



Wisconsin Mycological Society Newsletter

Volume 36

Number 1

Winter 2019

- Letter from the president
- 2018 Year of the Porcini
- Farewell to Kris, Steve, Judy & Bob
- 2019 Lecture Schedule
- 2019 Foray list
- Recipe



Long time Vice President Kris Ciombor retires

Find us on the web at

www.wisconsinmycologicalsociety.org

or

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

WMS President Message - Al Bunde

Dear Wisconsin Mycological Society Members,

As I begin my second year as the President of the Wisconsin Mycological Society, I want to welcome new individuals recently joining WMS, and thank renewing members for continuing your membership in 2019. Additionally, I need to thank Meghan Forseth, Event Coordinator of the Urban Ecology Center for the 2018 lecture location, our four lecture speakers, foray leaders, Board of Directors, volunteers, and members who attended activities last year.

About 80 members attended this year's Wine and Cheese, Potluck and member mushroom and fungi photo sharing event. While we joke that the winter Potluck has historically been on the coldest day of the year, fortunately we had mild temperatures and little snowfall in SE Wisconsin (which eventually changed a few weeks later, now didn't it?).

Special thanks to volunteers and BoD members like Peg for bringing the a/v equipment, name tags, WMS display, general social event supplies, managing slideshow, eBlasts, etc., to Tess for designing the unique event poster and award for Kris, to Bill and Bob Blank for cooking and bringing all of the stuff needed for this event, to Kris for getting a wide array of nice wine and plastic/cup ware, to Winston for helping out all over, to Chad for bringing beverages and 'cutting the cheese', to myself for buying that cheese and other fluids, to a guest from the west for contributing his fungal artwork which was raffled for donation, to those attending and contributing culinary creations for another successful annual potluck.

With utmost gratitude, VP Kris Ciombor, who recently announced she would be stepping down from the BoDs, was presented with the designation as an Honorary Director, and was recognized for being an original founding member of WMS, the only person to hold all of the officer positions on the WMS BoDs, and for contributions spanning several decades.

Continued on pg. 2

Message from President (continued from pg 1.)

Likewise we will miss the kinship of long time club and devoted BoD members, Jim and Sue Selle, in addition to Bob and Judy Kaplan, for enumerable contributions volunteering, leading forays, identifying and recording specimens, attending planning meetings, etc.

At our January BoD meeting, we elected two new BoD members, Gary Schlapinski and Winston Slator, with backgrounds and a desire to help maintain and improve WMS. That being said, we still need to recruit candidates to fill the four recent vacant BoD positions.

We agreed on the need of a short term BoD committee to refine our Mission statement, the By-laws, the membership application process, and to analyze the current website content in order to update, redesign layout, topics, access, links, and presentation. Also to provide volunteer opportunities to utilize member talents and to establish an outreach committee to represent and promote the club and/or an educational based group to research and provide updated information and references for regional educational programs and regulations.

Theresa Kenney was elected as new VP, in addition she will continue on as editor for quarterly WMS newsletter, and manage the official WMS website as well as maintain the WMS facebook site. Theresa also arranged the speakers for the spring lectures being held on the last Thursday of the month on February 28, March 28 and April 25 at the Riverside UEC in Milwaukee.

We have established a schedule of dates, locations and leaders for several spring and summer forays through September and will continue to add foray dates to the schedule so continue to check our website and fb pages for updates.

Fortunately, Bob and Cindy Steinke, have again, agreed to host the annual summer picnic and member meeting at their wonderful, scenic family farm in Eagle on Saturday June 22, with acres of land to explore.

Thank you for being a WMS member and hope to see you at future lectures and forays.

Sincerely, Alan Bunde

Membership Renewal Matters

Just a friendly reminder without our memberships we could not support the lectures and forays sponsored.

Membership to WMS is valid from **January through December.**

Membership paid after October 1st includes the following year's membership.

Membership dues are very minimal and a great value for anyone interested in learning about fungi and edible mushrooms. Your financial support help fund WMS events, lecture fees and foray fees at some locations. Without your dues the Free Lectures to the Public would not be possible. Dues must be up to date prior to attending any WMS forays, Winter and Summer Potlucks, etc. WMS is organized by an all volunteer effort. WMS members receive a newsletter with notices for all mushroom hunting forays, dinners meetings, lectures, workshops, socials & much more.

