



The Wisconsin Mycological Society

## NEWSLETTER

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Fall 2015

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CLAVULINOPSIS FUSIFORMIS  
PHOTO BY BRYAN CARIS

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### *Members - 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

## MESSAGE FROM THE PRESIDENT

Greetings to all of you during this favorite time of year for mushroomers. Based on what I have observed recently, it is shaping up to be a very good mushroom season! The Wisconsin Mycological Society has had several forays in the past few weeks and all have been productive.

The annual Samuel Saad Memorial Foray was held on August 29 at Mauthe Lake Recreational Area and we came up with a species count of 65. [You can read more about that foray elsewhere in this newsletter.] The following weekend, Labor Day weekend, we had the first ever Bayfield County Foray in northern Wisconsin. Britt has been going up to Cable every year to do a mushroom lecture and walk and he felt it was such a great area for mushrooms that our club should have a foray there. And so, together with members of the Minnesota Mycological Society, we did have a foray where an impressive 248 species were collected and identified. Plans are to offer this foray again next year, and beyond that, to possibly have a NAMA (North American Mycological Association) foray at Cable in 2017. This would be only the second time a NAMA foray has been held in Wisconsin (there was one in La Crosse in 2005), so it would be an exciting opportunity for Wisconsinites who happen to also be members of NAMA. Heading back down to southeastern Wisconsin, over the weekend of September 12-13, we had two forays, one at Glacier Hills County Park in Washington County and one at Devil's Lake State Park. For the first foray we came up with a list of 70 species, and for the Devil's Lake Foray, the count was 88 species. Our cumulative species list over the years since we started recording has now grow to three pages. There are still a number of forays left this fall, so I encourage you to come out and join us. See what you can find and perhaps help add to the growing species list.

Many of us come to mushrooms because they offer great eating, outdoor exercise, beauty, and the thrill of potential danger, as in "If you eat this, it may kill you or at least make you sick." Typically in the

beginning, we learn how to recognize a few common or distinctive mushrooms such as giant puffballs or shaggy manes. Further along on our journey, we may also learn to recognize broad groups of mushrooms such as fiberheads (*Inocybe*) or the milky-caps (*Lactarius*). The difficult part, of course, is to move beyond this so as to recognize specific species of mushrooms that may not be quite as distinctive or that belong to large genera, such as *Cortinarius*. Even with field guides, it is difficult to make a great deal of progress in this direction without seeing and hearing mushrooms identified, or at least discussed, by others. Even with the help of others that are perhaps more knowledgeable, a certain amount of effort is required to be observant and on the lookout for the small variations that distinguish one species from another, not to mention learning and remembering Latin names. In some cases, the habitat can help you to decide what you have, as for example in comparing common puffballs, *Lycoperdon perlatum* grows on the ground, while *Lycoperdon pyriforme* grows on decaying wood. Sometimes color can help. Just this past weekend, we were wondering whether we had found *Tylopilus rubrobrunneus* or *Tylopilus plumbeoviolaceus*. The conclusion was that we had *T. rubrobrunneus* because specimens lacked the purple stem of *T. plumbeoviolaceus*. Many other macro-characters, such as size or gill attachment or the presence or absence of such features as a ring or patches or a cup-like base are commonly used to help identify a mushroom to species. For the more ambitious mushroom identifiers, there are spores to measure and chemical reactions to test for. In any case, with the fungal world, there are always more details to learn and a finer understanding to be had. With name changes and new species coming along all the time, there is more than enough material to keep an interested person busy! Take care.

- Colleen Vachuska, September 20, 2015

## 2015 Upcoming Events Calendar

**Saturday, October 3, 10:00 am**

**Tula Erskine/Fred Hainier Memorial Foray at Point Beach State Park**

**Foray Leader: Chuck Soden**

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.

For questions, contact **Chuck Soden**: (262) 495-2117.

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**Saturday, October 10, 10:00 am**

**WMS Coral Woods Conservation Area Foray (with the Illinois Myco Association)**

**Foray Leaders: Bob & Judy Kaplan**

Please join WMS and the Illinois Mycological Association for our 12th foray into the Coral Woods Conservation Area in Illinois. Coral Woods is about 400 acres of old sugar maples (some 70-100 yrs. old) and our fall favorite, oaks.

