



The Wisconsin Mycological Society

NEWSLETTER

Volume 32

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Spring 2015

Mushroom season is near!



After a late cold snap, Wisconsin mycophiles are anxious to get out of the house and into the woods to see what Mother Nature has in store this spring. As always, WMS has an excellent lineup of lectures, forays, and other events scheduled to keep you engaged and informed until the soil warms and the mushrooms appear. Mark your calendars so you don't miss a single chance to indulge in this year's mycological adventures!



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MESSAGE FROM THE PRESIDENT

Earlier in the week, I took a stroll in the evening air. As I did so, I thought to myself, "I don't have to grin and bear the cold – this almost feels civilized." After the cold February that we recently experienced, these first weeks of March have certainly been a welcome change and a harbinger of good things to come later this spring. I trust that everyone is looking forward to warmer weather and getting out into nature again. In the meantime, there are still several lectures coming up in the 2015 WMS lectures series, as well as other mushroom-related activities. Check out our upcoming events.

We have been fortunate in recent months to welcome several new members who have volunteered to take on important jobs for the WMS. One of these is Kevin Hanley who is our new webmaster. Kevin and his wife, Sue, run a web design business called CheddarHead Design and have been designing websites since 1995. They also do photography and are currently developing a photography course for the Milwaukee County Zoo. Kevin says: "I mostly do website work and print marketing materials for companies. I work from home so updates can usually be done within 24 hours, depending on my work load. This project will help me learn the fungi better." Kevin has many ideas for new website features and different ways of doing things. For example, he has initiated a new Mushroom of the Month feature, which is located on the INFO tab on the WMS website. If you have any suggestions for the website or material to contribute, email Kevin at: khanley@wi.rr.com.

A big thank you goes out to Tina Samuels who designed our new website a couple of years ago. Tina continues to be a WMS board member and to help with our January and June potlucks. I would also like to extend my thanks to Fred Kluhsman, who

served as secretary/treasurer and also did the website updates for many years. Fred continues to assist with making arrangements for the winter lectures and making sure that they go smoothly.

At the January potluck, I announced that we were looking for a newsletter editor. Within a few days, I was pleasantly surprised to hear from new member Julia Gerlach who expressed an interest in taking on this duty. Julia has great credentials, as she has been an editor of *Wirework* and *Bead&Button* magazines with Kalmbach Publishing in Waukesha for a number of years. Besides helping her learn about fungi, Julia says "Working on the newsletter will be an excellent opportunity for me to get to know the WMS community." So, if you have anything you would like posted in the newsletter, please send your materials to her at julia.gerlach@aol.com.

Of course, I would like to express my thanks to Britt Bunyard for taking on the job of newsletter editor when we needed someone. Britt has many other obligations, including publishing FUNGI magazine, travelling, and educating at lectures and forays, so we were lucky that he has been willing to work on our newsletter for the past 7 years. Britt continues to be active in the club with bringing in speakers for our winter lectures from across the country and hosting them at his home, hosting the annual picnic, serving as a foray leader for the Northwoods Foray and the Devil's Lake Foray and coming up with ideas for new events. So, please thank Britt when you see him.

The WMS is very lucky to have such talented and experienced people as Julia and Kevin helping us out. Thank you to both for stepping up, and welcome to the Wisconsin Mycological Society!

- Colleen Vachuska

Have you paid your dues?

Wisconsin Mycological Society annual membership dues are collected in December and January. Prompt payment helps us better plan society events. To renew your membership, please send a \$20 check (with your name) payable to WMS to:

Peg Oberbeck, WMS Secretary/Treasurer
6707 Maple Terrace
Wauwatosa, WI 53213

If you have a change of address or would like to make a comment, please fill out a new membership application.

Join both WMS and NAMA and get a discount on your NAMA dues!
1 year WMS + NAMA membership with electronic NAMA newsletter: \$45
1 year WMS + NAMA membership with hard copy NAMA newsletter: \$60

2015 Events Calendar

2015 WINTER LECTURE SERIES LOCATION: [New Berlin Public Library.](#)

All lectures start at 7:00 pm and end by 8:45 pm.

