



The Wisconsin Mycological Society

NEWSLETTER

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Summer 2015

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Xylaria hypoxylon (Candle-snuff fungus, Carbon Antlers)
Photo by Andrew Khitsun

Members - Have you paid your dues?

Wisconsin Mycological Society annual membership dues are collected in December and January. Prompt payment helps us better plan society events. To renew your membership, please send a \$20 check (with your name) payable to WMS to:

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

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

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

1 year WMS + NAMA membership with electronic NAMA newsletter: \$45

1 year WMS + NAMA membership with hard copy NAMA newsletter: \$60

MESSAGE FROM THE PRESIDENT

Greetings! I hope you are all enjoying summer, as the season is now well underway. While last month was the hottest May on record globally, it was also the wettest May on record in the U.S. This higher than normal precipitation has continued, but with somewhat cooler temperatures in southeastern Wisconsin, so that it is sometimes hard to tell that it is summer. Nonetheless, as mushroom hunters, we should be appreciative of all of the moisture that has been coming our way and hopeful that it translates into a good season for the fungi.

It seems that there has been a fair amount of media interest in mushrooms recently. The Joy Cardin Show on Wisconsin Public Radio hosted Dr. Alan Parker on May 15, 2015. Alan was one of the founders of our club and is an ex-president and ex newsletter editor. The topic was “Foraging for Spring Mushrooms” with a heavy emphasis on morels and the interview is still available to listen to at wpr.org. Also, I was interviewed by the *Wausau Daily Herald* newspaper in April for an article on morels. I was also contacted in late winter by the DNR for an identification of a mushroom. Both the photo of the mushroom and my answer appear in the “Readers Write” column of the June 2015 *Wisconsin Natural Resources Magazine* which is available online. Check it out – it's a fun fungus growing on another mushroom!

In the very same issue of *Wisconsin Natural Resources*, there is a feature article on mushrooms, *Mushrooms Galore*, by Hans Schabel, a retired forestry professor from UW-SP. In the article, the author reviews the 2014 fungal year, which he thought was quite banner. Starting with morels in the spring and ending with elm oysters in the fall, he mentions perhaps a dozen kinds of mushrooms, all fairly distinctive and common. This made me think of the “Foolproof Four,” the phrase coined by Clyde Christensen in his 1943 book *Common Edible Mushrooms* for a small, simple set of easy to identify, distinctive, common,

edible mushrooms for beginning mushroom hunters to focus on: morels, puffballs, shaggy manes, and sulfur shelf. In the years since Christensen came out with this concept, mycological knowledge has expanded considerably and we may question the choice of these particular four fungi. The taxonomic landscape has shifted quite a bit as the sulfur shelf mushroom, *Laetiporus sulphureus*, has been broken into several different species, and the shaggy mane, *Coprinus comatus*, which used to be the signature species in an easily recognized genus, is now one of only a very few species in its genus, while the other inky-caps have been spun off into other genera. With the years, we have also begun to appreciate that you should be careful where you pick mushrooms for eating. We are warned that sulfur shelf found on conifers should not be eaten, and that morels collected from old apple orchards may be unsafe to eat due to uptake of pesticides. Apart from taxonomy and safety, though, what about taste? Giant puffballs are certainly a sight to behold, but are they really that tasty? And why only these four fungi? I can think of others such as chanterelles, hedgehogs, hen of the woods, and oysters that are not that hard to identify. Perhaps we could expand the “foolproof four” to the “eight easy edibles” or the “tasty ten?” What would be on your short list?

Speaking of mushroom years, where are we in the WMS year? Well, last month we completed our 2015 lecture series. The topics covered ranged from domesticated mushrooms in China to wild mushrooms in California and everything in – between. It was great and I hope many of you were able to attend at least once. Thanks once again to Britt Bunyard for arranging the lectures and to Fred Kluhsman for reserving the room at the library and helping with the set-up and take down. The summer and fall forays are not far off!

