



The Wisconsin Mycological Society

NEWSLETTER

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MORCELLA ESCULENTA



MESSAGE FROM THE NEW PRESIDENT



I am honored to be the new president of the Wisconsin Mycological Society. Though this is a volunteer position, I take it very seriously and pledge to do my utmost duty to further the mission of our organization.

For those who've not gotten to know me yet, here's a short bio. I've have been a member of WMS for over 15 years, along with my wife MJ (Mary Jo). We both love all things fungi, especially the edibles. In my professional life, I operate (since 2005) an e-commerce company selling cheese, yogurt, kefir, and kombucha making supplies worldwide. I have a long-standing interest in honey bees and now have 13 hives. Steve's Bees Honey is sold at the Mequon Outpost and is available at Lake Park Bistro and Bacchus Milwaukee restaurants. Both MJ and I love to travel, meeting other mycologists and learning about the local habitat.

These are exciting times for WMS and there is so much potential for our organization to bring the world of fungi to more people, provide more education, lectures, and forays around the great state of Wisconsin, and work with neighboring states like Illinois, Minnesota, and Michigan.

I'd love for you to get involved with WMS -- your help is very much needed and appreciated. For instance, the *WMS Mushroom Cookbook* needs your recipes. Send them to Theresa/Tess Kenney at ellogical1@mac.com. Please include photos, where you got the recipe, and an anecdote about finding your mushrooms and we'll do the rest, making your recipe look professional.

Leading a foray next season is also a task many of you can easily do. One doesn't need to be a scientist

or expert in mycology to lead a foray. And consider providing photos and/or articles of mushroom events, fungi you have found, forays, or other mushroom-related travels across the globe for the website and newsletter. These make interesting stories for others to read. We'll edit the copy, so don't fret too much about how you write it. Send your photos and stories to me at steve@wisconsinmycologicalsociety.org and newsletter editor, Julia Gerlach, at julia.gerlach@aol.com.

As president, I am only the conduit for others to shepherd our organization into the future. So I look forward to working with all of you to help broaden all our fungi wants and needs. I welcome your emails at steve@wisconsinmycologicalsociety.org.

- Steve Shapson

FAREWELL MESSAGE FROM THE FORMER PRESIDENT

Greetings to all WMS members. When Peter and I first joined the Wisconsin Mycological Society in 1984, I doubt that we could have ever envisioned that 32 years later, I would be writing my last message from the president. There are plenty of clichés that could apply here, such as “Who knows what the future holds” or “Time flies when you are having fun.” Thinking in terms of numbers, probably 200 or so forays, perhaps 100 lectures and slide shows, maybe 100 newsletters and about 75 board meetings have passed that Peter and I have participated in. Of course, numbers tell a really bare story. The more important story is the friendships we have enjoyed with other WMS members and the memories that have been made over those 32 years. The WMS has provided a great opportunity for us to pursue an interest in natural history, not just for ourselves, but amongst a nice group of people with similar interests. As Peter and I depart for our new home in Minnesota, we thank all of you for the many wonderful times we have shared. We wish you all the best in the coming years.

- Colleen Vachuska

2016 Upcoming Events and Foray

1 Thursday, July 21 – Sunday, July 24

8th annual Northwoods Foray

Registration for this foray is closed.

2 Saturday, July 30 10:00 am

A Midsummer Foray in the South Kettle Moraine

Foray Leader: John Steinke

Location: Meet at the parking lot/trailhead for the Nordic Ski Trails. The trailhead is located on the east side of Highway H (Kettle Moraine Drive), north of LaGrange and south of Palmyra. Note: This is a different location than where we have been meeting the last few years for the midsummer foray.

If there are questions, you can contact John at: jdirtstar@wi.rr.com or 262-363-7407.

DIRECTIONS FROM MILWAUKEE

- I-94 West to Hwy 67
- Hwy 67 South (Left) to Hwy 59 (Eagle)
- Hwy 59 West (Right) 3 miles to Kettle Moraine State Forest South Or
- I-43 South to Hwy 83
- Hwy 83 North (Right) to County NN
- County NN West (Left) to Hwy 59 (Eagle)
- Hwy 59 West (Left) 3 mile to Kettle Moraine State Forest South.