Thursday, April 2 . . . Joe Krawczyk from Field and Forest Products of Peshtigo, WI, will present “Specialty Mushroom Cultivation in Japan and China” with scenes and tales from his travels.



Wednesday, May 20 . . . Robert Cummings, PhD, Santa Barbara, CA, presents “From Chanterelles to Death Caps: Mushrooms of California’s Central Coast.” Retired California professor Bob Cummings will pay us a visit and discuss beautiful mushrooms in his neck of the woods. He is a wonderful lecturer and educator for audiences of every level. You will really enjoy coming out to see Dr. Cummings!



Where is the New Berlin Public Library?

It's easy to find, in the New Berlin City Center (just east of Moorland Rd. and south of National Ave.

2015 Forays and other events

Directions and additional information for events listed below available at www.wisconsinmycologicalsociety.org.

Saturday, May 23, 2:00 pm
WMS North Kettle Moraine Foray
Foray Leader: Britt Bunyard

Saturday, June 27
WMS Annual Business Meeting/Picnic
Where: the Bunyard Farm

Saturday, August 1, 10:00 am
WMS Midsummer Foray
Foray Leader: John Steinke

Saturday, August 29, 10:00 am
WMS Sami Saad Memorial Foray
Foray leaders: Peter & Colleen Vachuska

NEW! Friday, September 4 – Monday, September 7
Bayfield County Mushroom Foray
Foray leaders: Britt Bunyard and Emily Stone

Saturday, September 12, 10:00 am
WMS Glacier Hills Foray
Foray Leader: Susan Selle

Sunday, September 13, 10:00 am
WMS Devil's Lake/Wollersheim Winery Foray
Foray Leader: Britt Bunyard

Saturday, September 19, 10:00 am
WMS Walking Iron Foray
Foray Leaders: Bob & Judy Kaplan

Saturday, September 26th, 10:00 am
WMS Monches Woods Foray
Foray Leader: Bill Blank

NEW! Sunday, September 27, 10:00 am
Fall Foray, Mirror Lake State Park (Wisconsin Dells region)
Foray Leader: Andrew Khitsun

Saturday, October 3, 10:00 am
Tula Erskine/Fred Hainier Memorial Foray at Point Beach State Park
Foray Leader: Chuck Soden

Saturday, October 10, 10:00 am
WMS Coral Woods Conservation Area Foray (with the Illinois Myco Association)
Foray Leaders: Bob & Judy Kaplan



WMS members embarking on the Coral Woods Foray, 2007.

Annual Shiitake Log Inoculation Event

When: Saturday, May 23, 9:00 am -12:00 noon (rain date Sunday, May 24)

Where: Home of Steve Shapson, 11611 N. Grace Ct., Mequon, WI 53092

Cost: \$10 per 42-inch hardwood log. This year's logs will be white and red oak logs, instead of ironwood which were used in the past. Oak stands up better to changes in humidity and will fruit shiitake mushrooms for more years.

Straight

white and red oak logs are much harder to come by and this year the logs are coming from a longer distance which explains the higher cost.

All logs, tools, equipment, warm and cold shiitake inoculant provided. We usually cook up some mushrooms after the event.

What to bring: Wear clothes and gloves to get dirty in. Snacks and refreshments are welcome and appreciated!

RSVP: If you're interested, email Steve Shapson immediately at steve@thecheesemaker.com. No phone calls, please.



Directions: From Milwaukee, take I-43 north. Exit Mequon Rd., and head west to River Rd. (stoplights – not Riverland Rd.). Drive north on River Rd. Turn right on Grace Ave, then take the very next right onto Grace Ct. Address (11611) is listed on the mailbox. Park on apron near garage or on cul de sac.

