



The Wisconsin Mycological Society

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AMANITA BISPORIGERA
PHOTO BY ANDREW KHITSUN

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MESSAGE FROM THE PRESIDENT

Greetings to all! Here we are in late December – the holiday season is upon us and another year is coming to a close. As we look back on 2015, we can recall an excellent foray season. Our total species count for the year, not counting the weekend forays or the spring foray, was a record 335 species. This compares to 294 for 2014, which was itself a pretty good year. You can find the complete species list elsewhere in this newsletter. Some of the more interesting finds are discussed in the foray reports. I'd like to thank all of our foray leaders who made this past season possible – Bill Blank, John Steinke, Britt Bunyard, Pat Leacock, Bob and Judy Kaplan, Susan and Jim Selle, Chuck Soden, and Andrew Khitsun. Thank you all for sharing your experience and knowledge and supporting our society.

Though mushroom-hunting has slowed down at this time of year, it has not completely gone away. We recently received an inquiry from someone who had just found some blewits. Nonetheless, it is that time of year when the WMS turns to more indoor activities. We have our annual potluck and slide show coming up in January. Everyone enjoys showing off their recipes and sampling the cooking of other members. If you have taken some photos of mushrooms that you would like identified or just because the mushrooms are neat or the pictures are pretty, please bring them for the slide show.

Our 2016 lecture season starts in February. Our first speaker, Suzanne Joneson, will be new to our group. Suzanne is a biologist who specializes in the study of lichens. Most of us are somewhat aware of lichens and can probably recognize them on trees. Suzanne's lecture will be an opportunity to learn more about this important group. In March, we will be visited by Dan Lindner, of the Forest Products Lab. Dan has spoken to the WMS before, but not in recent years. This time, he will be discussing current research on the fungus that is causing the

devastating white-nose syndrome in bats. April's lecture topic will be more practical. Our very own Steve Shapson will share his knowledge and experience about home cultivation of mushrooms. As a finale to the lecture season, Britt Bunyard, who recently moved to California, is planning to return to Wisconsin for a visit in May and he may grace us with a presentation, though that is TBA at this point.

The WMS board is also thinking beyond the upcoming lecture series. Because of the departure of Britt Bunyard, we will no longer be having our annual picnic at his farmstead. So, we are looking for other potential venues for that event. If you have a place to suggest that would accommodate a picnic and meeting for 40-50 people, please let me know. We also plan to continue with the annual Northwoods Foray that Britt started in 2009. More information about that will be in the spring newsletter.

We are also looking for a webmaster for our WMS website. A new member, Kevin Hanley, volunteered in early 2015 to do this job. He added some new features to the website and was very quick to make changes upon request. Unfortunately, Kevin is not continuing, but we certainly appreciate his efforts over most of the past year. So, if anyone feels this type of volunteer work would interest them, please let me know at Colleen.Vachuska@gmail.com or contact@wisconsinmycologicalsociety.org.

To all of you, I wish you a very happy and productive new year and I look forward to seeing you at our winter events.

- Colleen Vachuska, December 22, 2015

2016 Upcoming Events Calendar

Thursday, January 21, 7:00 pm

Annual Membership Slideshow and Potluck

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 flash drive or CD to share during the slideshow. Your \$20 WMS dues can also be paid at the potluck.

2016 WMS LECTURE SERIES

Location: New Berlin Public Library, 15105 Library Lane, New Berlin
All lectures start at 7 pm and will end by 8:45 pm.

Monday, February 8



Learn more about the special relationship between fungi and algae in **“Symbiotic Partnership in Lichens”** with Suzanne Joneson of UW-Waukesha. Professor Joneson will also discuss lichen diversity and current areas of research.

Wednesday, March 16



Dan Lindner of the USDA Forest Products Lab in Madison will present **“Portrait of a Killer: Tracking the Fungus that is Decimating Bat Populations in North America.”** Though the fungus that causes white-nose syndrome threatens many bat species with extinction, its discovery has led to an explosion of research into previously little-known fungi.

Wednesday, April 6



Learn how to **“Easily cultivate edible fungi in your own backyard.”** WMS board member and mushroom grower Steve Shapson will explain how easy it is to grow specific edible fungi, including oysters, wine-cap stropharia, and shiitake for years to come on easy-to-obtain substrate.

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.com, 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

Rare green lobster mushroom found during Hiles foray

Reprinted from the July 30, 2015 edition of the Forest Republican

The annual Wisconsin Mycological Society summer foray to Hiles and the Nicolet National Forest area this past weekend was deemed “a huge success” by Britt Bunyard, nationally recognized expert and publisher of *Fungi Magazine*.

When asked for his summary of the weekend’s activities, Bunyard commented, “Every year is good stuff! There is no other place that offers what we find here in the Hiles area ... definitely a hidden treasure.”