- Colleen Vachuska, June 18, 2015

2015 Events Calendar

Thursday, July 23 – Sunday, July 26

Northwoods Foray

Guest Mycologist: Patrick Leacock, Chicago Field Museum

Enjoy four days of fungus forays and fun in Hiles, Wisconsin. Limited spots may still be available for WMS members and their families. Contact Mark and Julia Ferris of the Little Pine Motel at 888-541-4150 for more information.



Thursday, July 30, 6:00 pm

Summer Mushroom Dinner*

North Star American Bistro, 19115 W. Capitol Dr., Suite 100, Brookfield, WI 53045

* See p. 11 for more information.

Saturday, August 1, 9:45 am

WMS Midsummer Foray at Kettle Moraine State Forest South

Foray Leader: John Steinke

Meet at the ranger station on Hwy 59 between Eagle and Palmyra at 9:30 am. We will leave at 9:45 sharp. Bring a lunch. After the foray, we will meet at Paradise Springs to ID the collection and eat lunch.

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

If you have questions, contact John Steinke at 262-363-7407.

Saturday, August 29, 10:00 am
WMS Sami Saad Memorial Foray
Foray leaders: Peter & Colleen Vachuska

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' 13th memorial foray to honor Sami Saad, a longtime WMS member. This was one of Sami's favorite foray locations.

Directions to Mauthe Lake:

- 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. 2 ½ 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.

NEW! Friday, September 4 – Monday, September 7

Bayfield County Mushroom Foray*

Foray leaders: Britt Bunyard and Emily Stone

* See p. 8 for more info on this foray.

Saturday, September 12, 10:00 am

WMS Glacier Hills Foray

Foray Leader: Susan Selle

The forest is mixed hardwoods and in September there should be hennies and honeys. There is a picnic area and a hall where we can eat if the weather does not cooperate. Please bring a picnic lunch.

DIRECTIONS FROM THE NORTH:

- Hwy 41\45 south to exit 57
- 167 West Holy Hill Road
- Landmark after David Frank Landscaping
- Left on Holy Hill Road toward Holy Hill

FROM THE SOUTH:

- Hwy 41\45 north to exit 57
- 167 West Holy Hill Road
- Right on Holy Hill Road toward Holy Hill

DIRECTIONS CONTINUED:

- Continue on Holy Hill road. Pass 175 and 164.
- Turn left on Friess Lake Road 5.5 miles
- Landmark Fox and Hounds Sign
- Turn left at the sign 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.

Sunday, September 13, 10:00 am

WMS Devil's Lake/Wollersheim Winery Foray

Foray Leader: Britt Bunyard

What to bring: mushroom basket, hiking shoes, jacket in case it's cool, and lunch

Come join us our annual fall foray at Devil's Lake SP, in conjunction with a winery trip afterwards. Note the meeting time of 10 am. This will give you plenty of time to get to the park early for a sunrise hike to the top of the east or west bluffs for a spectacular sunrise over Devil's Lake. (Park is open at 6 am daily; hike to top and back down takes roughly 45 minutes.) After your sunrise hike, meet us in the south entrance parking lot. When you pull in, you'll see the visitor's center and concessions straight ahead. Stay to the right and meet in the far right corner (10 am) nearest to the effigy mound. We will use the picnic tables there for display and lunch after our foray. Plan to bring your lunch!

Habitat is mixed hardwoods (elm species, linden, oak species) and conifers, some of which are massive old white pines. With the old timber, and diversity of trees, expect a wide array of fall mushrooms including edibles. **It is legal to collect mushrooms** for personal use in Devil's Lake SP; it is not legal to collect anything else (no plants, rocks, animals etc.). I mention this as the park is very popular and quite touristy...some may ask you what you are doing. I repeat: it IS legal to collect mushrooms in the park.

Also note: you will need a Wisconsin state park sticker (or pay small day use fee) to enter the park at the south entrance.