Morel Mushroom Dinner at Morel Restaurant

What: Five course dinner featuring morels and other fungi, presented by the Wisconsin Mycological Society

When: Wednesday, May 27, 6:30 pm reception, 7:00 pm dinner

Where: Morel Restaurant, 430 S. 2nd St., Milwaukee, WI 53204
www.morelmke.com

Cost: \$65 includes tax and gratuity, wine flight optional (\$35 additional)

RSVP: (414) 897-0747

Morel Restaurant is the first restaurant in the area to feature mushrooms in some form in the majority of their entrees and appetizers. Having eaten there twice now, I am thoroughly impressed by the care the chef/owner Jonathan Manyo puts into each dish. From the Maiitake-infused, incredibly rich and savory cream-based soup to the best pork chop ever, it's exciting to have Morel Restaurant on board for our spring morel mushroom dinner. As of this writing, the menu was not confirmed, yet I know it will be an excellent five course dinner. Seating is limited to the first 40 persons. — Steve Shapson

7th Annual Wisconsin Mycological Society Northwoods Foray 2015

July 23 (Thursday) – 26 (Sunday)

Welcome to the Northwoods Foray! This foray is open to Wisconsin Mycological Society members and their children (new members are welcome to join at this time, too). This event is fun for the whole family! Recreation—besides mushrooming—includes swimming, canoeing (either on the area lakes or headwaters of the Wolf River), fishing, or wandering the many excellent paths for hiking and biking right outside your door. And then there's the mushrooms. In most years, while the rest of North America is experiencing drought, the Northwoods is nicely moist and the mushrooms plentiful. (More species of mushrooms are found at the Northwoods foray than at any other WMS forays throughout the year!) The region features a diverse mix of trees, including beech, hemlock, spruce, tamarack, paperbark and gray birch, sugar maple, hop hornbeam, and red oak, leading to a diverse mix of mycoflora.



Once again, we will use the **Little Pine Motel** and Resort, Hwy 32 in Hiles, WI (phone Mark and Julia Ferris, owners, at 888-541-4150) as our home base. For those wishing to camp, excellent facilities are just around the corner. The rooms at Little Pine are great—and **they give us a super rate for the Foray**. But they fill up fast. The Little Pine coordinators will then place all other forayers in comparable accommodations nearby and at comparable rates. **For all accommodations or other info about the area, contact Mark and Julia Ferris, owners of the Little Pine Motel.**

What your fees cover: a fully catered banquet on Saturday night, rental of the Fire Hall for four days to use as our home base to meet and display mushrooms, and guest mycologist. Speaking of which, **our Guest Mycologists will be Patrick Leacock of the Field Museum in Chicago, and, tentatively, Andy Wilson of the Chicago Botanic Garden.**

Foray goers arriving Thursday afternoon may want join us for a relaxing dinner at Ed's in Argonne where the food is excellent and affordable—Thursday is always ribs night and it's excellent! (NOTE: Thursday night dinner is not included in Foray fees). Friday will be our first full day of foraying.

Foray goers arriving Friday afternoon should check in at the Little Pine (even if you arrive while the foray leaders are out in the field). On Friday evening, join us for our splendid potluck dinner and cocktails (BYO) around the campfire, as usual. Saturday morning and afternoon forays are planned, one of which will go to Lost Lake.

As an alternative to making your own lunch on Friday and Saturday (or stopping off somewhere, or starving), we will again offer **catered sack lunches** (with sandwich, fruit, cookie, chips, and water) for a \$7 additional fee; lunches will be delivered to the Little Pine prior to departure for Friday and Saturday forays.

Following the Saturday afternoon foray, we will have our **Annual Banquet** and slide shows in the Hiles Town Hall / Fire Department across the street from the Little Pine. Banquet and lectures included with your registration fees. Saturday's banquet will be fully catered and is always terrific; dinner includes soda and plates / utensils etc. Beer, wine, liquor are not provided but permitted / encouraged in the Town Hall; bring whatever you like! Following the lectures, plan to relax around the campfire for a nightcap.

