



The Wisconsin Mycological Society

NEWSLETTER

Volume 33

Number 3

Fall/Winter 2016

In this issue:

- * 2017 New Faces
 - * January potluck
 - * Save the Date –
Northwoods Foray
 - * 2016 Foray Reports
 - * Fall Mushroom Dinner
Review
 - * And more!
-

TYLOPILUS FELLEUS
PHOTO BY ANDREW KHITSUN



Tylopilus felleus (Bitter Bolete)

© Andrew Khitsun

MESSAGE FROM THE PRESIDENT

Greetings to all WMS members!

As we approach the new year 2017, I hope you're as excited as I am about growing WMS and further reaching out to those who may not even know of our special organization. As President, I hope to lead WMS into new territory and to reach more fungi-minded folk.

There are more than 300 of us from all over the great state of Wisconsin -- nearly half located outside of Milwaukee County, and many in the western counties as well as northern and southern counties. In the new year, you will see WMS reach out further into the state. New member Shannon Pump of Sister Bay, Door County, will lead a few forays in the Upper Peninsula. I had the opportunity to meet and forage with her this past late summer. Shannon is a die-hard and seriously experienced mycologist whose generosity is unbounded. Learn more about her in this newsletter. From the northwest part of our state comes Tavis Lynch, who like Shannon, got the fungi bug years ago. Tavis will be leading some forays in his neck of the woods. Both will be speaking this winter at our annual Lecture Series.

Speaking of the 2017 Lecture Series, we're going to split them at two different locations. One location will be the [Country Springs Hotel](#) just off I-94 in Pewaukee. Send me a short email if you plan on attending lectures at this venue since it is much closer and convenient drive for our members living outside of Milwaukee. The

other location is [Sugar Bee Farm](#), located just off I-94/43 in Milwaukee. Some of you may have toured Sugar Bee Farm awhile back. They cultivate edible mushrooms for local restaurants and have a nice area for our lectures. With these two venues, we hope more of you will attend the lectures. As of this writing the speaker schedule is not finalized, but I expect it to be a very interesting lecture series.

The Annual Potluck and Slide Show will be January 18th, 2017 at 7pm at the [Greenfield Park Pavilion](#).

Check out the New Faces page in this newsletter. And finally, get involved in your WMS. There's much you can do to help. Send in mushroom recipes for the WMS Cookbook or artwork for WMS T-Shirts; share mushroom/fungi photos for publication on our new [Instagram page](#), organized by new member Savannah Thomas of Lake Geneva; or scout and suggest new foray locations. With your ideas and involvement, WMS will continue to grow and improve.

Best to all of you in the new year,

Steve Shapson
steve@wisconsinmycologicalsociety.org
414-745-5483

2017 Annual Membership Slide Show and Potluck Dinner

Wednesday, January 18th, 7:00 pm, [Greenfield Park Pavilion](#),
2028 S. 124 St., West Allis

Bring your favorite dish to pass for the potluck. Save your favorite fungi digital images to a USB flash drive to share during the slideshow.


Your WMS dues can also be paid at the potluck.

Update! WMS now has two membership options.

*** Option 1: 1 year family membership \$20 (includes digital newsletters).**

*** Option 2: 1 year family membership \$35 (includes printed and digital newsletters; pay via personal check only).**

See payment options at right for details.



**Watch your email
for details on the
upcoming 2017
Lecture Series – you
won't want to miss it!**

Members – Pay your 2017 Membership dues now!

Wisconsin Mycological Society annual membership dues are collected in December and January. Prompt payment helps us better plan society events. And now you have three ways to pay!

Personal check

\$20 – digital newsletters

\$35 – printed & digital newsletters

Please send a check (include your name, address & email) payable to WMS to:

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

Paypal or Credit card

Visit www.wisconsinmycologicalsociety.org,
pay with credit card or debit card.

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

Bonus! Join both WMS and NAMA
and get a discount on your NAMA
dues!

1 year NAMA membership with
electronic NAMA newsletter: \$25.

1 year NAMA membership with
hard copy NAMA newsletter: \$40.