Join/renew today

. 1 Year WMS Membership (Single or Family), \$20.00 (includes digital newsletters)

Important notice: Be sure to confirm or update your email and snail mail address & phone number in Paypal prior to paying your dues. This will insure you receive a paid confirmation from Paypal.

www.wisconsinmycologicalsociety.org



Wisconsin Mycological Society

SUMMER PICNIC, FORAY & POTLUCK

JOIN US SATURDAY JUNE 22, 2019 IN EAGLE WI

THERE ARE 40 ACRES OF WOODS AND 40 ACRES OF PRAIRIE FOR HIKING AND FORAGING AND PICNIC.

PLEASE BRING LAWN CHAIRS & SUITABLE CLOTHING

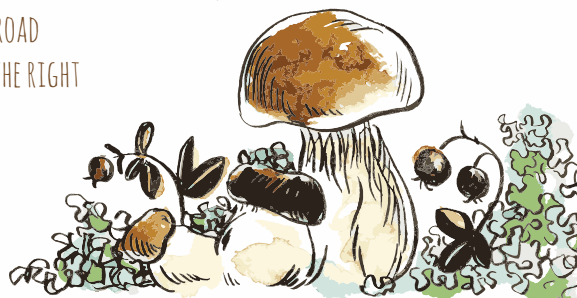
1 PM -
GATHERING, MINGLING
1:30 PM -
GRILL, EAT, ENJOY
3 PM -
ANNUAL MEMBER MEETING
3:15 PM -
OPTIONAL FORAY
4:30 PM -
MEET BACK AT THE FARM



W350 S9545 SPRAGUE RD- EAGLE, WI 53119

EXIT I 43 AT MUKWONAGO TO 83 NORTH,
GO WEST ON NN (FOR 6 MILES), ONE MILE EAST OF EAGLE, TURN LEFT ON SPRAGUE ROAD
GO .6 MILES SOUTH ON SPRAGUE ROAD
TO W350 S9545 THE FARM IS ON THE RIGHT
HALF WAY BETWEEN NN AND LO

BRING A DISH TO PASS
BRING A CHAIR TO SIT ON



Wisconsin Mycological Society Executive Committee

President, Al Bunde
Vice-President : Dr. Theresa Kenney
Secretary/Treasurer, Peg Oberbeck
Newsletter Editor : Theresa Kenney
Webmaster : Theresa Kenney
Social Media : Peg Oberbeck, Theresa Kenney,
Kyle Denton

WMS Board of Directors

Bill Blank
Alan Bunde
Theresa Kenney
David Menke
Peg Oberbeck

Gary Schaplinski
Winston Slater



2018 The Year of the Porcini

Matthew Normansell

Founder & Proprietor of Eden Wild Food



Hi I'm Matt and I'm a British foraging and wild food guide, now living and working in Wisconsin. I run Eden Wild Food (www.edenwildfood.com) and have been teaching foraging for both plants and fungi for around a decade.

Whilst most people in Wisconsin have heard of a Morel and many diligently take to the woods each spring in hope of snagging these prized fungi, the Porcini is less well known and appreciated here than it is in Europe.

Porcini means "little pig" and these little porkers certainly do pack some fantastic flavor and texture. Finding your prize may be harder than it first appears. Wisconsin seems to be abound with look-alikes in



Porcini being prepped for dinner

the genus *Tylopilus*. These bitter boletes are often inedible and can put a damper on any forager's day if they mistakenly end up on a dinner plate.

Prized in Europe

In Europe wild mushroom hunting is taken very seriously. In parts of Italy people have been murdered over a particularly good Porcini spot. These locations are handed down through the generations like the family silver. In Poland people take time off from work and take to the forests enmasse to pick their fill for the year. Many are dried in the sun and often pickled for use in the cold winter to come. This mushroom is universally prized across multiple cultures with various common names such as "Porcini" (Italian), "cèpe" (French) Steinpilz (German) or "Stone mushroom" (German) and the English "Penny Bun." Commonly you will hear them referred to in the United States as King Boletes, and after tasting them you can understand why.