Note: drive with caution, there is now an endemic population of **MOOSE** in the area.

Event Schedule

THURSDAY		July 23, 2015
All Day	Registration Scouting foray sites	Little Pine Motel Office, Hiles
6:30 PM	Dinner (additional fee, pay at Ed's)	Mainstreet Ed's in Argonne
FRIDAY		July 24, 2015
All Day	Registration	Little Pine Motel Office
8:15 AM	Pack Lunch Pickup (extra, \$7 per day)	Little Pine Motel Office
9:00 AM	All Day Foray Lost Lake & Assessor's Trail, 1 hour drive -plan to be out most of the day	depart from Little Pine Motel
9:30 AM	Morning Foray Giant Pine Trail, 5 mile drive	depart from Little Pine Motel
1:00 PM	Afternoon Foray Ed's Lake Trail near Lake Lucerne, ≈20 min. drive SE of Hiles on Hwy W	Meet at Ed's Lake Trail parking lot for lunch beforehand. There are picnic tables in the shade.
Time TBD*	Potluck Dinner - Charcoal, grill, firewood provided - Bring dish to share, plates & bev	Little Pine Motel Fire Pit. (*Forayers are on their own for this, Britt is not in charge.)
SATURDAY		July 25, 2015
8:15 AM	Pack Lunch Pickup (extra, \$7 per day)	Little Pine Motel Office
9:00 AM	Morning Forays Scott Creek Trail, 5.5 mile drive Pine Marten Trail, 4.8 mile drive	depart from Little Pine Motel
1:00 PM	Afternoon Foray Seven Mile Campground, 19 mile drive	Meet for lunch at Seven Mile Lake Campground site 1 or next nearest site
1:30 PM	Afternoon Foray Little Pine Lake, no driving Pine Lake Campground, 2 mile drive	depart from Little Pine Motel
5:00 PM	Social Hour & mushroom table talk - don't miss this! (byo beverages)	Hiles Fire Department
6:30 PM	Northwoods Foray Banquet - Catered - byo alcoholic beverages	Hiles Fire Department
8:00 PM	Evening Lecture and slide shows - Welcome from the President - species tally and noteworthy finds - Guest speakers	Hiles Fire Department
SUNDAY		July 26, 2016
9:00 AM	Optional foraying or browsing the collection	depart from Little Pine Motel
12:00 PM	DEPARTURE	

Northwoods Foray Frequently Asked Questions

Why is the Little Pine Motel coordinating the event and collecting our fees? The foray over the years has grown from 20 to over 50 people. In order to support the increased popularity we have asked the Little Pine Motel to help with the coordination to ensure the event is well run and people get timely answers to their questions.

The hotel reservations will be “@ Little Pine Motel or equivalent accommodations” what does this mean? Reservations for the Little Pine Motel will be on a first come first serve basis. Once the motel is full, Mark will work with businesses in the area to find equivalent accommodations at the same price. Mark will contact you directly before booking you in an equivalent accommodation. In the event that equivalent accommodations are not available, Mark will work with you to on alternative arrangements.

What if I want to share a room to save money but I do not have a roommate? Indicate your requirement in the “Comments & Special Requests.” Mark will contact you and help match you with someone else wanting to share a room.

What do the Foray costs cover? The objective of this event is to keep costs low and cover the event costs. Neither the Society nor any individuals make money from this event. Nor is any Society money used for this Foray. Fees cover guest speaker, fire hall, Mycophagy Dinner and coordinator costs.

Can I give my registration to a Wisconsin Mycological Society board member or turn it in during the summer picnic? No! No! In order to avoid problems with lost, misplaced or late registrations we ask that everyone register **directly with The Little Pine Motel**.

Are there other things to do in the Hiles Area? Yes! Lots! Make a comment on your registration form about your interests and Mark will help with the coordination and planning. You can also contact Little Pine Motel @ (888)541-4150 or guestservices@littlepinemotel.com.