With cooperation by the weather and excellent growing conditions, participants gathered an additional 30 new species not previously found in this area. The discoveries bring the total to 350 different varieties of mushrooms found in the Hiles-Nicolet National Forest area over the seven years the foray has been held here. Bunyard and Patrick Leacock of the Chicago Field Museum of Natural History catalogued 150 different species collected during the two-day foray.

Most exciting to the group was the discovery of two seldom seen varieties not only rare to this area but throughout North America. One is commonly referred to as a “green lobster.” Bunyard recalled one other instance of seeing this in Northern Wisconsin during his many years of research. What was unusual to this particular find was the enormous size, nearly 18 centimeters in height. He said a green lobster of this size is akin to someone telling a fish story that grows in stature each time it is told. The other discovery was a very unusual “truffle” not previously found in this area. It is so unusual that it is being sent to the University of Florida for identification. The green lobster is being shipped to Finland, where a university researcher there will examine its properties.

There were an additional 10 varieties that could not be identified. This, again, was unusual as both Bunyard and Leacock are recognized as experts in North America and throughout the world and typically can identify and type. They both stated that the Hiles foray is regarded by experts in the field as being one of the most prolific areas in the U.S. for mushroom enthusiasts.

Plans are already being made for the next year’s event in Hiles. The leaders are planning some new activities that will be very appealing to local mushroom enthusiasts. Plans are being discussed that will include a walking tour for area people with a focus on mushroom identification and education. Tentatively that activity will be on the Saturday of the foray. The event is normally held the third or fourth weekend in July with the Little Pine Motel in Hiles acting as host.



Foray leaders Britt Bunyard (top) and Patrick Leacock (above)

Watch for signup information for the 2016 Northwoods foray in the Spring 2016 newsletter!

2015 Bayfield County Foray Report

By Britt Bunyard



Last September 4-6, a brand new foray was held jointly between the Wisconsin and Minnesota Mycological Societies in Bayfield County, Wisconsin. Dubbed the “Bayfield County Foray,” this event has been growing out of a small public foray that I

have done with the Cable (Wisconsin) regional community and the Cable Museum of Natural History. Although very loosely organized, the event has been a success, with great interest by the public and always an amazing array of mushrooms to be seen each September in northwest Wisconsin. All credit goes to Emily Stone, Naturalist of the Cable Museum of Natural History, for her indefatigable spirit and desire to educate the public on all things in the forest.

You never know what to expect when you offer a new foray, especially one with very little planning and organization (no one to blame but me for that!). But several members from the WMS turned out, despite the five-hour drive. Bayfield County is closer to the Minneapolis-St. Paul (MN) area and, as expected, many more members of the Minnesota club attended. After a few last minute emails, it was agreed that out of towners would all meet up at a local spot for beer and wood oven-baked pizza for dinner on the first evening. Saturday morning we convened at the Cable Museum, made our introductions, and broke into groups to foray the Chequamegon-Nicolet National Forest.



Found at the Bayfield Co. foray: *Boletellus russellii*



Found at the Bayfield Co. foray: *Cantharellus roseocanus*

There were multiple morning and afternoon forays sites slated for Saturday and Sunday. My first foray Saturday morning, to Drummond Woods, was an omen for things to come. Drummond Woods is a relatively small forest a few miles north of Cable and features a trail that winds through old growth white pine and eastern hemlock trees, and across a boardwalk through tamarack-black spruce swamp part of the way. Historically, the “Northwoods” drew sawyers to the area to fell the massive white pines that abounded. In Drummond Woods

you can see just how large these trees can grow if left uncut for centuries. Also noteworthy, this particular morning's foray (and several others over the weekend) follow 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. Everyone began to spot mushrooms immediately. I'd not been in the woods for more than five minutes when I spied something small and curious on huge cut logs flanking the trail. Like a tiny oyster mushroom ... *but blood red*. It was the very rarely seen cinnabar-red mock oyster, *Crepidotus cinnabarinus*! I'm confident this is the first sighting ever in Wisconsin for this gorgeous little mushroom. The few annual sightings of this species usually occur in the Southeast. Even more curious were the other common white *Crepidotus* growing right along with their blood-red cousins.



Had my weekend ended right there in the first five minutes of the foray, for me it would have been totally worth it. Thankfully it didn't and many, many more amazing mushrooms were seen all weekend long. Nearly 250



Above: *Boletus parasiticus*

Below: *Cystoderma fallax*



species were identified that weekend which has to rank up there as one of the all-time forays ever in Wisconsin. Several of the experts there agreed we doubtless would have surpassed 400 had we had more time, experts to examine specimens, and been collecting and identifying small stuff. (400 species put you up there with some of the best all-time *national* forays!)

