



The Wisconsin Mycological Society

## NEWSLETTER

Volume 34

Number 1

Spring 2017

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MORCELLA ESCULENTA



## MESSAGE FROM THE PRESIDENT

Welcome to the Wisconsin Mycological Society, WMS for short. If you joined recently, I hope you find our organization educational and entertaining. Our aim is to bring quality fungi/mushroom programming for you to participate in. There are many exciting new events to enjoy.

In the Big National News department, I'm excited to let you know that Wisconsin is hosting the annual [NAMA Forays](#) up in the North Country. Being part of this is a one-time life experience. Also, *Saveur* magazine is sending a writer and photographer to Wisconsin for a feature on *Foraging Morels in Wisconsin*. Look for more about this in the newsletter and online at our website. I hope you'll be able to get involved as our home state welcomes mycologically-minded folk from around the country to enjoy our environs.

Also up North, Jim & Susan Selle and Bob & Judy Kaplan will be leading the [9th Annual Wisconsin Mycological Society Northwoods Foray 2017](#) in Hiles, Wisconsin. The event is exciting for both the beginner as well as the seasoned forager. Many more forays are scheduled – see p. 5 for the initial list. Additional forays will be added to the 2017 Foray Schedule. Members will receive notice via eBlasts for special forays a week prior.

Besides forays, we have a wonderful lineup of events to enjoy. Future WMS lectures will include *Making Mushroom Medicine* and *How to Be a Better Fungi/Mushroom Photographer*, among others. Additional speakers are in the pipeline as well. On Saturday, June 24, WMS will partner with the Illinois Mycological Association (IMA) to bring Patrick Leacock to the Kenosha Public Museum for a presentation/workshop. Before the event, spend some time at the outdoor farmer's market or take a tour of the museums.

This fall, WMS is partnering with the [Urban Ecology Center](#) (UEC) to showcase past WMS member/benefactor Tula Erskine's art, along with lectures and cooking demonstrations.

To encourage your culinary use of mushrooms, WMS member Theresa Kenney is heading up our cookbook, which will feature historical, medicinal, and easy-to-make mushroom recipes. The book will be available to all members at a reduced cost, as well as offered on Amazon in hard copy and eBook formats. Also, [WMS T-Shirts](#) will be available soon on the WMS website.

Lastly, there are several ways you can lend your talents to WMS. Help make this the best mycological society possible. Consider these ideas or suggest some of your own.

- ❑ **Foray reports** Write a short report of a foray you go on, with or without photographs
- ❑ **Mushroom recipes** Send us your favorite recipe featuring fungi
- ❑ **Forays** Volunteer to be a foray leader and/or do fungi identification
- ❑ **Graphic art** Help design T-shirts or work on the website or newsletter
- ❑ **Mushroom dinner reports** Write up a short report on a WMS Mushroom Dinner you attend, with or without photographs

See you in the woods.

Yours truly,

*Steve Shapron*





## 2017 Upcoming Lectures and Events

**Thursday, April 27, 7-8:45 pm**

**Location:** [Urban Ecology Center](#), Riverside Campus  
1500 E. Park Pl., Milwaukee, WI

**Lecture:** Making Mushroom Medicine

**By Herbalist Kyle Denton of** [Tippecanoe Herbs](#)

How do you turn Chaga, Reishi, or Lion's Mane into a potent home remedy? Learn the art of medicine making with wild mushrooms. We will demonstrate the



methods used to concentrate and preserve your harvest with techniques such as double and triple extractions, proper processing and drying, and how they fit into formulas for specific conditions for you and your family.

Kyle Denton is an herbalist, medicine maker and owner of Tippecanoe Herbs in Milwaukee. Kyle uses a background of Ayurvedic medicine from ancient India combined with Traditional Western Herbalism for his approach to working with clients, formulating personal medicines, and teaching others. Tippecanoe Herbs focuses on sustainable, locally foraged herbs and mushrooms for their creations.