Foray...and a winery trip? Fall can be an unpredictable time to hold a mushroom foray in our area. Often it's too dry for much success. That's ok with this foray. If it's too dry, we'll simply head to the winery earlier than expected. Never been to the Wollersheim Winery in Prairie du Sac? Here's your chance! Wollersheim is open every day until 5 pm. The winery is beautiful and offers tastings of most of their products. Find something you like, then buy a bottle and join the group at a table. Enjoy the bottle or just a glass—it's legal to re-cork and to take the remainder home with you in your car. Tastings are complimentary for featured wines; 3 bucks for a flight of either reds or whites; 2 bucks for specialty stuff (their white port style wine is their best product, in my opinion). The winery is beautiful and you can take a tour of the vineyards as well as their old wine cave, originally built in the 1840s. The cave is built right into the hillside there and was recently restored and re-opened.

This event promises to be a great time for all—see you there!

DIRECTIONS (from the Devil's Lake SP website):

Coming from The South: From Interstate 90-94 take exit 106 to Highway 33. Take a right at the stop sign and go to Baraboo. (13 miles) When you get to Baraboo Take a left at the 2nd stop light. (This is Business Hwy 12) Then go through town and watch for a sign to the park. You will turn left on Highway 123 and follow it straight out to the park.

Coming from The North or Wisconsin Dells: Take Highway 12 south (Exit 92) and go about 1 mile past Baraboo (approximately 14 miles). Take a left on Highway 159. This will bring you to Highway 123. Take a right and follow into the park (this will be the north entrance to park)...but continue until you reach South Lake Drive, following to the south entrance to the park.

Alternate and somewhat simpler directions: get to Hwy 60 from I-90/94 and go through Prairie du Sac (the location of the Wollersheim Winery that we'll visit later in the day), go north on Hwy 12 to just south of the park and take South Lake Drive to the south entrance of the park.

Saturday, September 19, 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 Boletus and Cortinarius diversity.

DIRECTIONS TO WALKING IRON: Walking Iron is located in the northwestern corner of Dane County.

- 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.

Saturday, September 26, 10:00 am
WMS Monches Woods Foray
Foray Leader: Bill Blank

For those not familiar, what is known as Monches Woods is located on the Ice Age Trail, near the intersections of Cty Hwy Q (between Washington and Waukesha Co) and Cty Hwy K (Waukesha County). We will gather at a parking lot just south of the Cty Hwy Q and Cty Hwy K intersection on Cty Hwy E at Hartley Rd.

DIRECTIONS:

From Hwy 41/45, take Hwy 167 West for 8.5 miles to Cty Hwy K.

Take Cty Hwy K south 4 miles to Cty Hwy Q

Continue south on what is now Cty Hwy E, Hartley Rd is about 1/2 mile south of Cty Hwy Q

OR...

From Hwy 41/45, take Cty Hwy Q west for 10-11 miles to Hartley Rd. Turn left. Hartley Rd runs into Cty Hwy E for the parking lot.

Bring a picnic lunch, we can eat while we try to identify our finds.

For questions contact **Bill Blank** at 414-476-1592.

NEW! Sunday, September 27, 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 - all the rest of the parking areas are tiny - for 5-6 cars or so.

DIRECTIONS:

Interstate 39-90-94 north/west to exit 92 (shared by Kalahari resort in WI Dells, 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.

Saturday, October 3, 10:00 am
Tula Erskine/Fred Hainier Memorial Foray at Point Beach State Park
Foray Leader: Chuck Soden

Please join WMS for our annual Tula Erskine and Fred Hainier Memorial Foray into Point Beach State Park. Bring a picnic lunch - we can eat while we try to identify our finds.

A valid Wisconsin State Park sticker (annual or daily) is required.

DIRECTIONS: From I-43 north of Manitowoc, take Exit 154 and head east on State Hwy 310. Follow State Hwy 310 into Two Rivers until it meets State Hwy 42 (about 9 miles). Turn left onto State Hwy 42. Take Hwy 42 north (winding through town) until it meets County Hwy O. Take County Hwy O until you reach Point Beach State Park.