Please join NAMA as an affiliated
member from their website,
[NAMA.](#)

New Faces at WMS

Get familiar with some of the people you'll want to meet this coming year



Tavis Lynch
2017 Lecture Series Speaker and Foray Leader

Tavis Lynch resides in Cumberland, Wisconsin, in the near northwest part of our state. He leads many personal forays, teaches, and organizes mycological events throughout the year. You could say he is a "one man mycological society." As an amateur mycologist, he has been studying fungi for most of his life and teaches several mycology classes for Wisconsin Indianhead Technical College. He has been a commercial mushroom forager for many years and has been cultivating mushrooms on a large scale for about six years. He leads several public and private forays throughout the year and is a certified mushroom expert by the Minnesota Department of Agriculture.

Contact info:
Tavis Lynch
715-554-3182
mushroomtavis@hotmail.com

Shannon Pump
2017 Lecture Series Speaker and Foray Leader

Shannon Pump is from Sister Bay in the Door County Peninsula. She is the dedicated owner and professional forager for [Wild Door Mushrooms and Foraging](#). She works part time as a naturalist for The Ridges Sanctuary in Baileys Harbor. She has studied edible plants and mushrooms for more than 15 years. Shannon offers edible wild mushrooms for sale to both the public and local dining establishments and at times works with local farm markets. In addition, she offers classes, workshops, and forays in the Door County and Eastern Wisconsin area. Private guided mushroom hunts are also available during the mushroom season.

Contact info:
Shannon Pump
920-265-8389
bakkenaliah@hotmail.com





Theresa Kenney
WMS Cookbook and Website Creator

Theresa Kenney, or Tess as she prefers to be called, recently joined the WMS this past summer. She and her husband, Jack, love gardening and the outdoors. She quickly built the new WMS website on the easy-to-manage Weebly platform and is organizing the WMS's first-ever mycological society cookbook. She's looking for recipes using mushrooms along with history of the WMS. Tess has a very diverse background. From managing video production at one of the stages at Summerfest to her community involvement in the Riverwest neighborhood of Milwaukee, to her Professorship at Concordia College, Tess is very busy and always willing to help community organizations. Learn more about Tess at her website, tesskenney.com.

Contact info:
 Theresa Kenney
ellogical1@mac.com

Savannah Thomas
Social Marketing/Instagram/Facebook

Savannah Thomas is from northern Illinois but recently moved to Wisconsin. Savannah stepped up to the plate when she read WMS was looking for someone to help with social marketing. Instagram is a valuable media tool for us. She has already posted some mushroom and fungi photos, which people see and comment on. Her work on Instagram brings our group to people all over the world. "I've always been interested in mushrooms. My boyfriend's family and I go camping multiple times every summer in Eagle River, WI. We always go on long hikes and I've always spotted mushrooms in the woods and have wanted to learn more about them. I can't wait to continue learning about them as I get more involved with the Wisconsin Mycological Society!" Send your photos along with a short description to Savannah for publication on our social media outlets.



Contact info:
 Savannah Thomas
savannahthomas8@icloud.com



SAVE the DATE!!!

9th Annual Northwoods Foray

in Hiles, the “Mushroom Capitol of Wisconsin”

Thursday, July 20 – Sunday, July 23, 2017



FEATURES AND HIGHLIGHTS

- Two full days of forays – Friday, July 21 & Saturday, July 22
 - Guest speaker Tavis Lynch
 - Potluck dinner Friday night
 - Catered banquet Saturday night
- Many other activities to enjoy in the area

Bring the whole family! Great diversity of mushrooms. Enjoy the fellowship of other mushroomers.

EDUCATIONAL, INFORMATIVE, FUN

More information to follow in the Spring 2017 newsletter

The Midsummer Foray Report

By John Steinke

The Nordic Ski Trail between Palmyra and La Grange on Hwy H was a great new location this year. Unfortunately, there was confusion in the directions. I do apologize to those who found us late or did not find us at all.

With that behind me, I will move on to the foray. I liked the site, with its many trails and lots of woods between them. We had about 25 members and friends when we picked a trail and moved out. We had picked the blue trail, but I do not believe it made much difference.