I want to go camping, what options do I have? You will need to make your own camping arrangements. Here are some options. Families with children often like Seven Mile Campground due to the nice beach.

Little Pine Lake Nicolet National Forest

- 5 minute drive from Hiles Fire Department; many members stayed there last year
 - Does not take reservations, first come first serve; pit toilets & no showers
 - Larger campsites with some privacy, water access but limited beach
- http://www.forestcamping.com/dow/eastern/niccmp.htm#pine_lake

Hiles Pine Lake Campground

- 5 minute drive from Hiles Fire Department
 - Accepts & recommends reservations; has showers & toilets
 - Small campsites with limited privacy, water access but limited beach
- <http://www.campingpinelake.com>

Seven Mile Lake Campground

- 15 minute drive from Hiles Fire Department
 - Does not take reservations, first come first serve; pit toilets & no showers
 - Larger campsites with some privacy, large sandy beach
- http://www.forestcamping.com/dow/eastern/niccmp.htm#sevenmile_lake

What if I have any questions or special requests? You can use the “Comments & Special Requests” box on the registration or contact Little Pine Motel @ (888)541-4150 or guestservices@littlepinemotel.com.

2015 Northwoods Foray Registration Form

Foray registration due June 15, 2015

NAME					
STREET					
CITY		STATE		ZIP	
HOME PHONE		CELL PHONE			

NOTE: you MUST be a fully paid member of the WMS to register for this event. Little Pine will not accept your registration if not a member. They will not accept membership dues and applications to join WMS either.

Name	Adult/Child
	<input type="checkbox"/> Adult <input type="checkbox"/> Child (10 & under)
	<input type="checkbox"/> Adult <input type="checkbox"/> Child
	<input type="checkbox"/> Adult <input type="checkbox"/> Child
	<input type="checkbox"/> Adult <input type="checkbox"/> Child

Required Fees	Cost	Total
Foray Registration ❖ Required for each adult foray participant ❖ Includes Mycophagy Dinner	____ x \$ 50 (Children under 10 are FREE)	
Late Fee – Registration Due June 15, 2015	\$10	
Optional	Qty/ Cost	Total
Dinner Reservation (Thursday, July 23)	____ Reservations	Pay @ Restaurant
Packed Lunch (Friday, July 24) ❖ Sandwich, chips, fruit, cookie, water	____ x \$ 7	
Packed Lunch (Saturday, July 25) ❖ Sandwich, chips, fruit, cookie, water	____ x \$ 7	
Motel Reservation (Check in / out: July 23 / 26) ❖ @ Little Pine Motel or equivalent accommodations ❖ Contact Little Pine Motel for all accommodations bookings or other assistance		
Total (all prices include tax)		

Continued, next page

Comments & Special Requests

Checks payable to: **Little Pine Motel and Resort**

Mail to: **Little Pine Motel and Resort**
9245 Hwy 32
Hiles, WI 54511

Web News



© Andrew Khitsun

March mushroom of the month: Laetiporus sulphureus, chicken-of-the-woods

Keep an eye on the WMS website as new features are in the works. Check out the new Mushroom/Fungi of the Month section and the new book review page, called Fungi Books. A few other areas will be reorganized and some new pages are in the planning stages, such as possible foray locations for members, an expanded info and resources area, more photos, an area for fungi photos needing identification, and a WMS member photo gallery.

If anyone has suggestions, comments, or info/photos to contribute, feel free to email Kevin Hanley at khanley@wi.rr.com.

Bigfoot Beach Foray Report

The third annual Bigfoot Beach Foray was held on the last Saturday in September. It was perhaps a little late for one of the prized edibles found there, the hen-of-the-woods (*Grifola frondosa*). A good number (20-30) of forayers showed up on a very nice cool sunny day. Unfortunately, the foray leader, Dave Menke, had a family tragedy and called us the night before to say he was not going to be able to make it. So, Colleen and I took over the role. Fortunately, the role of foray leader is mostly to tell everyone when to start and when to be back and to give them a rough idea of where to look and for what. So we managed.