FROM MADISON

- I-94 East to Hwy 67
- Hwy 67 South (Right) to Hwy 59 (Eagle)
- Hwy 59 West (Right) 3 miles to Kettle Moraine State Forest South

3 Thursday, September 1 – Sunday, September 4

2nd Annual Bayfield County Foray at the Cable Museum of Natural History, Cable, Wisconsin, and Lakewoods Resort, Lake Namakagon, Wisconsin

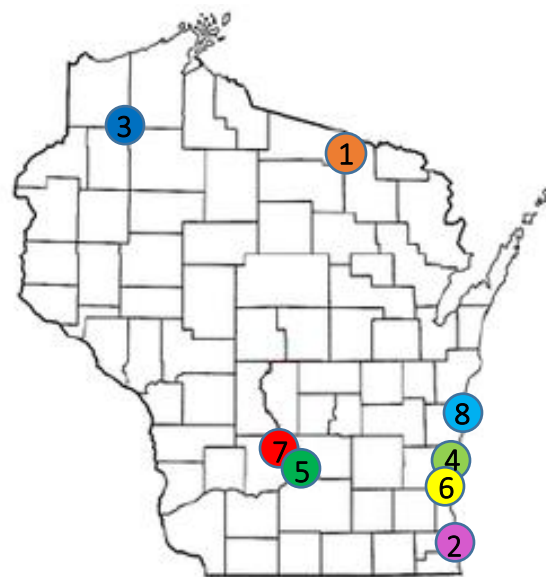
Wisconsin Mycological Society – Minnesota Mycological Society

Coordinators: Britt Bunyard, WMS; Emily Stone, Naturalist, Cable Museum of Natural History, Cable, Wisconsin; Patrick Leacock, Field Museum, Chicago; Guest Mycologist

Brief overview

Foray goers needing lodging in town should plan to stay at the Lakewoods Resort, 21540 Co Hwy M, Cable, WI, 54821, (715) 794-2561. Our block of rooms is being held under the name "FUNGI" – please mention this when making your reservation. For views and information, see the Lakewoods website: www.lakewoodsresort.com. This year, Lakewoods personnel has put together a really nice package that can save you money on lodging or meals, or both. And they're even offering to pack sack lunches for those who are interested. The accommodations are very nice there, as are the meals.

(continued next page)



The map above indicates the approximate location of the summer and fall Wisconsin forays. Get more information and driving directions by finding the corresponding foray on the following pages.

Lodging only:

- Double occupancy, 3 nights...\$255.00 plus tax
- Single occupancy, 3 nights....\$200.00 plus tax

Meal Package: Add \$90.00 per person

- Includes 3 breakfasts and 3 dinners (tax and gratuity not included)
- You can also get **sack lunches** for \$10.00 per person to include beverage of water or soda.

Arrival: Foray goers can plan to arrive as early as Thursday, Sept 1; we will meet for dinner at 6 pm at the Rivers Eatery (inside the Ideal Market) in “downtown” Cable: www.theidealmarket.com/Pages/Stoneovenmenu.aspx

For early birds, there will be a mushroom basket-weaving workshop at the Museum all day (9 am – 4 pm) on Thursday. There is a fee for this event and spaces are limited and reservations are required. Email Emily Stone at the Cable Museum for info and reservations (emily@cablemuseum.org). Workshop is led by an expert artisan in the area and the finished product will be treasured and last a lifetime!

We’ll plan to use the Cable Community Center (0.2 miles east of the Museum; 3 min. walk) **or** the Namakagon Town Hall (slightly further east) as our home base and for our mushroom displays and ID sessions. Still working on which site for home base at time of writing. **We will have firm plans by summer and announcements with final plans will go out to all members.** Plan to convene at 9 am on Friday, Sept. 2, for introductions and all information on where we will be foraging etc.; forays will depart at 10 am. We will have morning and afternoon forays on **Friday and Saturday**. Most of the foray sites are a short drive from the town; the farthest is about one hour. Foray sites will be scouted in the days leading up to the foray and chosen at that time.

We will plan for evening dinners together on Friday and Saturday at Lakewoods Resort. If you prefer to eat in Cable, dining in Cable is excellent and ranges from mid to upper range in price.