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



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**Tuesday, May 16, 7-8:45 pm**

**Location:** [Urban Ecology Center](#), Riverside Campus  
1500 E. Park Pl., Milwaukee, WI

**Lecture:** Remarkable Mushrooms of the Northwoods

**By Britt Bunyard of** [Fungi Magazine](#)

Britt Bunyard has spent the past thirteen seasons in the forests and farmlands of the Upper Midwest, usually with an eye to the ground, on the lookout for mushrooms and other interesting fungi. Says Britt, "Without a doubt, my favorite place for sheer beauty of habitat and diversity of mushrooms is the Northwoods, which includes the upper half of Wisconsin, Minnesota, UP of Michigan and lands further north. And of all the places that I routinely visit, Bayfield County, Wisconsin, is my most favorite." This year the North American Mycological Association will hold its big annual foray right there in Bayfield County. Although the second largest county in Wisconsin, Bayfield County hasn't a single stop light; most of the county is National Forest. You will find lots of water there, loons and other interesting wildlife, old growth trees...and lots of mushrooms. Annually we find mushrooms there that have never been recorded in any other place in



the state; many have never been recorded anywhere else in the Upper Midwest. This presentation will give you an overview of the region but mostly a sneak peek of the rare and amazing mushrooms you can expect to see in the Northwoods, just a few hours' drive north.

Britt Bunyard is the founder, Publisher, and Editor-in-Chief of the mycology journal *Fungi*. Britt has worked academically (and played very amateurishly) as a mycologist his entire career, writing scientifically for many research journals, popular science magazines, and books, most recently *Mushrooms and Macrofungi of Ohio and Midwestern States* (2012) by The Ohio State University Press. He has served as an editor for mycological and entomological research journals, and mushroom guide books. A popular evangelizer on all things fungal, Britt has been featured on NPR's *All Things Considered*, PBS's *NOVA* television program, and in *National Geographic Magazine*. In 2016, Britt was named Executive Director of the Telluride Mushroom Festival and he is the co-editor of *MycoEpithalamia: Mushroom Wedding Poems* (The FUNGI Press, 2016).

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**Tuesday, May 30, 7-8:45 pm**

**Location: [Urban Ecology Center](#), Riverside Campus**

**1500 E. Park Pl., Milwaukee, WI**

**Lecture: Cultivating Edible Mushrooms in an Urban or Rural Setting**

**By [Steve Shapson](#), President, Wisconsin Mycological Society**



Learn to easily cultivate edible mushrooms in a comprehensive PowerPoint presentation. Growing Shiitake, Oyster and Wine Cap *Stropharia* mushrooms is easy at home outside. Learn the methods necessary to grow delicious and healthy mushrooms on logs and wood chips. See and touch mushroom growing spawn, the necessary tools, and see a short demonstration of inoculation to produce Shiitake, Oyster and Wind Cap *Stropharia* mushrooms. A great lecture to attend in preparation for the Inoculation event on June 3!







**Saturday, June 3, 9 am-noon (June 4, rain date)**

**Location: Steve Shapson's house (see below)**

**Shiitake log inoculation event**

**By [Steve Shapson](#), President, WMS**

Steve will be conducting a Shiitake Log Inoculation event June 3, 9-noon. Contact Steve to register for this event and reserve your logs: [steve@thecheesemaker.com](mailto:steve@thecheesemaker.com)

All tools, spawn, tables, drills are supplied by Steve. The event will take place at his home in Mequon. Shiitake logs will produce plump healthy mushrooms for up to 5 years, sometimes more.