PATRICK LEACOCK, A MYCOLOGIST FROM THE CHICAGO FIELD MUSEUM WILL BE THERE TO HELP US IDENTIFY SPECIMENS AND GIVE A VERY INTERESTING AND EDUCATIONAL TABLE TALK. THIS IS NOT TO BE MISSED FOR THOSE WHO WANT TO LEARN ABOUT MUSHROOMS.

Bring a picnic lunch - we will gather under a shelter (in case of inclement weather) while trying to identify our finds. We hope our friends from the Illinois Mycological Society can join us for this foray into their home turf.

**DIRECTIONS:** The Coral Woods is located in the McHenry County Conservation District.

- From Wisconsin, find Hwy 12 as it enters Illinois.
- Take Hwy 47 south toward Woodstock.
- Follow Hwy 47 through Woodstock and turn west on Hwy 176.
- Watch for Union Rd, taking it south until it dead ends into East Coral Rd.
- Note: Union Road heads west at the stop sign in town. Don't follow it, just keep on going straight.
- The road is now called Northrop.
- Turn right onto Coral Road and take it across Hwy 20.
- Go to 1st street and turn right.
- There will be a sign pointing you on to Coral Woods Conservation Area.

For questions before the foray, contact **Bob Kaplan**: (847) 740-0978.

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**Monday, October 19, 6:00 pm**  
**Fall mushroom dinner**

The WMS Fall Mushroom Dinner will take place at Lazy Susan MKE, which was voted one of the top 30 restaurants in Wisconsin for the 2nd year in a row. They've been open for two years, creating delicious and unique plates for those who love to dine out.

Space for this dinner is limited to 40 persons. See the menu and additional details on the next page.

**NEW! Saturday, October 24, 10:00 am – 11:00 am**  
**Mushroom farm tour**

Sugar Bee Farm  
4121 S 6th St., Milwaukee, WI 53221  
Limited to 20 people. Fee: \$8.00 per person

To sign up, rsvp to Steve Shapson at [steve@thecheesemaker.com](mailto:steve@thecheesemaker.com) and send payment (checks made out to WMS) to:

Steve Shapson  
11611 N. Grace Ct  
Mequon, WI 53092  
414-745-5483 tel/text

Please put your email address and phone number on your check! For more info about Sugar Bee Farm, visit [www.facebook.com/sugarbeefarm](https://www.facebook.com/sugarbeefarm).





**Wisconsin Mycological Society presents**  
Fall Mushroom Dinner

**Monday October 19<sup>th</sup>, 2015**

6pm reception

7pm dinner is served

Cost \$85.00/person tax and tip included; Wine pairing available for \$20

Call restaurant directly to make your reservation: 414-988-7086  
2378 S Howell Ave., Milwaukee, WI 53207  
[www.lazysusanmke.com](http://www.lazysusanmke.com)

**Amuse Buche**

Mushroom Arancini

*Cremini mushroom risotto ball, Carr Valley Black Sheep Truffle Cheese*

**First Course**

"Lobster" Roll

*Lobster Mushrooms, lemon, peppers, shallot & herbs tucked in a mini roll*

**Second Course**

Seared Maitake Mushroom

*Creamed leeks, crusty bread*

**Third Course**

"Chicken" Pot Pie Fries

*Chicken of the Woods, flaky pie crust strips, carrots, peas, pearl onions*

**Fourth Course**

Chanterelle Spaetzle

*House made spaetzle, fresh corn, chanterelles, egg & cream sauce*

**Fifth Course**

Porcini Dusted Halibut

*Pan seared halibut, honey & soy roasted beech & shiitake mushrooms, carrots, fingerling potatoes*

**Sixth Course**

Dessert

*Pumpkin Roll*



## Annual WMS picnic report

By Molly Soba

Did you miss the annual picnic at Britt Bunyard's farm this past June 27? If so, you've denied yourself a fantastic experience! Not only was it fun trying to pry the secret fungi spots from fellow forayers, but it was also a fabulous opportunity to fill up on some first-rate food! (As usual, Dave Fisher didn't disappoint with his homemade ice cream.) And as it was the annual meeting of the Wisconsin Mycological Society, members got a chance to weigh in on programming ideas for the coming year. Food, friends, and all things fungi – what could be better?



WMS members chatting and filling their plates at the 2015 picnic.



What would a WMS picnic be without mushrooms? Whether on the grill or included in (or on!) salads and sides, mushrooms were featured in several dishes.