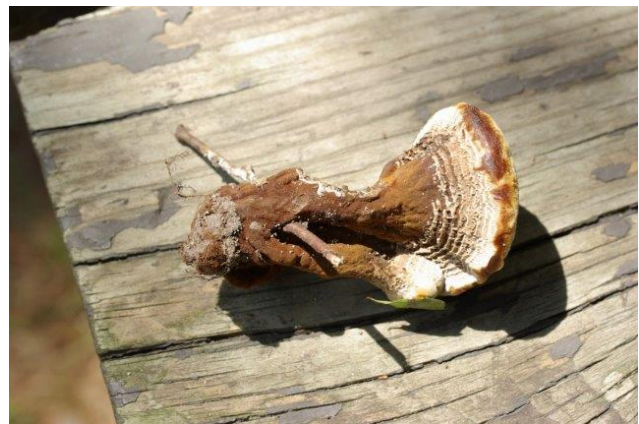
During “Table Time” everybody had things to contribute. *Cantharellus cibarius*, or the chanterelle, was the highlight for most. Many had never seen them before and were eager to try them. One member was guessing he had collected more than five pounds of them.



I, on the other hand, found different highlights at the table, the first being *Hysterangium separabile* (left). I had never seen this before, but it offered so many clues, it led me to this name. It looked like a puffball, but when I pushed on it, it felt like a stinkhorn egg. Thinking it was a stinkhorn egg I tried to cut it in half only to have the outer skin peel back with the pressure of the knife before cutting through the center. I thought my knife was

dull but it turned out that the outer skin peeling away easily was one of the main characteristic of this fungus, plus the skin turns from white to a very nice pink color. The center of the fungus had divided spore chambers, unlike the stinkhorns.

My second pick of the day was *Coltricia montagnei* var. *greenei* (right). I know that is a mouthful but it is such a distinct fungus that you only need to see it once and you will know it. I have collected the more common *Coltricia montagnei*, but never the variation. This fungus kind of looks like a stalked polypore, but I guess it aligns better with the boletes. At this point I would like to thank the person or persons who brought in the two mentioned collections and ask you to give me your name, so you can be credited as the collector and maybe offer more details on



the habitat of the collections. (Note to self and other foray leaders – it would help everyone if we had name tags for the collectors and their collections!)

There were more than 40 other species that I could address, but I think I will leave the fungi now and move to the foragers.

This foray was like the perfect storm -- a new site, comfortable weather, no bugs, and interesting fungi. Everybody I ran into in the woods was happy and eager to share their finds and that enthusiasm spilled over to the tables. There was a great group at the table, with lots of good questions. We didn't have all the answers but that is what keeps us coming back.

I saw old friends and new friends, both on and around the table.

Walking Iron foray

By Bob Kaplan

Our Walking Iron County Park foray was on Sept. 17th, 2016. It was a beautiful, warm late summer day. Walking Iron is an unusual and interesting place. The trail we took was down a somewhat steep hill and along a creek so it has very rich, moist, forest soil.



We walked along this trail and found a number of species of interest. In the grassy area before we got to the trail, several specimens of *Calvatia craniiformis* (commonly known as the brain puffball or skull-shaped puffball), a large edible puffball, were found. At the beginning of the trail we came across a dead tree with a lot of *Laetiporus sulphureus*, or sulphur shelf, on it. Right across the trail there was a colony of *Pholiota squarrosoides* that we have seen in past years. We identified four species of *Cortinarius*. A little bit to the uphill side of the trail, a fair amount of *Cantharellus cinnabarinus*, the red chanterelle, was

collected by several individuals. We also found a few large *Hydnum repandum*, the very edible hedgehog mushroom, although not in the numbers of past years. Toward the end of the trail by the creek there was a six-foot-long log covered with a dense growth of *Xeromphalina campanella*, impressive despite the small size of the individual caps.

The most unusual mushroom was a single large *Pleurotis levis* (above), an oyster mushroom with a densely hairy stem, which was found by Ananda Morningstar's son, Jess.

A number of specimens of an uncommon puffball, *Lycoperdon echinatum* (right), were also found by Judy Kaplan. Altogether, 61 species were identified. There were probably 20 more that we could not identify.

Pleurotis levis photo courtesy of Jeremy Holmstadt.