Payment of \$10 per log (4-6 in. wide by 40-42 in. long) is due May 1. Choose from two payment options:

- ☐ Make check payable to Steve Shapson and mail to:  
Steve Shapson, 11611 N. Grace Ct., Mequon, WI 53092.  
(Or feel free to drop off check in our mailbox.)
- send Paypal payment (*please use the no fee friends & family option using your bank account, preferably*) to  
Steve's wife, Mary Jo Jansen [maryjoejansen@gmail.com](mailto:maryjoejansen@gmail.com)

Payment will be confirmed via email. Payments cannot be accepted at the inoculation event.



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## 2017 Forays

The following forays are scheduled and a few more may be added. Check the [Forays](#) page for updates including Google maps, and driving directions.

**May 6-Nordic Ski Trails, South Kettle Moraine** Foray leader: John Steinke

**July 29-Nordic Ski Trails, South Kettle Moraine** Foray leader: Savannah Thomas with John Steinke as ID

**July 20-23-Northwoods Foray, Hiles** Foray leaders: Bob & Judy Kaplan/Jim & Susan Selle  
See p. 8-12 for more information.

**Aug. (date TBA)-Sturgeon Bay Sunset Park** Foray leader: Shannon Pump

**Sept. 7-10-NAMA Forays** See p. 13 for more information

**Sept. 16-Walking Iron** Foray leaders: Judy & Bob Kaplan

**Sept. 23-Glacier Hills Park** Foray leaders: Jim & Susan Selle

**Sept. 30-Pike Lake** Foray leader: Al Bundy

**Oct. 8-Point Beach** Foray leader: Bob Kaplan

**Oct. 14-Coral Woods, Illinois** Foray leaders: Judy & Bob Kaplan

\*\*\*\*\*WANTED\*\*\*\*\*

We need members to lead forays. You don't need to be an expert, just motivated to help the foray group get out in the woods, gathering fungi, and displaying them on a table after the foray for attending experts to help identify the specimens. Take good photographs of the specimens and write up a short report on the foray, detailing what was found, member's experiences, etc. Interested? Contact [steve@wisconsinmycologicalsociety.org](mailto:steve@wisconsinmycologicalsociety.org).

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## Mushroom dinners

### Coming this spring

Join us on Tuesday, May 23 for our next visit to Lazy Susan MKE. Seating is limited, so make your reservation soon. Visit the WMS website for the menu, price, and other details.

### Mushroom dinner review

In early March, WMS enjoyed a five-course mushroom dinner at Twisted Willow in Port Washington. This was the first time WMS hosted a dinner at Twisted Willow, and it proved to be a total success. Sixty-five people attended by many new members and had a waiting list. Chef/owner Dan Wiken, Chef James Flatley, and the entire staff presented unique entrées with a flair, especially the drink menu which included mushroom-infused cocktails. The special cocktails took mixologist Joe Buth weeks to develop and perfect. It was a great undertaking by Twisted Willow and we appreciate all their efforts. We can't wait to go back. For a full report, read this article from [Ozaukee Living Local](#).

— Steve Shapson

Mushroom-infused drinks were a big hit at Twisted Fork in Port Washington.



## When to search for morels

Morels can be notoriously elusive, and morel hunters have searched for cues and patterns that might increase their chances for a successful hunt. Check out these suggestions when planning your spring morel outings.

- Late April to early June
- Beginning 1<sup>st</sup> of May
- Mother's Day weekend
- When lilacs and blue-and-yellow violets begin to bloom
- When June grass is 3 in. tall
- When May Apple plants reach a height of 8-12 in.
- When soil temperature reaches 11 degrees centigrade (52 degrees F)
- After several heavy rains
- Four days after a heavy storm, when daytime temperatures are about 70 F and nighttime temps are about 50 F
- When oak leaves are the size of squirrel ears
- When dandelions are at all three stages of maturity – buds, flowers, and wispy white – morels should be popping up nearby around dead elms
- On warm days, followed by rain, followed by more warm days
- When wild plum trees are blooming
- When lilac blossoms are starting to die
- When night temperatures stay above 60 degrees F
- When wild leeks are up

**The WMS Annual Business Meeting and Picnic**  
**Saturday, June 17th, 4:00pm**  
**Jackson Park, Shelter #2**  
**3500 W. Forest Home Ave.**  
**Milwaukee, WI**



Please join us for this annual WMS event. This picnic provides an opportunity for new and old members to get acquainted, as well as have the board lend an ear to members' input. The picnic will be held rain or shine.