The Bunyard farm was the ideal setting for the picnic. The barn housed the food, beverages, and seating (left), Britt's chickens kept the kids busy (center), and the gathering spilled out onto the shaded yard outside the barn (right).

## Mauthe Lake Foray Report

By Colleen and Peter Vachuska

Each year, the WMS conducts a Sami Saad Memorial Foray. Sami Saad was a biology professor at UW-Washington County who was active in the WMS during the 1980s and 1990s, including a stint as president of our group. This annual foray is held at Mauthe Lake Recreational Area, a place where Sami often took his students. Usually, the foray is held in September, but because of the lateness of Labor Day this year and the fact that the Bayfield County Foray was scheduled for Labor Day weekend, the 15th annual Sami Saad Memorial Foray was held early this year, on the last weekend of August. It had rained heavily the night before and was still drizzling early on the morning of Saturday, August 29th. Given the wet conditions and the fact that we had the impression that there was some confusion about where and when the foray was to be held, we expected a small turnout. Indeed, the turnout was smaller than normal, but still probably a respectable 10 or so.



*Mycena leiana*, found on the Sami Saad foray on August 29<sup>th</sup> at Mauthe Lake. Photo by Bryan Caris.

As we got out onto the trail and into the woods on the south side of the parking lot at the park entrance, we were surprised at the abundance of fungi that was present. We stepped on *Scleroderma* as we walked along the path. Layers of leaves were covered with *Marasmius capillaris* and other *Marasmius* species. Logs were decorated with *Mycena* and *Polyporus* species. *Russula* and *Lactarius* were plentiful. At our farthest point there was a good-sized sulfur shelf and nearby, a mound of moss with bright yellow twisted "worms" shooting five or more inches out of it; it was a spectacular fruiting of *Clavulinopsis fusiformis* (see the photo on p. 1 of this newsletter).

After the foray, we met up at the picnic area to look over our finds. We were joined by a young enthusiastic Russian family that we had met earlier along the trail. There was much to look over and discuss. There were several specimens covered with a pale *Hypomyces* that we wondered about. Another puzzler was a reddish-staining *Lactarius* that turned out to be *L. subvernalis* var. *Cokeri*. As far as edibles go, they were not abundant, but did include: a small number of *Lactarius deliciosus*, one specimen of *Hypomyces lactifluorum*, a few specimens of each of several kinds of *Cantharellus* species, a few hedgehogs, and some faded-looking *Laetiporus sulphureus*.

Some of the larger and more impressive finds were *Boletus frostii* (now called *Exsudoporus frostii*) and *Boletellus russellii*. There is a story about the discovery of these two species. Supposedly, amateur mycologist John Lewis Russell named the species *Boletus frostii* after his friend, Charles Christopher Frost, another amateur mycologist. In turn, Mr. Frost named *Boletus russellii* (changed to *Boletellus* in 1931) after Mr. Russell, who had originally collected it. All in all, it was a good day -- few bugs, the temperature was just right, the rain was not oppressive, and there were plenty of mushrooms, lots of interest, and good discussion. We're pretty sure Sami would have been proud.



## Glacier Hills County Park Foray Report

By Susan Selle

Glacier Hills is an excellent example of a glacier moraine with rugged terrain, wooded trails, and picturesque views of Holy Hill. Situated along 1200 feet of Friess Lake frontage, the park is excellent for mushrooms and even in the driest weather conditions some mushrooms may be found. This year the weather really cooperated and forayers accumulated an abundance of specimens. The park is a combination of mixed hardwoods and pines so a diversity of species of mushrooms grows there.

The day started off bright and sunny. The weather was cool – perfect fall mushroom weather. Walking on the yellow trail, a small Hen-of-the-woods (*Grifolia frondosa*) was probably the first thing we spotted and photographer Andrew Khitsun made sure to capture some images of it. Practically everywhere we looked on the trail to the right and to the left, there were mushrooms. In the two hours of the foray, I filled my basket with many different species – it was great to come away with so many fungal finds.