On Saturday, forays will be open to the public and arranged by Emily Stone of the Museum; members of the WMS and MMS can serve as “experts” and to help with mushroom ID in the woods.

There are no fees to attend this foray for members of WMS or MMS. Meals and lodging costs are responsibilities of foray goers. There are plenty of rooms at Lakewoods Resort currently but it’s recommended you book a room soon if you plan to attend. **Let them know you’re with the Foray to get the discount rate.**

More about Bayfield County

Although one of the largest counties in Wisconsin, Bayfield County (I’m told) has not one stoplight. It’s mostly National Forest, and in September the forests are carpeted with mushrooms. The habitat is mixed forest: black, red, and white oak species; red, sugar, and mountain maple; birch (paperbark, yellow) and poplar; hornbeam and hophornbeam; basswood; tamarack and black spruce; red pine; and white pine. This is the westernmost limit of the eastern hemlock; they’re common here. There are bogs to investigate with pitcher plants and some of the largest populations of lady slipper orchids I’ve ever seen. Northern Wisconsin’s wolf population is increasing steadily (though you may not see any); you will certainly see and hear loons on Lake Namakagon daily; black bear and elk are commonly seen, moose less so; this is about the only place in the USA east of the Rockies where you are likely to see fisher and marten. Lake Namakagon is really huge and is one of only three lakes in Wisconsin managed as a “trophy musky lake.” The world record musky was caught nearby.

Historically, the “Northwoods” drew sawyers to the area to fell the massive white pines that abounded. You will get a chance to see giant old growth white pines in several areas; many of these sentinels have been fostering mushrooms for several centuries. Some of our forays will pass along the North Country Trail; this is the longest National Scenic Trail in the USA (4,600 miles) and stretches from NY to ND, linking seven northern states.

(continued next page)

BAYFIELD COUNTY FORAY SCHEDULE

THURSDAY, SEPT. 1

All Day (9am-4pm)	Basket Weaving Workshop - Yes YOU can make a super mushroom basket! - fee required, spaces limited, and must reserve by emailing Emily Stone at emily@cablemuseum.org	
Evening (6pm - ?)	Very informal dinner; pizza, beer, and socializing (you pay)	Rivers Eatery (in the back of the Ideal Market) in Cable, WI

FRIDAY, Sept. 2

9:00 AM	Meet at Cable Community Center - introductions and overview of foray sites - strategize your lunch	Cable Community Center is 0.2 miles east of Cable Natural History Museum, Cable, WI
10:00 AM	Morning Foray: Namakagon Ski trail, easy hike	Depart from Cable Community Center
10:00 AM	Morning Foray: Juniper Rock over-look and Swedish Settlement	Depart from Cable Community Center
1:00 PM	Afternoon Foray: Forest Lodge Trail near Lakewoods Resort	Meet at trailhead
1:00 PM	Afternoon Foray: Rock Lake Trail Near Lakewoods, 7 miles east of Museum	Meet at trailhead Note: \$5 fee to park
12:30-4 PM	Mushrooms drop off & ID	Cable Community Center
7 PM	Dinner (you pay)	Lakewoods Resort

SATURDAY, Sept. 3

9:00 AM	Meet at Cable Community Center	
9:30 AM	Morning Foray: St Peter's Dome Trail—most of the day	Depart from Cable Community Center
9:30 AM	Morning Foray: Uhrenholdt Memorial Forest, S of Cable	Depart from Cable Community Center
1:00 PM	Afternoon Foray: Drummond Woods Trail, easy loop trail hike, shaded	Meet at trailhead, 10.7 mile drive from Cable Museum
2-4 PM	Mushrooms drop off & ID - table walk around and discussion	Cable Community Center
7 PM	Dinner (you pay)	Lakewoods Resort

SUNDAY, Sept. 4

9:00 AM	Departure	
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Wisconsin Mycological Society
2016 BAYFIELD COUNTY 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: _____

4 Saturday, September 10, 10:00 am

WMS Glacier Hills Foray

Foray Leader: Susan Selle

The forest is mixed hardwoods and in September there should be hens and honeys. Trail maps will be available from Susan Selle. Please bring a picnic lunch. Meet for lunch at 12:00 at picnic area up the hill next to the playground. There is a hall where we can eat if the weather does not cooperate.