Our foray will start from the parking lot just inside the park entry point at 10:00 a.m.

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

Saturday, October 10, 10:00 am
WMS Coral Woods Conservation Area Foray (with the Illinois Myco Association)
Foray Leaders: Bob & Judy Kaplan

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

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

(Continued on the next page)

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

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

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

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

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

Sugar Bee Farm

4121 S 6th St., Milwaukee, WI 53221

Limited to 20 people. Fee: \$8.00 per person

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

Steve Shapson

11611 N. Grace Ct

Mequon, WI 53092

414-745-5483 tel/text

Please put your email address and phone number on your check! For more info about Sugar Bee Farm, visit www.sugarbeefarm.com

2015 (1st Annual) WMS-MMS Bayfield County Foray ... A Preview



When: September 4-7, 2015

Where: Cable Museum of Natural History, Cable, Wisconsin, and Lakewoods Resort, Lake Namakagon, Wisconsin

Coordinators:

Britt A. Bunyard, WMS

Emily Stone, Naturalist, Cable Museum of Natural History

Patrick Leacock, Field Museum, Chicago; Guest Mycologist

Brief overview

Foray goes needing lodging in town should plan to stay at the Lakewoods Resort, 21540 Co Hwy M, Cable, WI 54821. (715) 794-2561. For views and info see their website <http://www.lakewoodsresort.com/>

Foray goers can plan to arrive as early as Friday Sept 4; we can meet for dinner at 6 pm at the Rivers Eatery (inside the Ideal Market) right in “downtown” Cable.

<http://www.theidealmarket.com/Pages/Stoneovenmenu.aspx>

We’ll plan to use the Cable Museum of Natural History (walking distance from Rivers Eatery) as our home base and one of the classrooms for our mushroom displays and ID. We can plan to have morning and afternoon forays on **Saturday and Sunday**, departing from the Museum. Most of the foray sites are a short drive from the Museum; 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 Saturday and Sunday at Lakewoods and/or another resort nearby. Dining in Cable is excellent and ranges from mid to upper range in price.

One day, 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 will be 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 to book a room soon if you plan to attend.

Monday, September 7, (after the Foray) is a holiday...so you get a leisurely day to return home, or continue on with your vacation in the area.

2015 (first) Annual WMS-MMS Bayfield County Foray ... In More Depth

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.

Foray costs, accommodations, meals.

Lakewoods Resort on Lake Namakagon (www.lakewoodsresort.com) near Cable, Wisconsin. I have many images of the area, resort, accommodations, etc., if needed. The Lakewoods is a very comfortable resort with accommodations that will suit everyone. All rooms are hotel style with bathrooms in all suites. **For most bookings, the price includes all meals while staying at Lakewoods so be sure to verify this if booking.** There are several styles of accommodations, ranging from cozy lodge rooms, to more luxurious condominiums overlooking Lake Namakagon, to spacious golf villas among the fairways and greens of Forest Ridges Golf Course on the property...even a few quaint lake homes in a variety of

locations along the shores of Lake Namakagon. (For a peek inside the guest rooms at Lakewoods, visit their website above.) Besides really comfortable lodging, the Lakewoods serves excellent food!

Mycophobes / companions

One more thing about our host site. Most foray goers will be coming for the mushrooms. But many of us have spouses or other family members who do not, shall we say, share our zeal for all things fungal. This foray is for the nonmushroomers too! There is so much to do during a stay at the Lakewoods—and mushrooms are not even the half of it. All guests are entitled to use the golf course at no extra charge. Same with the lake, which is right outside your door. There are boats and canoes at your disposal. There is a very nice tennis court and outdoor swimming pool (for the intrepid—September can be chilly); indoors, there is a very nice heated swimming pool and very large whirlpool. All nonmotorized recreation is free to all guests. Motorized boats, golf carts, etc. are available for a small fee.