Bring a potluck dish to share (snacks, salads, vegetables, and desserts).

**NO wild mushroom dishes, please.** Brats, beer, and soda will be provided. As with the January Potluck, it's appreciated if members bring their own plates and tableware to reduce waste. However, plates and utensils will be available.

**If you would like to help set up for the picnic, run some "pre-picnic" errands transporting supplies or food, or can help out any other way, please call our Picnic Committee chair, Bill Blank at (414) 476-1592; other questions can be emailed to Peg Oberbeck at [pegoberbeck@gmail.com](mailto:pegoberbeck@gmail.com).**

## Where to search for morels

- Near sumac
- In old apple orchards, or apple orchards with partially dead trees
- On wooded south-facing or east-facing slopes
- Under or near recently expired elms
- In burned-over areas, especially newly burned areas where the ash is thick
- Woods-lined reservoirs and streams
- Under ash trees – they bud out late
- Around elms that have been dead 2-3 years and have just begun to lose their bark; medium to small trees seem best
- In pastured areas
- In sparsely shaded areas
- On wooded edges in a valley
- Near small dead elms at the edges of the woods, where lots of rotted leaves cover the ground
- In groves of hickory, prickly ash, oak, and aspen



- Near trillium, May apples, and other hardwood wildflowers
- In stream beds and river bottoms
- Under cottonwood and butternut trees
- Along railroad tracks
- Under mature oak trees and tulip trees
- In young poplar stands
- In grassy areas
- A 50-foot radius around elm and ash trees
- Under spruce
- In beech and maple woods
- In moist and fertile soil conditions
- In fencerows
- Around dead butternut and oak trees
- Where deer seem to concentrate
- Near elms that have been dead for one year and are beginning to lose their bark
- Near dead poplar, oak, black cherry, ash, and aspen
- Under trees that have no buds
- For monster morels, search at the base of cottonwoods
- By thorny wild rose bushes near elms

## 9<sup>th</sup> Annual Wisconsin Mycological Society Northwoods Foray

July 20–23, 2017 (Thursday–Sunday)

Hiles, Wisconsin

Welcome to the Northwoods Foray! 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, primarily, leading to a diverse mix of mycoflora.

**Registration for the Foray will be made directly with Judy Kaplan, 847-740-0978.**

Your registration fees help offset the cost of a catered banquet dinner by Ed's on Saturday night, rental of the Town Hall for two days to use as our base to meet and display mushrooms, and our guest expert, Tavis Lynch. He is a mushroom grower, commercial mushroom forager, and mushroom educator from Cumberland, WI.

**Foray goes 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 foraging, starting at 9 am.

Friday evening, starting at 7 pm, join us for our splendid potluck dinner and cocktails (BYO) around the campfire. PLEASE, NO WILD MUSHROOM DISHES! For those wanting to grill, the fire will be lit at 6:30 pm. On Saturday, morning and afternoon forays are planned.

Following the Saturday afternoon foray, we will have our Annual Banquet in the Hiles Town Hall/Fire Department across the street from the Little Pine.

Before dinner there will be time to socialize and gather around for a table talk about the mushrooms collected throughout the foray. Tavis will be leading the talk and we will also have awards. After dinner Tavis will have an informative lecture and slide show.

To end the evening, we will hold a raffle for a few donated mushroom items, including an original painting, an original drawing, plaques, and sun visors.

Saturday's Banquet will be fully catered by Ed's. Dinner includes beverages and plates/utensils etc. Beer, wine, and liquor are not provided but are permitted in the Town Hall; bring whatever you like!