DIRECTIONS

- Hwy 41\45 to exit 57 (Hwy 167 west)
- Head west on Holy Hill Road toward Holy Hill. Pass Hwy 175 and Hwy 164.
- Turn left on Friess Lake Road (5.5 miles)
- Landmark - Fox and Hounds Sign
- Turn left at the sign for Glacier Hills County Park
- Go straight on blacktop to Hall Building, and park in the lot.

For questions before the foray, contact **Susan Selle**: susanselle@live.com.

5 Saturday, September 17, 10:00 am

WMS Walking Iron Foray

Foray Leaders: Bob & Judy Kaplan

Walking Iron has some of the best unplowed dry prairie left in Dane County, as well as restored dry prairie and dry woods on the parking lot level. This area has some of the best stomach fungus diversity, and the lower level, along Marsh Creek, some of the best Bolete and Cortinarius diversity.

DIRECTIONS

- Take the Hwy 14 west exit from 12/18 past Madison.
- Continue on Hwy 14 past Mazomanie, its industrial park, and the cemeteries on the left and right of the road.
- Take the next right (north), on Mahocker Rd. past the railroad tracks and turn left (west) on Hudson Road, go over the bridge, then right (north) on Beckman Rd.
- Go ¾ miles on Beckman to the North Parking Lot on the right.

We will have lunch at the park shelters, which are back up Hudson Road toward town. Bring a lunch; we usually collect till noon, eat lunch and look at finds, and often those interested go somewhere close in the afternoon.

If you have questions, contact **Bob Kaplan** 847-740-0978.

6 Sunday, September 18, 10:00 am

WMS Sami Saad Memorial Foray

Foray leader: Steve Shapson

Please join WMS on this foray into the Mauthe Lake State Park. This site provides a wide variety of fungal environments, from rolling hills and kettles, to marsh/wetlands and lake. This is WMS' 14th memorial foray to honor Sami Saad, a longtime WMS member. This was one of Sami's favorite foray locations.

DIRECTIONS

- From Milwaukee, take Hwy 45 to downtown Kewaskum.
- (If coming from the north or the west, take Hwy 41 to eastbound 28 to downtown Kewaskum.)
- Turn east onto State Hwy 28 and travel about ½ mile to County Hwy S (just past the river).

- Follow County Hwy S; it will turn right about 2 miles down the road, and then turn left a little less than 2 miles further (in New Fane).
- Continue on County Hwy S, approx. 2½ miles, to County Hwy GGG.
- Turn left on County Hwy GGG and follow about a mile to the park entrance.

Bring a picnic lunch – there are several nice picnic areas where we will identify our finds.

An annual admission sticker or a daily pass will be required.

7 Sunday, September 25, 10:00 am
Fall Foray, Mirror Lake State Park (Wisconsin Dells region)
Foray Leader: Andrew Khitsun

We'll have to see if Honey mushrooms are in season this year. If not, there are always plenty of Suillus species to pick, but they grow in a different spot, so further directions within the park will depend. But we'll have to park by the park office and walk from there as all the rest of the parking areas are tiny – for 5-6 cars or so.

DIRECTIONS

- Take Interstate 39-90-94 north/west to exit 92 (shared by Kalahari resort among other distinguished places).
- Turn left at the intersection and go South on Highway 12 for less than a mile. Exit 212 to Fern Dell Road.
- Go West (turn right) at roundabout. Pass another roundabout right away. Entrance to the park will be a mile or so down the road on the right. Park by the park office.

Parking sticker or daily pass required.

8 Saturday, October 1, 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 identify our finds. **An annual or daily Wisconsin State Park sticker 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.

9 Saturday, October 8, 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 13th 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.

Bring a picnic lunch – we will gather under a shelter (in case of inclement weather) while trying to identify our finds.

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 going straight.
- The road is now called Northrop.
- Turn right onto Coral Road and take it across Hwy 20.
- Go to first intersection 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.