We were optimistic entering the woods. David Fisher had spotted two clumps of fungi in the picnic areas growing around the oaks: a cluster of inky caps and a large group of stinkhorns (*Mutinus caninus*). Entering the wooded area, though, it seemed dry. We found several stumps of hen-of-the-woods and a smallish specimen in good condition, but not nearly enough for all of the hikers. Several of the elm oysters (*Hypsizygus ulmarius*), the other dependable good edible, were found on the box elder trees. While a few people did find some mushrooms for the fry pan, this foray was largely just a chance to meet friends and talk about mushrooms and maybe see a few new mushrooms - not at all bad.

A couple of nice unusual fungi stood out for me. Someone found a single specimen of *Phallus hadriani*, a large beautiful stinkhorn which has a pinkish egg sac, but otherwise looks much like *Phallus impudicus*, the common stinkhorn. Another infrequently seen fungus that is one of my favorites is *Coltricia montagnei* which is a brown hard polypore-like fungus. I like it because when you turn it over, it looks like it has gills running the wrong way - around the stem. They are really *pseudogills* which form from elongated pores, but I think they're cool none the less. Other folks may have found other pleasing fungi, but everyone at the foray came away with something interesting. — Peter Vachuska



Grifola frondosa, "hen-of-the-woods"



Hypsizygus ulmarius, "elm oyster"

Mauthe Lake Foray Report

The Sami Saad Foray was held on September 6th, 2014, with Peter and Colleen Vachuska the foray leaders. The day was sunny and a good temperature for hiking. There was a fair crowd meeting at the entrance to the park. As usual, we divided into two groups heading north and south along the Ice Age Trail.

There was a good variety of fungi found. We recorded 67 different species on our species list for the day. This isn't too bad considering that we had no professional mycologists to identify everything found (or to tell us that we were wrong in our identification) and we didn't have the more ubiquitous fungi (like turkey tail) on the list. A tribute to the

weather is that we found three species of chanterelles, as well as black trumpets (*Craterellus fallax*). A favorite find was a nice *Helvella infula* (a false morel). We talked over all of our discoveries in the picnic area just down the park road and stayed until mid-afternoon, as there was so much that needed to be said about all of the fungi.



Gyrodon merulioides, "ash boletes"



WMS members discuss the collection during the 2007 foray at Mauthe Lake.

Before we left, some of us noticed a group of three women around a nearby picnic spot, apparently also picking mushrooms under the tall ash trees. We went over to talk and found that they were Polish women picking "ash boletes" (*Gyrodon merulioides*). They seemed disappointed with the lack of good boletes, but were taking what they knew was safe and plentiful.

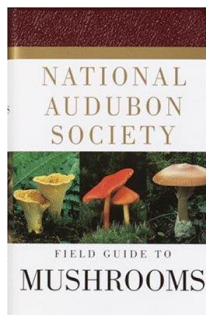
— Peter Vachuska

Recommended Reading for Mycophiles

At the request of another member, I came up with this list of recommended reading. You should be able to find all of these at www.amazon.com.

Plus, here is a very good website I like to visit: www.mushroomexpert.com

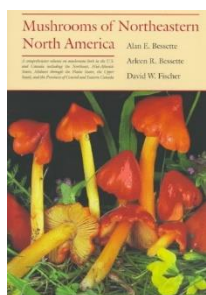
— Fred Kluhsman



• *Mushrooms of Northeast North America: Midwest to New England* [Paperback] by George Barron

• *National Audubon Society Field Guide to North American Mushrooms* (National Audubon Society Field Guides) [Paperback] by Gary Lincoff

• *A Field Guide to Mushrooms: North America* (Peterson Field Guides) [Paperback] by Kent & Vera McKnight