After the foray we all met up at the picnic area. When everyone took out their finds, we must have filled up five picnic tables! I will just mention some of the more common edible mushrooms that were found. With its beautiful light purple color, Purple Gilled Laccaria (*Laccaria ochropurpurea*) was a fun find. One big Giant Puffball (*Calvatia gigantea*) was found – it was such a large mushroom, it reminded me of a volley ball. A few Yellow Chanterelles (*Cantharellus*), with a scent that reminds me of apricots, were harvested. One Lobster (*Hypomyces lactifluorum*) was found just lying beside the trail – maybe someone picked it up and discarded it. A large, showy Chicken-of-the-Woods (*Laetiporus sulphureus*) was someone's prize that day. Some unusual mushrooms that were found included an Earthstar (*Geastrum*), Dead Man's Fingers (*Xylaria*), and a Northern Tooth (*Climacodon*). In addition, several *Boletus edulis* were found. I have heard that this is a rare occurrence but is happening this year.

It was a wonderful day and everyone had an interesting and fun time collecting mushrooms. I am looking forward to returning next year to Glacier Hills.

P.S. Someone from our club left a camera at the Glacier Hills hike. It is being kept for him/her by the park ranger. Owner should call [262-628-0103](tel:262-628-0103) or [262-208-0386](tel:262-208-0386) as soon as possible!

## Walking Iron Foray Report

By Bob Kaplan

On Saturday, September 19<sup>th</sup>, the WMS resurrected the foray at Walking Iron County Park. This is one of our more interesting foray sites as we have found species in the past that we do not see very often elsewhere. It's been a year or two since we held this foray, as the person who used to lead it is no longer able to. Since it has been such an interesting site historically, I volunteered to be the foray leader. In the past we have found numbers of very large Hedgehogs (*Hydnum repandum*), Black Trumpets (*Craterellus cornucopiodes*) and two interesting parasitic fungi: *Boletus parasiticus*, which grows on *Scleroderma* puffballs, and *Asterophora lycoperdoides*, which is parasitic on species of *Russula* and *Lactarius*.

This is the first year I have been there where we did not find the Hedgehogs or the parasitic Bolete. We did identify 66 species of fungi however, including several species of *Marasmius*, specifically *nigripes*, *capillaris*, *delectans*, *oreades* (the fairy ring mushroom, which is edible), and *siccus*. The small, white *Capillaris* (see photo on p. 13), which is a less than ¼ in. across, was everywhere. Some earth stars (*Geastrum saccatum*) were found as well as *Gymnopilus spectabilis*, which is hallucinogenic. We also came across a number of *Boletus badius* and we also found a colony of *Pholiota squarrosoides* on a log. I have seen this species only once before. We all took the trail by the creek, which has always been very productive. This year was no exception. Even though we did not find large numbers of edibles, this was still an interesting and successful foray.



## Fond farewell

The news has recently come out that Britt Bunyard and his family are moving to southern California. A few board members share their thoughts on the impact Britt has had on WMS.

### Colorful character

While I'm happy for Britt and Heather and their family, I'm sad to hear that they will be leaving Wisconsin. Britt has definitely added some color to the WMS in the decade or so that he has been among us. At first, Britt seemed to be just a quiet attendee at some of the lectures in our old venue at Mitchell Park. At some point, though, we must have figured out who he was, which at that time was probably editor of the NAMA newsletter, *The Mycophile*. Consequently, in 2006, we decided to ask him to be on the WMS board of directors, a position which he accepted. Soon after, Britt became more involved in making suggestions for our winter lecture series and inviting speakers. In this role, he made quite a large impact on the club. Our lecture series expanded from February-March-April to February-March-April-May. Because of Britt's connections within the mycological community, we also began to enjoy speakers from both the East Coast and the West Coast that likely would not have visited us otherwise. In many cases, Britt personally housed and fed the invited speakers while they were here in Wisconsin. In 2008, he also agreed to take on the job of editing the WMS newsletter, even as he was starting his own *Fungi* magazine. In 2010, when we were looking for a new location for our annual June picnic, he invited us to use his rural home, a venue which we have been enjoying every year since. On the foray front, Britt re-instigated a Devil's Lake Foray, which he has been leading the last few years. Britt also suggested that we have a weekend foray, and so in 2009, we started having the annual Northwoods Foray in Hiles. This year, he also initiated a new Labor Day weekend foray up in Cable, WI. Britt hopes to continue doing the Cable Foray on an annual basis, so there should be opportunities to see him again, even if you never get outside Wisconsin. To Britt, all I can really say is thank you so much! We are very grateful for all of the help and inspiration you have given the WMS and for always being a model of enthusiasm and good cheer. – *Colleen Vachuska*