The trees and scenery were great at every foray site. The meals in the evening were very nice — many of us met up for dinner at the Lakewoods Resort's restaurant. The weather was unbelievable — if anything it was too warm, remaining above 70 degrees all weekend. But the mushrooms were all anyone could talk about.

They were everywhere. And in tremendous diversity. Whatever your interest — including edibles — they were coming in by the basketful. And I'll let you in on a little secret: it's like that every year up there in September! **So make plans now to attend the 2016 Bayfield County Foray, scheduled for September 2-4, 2016.**

Thanks so much to Peter & Colleen of the WMS; Ron, Marek & John and others in the MMS for all the ID work. There were so many really rarely seen finds; species rarely seen or never recorded previously in Wisconsin, as well as rarely seen in North America. It really is a special place!

IF YOU GO in 2016: Although one of the largest counties in Wisconsin, Bayfield County has not one stoplight. The Lakewoods Resort offers very nice accommodations right on the edge of the lake — you'll hear loons right outside your window as you go to sleep and wake up each day. 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. Bayfield County is 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); 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.

Devil's Lake Foray Report

By Britt Bunyard

On September 13, the WMS convened on Devil's Lake State Park for what's becoming an annual event: the Devil's Lake Foray and Winery Tour. I came up with the idea of doing a foray and winery outing, as several other clubs in North America do similar events. Devil's Lake is a great spot to go for a hike but in the fall it can be very dry, thus the backup plan of heading to nearby Wollersheim Winery. This fall the winery trip never happened as Mother Nature was good to us, supplying ample moisture. And the mushrooms responded in kind. They were everywhere!

Colleen had her clipboard in hand and worked feverishly to prepare a species list for us and you will note many familiar fall mushrooms and more than a few interesting rarities. Probably everyone's favorites were the tiny walnut mycenae (*Mycena luteopallens*) — they're often the stars of the show at Devil's Lake but for 2015 they were much less plentiful than in past years. Probably my personal favorite find was *Tylopilus rubrobrunneus*

(right), a beautiful bolete featuring a purple cap and brown stalk (and note those beautiful white reticulations on the top of the stalk). Another interesting find that's not commonly seen ... indeed it's easily identified with your nose: the foul smelling "coal tar trich," *Tricholoma sulphureum*.

Edible varieties were numerous: hen of the woods, chicken mushroom, many puffballs, edible boletes, smooth lepiotas — even chanterelles! Always an excellent outing at Devil's Lake and as long as the Septembers are moist, there's no need to go to the winery!



Tylopilus rubrobrunneus

Photo by Britt Bunyard

Mirror Lake Foray report

By Andrew Khitsun

The late September weather was good for the foray, and the group seemed to like the setting, with shelter and picnic tables by the beautiful, quiet lake. The lake is technically a widening of Dell Creek, which cuts a deep gorge in Cambrian sandstone. Since the site is in the driftless area, "true" lakes are all but non-existent here. The prevailing landscape is pine-oak forest on sand, with a few wet areas intermixed.



Several species of *Amanita* were found, as I expected, including lovely *Amanita flavorubens* picked up by John Steinke. John also found an awesome specimen of *Syzygospora mycetophila*. Also, several species of *Laccaria* were found, including *L. trullisata* (I love this species, but waited for a long time for someone with more experience to confirm the identity). *Helminthosphaeria clavariarum* is typical in the park, preying on *Clavulina cristata*. But watch out for *Clavulina cinerea* that looks almost like parasitized *C. cristata*. *Russula nigricans* is another species very common in the park, and was picked by members of the foray, although its time was mostly over, with only old dry specimens still standing. But for *Suillus* species this was just the right time to be picked for the dinner table.



Above: *Laccaria trullisata*

Right: *Clavulina cinerea*

Photos by
Andrew Khitsun

The flagship species in this foray were the Honey mushrooms, though. Some scientist believe that genus *Armillaria* exists in the form of interconnected bodies forming a "superorganism," where individual patches of mushrooms are just manifestations of the enormous underground mycelium encompassing hundreds of acres of the woodland. I lack the proper education to comment on that, but I do know that this park can produce obscene quantities of Honeys during good years. I don't think 2015 was a



"good year," probably because it was a bit too dry towards fall. But there were enough Honeys to do a "drive-by mushrooming" in the park, where you can spot large clumps through open woods. A few foray goers, myself included, did just that. This park, and some other areas in the Central Sands region of Wisconsin, are so well known for Honey mushrooms that folks of Eastern European descent come all the way from Chicago and Milwaukee to partake in the bounty every fall. Mirror Lake State Park is 2,200 acres, so those of you who participated in this foray have seen only a tiny part of it. I encourage everyone to explore this park on their own too, when opportunity presents itself, including the areas that don't have any trails. And in case Honeys have been picked over (that happens), head to Roche-A-Cri State Park further north in Adams County that presents a similar environment and more Honey mushrooms.