Foray sites

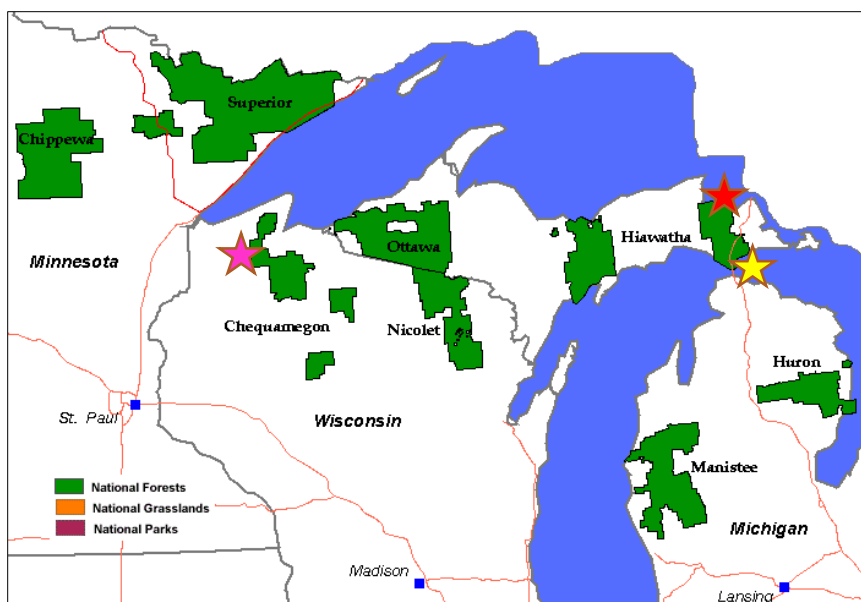
Most foray sites are a short drive (under 30 min) from Cable. There are also National Forest trails that cross the Lakewoods property for forays too. Additionally, we plan to have a more distant foray site at one of the “barrens” ...a sandy pine/burn area featuring special species.

Getting there and away

But wait, there’s more! If possible, spend more than just a few days in the area. The Northwoods offers incredible scenery (the fall color change will be underway) and is a tremendous value.

How to get there: The town of Cable, WI, is about 3 hours from Minn.-St. Paul; 90 min from Duluth, MN; 6 hours to Milwaukee; 8 hours to Chicago (home of our guest mycologist).

If traveling the region before or after the Foray, I can recommend many wonderful things to see and do (and feel free to email me with questions). See the map, right, to get your bearings (Cable, WI, at the pink star). About one hour north of Cable are the scenic Apostle Islands and National Lakeshore. You can cruise the islands, hike or camp the parks of the National Lakeshore. Hopping on Route 2 headed east you’ll soon cross into the Upper Peninsula of Michigan. The



journey across the UP is a very easy drive with little traffic; there are many places to camp along the way in the Ottawa National Forest. There are plenty of motel options and they’re going to be more affordable than most other regions of the USA; dining out is similarly affordable. Around the midpoint of the UP, you may want to make a side trip to see the historic and beautiful Copper Peninsula or hike the scenic trails along the cliffs of Pictured Rocks National Lakeshore. (Both are well worth the trip!) On the eastern extreme of the UP is scenic Tahquamenon Falls State Park (famous haunt of mycologist A. H. Smith; see red star on map), Mackinac Island—great for a day trip!—and the amazing Mackinac Bridge to lower Michigan (see yellow star on map). The “Big Mac” Bridge is the fifth longest suspension bridge in the world and the longest in the Western hemisphere. The drive from Cable, WI, to the Mackinac Bridge in Michigan is easily made in a single day’s drive. - Britt Bunyard

NORTH STAR AMERICAN BISTRO

Wisconsin Mycological Society Presents
Summer mushroom dinner, featuring fresh chanterelles

Thursday, July 30th

Reception - 6pm

Dinner - 7pm

Open to the first 45 guests - \$55 per person (*not including beverages of any kind, tax, or gratuity*)
Wine and spirit flights will be available.