2016 Morel Foray Report

By Colleen and Peter Vachuska



The annual WMS spring foray was held this year on Saturday, May 14th. Having participated in this event nearly every year for the last 30 years or so, I'd say this had to have been the coldest spring foray ever. The temperature

never budged much above 40 degrees. To really make our day, we were even treated to intermittent snow and/or sleet! In spite of this discouraging weather, the turnout was excellent and included folks from as far south as Illinois and as far north as Wausau. Ultimately, the fungal collections found also defied the inclement weather.

After a group photo was taken, participants dispersed from the church parking lot to scour the adjacent Kettle Moraine State Forest. After they were done walking, searching, and collecting, forayers returned to the church parking lot at well-spaced intervals. Participants were interested in what others had found and enjoyed looking at other baskets besides their own. Having not collected any morels ourselves, we were impressed by the number of forayers who found at least one morel and even more impressed by those that found nice collections of 10-12 specimens. Morels found ran the gamut from small grey ones to medium-sized yellow ones to fairly large brownish-black ones. Several people also collected a few half-free morels.



Ananda Morningstar and her son, Jes, collected about a dozen morels.

Beside the target morels, a number of other species were collected. The most predictable of these was undoubtedly *Polyporus squamosus* (or as one forayer called it, “the morel hunter’s consolation prize”). Mushroom foragers, especially new ones, often wonder about eating this robust and ubiquitous fungus. At the foray, I happened to overhear one woman give some advice to another about how to

cook *Polyporus squamosus* -- advice that bears repeating and holds for a great many mushrooms when someone tries them for the first time. She said just fry them up with some butter and add some garlic or onions, don't put them in a soup or anything. If they are cooked by themselves and you find you don't like them, you can just throw them out, no big deal, but if they are in a soup, you have to throw out everything. That seemed like very sensible advice that I had not heard before.



Other species collected that day included the jelly-like and ear-shaped *Auricularia auricala*, the small purplish polypore *Trichaptum biforme*, *Trametes versicolor*, and several robust specimens of a *Gyromitra* (false morel) species, probably *brunnea*, were also collected. We have noticed a trend in recent years of more *Gyromitra* being found -- not sure what the reason for that would be. One of the more intriguing finds was a very large dark brown polypore, presumably last year's growth, which was covered in fuzzy hairs. This specimen has been identified as *Coriopsis gallica*. All in all, 'twas a memorable spring foray!

New President and Board Members Announced at 2016 Meeting/Picnic

By Colleen Vachuska

The Wisconsin Mycological Society held its annual picnic and business meeting on Sunday, June 26, at Greenfield Park in West Allis. This was a new location for the club, and it seemed to work out well, as the shelter provided a spacious, shady, and pleasant respite on a warm day.

The main agenda item for the annual meeting was to elect directors and officers for the coming year. Due to the departure of Britt Bunyard and Peter and Colleen Vachuska, three new board members were nominated and approved: Jim Selle, Todd Shudarek, and Tess Kenney. Jim Selle has been a WMS member since 2005 and participates in many of our events. He is an artist and also the husband of Susan, one of our current board members. Todd Shudarek, an engineer, joined the WMS in 2014, and in a relatively short time, has shown a lot of enthusiasm and interest, particularly for mushroom identification. Tess Kenney is a professor at Concordia University in Mequon. Tess just joined the club last year, but she has already had a big impact. Tess put in many hours designing our new club website, and we greatly appreciate all her efforts in that regard. She has also initiated a T-shirt contest, where members can submit designs, and she has begun collecting recipes and stories for a mushroom cookbook. In addition to these three new members, the following board members are continuing: Al Bunde, Bill Blank, Bob Kaplan, Peg Oberbeck, Kris Ciombor, Dave Menke, Susan Selle and Steve Shapson.

The WMS also elected a new president, Steve Shapson. Steve first joined the club in 2001 and is an enthusiastic advocate for mushrooming. He's very interested in foraging, growing and eating mushrooms and has been quite active in arranging mushroom dinners. He has also given presentations, written for the newsletter, and worked on the WMS website. The other officers: Vice President Kris Ciombor and Secretary/Treasury Peg Oberbeck will be continuing in their roles. Congratulations to all those elected or re-elected, especially our new President and the newly elected board members. We appreciate your willingness to serve.