Glacier Hills County Park Mushroom Foray

By Susan and Jim Selle

Glacier Hills is an excellent example of a glacier moraine with rugged terrain, wooded trails, and picturesque views of Holy Hill. There is 1,200 feet of Friess Lake frontage. The park is excellent for bird watching and, of course, for mushrooms.

Jim and I had been watching the weather report for our September 10 foray and it stated that the rain would end by 10:00. "Perfect," I thought, but I was not convinced by the cloudy skies. We were not anticipating a large crowd because of the threat of rain and were pleasantly surprised to see more than 30 mushroom people show up. There were some first-time mushroom people and we are always delighted to have them show up at the foray. Jim passed out maps while I guided a large group down the yellow and red trails. There are several more trails and you can set off by yourself on another trail.

There was an abundance of mushrooms due to the recent rain. The hills were slippery and you had to watch your footing. About half way into the foray the skies opened and it did rain but it was a gentle rain. Everyone had their rain gear so that was not much of a problem and the shower stopped before it was time to go to the picnic area to identify our mushroom finds.

I was hoping that the shelter would be available but to my dismay they remodeled the picnic area and there were just open picnic tables. Some of the species collected included: the popular edible, hen of the woods; puffballs, some of which were, indeed, giant; and *Hericum*. The weather cleared so that it was not too bad outside. The time went all too fast and the picnic tables were cleaned and mushrooms dumped into the forest. We look forward to seeing what mushrooms 2017 will bring.

Glacier Hills County Park Mushroom Foray Species List

Albatrellus cristatus	Laccaria ochropurpurea
Amanita flavoconia	Lactarius psammicola
Calvatia gigantea	Lycoperdon perlatum
Cantharellus cibarius	Mycena leaiana
Cortinarius violaceus	Phallus ravenelii
Crepidotus applanatus	Polyporus elegans
Crucibulum leave	Polyporus redicatus
Ganoderma applanatum	Polyporus squamosus
Geastrum saccatum	Ramaria formosa
Grifola frondosa	Russula rubescens
Gyroporus castaneus	Scleroderma areolatum
Gyroporus purpurinus	Stereum complicatum
Helvella crispa	Stereum ostrea
Hericum coralloides	Suillus americanus
Hydnellum spongiosipes	Suillus pictus
Hydnum repandum	Trametes elegans
Hygrocybe conica	Trametes pubescens
Hygrocybe cuspidata	Tremella reticulata
Hygrocybe persistens	Tylopilus felleus
Hygrocybe flavescens	Tyromyces chioneus
Ischnoderma resinotum	Xerula megalospora
Laccaria laccata	

Mirror Lake Foray Report

By Andrew Khitsun

Though inclement weather was predicted for our September 25th foray, the day turned out to be fine. Perhaps, because of the poor forecast, attendance was scanty. But those in attendance didn't mind it at all -- they had all the bounty to themselves! Honeys came through (literally and figuratively), even though doing a scouting two weeks earlier I was disappointed not to have found any. Weather was probably responsible for that one too -- we had weeks of incessant rains in the area. The deluge was monumental, and conditions in the park were like I haven't seen before. While the park has some low, swampy spots, most of the terrain is an oak-pine barrens and some other types of forest on sandy soil. Usually it drains pretty well, and conditions are what I call semi-arid (not to be confused with official definition of that word). This time around, the water was standing just about everywhere, and everything was saturated with moisture. That produced mushrooms all over the place. One could do drive-by mushroom hunting (looking for Honeys while driving slowly through the park), or wander near the shelter and picnic area, not venturing too far, and find plenty of specimens. And speaking of the picnic area -- it's a grassy knoll, and it had at least a dozen, perhaps dozen and half of species of mushrooms growing right there, within feet and yards from the shelter, including edibles. If you missed Mirror Lake foray this year, make sure to come the next one and enjoy nature's gifts. While we didn't have official identifier/species-register person on the foray, I want to thank John Steinke for providing the following partial list of species collected.



Mirror Lake Mushroom Foray Species List

Amanita muscaria var. *guessowii*

Amanita amerirubescens

Amanita americitrina

Amanita flavoconia

Armillaria mellea

Astraeus pteridis

Boletus sp.