### The host with the most

It's been a privilege working on the board with Britt. Since his work frequently takes him to the West coast, this move seems well suited. Aside from providing the WMS with his mycological expertise and access to some of the best in the field, he's a gracious host, a wonderful storyteller, and also concoctor of interesting liqueurs. Best wishes to you and your beautiful family in your new California home. – *Fred Kluhsman*

### Knowledgeable, enthusiastic, and progressive

I remember the first time that I went to a foray with Britt. It was at Black Hawk Ridge and led by Tom Volk. After the foray, when we were going over the finds, Britt started talking with people, like he still does, identifying mushrooms. But he had just made a mistake, calling certain mushrooms *Russulas* when they were certainly not. He had called a *Hygrophorus russula*, a *Russula* - which I think is a bigger mistake than it sounds like. I recall correcting him and thinking this guy is just a blowhard who will soon disappear. I was wrong. He didn't disappear. That was about the last time that I corrected him, however, as I found out he did know a great deal more than I did and he was always full of enthusiasm and good cheer and is always up for learning more.

I've learned other non-fungi-related things from Britt, as well. One thing that Britt always does that I am now doing is being aware of gender equality. He always made a point of trying to have women speakers in our lecture series. This is something that was not an issue for me before, but has started to become an issue with me as I have begun to speak out on other committees that I'm on at work about these types of imbalances. – *Peter Vachuska*

## WMS Summer Wild Mushroom Dinner Review

By Steve Shapson

On Thursday, July 30, several WMS members enjoyed the WMS summer mushroom dinner. North Star American Bistro of Brookfield served up a delicious and plentiful array of dishes. Each dish had the option of a beer and/or wine flight.

### First Course (right):

Mushroom Charcuterie with Wisconsin cheese, house-pickled mushrooms, white truffle compound butter, house pâté, and grilled bread.



**Second Course:** Warm Mushroom Salad comprised of trumpet mushrooms, frisée, grilled asparagus, poached eggs, toasted crostini, and white truffle vinaigrette. *Note: the salad was eaten before any photos could be taken.*

**Third Course (right):** Chanterelle Soup with Seared Polenta Cake, shaved Sarvecchio parmesan, and fresh chives.



**Fourth Course (left):** Mushroom Cognac New York Strip expertly cooked to perfection along with truffled crispy mushrooms, rainbow chard, cognac demi-glaze, and red rooster and fingerling potatoes.

**Fifth Course (right):** Crème Brûlée Duo, which was to die for, featuring candy cap mushroom and dark chocolate/hazelnut and porcini mushroom tuile.



## TRAIL TO DISCOVERY

By John Steinke

*You know you are in trouble when, your pictures come back from the drug store and you have more pictures of fungi than you do of your children.*

This all started back in 1985 when I took Dr. Alan Parker's fall mushroom courses and he suggested I join the Wisconsin Mycological Society. Most of the photos that I was taking, at this time, were of fungi that I did not know but had character enough that I felt I would be able to ID in the future. With the photos, the addition of more books, and endless trips to Dr. Parker's, I was hooked, I could not get enough.

After the photos, came images, notes, voucher specimens, and the realization that I needed to narrow down my interest in fungi or perish.

My interest in the Gastromycetes came to be. They dehydrate in nature so well; I could collect them when I had time, unlike the fleshy fungi that turned to mush fairly quickly. In order to get a better understanding of the species within the Genera, I started comparing the collections I had made, and traveled to the University of Michigan to see the Gastromycete collection in their Herbarium.

On my last trip over there they allowed me to make a deposit of some of my earthstar collections. Timing is everything -- not long after I made the deposits, a group from Spain was looking at the *Geastrum* from

around the world. I am not sure how many collections they looked at from the University of Michigan, but three of the collections that I had deposited made their paper.

One of them was *G. minimum* which they

determined to be *G. granulosum*, dropping *G. minimum* to a synonym.

The other two collections I listed as *G. coronatum*, which they split off and made a new species called *G. thanatophilum*.

The new species name means "God of death's friend" -- both the collections were made

in cemeteries, next to headstones. The Holotype collection was found with my partner, Pam Watson. The other collection, or Paratype, I had made at a different location.