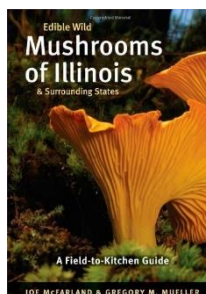


• *Mushrooms of Northeastern North America* [Paperback] by Alan E. Bessette (Author), David W. Fischer (Author), Arleen Raines Bessette (Author)

• *Mushrooms Demystified* [Paperback] by David Aurora

• *100 Edible Mushrooms* [Paperback] by Michael Kuo

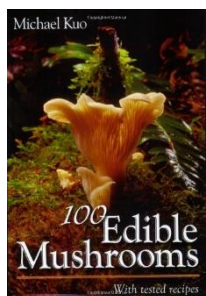
• *Mushrooms and Other Fungi of North America* [Paperback] by Roger Phillips



• *Edible Wild Mushrooms of Illinois* [Paperback] by Joe McFarland & Gregory M. Mueller

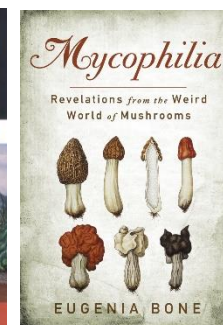
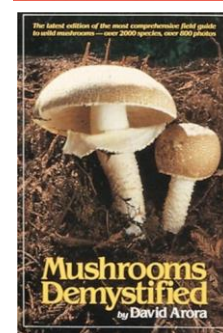
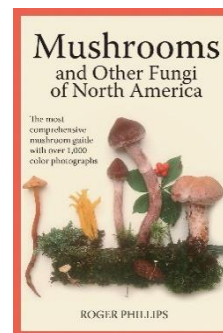
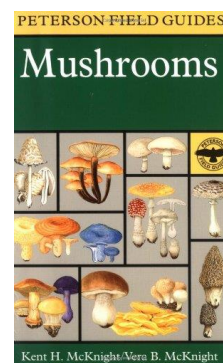
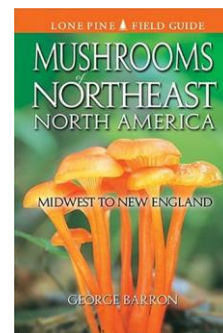
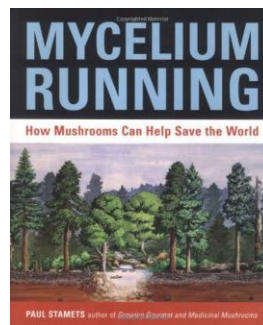
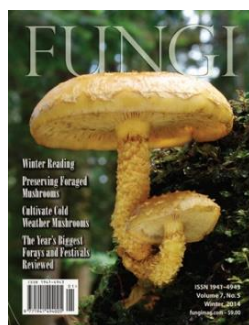
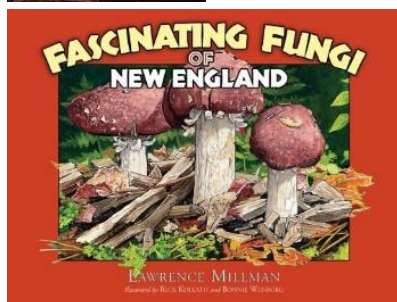
• *Mycophilia: Revelations from the Weird World of Mushrooms* [Paperback] by Eugenia Bone

• *Mycelium Running* [Paperback] by Paul Stamets



• *Fascinating Fungi of New England* [Paperback] by Lawrence Millman & Rick Kollrath

• FUNGI Magazine edited by Britt Bunyard (WMS board member and WMS newsletter editor). Britt has good book reviews and his writers/editors are experts.



WMS helps encourage launch of new mushroom club

I found mycology on a late summer day while driving on a dirt road near the Mackinac Bridge. As I was passing by a tamarack tree (larch or *Larix laricina*), out of the corner of my eye I saw the most interesting looking mushroom hiding in the grass under the tree. I got down close to the ground to look at it because I had never seen anything like it. It looked very alien to me... and beautiful. It was a purplish-lilac color and did not have gills like other mushrooms I had seen; in place it had holes where other mushrooms had gills.