My personal favorite way to use them is to dry them and grind them, the mix with a good quality salt to make a Porcini Salt. This is an excellent way to ep up a dish with Porcini flavor without having to rehydrate and cook dried specimens.

Elusive

Since starting my foraging journey in Wisconsin, I looked to replicate my success with bolete foraging in the UK by seeking out familiar habitats for the Porcini. It quickly became apparent that they were not quite as ubiquitous here as I was accustomed to (my local spot was 400 yards from my front door). 2016 and 2017 yielded zero edible porcini, 2017 produc-



Porcini (I believe this was *B. variegatus*) and The Miller (*C. Phalloides*)

ing 1 decayed specimen. It also appeared it was not bad luck, as the Facebook group I run "Wild Food Wisconsin" with its 5,000 + members were finding very few also.

Porcini tend to like to fruit on the edges of woodland or in clearings, but can form symbiotic ectomycorrhizal relationships with multiple tree species which can make their habitat harder to pin down. Tree host varies by species with the complex also.

There is a known association in Europe between the "Miller" (*Clitopilus prunulus*) and *Boletus edulis*, so much so that in Europe I would rarely find one without the other, often fruiting simultaneously. I had researched a little when I first arrived in Wisconsin and found no records of an association with the American species, so wrote off the idea, however I have now personally seen Porcini fruiting together with The Miller in Michigan and Wisconsin 4 or 5 times, so this may be a use observation here also.

Species Complex

In Europe the term Porcini predominantly refers to *Boletus Edulis* *sesu stricto*, sometimes encompassing *B. reticulatus*, *B. aerus* and *B. pinophilus*. In the United States the picture is more confusing as there are many species in the *edulis* species complex with more than a handful confirmed in Wisconsin. I have personally found *B. Variipes*, *B. nobilis*, *B. seperans* and a couple of others that fit the group but I could not identify the species. However all of these similar mushrooms with pale pores, darkening with age, mild



taste and fine net-like reticulation in the upper part of the stipe are all equally edible.

Fungi fruiting is heavily influenced by weather conditions, and 2018 was the perfect storm for the Porcini, calling forth vast waves of them from their subterranean slumber. It seemed like everyone was finding them; relative beginners were tripping over them under oaks in the park I have thoroughly scoured the previous two seasons with nothing to show for it. Thus is the joy of mushroom hunting; the ultimate example of intermittent reinforcement that always has you searching more of nature's secrets.



In Memory

“More than Mycology”

April 17, 1940 -September 23, 2017

John Stienke

This has been far too long in being said, but I have finally come to the point of writing this after far too many months have passed by without reflection. Steve Nelsen was an excellent amateur mycologist. He loved hunting for, identifying, photographing fungi. He even enjoyed eating a few.

I first was introduced to Steveat-of all things, the January Social in the early 90's, food & wine at the Domes. We both enjoyed identifying, fungi through photos, specimen tables, and lectures.

He enjoyed the gilled mushrooms. I enjoyed the non-gilled, and our opposite interests became enlightening and intensified our overall understanding of fungi.

It also challenged us to identify the unique and hard to find specimens.

I remember some of the first years he was in WMS, he would get so frustrated that no one could give him a name for every specimen he collected. Slowly as time went by, as he read hundreds of books and tapped other resources, he came to understand how much there was to learn about fungi.

Steve shared with me fungi and books from his travels to Japan & Poland.