If anyone out there in fungi land needs to know more, you can read the paper, "Integrative taxonomy reveals an unexpected diversity in *Geastrum* section *Geastrum* (Gastrales, Basidiomycota) by J.C. Zamora, F.D. Calonge M.P. Martin. It was in the journal *Persoonia*, volume 34, 2015: pp. 130-165.

Thanks everybody for picking up those lowly gastromycetes and bringing them to the table. One person's trash is another person's treasure.





## Getting to Know You . . . A few questions with WMS board member Steve Shapson



WMS board member Steve Shapson with an impressive fruiting of *Laetiporus sulphureus* (chicken of the woods or sulphur shelf).

when John Fetzer exclaimed, "You need to be a board member." He was kidding of course, but it made us feel very welcome.

**Q:** How did you come to be the guy who sets up the mushroom dinners?

**A:** I was working with John Fetzer with finding restaurants I believe. Since MJ and I go out about once a week, and with the explosion of so many new hipster restaurants opening up in Milwaukee, I thought I could find restaurants that have chefs that really are motivated to offer our group a quality mushroom dinner. One would think it's easy to find restaurants that want to do a themed dinner on a slow night. But some of the newer places are so

**Q:** What got you interested in mycology?

**A:** My wife, MJ, and I were walking through Pike Lake woods and picked up some mushrooms. We knew that Morels were an edible, but never found any, and at that time didn't even know where to look. We picked up some mushrooms and first went to Audubon Society in Bayside, then down to the Milwaukee Museum. Neither would not help us; they didn't know what we had found and didn't want to tell us to eat or not to eat them. So I got onto the web and found John Steinke. Like the little, ignorant newbies that we were, we asked John what we had. He was nice and I am a bit embarrassed now, taking his time up with that silly fungi we had found.

**Q:** What aspects of mycology are you most interested in?

**A:** I love finding fresh edibles, but also love taking photos of fungi in their natural habitat. Some specimens are so colorful and offer such a nice contrast against the background forest we find them in. I just use my cell phone which has an excellent camera and is much lighter than my Nikon SLR.

**Q:** How long have you been a member of WMS?

**A:** I believe both MJ and I have been members for about 10 years, probably a bit more.

**Q:** How did you get involved?

**A:** Our first encounter was at a pot luck or slide show at the Domes. I happened to laugh and made a comment on one of the slides



busy, they're not motivated. They're busy ALL the time. Our group deserves restaurants that will go the 110% for us. I also try to find places in different locations to be more accessible for all the members. I first go in for dinner and if I see foraged fungi on the menu I then go back and talk to the chef and see if he/she LOVES mushrooms. Then I talk to the owner about a future dinner. When price comes up, I let the restaurant tell me what they want and go from there. Usually, the price they offer is not out of line, but recently I've been quoted \$20 higher costs. Food, seafood and meat costs have gone up recently I've been told. October is booked at Lazy Susan MKE, January will be either at Hinterland or Movida, and in May, the dinner will be at Morel MKE. These places are all downtown MKE yet future dates are planned west and north of Milwaukee.

**Q:** You have a cheese making supplies business - do you incorporate mushrooms into it at all?

**A:** Since people who make their own cheese also are good cooks, I offer dry morels on the website.

**Q:** You got into cheesemaking through brewing/wine making - is that right? How did that happen?

**A:** Yes, it was a customer buying a thermometer in my shop back in 1999 who showed me how to make Camembert. I was hooked. And the cheese making hobby became a business of selling cheese making supplies to hobbyists and small artisan cheese companies.

**Q:** You're a pretty funny guy - do you have any good mushroom jokes?

**A:** Yes, I am a fun-gi.

If anyone has any restaurant suggestion for future WMS mushroom dinners, feel free to write to Steve at [steve@thecheesemaker.com](mailto:steve@thecheesemaker.com).



MJ Shapson with *Laetiporus sulphureus*.



Tiny *Mirasmius capillaris* were plentiful on the Walking Iron foray.

Photo by Andrew Khitsun.