Clavulinopsis fusiformis

Cortinarius violaceus

Cortinarius iodes

Corynetes robustus

Craterellus fallax

Echinoderma asperum

Galiella rufa

Ganoderma applanatum

Geastrum corollinum

Grifola frondoza

Gyroporus castaneus

Helvella crispa

Hericium erinaceus

Hydnum repandum

Hygrophorus psittacinus

Hypocrea latizonata on *Cyathus* sp.

Leotia viscosa

Melanoleuca alboflavida

Onnia tomentosa

Pycnoporus cinnabarinus

Ramaria sp.

Russula brevipes

Stereum hirsuta

Stereum ostrea

Suillus americanus

Suillus spraguei

Suillus sp.

Tremellodendron schweinitzii

Trichaptum bifforme

Trichoglossum hirsutum

Coral Woods Foray Report

By Bob Kaplan

Our Illinois foray to the McHenry County Conservation District's Coral Woods took place on Oct. 8th, a beautiful sunny fall day. Both the WMS and the Illinois Mycological association were well represented.

The Illinois club's mycologist president, Patrick Leacock, was also there and gave a very interesting table talk after we gathered our specimens. We have to get permission from the MCCD every year to do this foray and it is conducted as a research project for the District. Collecting of mushrooms in Illinois is illegal unless you are in a state park.

A large number of species were collected and identified, 18 of which were put in an herbarium. Altogether, 100 species were identified. Among those species were a number of *Grifola frondosa* (Hen of the Woods), *Laetiporus sulphureus* (sulphur shelf), *Hericium coraloides*, *Pleurotus ostreatus* (the oyster mushroom), and *Calvatia gigantea* (the giant puffball). These are all edibles. The balance of the species consisted mostly of non-edibles (there were a few others). A lot of these were not well known species but still of interest scientifically.

Patrick had preprinted labels for most of the species and, as mentioned earlier, gave a very comprehensive table talk. All in all, it was a very productive and informative foray!

WMS Fall Mushroom Dinner Review

By Eugenie Olson

DanDan Restaurant, October 26, 2016

On a cool, rainy, blustery night in late October, 17 mushroom aficionados braved the weather and assembled at DanDan Restaurant in the Third Ward to enjoy a remarkable five-course dinner, prepared and served with finesse by the two Dans of DanDan (Dan Van Rite and Dan Jacobs) and their amazingly efficient staff.

We sat at tables arranged into a large square, which allowed for introductions and lively conversation. The courses were served on beautiful pottery bowls and plates made by Dan Jacobs' wife, artist Kate



Riley. Each course was described by a Dan. The presentation of each course was a work of art. This was not the kind of Chinese Restaurant where you would have soy sauce and fried rice at your table. And I learned something new: The candy cupcake mushroom is a real thing.

Course 1: Matsutake Chawanmuschi

(Left) A creamy custard like base with Matsutake mushroom slivers floating over crisp sea beans, parsnips and shaved scallion. Sesame vinaigrette and a hint of garlic delicately flavored the dish with no flavor being over bearing.

Course 2: Sesame lobster mushroom jook

(Right) This mushroom arrived in a deep-fried sesame coating served over pure white rice porridge. Shavings of bright green edamame were a fine contrast. I had difficulty locating the bit of preserved egg. The lobster mushroom was succulent with no hint of dryness from frying.



Course 3: Mushroom 3-Cup



(Left) Oyster and Maitake mushrooms appeared in a crusted deep-fried form with Nori puree and topped with celery curls. A square of pork belly was served on the side of the plate complete with its fat. Your choice to eat the fat or not. I did and liked the idea of some meat in a course. (My daughter would not eat the fat.) This course was filling, but delicious even though it was a repeat of deep fried mushrooms. I, personally, would have liked more greens with it.

Course 4: Duck and foie gras wontons

(Right) Little wonton cups stuffed with foie gras and Long Island Duckling pieces floated in a smooth sauce made with wild seaweed. This was my personal favorite as I plucked the little individual chanterelles as they were happily bobbing about in the sauce.



Course 5: Candy cupcake

(Not pictured) A delicious dessert with maple custard, ginger streusel and rice milk ice cream was a refreshing conclusion to an amazing five-course mushroom dinner presented by the two Dans and their staff.