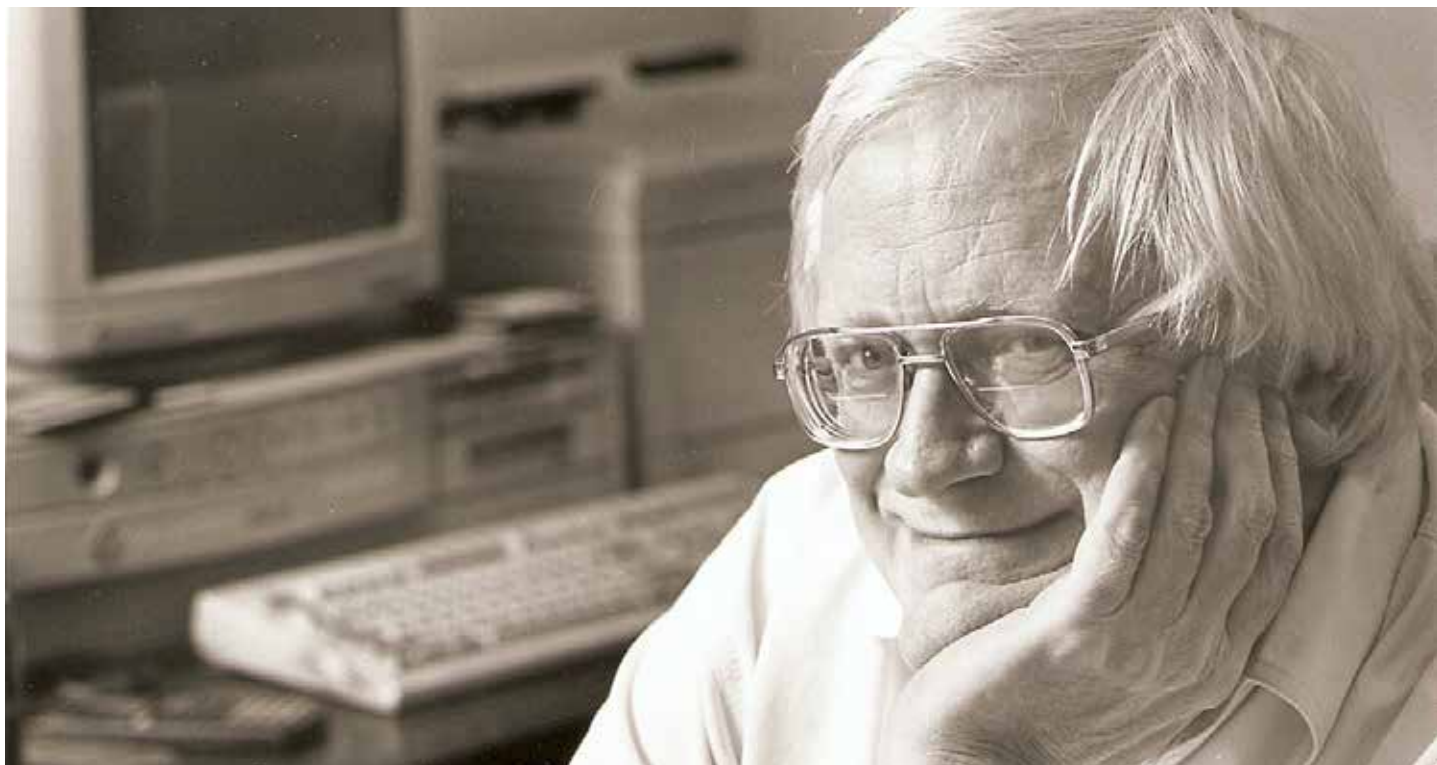
For years he wrote for the newsletter, sharing what he had learned. (Adrienne his wife has been very gracious and has passed many of Steve's books on to other fungi enthusiasts)

Heading into the woods with Steve (camera in hand) and Adrienne, became a most cherished event. We could stay out all day enjoying nature in its entirety. His intelligence and quest for knowledge knew no boundaries...never flaunting his Academic achievements, Steve contributed greatly to WMS as a leader, speaker, writer, teacher...

Steve Nelsen above all else, was my Friend.

Cosmos at 5:00

John Steinke



**Thank You Kris Ciombor for 38
Years of Service to WMS
by Cheryl Rausch**

Kris has been a member of WMS since its inception almost 40 years ago.

When we talk about Kris, we should also include Leroy. It is their expertise that served the society well when picking out the wine for what started out as a wine and cheese party many years ago. Then, little by little, the party turned into a light potluck. That is until Leroy started bringing Nescos of chicken and other delicious offerings.