## Mushroom recipe

### Pesto pasta with balsamic mushrooms

#### Ingredients

1 lb. pasta  
3 c. fresh basil  
3-6 cloves fresh garlic, chopped  
¼ c. walnuts or pine nuts  
½ c. parmesan cheese, grated  
¼ - ½ c. olive oil  
1 lb. portabella mushrooms, sliced  
¼ c. balsamic vinegar  
¼ c. soy sauce  
2-3 Tablespoons canola oil  
1 c. cherry tomatoes, halved  
Salt & pepper as desired



**1** Cook the pasta according to the package instructions. Drain, and return to the pan.

**2** Make the pesto: Place the basil, garlic, nuts, and parmesan cheese into a food processor or blender. Pulse until the ingredients are finely chopped, adding olive oil until you have a loose paste. Add salt and pepper to taste.

**3** Cook the mushrooms: In a skillet, heat the canola oil on medium-high heat. Sauté the mushrooms for about five minutes, until they start to brown. Add the vinegar and soy sauce. Reduce the heat to medium, and continue to cook the mushrooms, stirring frequently, until the liquid has been reduced.

**4** Stir the pesto, mushrooms, and tomatoes into the pasta. Serve with additional parmesan cheese, if desired.

#### Veg out!

This recipe is great with all sorts of veggies! Add zucchini, green beans, onion, broccoli, spinach, or whatever else you have on hand. Cook them gently, and toss with the rest of the ingredients. For a boost of protein, add beans or grilled chicken.

Do you have a great mushroom recipe you'd like to share? Email it to the newsletter editor at [julia.gerlach@aol.com](mailto:julia.gerlach@aol.com).

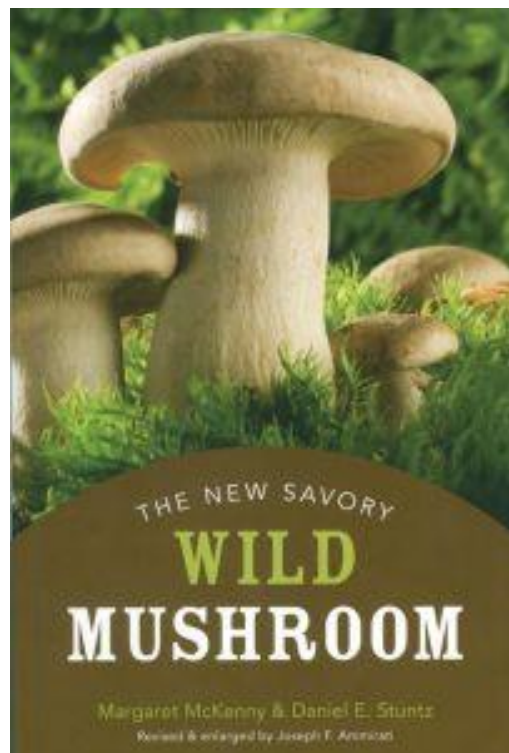
## Mushroom trivia!

Check out the Mushroom of the Month feature on the WMS website and answer the following trivia questions for a chance to win a copy of *The New Savory Wild Mushroom*, by Margaret McKenny & Daniel E. Stuntz.

### Trivia questions

- What common household solution is useful in identifying *Boletus subtomentosus*?
- What color is the spore print of *Amanita brunnescens* (Cleft-Foot Amanita)?
- What is the common name of *Camarops petersii*?
- What is the cord called that attaches the egg to the nest in *Crucibulum laeve*?
- What is the unusual feature of the polypore *Gloeophyllum sepiarium*?

Email your answers to [julia.gerlach@aol.com](mailto:julia.gerlach@aol.com). The first person to answer correctly will win the book.



## Notice of Board of Directors meeting

Typically, the board of directors for the Wisconsin Mycological Society meets one to three times per year to plan society activities. Our next board meeting will be Sunday, October 25. If you have any thoughts or suggestions about things you would like to see happen with the WMS, please contact one of the officers prior to October 25, or go to the Contacts page of the Wisconsin Mycological Society website and click on the name of any of the board members if you want to send an email.

President Colleen Vachuska: (262) 335 - 3339

Vice-President Kris Ciombor: (414) 321 – 8531

Secretary-Treasurer Peg Oberbeck: (414) 453 – 1062

Also, with the departure of Britt Bunyard, we will soon be looking for at least one new board member. There are no special requirements for board membership. Any interested person who has been a member for several years and would like to get more involved with the club is eligible for consideration. If this is something you might be interested in, you can also contact one of the officers or one of the other board members.



**Wisconsin Mycological Society**

**c/o Fred Kluhsman**

**5315 S. Sunnyslope Road**

**New Berlin, WI 53151**