North Star American Bistro
19115 W. Capitol Dr., Suite 100
Brookfield, WI 53045

FIRST COURSE

Mushroom Charcuterie

Wisconsin cheeses, house-picked mushrooms, white truffle
compound butter, house pate, grilled bread

SECOND COURSE

Chanterelle Soup

Seared polenta cake, shaved sarvecchio parmesan, fresh chives

THIRD COURSE

Warm Mushroom Salad

Chanterelles, frisee, grilled asparagus, poaches eggs,
toasted crostini, white truffle vinaigrette

FOURTH COURSE

Mushroom Cognac New York Strip

Truffled crispy mushrooms, rainbow chard, cognac demi-glaze,
and red rooster and fingerling potatoes

FIFTH COURSE

Crepe Brulee Duo

Candy cap mushroom and dark chocolate/hazelnut, served together with
a porcini mushroom tuile

Make your reservation by July 20 by calling 262-754-1515. 72 hour cancellation policy.



Recent Developments in White-Nose Syndrome Disease of Bats

By Colleen Vachuska

In February, 2014, Britt Bunyard gave a stimulating presentation to our WMS in which he surveyed a variety of pathogenic fungi and the effects they have had on civilization. Among the unpleasant topics he discussed was that of *white-nose syndrome* (WNS) a fungal disease which has been devastating bat populations in recent years. White-nose syndrome is caused by the fungus *Pseudogymnoascus destructans* (*Pd*), which penetrates a bat's nose, ears, and wings while it hibernates.

This affliction does not directly kill an infected animal, but it causes the bat to awaken frequently and fly around when it is supposed to be hibernating. This depletes the bat's energy reserves, eventually causing it to starve to death. It is estimated that 6 million bats have died of this disease since it was first discovered in North America in 2006. It is believed that the *Pd* fungus is native to European caves where it likely co-evolved with European bats who developed resistance to it.

Despite this grim situation for bats, there are some signs of hope. In May, 75 bats that had received an experimental treatment were released at Mark Twain Cave Complex near Hannibal, Missouri. The treatment involved the soil bacterium *Rhodococcus rhodochrous*. This bacterium was researched at Georgia State University for potential use in inhibiting the ripening of fruit, but it was observed to also inhibit the growth of mold. The thought occurred to grad student Chris Cornelison that if this bacterium worked so well on fungi on bananas, perhaps it could also work on fungus on bats. Follow-up testing showed that the bacterium had a dramatic effect on the fungus.

Field testing of this potential treatment involved capturing diseased bats, placing them in mesh bags, and storing them for 24-48 hours in a cooler containing plates of the bacterium, which give off volatile organic compounds possessing anti-fungal properties. The treated bats were then placed in an enclosure in a cave for hibernation. This spring, they were collected and tested for WNS. "We tested for their fungal load and compared that to the fungal load when we first captured them," says plant pathologist Daniel Lindner of the U.S. Forest Service's Center for Forest Mycology Research in Madison, WI. "The bats had no detectable signs of white-nose syndrome and could be released."

More research is needed to determine if this is genuinely a safe and effective treatment, and how it can best be used. "But tools like this could help us manage the disease," says Lindner. "It buys time for bats to adapt to the disease and develop resistance. That could prevent extinctions and allow healthy bat populations to rebound." Researcher Cornelison is also investigating the use of the *Rhodococcus* bacterium to inhibit the fungus responsible for the deadly chalkbrood disease in honeybees.

Besides Cornelison and Lindner, another researcher involved with this project was Sybill Amelon, a USDA Forest Service wildlife biologist. Funding support was provided by Bat Conservation International and the Nature Conservancy. Lindner was also involved in earlier research with Andrew Minnis, which led to moving the species causing white-nose syndrome to the genus *Pseudogymnoascus*. A 2009 paper in the journal *Mycotaxon* written by five Wisconsin-based researchers had originally described this new species as *Geomyces destructans*. [See Tom Volk's *Fungus of the Month* webpage for May 2009.]