Armillaria mellea

Point Beach Woods Foray Report

By Chuck Soden

October 3 was a cool windy day – perfect for mushrooming. Surprisingly, we did not find the large numbers of Honeys or *Lepista nuda* that are usually found. One interesting basidiomycete, *Phlebia incarnate*, was fresh and hot pink in color. It is easy to see how when dried, it is sometimes used to dye wool and silks. *Clavariadelphus ligula*, a club shaped fungus, has a sac-like spore bearing surface rather than basidia as are found in gilled mushrooms. We had five or six members who found matsutake or pine mushrooms. I was asked how to cook

them, and I explained that I usually cut them into 3/8 inch-thick slices and marinate them in olive oil, basil, and salt overnight, then fry until crisp. Another idea is this chowder which works well using matsutake in place of clams. This recipe also works well for chicken of the woods *Laetiporus sulphureus*.

Matsutake Mushroom Chowder

Ingredients:

12 oz. matsutake mushrooms (or other fresh wild mushrooms)
2 carrots
3 stalks celery
1 large onion
1/2 lb. diced potatoes
2 bay leaves
2 Tbsp. butter
2 c. chicken stock
2 c. milk
2 Tbsp. flour
Salt & pepper to taste



Directions:

1. Clean the mushrooms of any dirt & debris (rinsing briefly under cold running water if necessary). Cut into strips 1/4 inch thick.
2. Peel the carrots and onions and dice into 1/4 inch squares. Trim the celery and cut into 1/4 inch squares. Slice the fingerlings into 1/4 inch thick rounds.
3. Melt the butter in a large pot over medium heat. Add the celery, carrots & onion and cook, stirring occasionally, until slightly softened, about 6 minutes.
4. Add the diced matsutake mushrooms, stir well and cover the pot. Cook for another 5–10 minutes, or until the mushrooms have softened and released their liquid.
5. Add the bay leaf, a twist or two of pepper from the pepper grinder and a good pinch of salt. Add the chicken stock and sliced potatoes, stir and cover the pot. Reduce the heat to low and simmer for 15–20 minutes or until the potatoes yield when pierced with a fork.
6. Whisk the flour into the milk until all the flour is completely incorporated and the mixture is smooth and free of lumps. Stir into the soup and simmer for another 10 minutes or until the soup has thickened slightly. If the soup is too thick, add more milk until the desired texture is achieved. Adjust salt & pepper to taste.

Note: for added richness, substitute 1/2 c. of heavy cream for 1/2 c. of the milk.

This soup reheats well. Like many soups, the flavor will improve over the next day or two.

Coral Woods Foray Report

By Bob Kaplan

Saturday Oct. 10th was a beautiful, sunny fall day for the Coral Woods Foray in northern Illinois. It was well attended by both the Wisconsin and Illinois clubs. We collected many specimens and identified 87 species. We had a mycologist, Patrick Leacock from the Illinois club, help us identify the specimens and give a very interesting table talk about many of them. The species list was compiled by both Peter Vachuska and Patrick Leacock. This was a research project for the McHenry County Conservation District and a species list was sent to them. Among the mushrooms collected were a number of popular edibles, including Hen of the Woods (*Grifola frondosa*), two *Hericiums* (*Hericium erinaceus* and *Hericium coralloides*) and Honey mushrooms (*Armillaria gallica*). All in all it was successful foray on a very nice day.



Mushroom List 2015 ¹

2015/08/01 Summer Foray S. Kettle, 1; 2015/08/29 Mauthe Lake R.A., 2; 2015/09/12 Glacier Hill C.P., 3;
2015/09/13 Devil's Lake S.P., 4; 2015/09/19 Walking Iron C.P., 5; 2015/09/26 Monches Woods, 6;
2015/09/27 Mirror Lake S.P., 7; 2015/10/03 Point Beach S.F., 8; 2015/10/10 Coral Woods (IL), 9