We also extend a great big thank-you to Bill and Bob Blank, John Dean, Tina Samuels, Al Bunde, and Jean Dean for once again doing the hard work of making the picnic happen: purchasing the supplies for the picnic, setting up, grilling, and cleaning up. Also, thank you to Peg Oberbeck for suggesting this new picnic location and reserving it and for taking the minutes at the meeting. Finally, thank you to all of you that showed your support for the Society by attending the annual meeting.

Morel Dinner Review

By Steve Shapson

On May 26, we held our second visit to Morel Restaurant, and the Morel staff, along with Chef/Owner Jonathan Manyo, did a fine job



of presenting only Wisconsin foraged items for each dish. Morels were used in every course, and included morel polenta, leg of lamb with morels, and more. It was a delicious gastronomic adventure!



Shiitake Inoculation Event

By Steve Shapson

At the 2016 shiitake inoculation event held on June 4th, WMS members inoculated 350 red oak logs in 2 hours. Nearly 60 people participated, each taking home several logs that will produce delicious shiitake mushrooms over the course of five to six years.

Stay tuned for information about the 2017 event!



Using high speed drills fitted with a special bit, logs are first drilled and prepared for inoculant.



Left: After the drilled holes are filled, the inoculant is sealed into the log with melted wax.

Right: Member Liza Wallner serves up a delicious morel dish after the inoculation work is completed.



WMS T-shirt Contest

Do you have a great idea for a WMS T-shirt? Now's your chance to release your inner designer! Besides seeing your work on WMS t-shirts and other gear (not to mention major bragging rights!), winning designers will win a 1-year membership to WMS.

There is no specific deadline, but why wait? Get your designs in now to make your mark in the 2016 myco-gear fashion world!



WMS is seeking creative people to develop a design for our official T shirt and other merchandise.

This design will be accompanied by our official logo.

The winner will receive the satisfaction of having his/her design used.
We are especially looking for illustrated work.

The design can be in black & white or color.

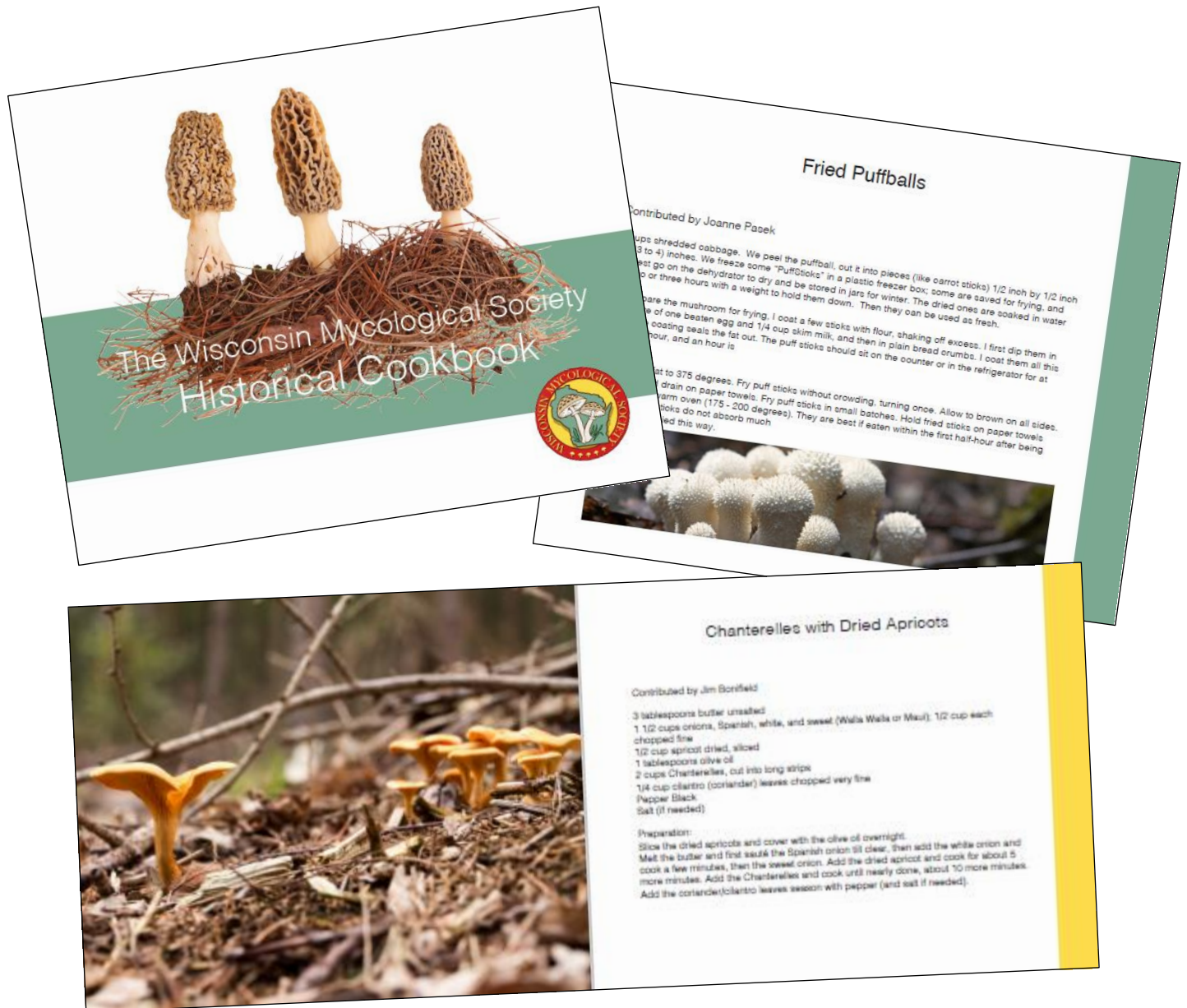
Send a jpg or illustrator file to:
Tess Kenney - ellogical1@mac.com
or
Steve Shapson - steve@thecheesemaker.com
email us with any questions