(Continued on the next page)

Other avenues of treatment for white-nose syndrome have also shown promise. Researchers from Brown University and UC-San Francisco have observed that some members of a class of drugs used to treat HIV can significantly reduce the collagen damage associated with a Pd infection.

[Main sources: USDA Forest Service news releases and ``Bananas to Bats: The Science Behind the First Bats Successfully Treated for White-Nose Syndrome'' by Matt Miller at *Cool Green Science* blog]

2015 Spring Morel Dinner Review

When I first heard about Morel Restaurant opening, I immediately thought, *“Wow, a restaurant named Morel. This must be our spring morel mushroom dinner place.”*

My wife Mj and I visited Morel just after it opened, and while sitting at the bar, a patron was raving over the small plate offerings. The menu looked very creative and we liked the use of local ingredients procured by mild mannered chef-owner, Jonathon Manyo, who trained in San Francisco and Wisconsin.

I, as well as others who attended this dinner, were blown away with the creative use of local veggies, locally grown organic meat, and foraged mushrooms. I knew stinging nettle well from running through woods in shorts, but never was my palette so entertained as with the nettle risotto in the second course. It was creamy and each rice grain was texturally perfect. Every entrée was layered with delicious flavors and textures, and the serving sizes were just right. We all felt quite full and very satisfied. Each course was brought out fast and at the same time so everything was perfectly heated and fresh. There were morels in every dish, though one can never have enough. The duck and pike were cooked perfectly, duck a bit rare, the pike moist and flaky.

The wine pairings really complemented each course. One mushroom that isn't mentioned in the published menu was Pheasant Back or Dryad's Saddle (*Polyporus squamosus*). Some people like this fungi, but I've tried preparing it at home by cutting off the tips of a fresh young specimen and lightly grilling it, and I still found it unchewable. Jonathon, however, made a delicious creamy concoction out of it, along with duck broth to add another layer to it. It was fantastic.

Below is the menu. We hope we can again enjoy Jonathon's offerings at the 2016 Spring Morel Dinner.

1st course: Pickled Morels, Minors Lettuce, Water Cress, Goat Cheese Fondant

2nd course: Nettle Risotto, Morels, Poached Duck Egg, Parmesan

3rd course: Morel Crusted Northern Pike, Ramps, Peas, Morels, Buerre Blanc

4th course: Duck Breast, Watercress, Morels, Asparagus, Duck Jus

5th course: Strawberry Cream Puff, Sugar Cookie, Rhubarb Sorbet

- Steve Shapson



Getting to Know You . . . Five questions with WMS Vice President, Kris Ciombor



Q: You are one of the co-founders of the current iteration of WMS. How did that come about?

A: Eight of us, prompted by Dr. Martin Dibben -- lichenologist at the Milwaukee Public Museum -- met in August of 1982 and re-formed the dormant Wisconsin Mycological Society. The group included Tom Fifield, Marilyn Fifield, Bernie Jendrzczak, Dr. Joseph Halser, Dr. Sami Saad, and Dr. Alan Parker. I got involved because I morel hunted with some museum staff and took mycology all courses as a part of my pursuit of a Master's Degree in Botany. The goal was to achieve a self-perpetuating educational group in mycology.

Q: What got you interested in mycology? What aspects of mycology interest you the most interested in?

A: The challenges of identification and the joys of edibility first attracted me to mycology -- my husband eagerly joined me as he was working as a chef at the time. Mushrooms as medicine are truly fascinating as Paul Stamets' recent talk demonstrated. The members of the WMS proved to be a very interesting group with which to explore the woods, attend lectures, and enjoy mushroom dinners.

Q: How long have you been vice president of WMS? What does that involve?