- | | |
|--|--|
| 1 Agaricus diminutivus: 2 | 39 Boletus edulis: 3 |
| 2 Agaricus placomyces: 5 | 40 Boletus frostii: 2 |
| 3 Agaricus sp.: 6,7 | 41 Boletus luridus: 3 |
| 4 Agrocybe erebia: 9 | 42 Boletus mirabilis: 7 |
| 5 Albatrellus cristatus: 4 | 43 Boletus pallidus: 2,3,4 |
| 6 Albatrellus sp: 8 | 44 Boletus sensibilius: 4 |
| 7 Aleuria aurantia: 9 | 45 Boletus zelleri: 4 |
| 8 Aleurodiscus oakesii: 9 | 46 Bovista pila: 4 |
| 9 Amanita banningiana: 4,5 | 47 Calvatia cyathiformis: 6,7 |
| 10 Amanita bisporigera: 2,6,7,8 | 48 Calvatia gigantea: 6,9 |
| 11 Amanita brunnescens: 6,8 | 49 Camarops petersii: 4 |
| 12 Amanita citrina: 3,4,7,8 | 50 Cantharellus cibarius: c.f. |
| 13 Amanita flavoconia: 3,7 | 51 Cantharellus cinnabarinus: 5,7 |
| 14 Amanita fulva: 2,7,8 | 52 Cantharellus roseocanus: 1,2,3,4 |
| 15 Amanita jacksonii: 7 | 53 Cantharellus ignicolor: 2 |
| 16 Amanita kokeri: 4 | 54 Cantharellus tubaeformis: 8 |
| 17 Amanita muscaria: 7,8 | 55 Cerrrena unicolor: 3,8,9 |
| 18 Amanita pantherina: 1,3 | 56 Chlorosplenium aeruginascens: 3,6,9 |
| 19 Amanita sinicoflava: 8 | 57 Chroogomphus rutulus: 8 |
| 20 Amanita sp.: 5 | 58 Clavaria vermicularis: 3,6 |
| 21 Amanita vaginata: 1,5,7,8 | 59 Clavulina cristata: 7,8 |
| 22 Apiosporina morbosa: 1,2,4,5,7 | 60 Clavulinopsis fusiformis: 2 |
| 23 Armillaria gallica: 6,7,8,9 | 61 Climacodon pulcherrimus: 1 |
| 24 Armillaria mellea: 1,4,6,7,8 | 62 Climacodon septentrionale: 3 |
| 25 Arrhenia epichysium: 2,9 | 63 Clitocybe clavipes: 6,7 |
| 26 Artomyces (Clavicornia) pyxidata: 4,6 | 64 Clitocybe nuda: 7,8 |
| 27 Asterophora parasitica: 1 | 65 Clitocybe odora: 5 |
| 28 Astraeus hygrometricus: 2 | 66 Clitopilus prunulus: 3 |
| 29 Auricularia auricula: 5 | 67 Collybia butyracea: 2 |
| 30 Beletellus russellii: 2 | 68 Coltricia cinnamomea: 8 |
| 31 Bisporella citrina: 4,6,9 | 69 Coltricia perennis: 8 |
| 32 Bjerkandra adusta: 7 | 70 Coprinellus micaceus: 4 |
| 33 Bjerkandra fumosa: 9 | 71 Cordyceps ophioglossoides: 3 |
| 34 Boletellus intermedius: 3 | 72 Cortinarius atkinsonianus: 3 |
| 35 Boletus badius: 5,8 | 73 Cortinarius corrugatus: 5 |
| 36 Boletus bicolor: 4 | 74 Cortinarius distans: 3,4,6 |
| 37 Boletus (Chalciporus) piperatus: 6,7 | 75 Cortinarius iodeoides: 5 |
| 38 Boletus chrysenteron: 4 | 76 Cortinarius spp.: 2,4,5,6,8,9 |