## MOTEL RESERVATIONS

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. The rooms at Little Pine are great—and they give us a super rate for the Foray. For accommodations or other info about the area, contact Mark and Julia Ferris. Room rate is \$57.00 per night. Rooms will be held exclusively till June 20<sup>th</sup>. The price remains the same after that date.

**Reservations for Little Pine are to be made directly with the motel.**

For those wishing to camp, excellent facilities are just around the corner.

## Frequently Asked Questions

**I want to share a room to save money but I do not have a roommate. Any suggestions?**

Mark and Julia at the Little Pine Motel will help match you with someone else wanting to share a room.

**What about carpooling?** If you need a ride or are willing to share a ride (for either of the Northwoods events), please send us your name, email, and phone number and we'll put you in touch with others that can help.

**Can I give my registration to a Wisconsin Mycological Society board member or turn it in during the summer picnic, or include it with my motel reservation? No! No!** In order to avoid problems with lost, misplaced or late registrations we ask that everyone **register directly with Judy Kaplan, 847-740-0978.**

**Are there other things to do in the Hiles Area?** Yes! Lots! Mark and Julia will help with the coordination and planning. Contact Little Pine Motel @ **(888)541-4150 or (715)649-3431 or [guestservices@littlepinemotel.com](mailto: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.

### Pine Lake Nicolet National Forest

- 5-minute drive from Hiles Fire Department; many members stay there every 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](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 and toilets
- Small campsites with limited privacy, water access but limited beach
- <http://www.campingpinelake.com/index.htm>



## 2017 Northwoods Foray July 20 – 23

### Registration Form

NAME					
STREET					
CITY		STATE		ZIP	
HOME PHONE		CELL PHONE			
EMAIL					

Adult/Child	Name
<b>Pick up foray information pack from Judy Kaplan, Room #12.</b>	
	<b>Membership in the Wisconsin Mycological Society is required to attend this event.</b> <b>Family or individual membership is \$20 per year.</b> <b>If you have questions about WMS membership or your membership status,</b> <b>contact Peg Oberbeck at <a href="mailto:pegoberbeck@gmail.com">pegoberbeck@gmail.com</a>.</b>
	<b>A signed release form is required for participation. See p. 12.</b>
	<b>Foray registration is due June 30, 2017. A late fee of \$10.00 will apply.</b>

Registration Fees	Cost	Total
Children under 10	No charge	
_____ Adults – Includes Saturday banquet dinner	\$40 each	
Late Fee	\$10 after June 30	
WMS dues (membership required to attend)	\$20 family or individual	
	<b>TOTAL</b>	
<b>OPTIONAL:</b> Dinner Reservation at Ed's (Thursday, July 20, 7 pm)	____Reservations	Pay @ Restaurant
<b>Accommodations</b>		
I will be arriving on_____. Please indicate accommodations below.		
_____CAMPING _____LITTLE PINE MOTEL _____OTHER		
<b>Total</b>		
❖		

Overnight accommodations with Little Pine Hotel will be made DIRECTLY with Mark or Julie Ferris, 888-541-4150. The rate is \$57.00 per night.

Motel rooms will fill up fast and the rooms will be held exclusively for this foray till June 20, 2017.

For those wishing to camp there are camping facilities close by.

**PAYMENT FOR FORAY AND SATURDAY BANQUET DINNER**

Make checks payable to Wisconsin Mycological Society.

Mail check, registration form, and release form to:

Judy Kaplan  
26888 W. Nippersink Rd.  
Ingleside, IL 60041

Questions? Contact Judy at 847-740-0978 or [jrkaplan@mac.com](mailto:jrkaplan@mac.com).