For those who do not know, Leroy loves to cook and was a chef for a time. This led to our current potluck format. Kris is still picking out great wines!

Kris claims that she is not an expert on mushrooms. However, whenever she has been asked about something specific, she immediately comes up with a Latin name and often an interesting fact about the fungus in question.

Kris and Leroy always seemed to find mushrooms everywhere, when a number of us (me especially) found nothing. On a morel trip to Eagle River and the Nicolet Forest I was ecstatic to find 25 morels. Kris and Leroy had 3 grocery bags full, and we were looking in the same relative area.

I always enjoyed seeing her pull up in her little red sports convertible. I am sure she would tell you the Prius is a better choice now.

Kris was the Director of the Domes for many years. I always enjoyed the interviews of her about activities at the Domes by Gus Gnorski of Fox 6 News. She was an excellent representative of the Domes.



**Kris Ciombor receiving a
certificate of achievement for
38 years of service to the Wis-
consin Mycological Society,
as a member at large, board
member, and executive officer.
WMS is here today largely in
part to her continued efforts
and we are eternally grateful
to her.**

**The Wisconsin Mycological Society
Board of Directors**



Bob and Judy assisting Patrick Leacock in McHenry County, Photo taken by Patrick Leacock

Recently, I had the pleasure of going on a private foray with Bob and Judy Kaplan. Bob and Judy became members of the Wisconsin Mycological Society in 2002 and have been active members of the organization since. Bob served on the WMS board and the couple organized many a foray for the club. In addition, over the years Bob led walks and talks in northern Wisconsin at Camp Nawakwa.

Residents of Northern Illinois during those years, Bob and Judy's contributions extended into Illinois as well. The very fun and dynamic couple gave mushroom talks on behalf of the Lake County Forest Preserve District, Audubon Society, and the Friends of the Volo Bog. In addition, Bob and Judy led a yearly walk and talk for the McHenry County

Conservation District. McHenry County, Illinois is where the joint WMS and Illinois Mycological Society foray occurs each year, which Bob led the last twelve years. Other efforts in McHenry County included assisting Patrick Leacock, PhD. in his inventory of McHenry County mushrooms as well as participating in multiple BioBlitzes around the area.

This last fall Bob and Judy sold their home in Illinois and moved to Fort Myers, Florida. Since I've spent the last six or seven years escaping the midwest's coldest winter days in the Ft. Myers area, I thought what a great opportunity it would be to reconnect with and learn more about these notorious long time mycophiles. I really had just begun to get to know them last summer at the annual Hiles Foray



Hexagonia hydroides, pore surface and cap



Tremella fuciformis



Underside of *Schizophyllum commune*

which Judy organized the last two years.

I met Bob and Judy at the Caloosahatchee River Regional Park to the northeast of Ft. Myers at 10:00 AM for our private foray. Pickings are pretty slim in Southwest Florida generally, but even more so late fall through early spring, which is the area's dry season. Fortunately, just two days prior a record 3.7 inches of rain blessed the area so it ended up being a perfect day to look for mushrooms along the river. The trails are really cool there. As well as being lined with live oaks decorated with resurrection fern and dripping with Spanish Moss, they take you through a thick palm hammock.

In addition, to finding the usual *Trametes* sp., and *Schizophyllum commune* we were pleased to find a mushroom that according to *The Book of Fungi* by Peter Roberts and Shelley Evans calls only the Southernmost tier of the United States, Central and South America exclusively its home. This mushroom was *Hexagonia hydroides* (bristle.jpg) known commonly as the Black Bristle Polypore. Its appearance is unmistakable, as this shelf-like, stemless polypore's cap surface is covered in brown to black bristles that may be over a centimeter tall. I had seen it the day prior at Corkscrew Swamp Sanctuary from the boardwalk so I imagine its fairly common in the area. Growing off the end of a log Judy discovered another hair covered species that