I questioned whether I should pick it, did I dare? Echoes of my mother and grandmother screaming for me to wash my hands came to mind. As a kid, I kicked or stomped plenty of backyard mushrooms but was trained to be deathly afraid of them as a rule. My 46-year-old brother only goes into the woods with rubber gloves on because he's afraid of poisonous mushrooms. I decided to take a chance and picked it because I just had to see what those little holes were. I remember thinking as I knelt by the side of the road, "Why would God make something so pretty, and leave it here on the side of the road where no one would ever get to see it?" I immediately realized what a dumb question that was, because God put that mushroom in exactly the right place, at exactly the right time, for exactly the right person to find. I've been hooked ever since.

I bought a field guide on Amazon and spent the rest of the year learning all I could about mushrooms. During that cold winter, I sat and read about mushrooms. I learned where and how they grew, and how to look for them. I went on the different websites and asked as many questions as I could think of. One of the people who always answered my questions, no matter how stupid, was Alan Rockefeller.

In March of 2014, my wife Emily and I traveled to Chicago to meet my favorite mycologist, Alan Rockefeller. He was giving a presentation on the mushrooms of Mexico at the Illinois Mycological Association's meeting. The room was packed! People were standing in the back of the room. Some had camcorders and were taking notes, hanging on Alan's every word. It was there that I realized how many people were as interested in mycology as I was.

It was really inspiring to see Rebecca Fyffe, the then president of the Illinois Mycological Association, and all of her friends doing so many cool things. I wished there was someone that would do something like that in the Upper Peninsula. I thought about this all summer and when fall was almost over, I decided that someone was going to be me.

There is an old proverb that one should make war with a multitude of counselors. With this in mind, one of the first things I did was write several emails to mushroom clubs across the country and seek advice on how I should begin a mushroom club in the Upper Peninsula. I believe strongly in mentorship, and **Colleen Vachuska of the Wisconsin Mycological Society**, Rebecca Fyffe of the Illinois Mycological Association and Chris Melotti of the Cascade Mycological Society in Oregon not only started to mentor me on how to start the process, but they all continue to give me awesome advice.

The Mission of the Eastern Upper Peninsula Mycological Society (EUPMS) is to educate the world about the Upper Peninsula's mushroom abundance. Although the Upper Peninsula spends a lot of time under snow, a diverse collection of species of fungi grow here. As our organization is primarily focused on science and education, the EUPMS is in the process of becoming a 501(c)(3) nonprofit organization.

The EUPMS has yielded several unexpected benefits; I've made many new friends and met new people outside of work, I get to travel all over the country it allows me to practice my public speaking and above all, I am learning a ton about mushrooms!

The next meeting of the Eastern Upper Peninsula Mycological Society is 6p.m. April 13th at the LSSU Regional Outdoor Center. We look forward to seeing you there! – *George Pierce, President, EUPMS*

See Paul Stamets in Chicago

Special opportunity! Notable mycologist Paul Stamets (author of *Mycelium Running* and other books) will be in Chicago, giving a lecture titled "Mushrooms for People and Planet: Ancient Allies for Modern Maladies" covering new research on how mushrooms can help heal people and the planet. Don't miss it!

When: Saturday, May 9, 10:00 am-noon

Where: Chicago Botanic Garden, Alsdorf Auditorium, Regenstein Center

Cost: \$12 (member of the Chicago Botanic Garden receive a 20% discount)

To learn more and register, visit www.chicagobotanic.org.

Art and Mushrooms

Jim and Susan Selle attended the JoAnna Pohlmann retrospective art exhibit, *Now & Then*, at the Redline Gallery in Milwaukee in March.

Joanna is a past member of WMS and has incorporated mushrooms into her botanical and often witty art.

Pohlmann's show is open to the public at Redline Gallery, 1422 N. 4th St., Milwaukee, through May 30. For more information, visit www.redlineartmke.org.





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