**Wisconsin Mycological Society**  
**2017 NORTHWOODS FORAY**

**WMS must have a signed release for all adults attending the foray. Please sign below.**

**Liability Release and Promise Not to Sue**

I understand there is some risk in participating in a mushroom foray and/or conference: all those risks one assumes by being away from home, risks associated with moving about in fields and woods, risks involved in eating wild mushrooms, risks of losing personal property by theft or misplacement, and all other expected and unexpected risks. In registering for or attending this foray, I agree to assume total responsibility during this event for my own safety and wellbeing, and that of any minor children under my care, and for the protection of my and their personal property. I release The Wisconsin Mycological Society (WMS), its trustees, officers, employees, contractors, and all other persons assisting in the planning and presentation of this event from liability for any sickness, injury, or loss I or any minor children under my care may suffer during this event or as a result of attending and participating. I further promise not to file a lawsuit or make a claim against any of the persons listed above, even if they negligently cause me or my minor children injury or loss. Finally, I agree to hold WMS harmless from any liability it may incur as a result of any damages to property I may cause. This release and promise is part of the consideration I give in order to attend this event. I understand it affects my legal rights. I intend it to apply not only to me but to anyone who may have the right to make a claim on my behalf.

**Signature 1** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Printed Name:** \_\_\_\_\_

**Signature 2** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Printed Name:** \_\_\_\_\_

## NAMA Foray in Wisconsin!

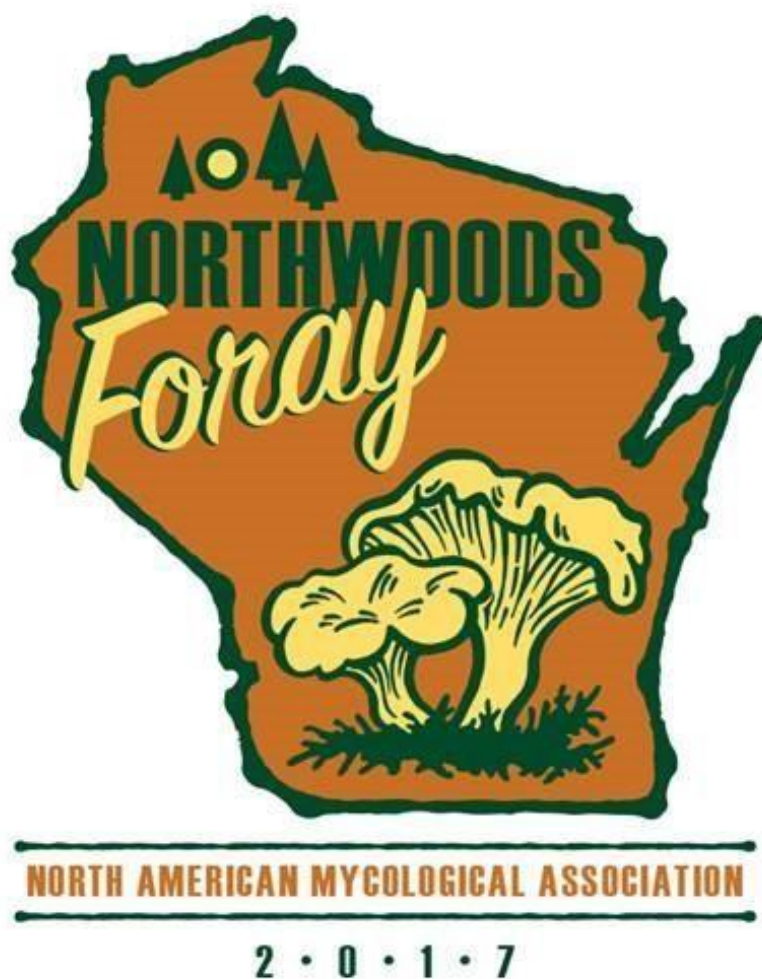
by Steve Shapson

WMS is happy to be a proud sponsor of this year's NAMA Annual Foray. WMS member volunteers will be on hand to help welcome mycologists from all over the world. There will be expert mycologists leading forays throughout the northwoods. WMS member and former Wisconsin resident, Britt Bunyard is leading this year's NAMA forays and festivities. Being part of this event is a once-in-a-lifetime experience. Yours truly will be conducting two presentations along with a cheese and wine sampling, showing off some of the great things Wisconsin has to offer. Don't miss this year's NAMA Northwoods Foray.