Bob quickly identified as *Lentinus crinitus* sp. or the Felt Trumpet fungus. The gold to brown to beigeish hairs on this gilled fungus covered cap as well as the stem. Robert Kelly in his recent publication *An Introduction to Identification and Application of Common Fungi of South Florida* sites both these hair covered mushrooms as being beneficial in the field of mycoremediation, the former degrading certain dyes, the later reducing the amounts of pentachlorophenol (PCP) in soils. Hidden beneath vines and leaf cover growing off the end of another log Judy's experienced eye unveiled fold after fold of *Auricularia* sp. One of the more striking species we encountered was *Pycnoporus sanguinea*. This tropical species is bright red orange and exhibits concentric zones. According to Wikipedia this species is also said to have the ability to de-colorize certain dyes as well as relieve symptoms of many ailments including arthritis, sore throats, ulcers, tooth aches and more. Finally, we came across two different Jelly fungi growing on wood, the translucent *Tremella fuciformis* and bright yellow *Dacromyces* sp.

It was lunch time now so we called it a day and headed to a nearby restaurant while making plans for next winter! Bob and Judy's shoes will be hard to fill. They will be missed by me and many a WMS member, but they will not be forgotten! As I continue to correspond with Bob and Judy, I noticed this at the end of their emails and asked what it meant...

Λίφε ισ γοοδ.

Ξυδψ

"Life is good.
Consider the alternative."

And then they added...

"Since moving to Florida everything is as expected and more so"

For more information contact Moira O'Keefe at askayogi@gmail.com, 847-975-9642
To contact Bob and Judy Kaplan email jrkaplan@mac.com or call
815-814-9302 Judy
815-814-5519 Bob



Dacromyces sp



Pycnoporus sanguinea

Wisconsin Mycological Society Winter Lecture Series

Britt Bunyard

February 28, 2019

07:00 PM - 08:30 PM

Urban Ecology Center

1500 E. Park Place

Milwaukee, WI 53211

Fungi synecdoche

[A hidden world]

We are all aware of mushrooms and other fungi all around us. But how much do we know about life within the fungus amongus? This discussion, with beautiful photography will feature mushrooms familiar to us all ... then we will look even closer, and explore the fungi and other amazing organisms that live in and on those mushrooms (many of which you have probably eaten!). This presentation is for all audiences of mycophiles, with no scientific background or previous education needed.



Britt Bunyard, PhD, is the founder, Publisher, and Editor-in-Chief of the mycology journal *Fungi*. Britt has worked academically (and played very amateurishly) as a mycologist his entire career, writing scientifically for many research journals, popular science magazines, and books, most recently *Mushrooms and Macrofungi of Ohio and Midwestern States* (2012) by The Ohio State University Press. He has served as an editor for mycological and entomological research journals, and mushroom guide books. A popular evangelizer on all things fungal, Britt has been featured on NPR's *All Things Considered*, *National Geographic Magazine*, PBS's *NOVA* television program, and is the Executive Director of the Telluride Mushroom Festival. He is the co-editor of *MycoEpithalamia: Mushroom Wedding Poems* (The FUNGI Press), published in 2016. He is the co-author of *The Amanitas of North America*, scheduled for publication in early 2019. <https://www.fungimag.com/>

Wisconsin Mycological Society Winter Lecture Series

Alden Dirks

March 28, 2019

07:00 PM - 08:30 PM

Urban Ecology Center

1500 E. Park Place

Milwaukee, WI 53211

Conserving Fungi, who cares?

A plea for
citizen scientists

Both invasion and extinction of fungi have tremendous consequences for humans and the broader natural world. Many of us can think of plants and animals that are invasive or endangered, but what about fungi? Every plant and animal forms symbiotic relationships with fungi, so for every one that has gone extinct, it is likely that a fungus has too. Likewise, the movement of plants and animals across the globe has spread invasive species of fungi. Come learn about the state of fungal conservation and invasion and discover what you can do as a citizen scientist to be first responders and aid in the conservation of the fungi around you!