A: I have been the Vice President for 3 years which involves chairing the nominating committee and backing up the President in whatever may come along. Before that, I was President, Secretary, and Treasurer, and have been a member for 34 years.

Q: You worked at the Domes - how long did you work there and what did you do?

A: I worked at the Domes for 23 years -- 9 as Director. My interest in mushrooms is similar to my joy in plant identification, but you can't eat a cactus or a coconut palm.

Q: How would you like to see WMS evolve going forward?

A: I hope interests in mycology will broaden into education, photography, taxonomy, and identification. This is what will perpetuate the great gifts the WMS has to offer. The number of professional mycologists in our area has diminished, so the functions of our society are more vital than ever.

Nominations being accepted!

If you would like to be the subject of the next member profile or would like nominate another WMS member to be profiled, please email Julia Gerlach at Julia.gerlach@aol.com.

Mushroom recipe

Meaty mushroom sandwiches - Shiitake Banh Mi

From *Isa Does It* by Isa Chandra Moskowitz; courtesy of Post Punk Kitchen

Makes 2 large sandwiches • total time: 20 mins • active time: 20 mins



Banh mi is a Vietnamese sandwich made of crusty bread, charred meat, super-spicy creamy spread, pickled veggies, and fresh cilantro and mint. This recipe uses shiitakes instead of meat so it is relatively light but still entirely meaty.

The spread is made from almond butter, but don't worry; it doesn't taste anything like an almond butter sandwich. It is transformed with a few other ingredients into a spicy, creamy, almond-chili spread that causes the whole shebang to melt in your mouth. Instead of making pickles, I decided to just toss some cucumbers and red radishes with rice vinegar and agave and let them sit for as long as it took to prep everything else. It gets the job done quickly and pickley!

Prepare the pickles:

Toss all of the ingredients together in a bowl and let sit until ready to serve. Give the ingredients a stir every now and again when you remember.

Prepare the shiitakes:

Preheat a large cast-iron pan (or any heavy-bottomed pan) over medium-high heat. Drizzle in the oil, then add the shiitakes. Cover and let the shiitakes cook for about 5 minutes, stirring occasionally. They should soften up a bit and release moisture. Uncover and cook for 3 more minutes or so, until they are slightly browned in spots. Add the garlic, and sauté for 1 more minute. Add the tamari, and stir until it's well incorporated. Remove the mushrooms from the pan as soon as they're done to prevent overcooking.

Prepare the almond-chili spread:

Combine all of the ingredients in a small blender or food processor and purée until completely smooth. I've attempted to do this with just a fork and a small bowl, but it doesn't get as creamy as I like, and so I strongly suggest using a machine. Add a little bit of warm water if it doesn't seem to be getting creamy enough.

To assemble:

Spread the insides of the baguettes with the almond-chili spread. Layer on the mushrooms, followed by the pickles, and finally the cilantro and mint. Close the sandwiches and chow down.

For the pickles:

½ cup thinly sliced red radishes
½ cup thinly sliced cucumbers
2 tablespoons rice vinegar
2 teaspoons agave nectar
Pinch of salt

For the shiitakes:

1 tablespoon peanut oil
8 ounces whole shiitake mushrooms, stems trimmed
2 cloves garlic, minced
1 tablespoon tamari or soy sauce

For the almond-chili spread:

¼ cup almond butter, at room temperature
1 tablespoon rice vinegar
1 teaspoon agave nectar
1 tablespoon sriracha
¼ teaspoon salt

For serving:

2 (6- to 8-inch) baguettes, split in half
A large handful of fresh cilantro sprigs
½ cup fresh mint leaves

Notes:

- For the almond butter, any smooth, unsweetened variety will do, salted or not. But if it's not salted you'll need to add a bit of extra salt. Also, since the amount of oil varies from brand to brand, you may need to add a little water to get the almond-chili spread to be a smooth, creamy consistency.
- To get this done in 20 minutes, make the almond-chili spread while the shiitakes are cooking



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