Registration opens soon -- plan to attend! Attendance is limited to 350 and you must be a [NAMA member](#). Registration to this event will include lodging at Lakewood Resort in Cable, WI, all meals, and all programs, presentations, and forays. See the current issue of the *Mycophile* for details.

NAMA Northwoods Foray 2017  
September 7–10, 2017 | Cable, WI

Need a ride or want to share driving duties? Please send us your name, email, and phone number and we'll put you in touch with others that can help.



### 16 TREES TO KNOW

Morels are often associated with certain varieties of trees but that doesn't mean you need to be able to identify every tree in the forest. Learn these 16 species to improve your chances of filling your basket with morels.

Apple \* Ash \* Aspen \* Beech \* Black cherry \* Butternut \* Cottonwood \* Elm \* Hickory \* Maple  
\* Oak \* Poplar \* Prickly ash \* Spruce \* Sumac \* Tulip

## 2016 Foray Reviews

Two 2016 foray reviews were inadvertently omitted in the last newsletter. Here they are for your enjoyment!

### 2016 Sami Saad Memorial Foray to Mauthe Lake

By Tom Truax, Foray leader



*Boletus pallidus* (above),  
*Tremella foliacea* (right),  
*Armillaria mellea* (below)

Photos by Andrew Khitsun



The annual 2016 Sami Saad Memorial Foray to Mauthe Lake was met with great anticipation by those in attendance. The weather for the past weeks up until the foray was rainy, so we expected to find plenty of mushrooms. We were not disappointed!

About 20 people attended the foray, including a party originally from Eastern Europe.

A total of 30+ species were found, including: *Amanita fulva*, *Albatrellus ovinus*, *Amanita muscaria*, and *Tremella foliacea*. We also found a nice selection of edibles including: *Armillaria mellea*, *Boletus pallidus*, *Grifola frondosa*, *Hydnum repandum*, *Calvatia gigantea*, and *Laetiporus sulphureus*.

I would like to thank everyone in the club for their help in identifying the different species of mushrooms on this foray.



## 2016 Tula Erskine Memorial Foray to Point Beach State Park

By Tom Truax, Foray leader

The annual 2016 Tula Erskine Memorial Foray to Point Beach State Park was greeted with pleasant weather and a good turnout of approximately 20 + people, including the unanticipated presence of Peter and Colleen Vachuska. Peter and Colleen were a great help in identifying the 50+ species of mushrooms found on the foray. Also present to help out were (the old hands) Bob and Judy Kaplan, John Steinke, and John Fetzer. All their expertise was greatly appreciated. A wide variety of species, including quite a few amanita species, were found due to the previous wet weather. The amanita species found included: *Amanita bisporigera*, *A. citrina*, *A. vaginata*, *A. fulva*, *A. flavoconia*, and *A. cokeri*. A few edible species were found including: *Armillaria mellea*, *Cantharellus lutescens*, *Cantharellus tubaeformis*, *Gyroporus castaneus*, *Hericium ramosum*, and *Rozites caperata*. We also found some unusual species such as *Plicaturopsis crispa* and *Rhodocybe mundula*.

My thanks to everyone who helped on this foray and a very special thanks to Karen Fetzer who brought to the foray her homemade cookies!!!!



Various species of amanita, including *Amanita bisporigera*, *A. flavoconia*, and *A. vaginata* (from top)

*Plicaturopsis crispa* (left)

Photos by Andrew Khitsun



**Wisconsin Mycological Society**

**c/o Julia Gerlach**

**5621 W. Fillmore Drive**

**West Allis, WI 53219**