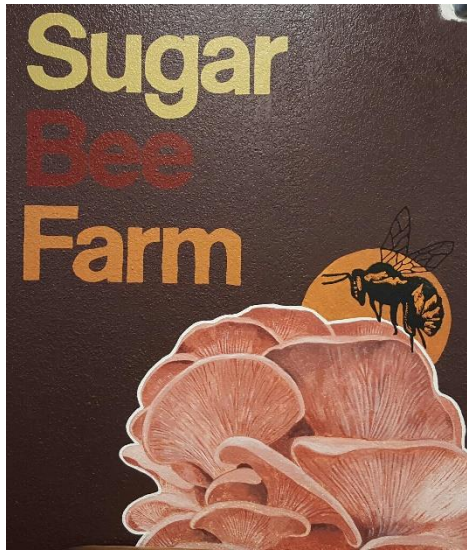
- 77 Cortinarius torvus: 4
78 Cortinarius traganus: 4
79 Craterellus fallax: 4,7
80 Crepidotus applanatus: 2
81 Crepidotus sp.: 9
82 Crucibulum laeve: 4,5
83 Cystoderma cinnabarinum: 4
84 Cystoderma sp.: 7
85 Dacrymyces palmatus: 8
86 Daedalea quercina: 1,4,9
87 Daedaleopsis confragosa: 6,9
88 Daldinia concentrica: 3,5
89 Entoloma abortivum: 4,5,6,7,9
90 Entoloma murraili: 5
91 Entoloma sp.: 3,4,5,7,8
92 Exidia recisa: 9
93 Flammulina velutipes: 6,9
94 Fomes fomentarius: 8
95 Fomes ohienensis: 3
96 Galerina marginata: 7,8,9
97 Ganoderma applanatum: 2,3,4,5,6,8,9
98 Geastrum quadrifidum: 8
99 Geastrum saccatum: 4,5
100 Geastrum sp.: 8
101 Geastrum triplex: 2,3
102 Gleophyllum sepiarium: 8
103 Gloeoporus dichrous: 9
104 Gomphidius glutinosus: 2
105 Grifola frondosa: 3,4,6,7,9
106 Gymnopilus sp.: 1,8,9
107 Gymnopilus spectabilis: 4,5
108 Gymnopus (Collybia) dryophila: 7
109 Gymnopus sp.: 5
110 Gyromita infula: 8
111 Gyroporus castaneus: 4,6,7
112 Gyroporus cyanescens: 1
113 Gyroporus purpurinus: 1,3
114 Hapalopilus nidulans: 2,4
115 Haplotrichum sp. (brown mold): 9
116 Heboloma sinapizans: 9
117 Helminthosphaeria clavariarum: 7
118 Helvella crispa: 7
119 Helvella macropus: 7
120 Hericium americanus: 5
121 Hericium coralloides: 9
122 Hericium erinaceus: 9
123 Hohenbuehelia angustata: 5
124 Hohenbuehelia sp.: 2
125 Humaria hemispherica: 2
126 Hydnellum aurantiacum: 8
127 Hydnellum spongiosipes: 2
128 Hydnellum sp.: 3
129 Hydnochaete olivacea: 5,9
130 Hydnum umbilicatum: 2,3,8
131 Hygrocybe acuticonica(persistens): 2,6
132 Hygrocybe conica: 2,3,8
133 Hygrocybe cuspidata: 6
134 Hygrocybe miniota: 2,5,6
135 Hygrocybe psittacina: 3
136 Hygrocybe sp.: 1,7,8
137 Hygrophoropsis aurantiacum: 5,7
138 Hygrophorus cantharellus: 8
139 Hygrophorus occidentalis: 9
140 Hygrophorus praetensis: 6
141 Hygrophorus russula: 3
142 Hymenochaete rubiginosa: 9
143 Hymenopellis (Xerula) furfuracea: 1,2,3
144 Hymenopellis (Xerula) megalospora: 2,3
145 Hypholoma (Naematoloma) fasciculare: 2
146 Hypholoma (Naematoloma) sublateralitum: 4
147 Hypomyces (cream-color): 2
148 Hypomyces hyalinus: 1,6,7
149 Hypomyces lactifluorum: 2,3
150 Hypomyces lateritus: 3
151 Hypsizyugus ulmarius: 8,9
152 Inocybe adaequata: 9
153 Inocybe albodisca: 4,6
154 Inocybe pyriodora: 2,3,6
155 Inocybe rimosa: 2,3,4
156 Inocybe sp.: 3,4,6,7,8
157 Inonotus dryadius: 1
158 Inonotus tomentosus: 7
159 Irpex lacteus: 4,5,6,9
160 Ischnoderma resinatum: 4,5,8,9
161 Jafnea semitosta: 9
162 Laccaria amethystina: 4,7
163 Laccaria laccata: 1,2,3,4,6,7,8
164 Laccaria ochropurpurea: 3,4,6,7,9
165 Laccaria trullisata: 7
166 Lactarius argillaceifolius: 3
167 Lactarius camphoratus: 4,5,6,8
168 Lactarius chrysorheus: 7,8
169 Lactarius corrugis: 2
170 Lactarius deceptivus: 8
171 Lactarius deliciosus: 2,7,8
172 Lactarius gerardii: 6
173 Lactarius glaucescens: 9
174 Lactarius lignyotus: 5,8
175 Lactarius maculipes: 3
176 Lactarius psammicola: 1,2,3,4,6
177 Lactarius quietus var. incanus: 9
178 Lactarius scrobiculatus: 8
179 Lactarius sp.: 4,5,7
180 Lactarius subpurpureus: 8
181 Lactarius subvellerus: 9
182 Lactarius subvernalis var. Cokeri: 2
183 Lactarius thyinos: 6
184 Lactarius uvidus: 2
185 Lactarius vinaceorufescens: 8
186 Laetiporus cincinnatus: 6
187 Laetiporus sulphureus: 1,2,3,4,6
188 Leccinum aurantiacum: 6,8
189 Leccinum scabrum: 2
190 Leccinum sp.: 8
191 Lentinellus cochleatus: 9
192 Lentinellus ursinus: 9
193 Lentinus tigrinus: 7
194 Lenzites betulina: 8
195 Leotia lubrica: 3
196 Leotia viscosa: 8
197 Lepiota acutesquamosa: 5,7
198 Lepiota clypeoloria: 4
199 Lepiota cristata: 6
200 Lepiota procera: 7
201 Leucoagaricus naucinus: 6
202 Leucopaxillus albissimus: 8
203 Leucopholiota decorosa: 4,8
204 Lycogala epidendrum: 1,5,6,7,9
205 Lycoperdon perlatum: 1,6,7,8
206 Lycoperdon pyriforme: 4,6,9
207 Lycoperdon sp.: 5,9
208 Lyophyllum decastes: 6
209 Lyophyllum sp.: 3,7

