivers Contla

Workshops will be offered at the beginner through advanced levels, and include topics in wild mushroom skills, fungal ecology, fungi and human health, and ethnomycology. This is a place to share knowledge and get comfortable with using our mycological skills in a supportive, fungal community!

This weekend-long women's retreat will focus on understanding fungi as the Grandmothers of our ecosystems. Silently shaping the soil beneath our feet, fungi are key players in the health of Earth and trajectory of human culture around the globe. Still, we find ourselves in a time where the study of fungi is considered to be a neglected megascience, their mycelium, a mystery. It is our goal to help modern women connect with the roles and wisdom of our female-ancestors who always maintained and shared their visceral understanding of the Fungal Queendom.

Midwest Women's Herbal held the 1st annual Mycelium Mysteries, A Women's Mushroom Retreat, on October 6, 7, & 8, 2017. This event was the first women's mushroom retreat in the entire world. Midwest Women's Herbal is committed to providing herbal education and opportunities for transformation, immersed in the Wise Woman Tradition.

<https://www.midwestwomensherbal.com/register-mycelium>



Chanterelle Mushroom Soup - keto style

With the keto style of eating being all the rage, I thought it might be nice to share the way I make mushroom soup which just happens to be keto friendly.

Ingredients

- 1/2 stick butter
- 1 large leek chopped fine (you may substitute shallots or onions)
- 2 cloves of garlic, finely chopped
- 1 pound of Chanterelle mushrooms, sliced (you decide which variety you would like to use)
- 3 tablespoons of soy or tamari sauce
- 1 quart chicken bone broth
- 1 cup heavy cream
- freshly ground cracked black pepper
- salt to taste

Saute butter, leek and garlic over medium heat. After the leeks and garlic somewhat are translucent, add the quartered mushrooms and stir, cooking for 5 minutes. Add the soy sauce/or tamari and chicken broth, simmer for 15-20 minutes. Remove from the heat and add the cream, salt and pepper and pour the hot liquid into a blender, blending all ingredients till velvety smooth.

Sometimes I reserved some of the sauteed mushrooms, leeks and garlic to add to my soup after blending. Enjoy!

Theresa Kenney