Win a 1 year WMS Membership
<http://www.wisconsinmycologicalsociety.org/>

Announcing The Wisconsin Mycological Society Mushroom Cookbook (1st edition)

By Steve Shapson

The **Wisconsin Mycological Society Historical Cookbook** will be the first of its kind to highlight mushroom recipes from a mycological society's members. Here you can see the tentative cover and two sample recipes. The book is being designed by Theresa Kenney, along with Steve Shapson and Ingrid West from SHIGA (Shiitake Growers Assoc.) as advisors. It will be available for sale on Amazon both in hard copy and eBook (Kindle) and marketed through mycological societies, mushroom clubs, and book stores across the country. The cookbook will be a WMS fundraiser so your help is very important. Send your mushroom recipes to Theresa at logical1@mac.com. Please include photos and historical information about the recipe, like who gave it to you, etc.



2017 NAMA Foray Coming to Wisconsin

Under the direction of Britt Bunyard, the 2017 NAMA foray will be held in Cable, Wisconsin! Check future newsletters for more info to come.

Mushrooms in the News

Emerging fungal pathogen *Candida auris*:

blogs.biomedcentral.com/bugbitten/2016/07/08/emerging-fungal-pathogen-candida-auris/

Microbes, nitrogen and plant responses to rising atmospheric carbon dioxide:

www.sciencedaily.com/releases/2016/06/160630144507.htm

Is mycelium the latest aid in flavor enhancement?

qz.com/732128/researchers-have-finally-discovered-the-key-to-naturally-stripping-sugar-from-all-of-our-foods/

Members – New options for paying your dues!

Wisconsin Mycological Society annual membership dues (\$20) are collected in December and January. Prompt payment helps us better plan society events. And now, you have three ways to pay!

Personal check

Please send a \$20 check (with your name) payable to WMS to:

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

Paypal or Credit card

Visit www.wisconsinmycologicalsociety.org, click on "Choose your membership here" on the homepage, and then select your membership choice to be directed to the Paypal login page. From this page, either sign in to Paypal with your login information or opt to pay by 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 WMS + NAMA membership with electronic NAMA newsletter: \$45
- * 1 year WMS + NAMA membership with hard copy NAMA newsletter: \$60



Wisconsin Mycological Society

c/o Julia Gerlach

5621 W. Fillmore Drive

West Allis, WI 53219