- 210 *Marasmiellus nigripes*: 4,5,7
 211 *Marasmius capillaris*: 2,5,7
 212 *Marasmius delectans*: 1,5
 213 *Marasmius oreades*: 5,7
 214 *Marasmius scorodonius*: 2,7
 215 *Marasmius siccus*: 2,5
 216 *Marasmius* sp.: 4,5
 217 *Melanoleuca alboflaviba*: 7
 218 *Mycena galericulata*: 9
 219 *Mycena haematopus*: 2,3,4,5,9
 220 *Mycena inclinata*: 3,4,5,9
 221 *Mycena leaiana*: 2,3,4,5,6
 222 *Mycena luteo-pallens*: 4,9
 223 *Mycena* sp.: 4,6
 224 *Neolecta irregularis*: 8
 225 *Omphalotus illudens*: 9
 226 *Oxyporus populinus*: 3
 227 *Panellus stipticus*: 4,5
 228 *Parasola plicatilis*: 6,9
 229 *Paxillus atrotomentosus*: 1,2,7,8
 230 *Peziza* sp.: 4,6,9
 231 *Phaeolus schweinitzii*: 4,8
 232 *Phallus impudicus*: 4,6
 233 *Phellinus gilvus*: 7,9
 234 *Phellinus Johnsonianus* c.f.: 9
 235 *Phlebia radiata*: 9
 236 *Phlebia tremellosa*: 7,8,9
 237 *Pholiota aurivella*: 9
 238 *Pholiota flammans*: 3
 239 *Pholiota* sp.: 1,4
 240 *Pholiota squarrosoides*: 5,8
 241 *Phyllotopsis nidulans*: 6,8
 242 *Piptoporus betulinus*: 4,5,8
 243 *Pleurotus ostreatus*: 4
 244 *Pleurotus* sp.: 2,7
 245 *Plicaturopsis crispa*: 5,6
 246 *Pluteus americanus*: 9
 247 *Pluteus atomarginatus*: 4
 248 *Pluteus cervinus*: 2,4,5
 249 *Pluteus granularis*: 4,6
 250 *Pluteus* sp.: 9
 251 *Pluteus* sp.(white): 5
 252 *Polyporus alveolaris*: 1,2,9
 253 *Polyporus badius*: 5,9
 254 *Polyporus brumalis*: 4,9
 255 *Polyporus elegans* (varius): 1,2,4
 256 *Polyporus radicans*: 2,3,9
 257 *Polyporus squamosus*: 3,4,6,9
 258 *Poronidulus* (*Trametes*) *chonchifer*: 4,6
 259 *Postia caesia*: 9
 260 *Psathyrella* sp.: 6,7,9
 261 *Psathyrella velutina*: 9
 262 *Ramaria botrytis*: 5
 263 *Ramaria* sp.: 3
 264 *Ramaria stricta*: 2
 265 *Rozites caperata*: 8
 266 *Russula brevipes*: 4,8
 267 *Russula crustosa*: 4,9
 268 *Russula flava*: 2
 269 *Russula laurocerasi*: 1,2
 270 *Russula nigricans*: 7,8
 271 *Russula* sp.(green areolate): 3,5
 272 *Russula* sp.(green): 8
 273 *Russula* spp.: 5,6,7,8
 274 *Russula* sp.(pink): 2
 275 *Russula* sp.(red): 2,3,5,8,9
 276 *Russula variata*: 9
 277 *Russula virescens*: 2
 278 *Sarcodon excentricus*: 3
 279 *Sarcodon murrayii*: 3
 280 *Sarcoscypha Dudleyi*: 4
 281 *Schizophyllum commune*: 1,9
 282 *Scleroderma areolatum*: 4,6,9
 283 *Scleroderma bovista*: 1,3,4
 284 *Scleroderma citrinum*: 1,5,7
 285 *Scleroderma* sp.: 2,9
 286 *Scutellinia scutellata*: 8,9
 287 *Sebacina* sp.: 9
 288 *Skeletocutis* sp.: 9
 289 *Simocybe centunculus*: 9
 290 *Spinellus fusiger*: 3
 291 *Sporophagomyces chrysostomus* c.f.: 9
 292 *Steccherinum ochraceum*: 9
 293 *Stereum complicatum*: 4,5,9
 294 *Stereum gausapatum*: 5
 295 *Stereum ostrea*: 1,2,3,4,5,9
 296 *Strobilomyces floccopus*: 1,4,7
 297 *Suillus americanus*: 1,2,3,4,6,8
 298 *Suillus granulatus*: 7,8
 299 *Suillus* (*paragyrodon*) *sphaerosporus*: 6
 300 *Suillus pictus* (*spragueii*): 4,7,8
 301 *Suillus* sp.: 8
 302 *Thelephora palmata*: 3
 303 *Trametes elegans*: 3,5
 304 *Trametes gibbosa*: 9
 305 *Trametes hirsuta*: 3,6
 306 *Trametes pubescens*: 5,8
 307 *Trametes versicolor*: 1,4,5,9
 308 *Tremella concreta*: 2,3
 309 *Tremella foliacea*: 6
 310 *Tremella fuciformis*: 5
 311 *Tremella reticulata* (*Sebacina sparassoides*): 1,2,3
 312 *Tremellodendron pallidum*: 4
 313 *Trichaptum biforme*: 3,4,5,9
 314 *Trichoglossum* sp.: 8
 315 *Tricholoma aurantium*: 8
 316 *Tricholoma caligatum*: 3
 317 *Tricholoma flavovirens*: 6
 318 *Tricholoma magnivelare*: 8
 319 *Tricholoma myomyces*: 8
 320 *Tricholoma odora*: 3,4,6
 321 *Tricholoma sejunctum*: 3,5,7,8
 322 *Tricholoma* sp.: 1
 323 *Tricholoma subresplendens*: 9
 324 *Tricholomopsis platyphylla* (*Megacollybia Rodmanii*): 2,4,5
 325 *Tricholomopsis rutilans*: 6,8
 326 *Tubifera ferruginosa*: 2
 327 *Tylopilus felleus*: 1,7,8
 328 *Tylopilus rubrobrunneus*: 4
 329 *Tyromyces caesius*: 9
 330 *Tyromyces chioneus*: 4,9
 331 *Xeromphalina campanella*: 3,4,5,7
 332 *Xerula furfuracea*: 6
 333 *Xylaria longipes*: 2,3
 334 *Xylaria polymorpha*: 9
 335 *Xylobolus frustulatus*: 9

1 Identifications are mostly made by non-professionals and no voucher specimens are kept.

Sugar Bee Mushroom Farm Tour Report

By Julia Gerlach



On December 5, approximately 30 WMS members congregated at an unassuming building on south 6th street in Milwaukee for a tour of the Sugar Bee Farm facility. Expecting to see just a mushroom growing operation (which would have been great on its own), attendees were treated to that and much more.

Sugar Bee Farm is housed within a complex called the Energy Exchange, situated along the Green Corridor, a stretch of south 6th street between Howard and College Avenues and whose mission, according to its website is “To engage and educate the community on how to be better stewards of our natural resources through sustainable practices.” Our guides for the day were Energy Exchange’s Executive Director Bryan Simon and Vice President Dave Grow. During the nearly two-hour tour, the pair shared insights into their educational organization, which includes partnerships with government, business, and civic groups on projects such as water management, renewable energy, community development, community gardens, and local food systems. As part of the tour, we saw a fully planted green roof with honeybee hives, Green Corridor Castings (vermicomposting), Green Corridor Microgreens, and, of course, Sugar Bee Farm mushrooms.

The tour was an inspiring and eye-opening look at some exciting sustainability initiatives going on in our community.



Bryan Simon, left, and Dan Grow, right, gave WMS members a tour of the Energy Exchange on December 5.

A Sugar Bee Farm employee fills bags with straw and spawn (below, right) before moving the bags to the grow room (below, left).



Mushroom trivia!

Check out the NAMA website (www.namyo.org) to answer the following trivia questions for a chance to win this set of vintage Walter Hatches porcelain dishes, featuring cabbage leaves, mushrooms, lemons, endive, and more. Includes one large salad bowl and two smaller dishes.



Trivia questions

- Which of the following is NOT listed as an appropriate substrate for growing *Pleurotus ostreatus*?
A) Banana leaves
B) Newspaper
C) Shredded pine boughs
D) Cotton seed hulls
- If you wanted to dye wool yarn to a pink or coral color, what types of mushroom would you want to use?
- What is the name of the artist who painted the mid-1800s “Champignon”?
- What type of mushroom is depicted in “Champignon”?
- What is the name of NAMA’s bimonthly newsletter?
- In 1961, who was the first person to receive NAMA’s Award for Contributions to Amateur Mycology?
- Who was the first woman to receive that award, and in what year?
- 1964’s winner of the Award for Contributions to Amateur Mycology was famous in another field. What was his occupation?
- What year was the Long Island Mycological Club founded?
- What was the original name of NAMA?

Email your answers to julia.gerlach@aol.com. The first person to answer correctly will win the set.



Wisconsin Mycological Society

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