Alden Dirks is an avid forager of choice inedible fungi, but doesn't shy away from the edible ones too. He is a graduate student at the University of Wisconsin-Madison where he researches the community composition and ecosystem functioning of arbuscular mycorrhizal fungi in perennial agroecosystems. In 2018, he founded the Madison Mycological Society, a 510(c)(3) nonprofit organization that aims to engage the public in fungal foraging and citizen science. As an ambassador to the "fifth kingdom", Alden strives to change mycophobic attitudes common in the United States and incorporate fungi into a common land ethic. In addition, Alden is passionate about the organismal biology and phylogeny of fungi, and he documents fungal specimens on Mushroom Observer and crustfungi.com. <https://madisonmycologicalsociety.com/>

Wisconsin Mycological Society Winter Lecture Series



Linda Conroy

April 25, 2019

07:00 PM - 08:30 PM

Urban Ecology Center

1500 E. Park Place

Milwaukee, WI 53211

In the Kitchen & Apothecary:

Fungi for Optimal Health and Healing
Preparing mushrooms for food and medicine is fun, delicious and healing. Linda will share some of her favorite ways to prepare mushrooms with a focus on potentiating optimal health and healing. Visual images will be shared, along with a mushroom beverage and recipes.

Linda Conroy learns by the natural world and dedicates her life to the plants and microbes who are her primary teachers. Through her business Moonwise Herbs, she offers classes, apprenticeships, certification programs, consultations and handcrafted herbal wares. Linda is also the founder and one of the organizers of the Midwest Women's Herbal Conference as well as Mycelium Mysteries: A Mushroom Retreat for Women. For more information see www.moonwiseherbs.com

Review: State of the World's Fungi 2018

by Aurora Prehn

As a novice and budding student of ethnobiology (and all mycology!), I find this piece quite informative and a bit surprising. I am aware and love how vital, versatile and mystical fungi can be, but nevertheless I was still surprised to find out that the state of fungi on earth until now hasn't holistically been evaluated. I was also shocked at the combination of how much we know about fungi's abilities and yet, how little we actually understand their evolution or even how many species we know to exist. This report estimates that 93% of species are unknown to science leaving around 144,000 species currently named and classified!

My impression is that the breadth of what we know about fungi is where knowledge of plants were two to three centuries ago. It hasn't been that long that fungi were accepted as closer to animals than plants, their evolution still an intense debate.

This report succinctly summarizes the kingdom yet acknowledges that what is published could change in the near future with new research published in 2017. One can't help take away from this report that mycology is a very interesting, fast growing, vitally important field at the present moment! This report, the first of its kind, clearly

addresses a host of questions regarding: definitions, taxonomy, evolution, economic viability, plant interactions, genome sequencing, diseases, climate change, extinction and conservation. In addition, there is a case study examining China's fungi. The Royal Botanic Gardens, Kew is a leader in plant and fungi research, discovery and conservation making this a must read for anyone with interest in the world mushrooms and all they have to offer.

Please find report and accompanying website here:

Willis, K.J. (ed.) (2018). State of the World's Fungi 2018. Report. Royal Botanic Gardens, Kew.

<https://stateoftheworldsfungi.org/>

Submission by:
Aurora Prehn
MSc Ethnobotany
University of Kent, Canterbury, UK

Lichenomophalia altomandina Sand.-Leiva & Niveiro - Found 3,000 m above sea level in the Andes.8ty7f
reprinted from State of the World's Fungi 2018



Photo credit: Pablo Sandoval-Leiva

Wisconsin Mycological Society Forays 2019



WMS 2019 Member Foray Schedule

All Forays begin at 10:00 am.

All Wi. State Parks require a park pass. The daily or yearly pass can be purchased at Park Headquarters or paid in an envelope available at the parking lots.

Information available at: <https://dnr.wi.gov/topic/parks/admission.html>

Bring a lunch to eat while we discuss the daily fungus finds!

Saturday May 11

North Kettle Moraine.

New Fane trail parking lot.

Foray leader Liza Wallner

New Fane Trails Northern Kettle Moraine State Forest

W431 County Line Drive, Kewaskum, WI 53040 (262) 626-2116

Directions from the West Bend area

1. Take US-45 North to Co. Hwy H in Kewaskum
2. Turn rt (east) onto Co. Hwy H
3. In 1.5 miles, turn left (north) onto Kettle Moraine Dr.
4. In 3.4 miles, turn rt (east) onto County Line Dr.
5. In .2 miles turn left into New Fane Mountain Bike Parking lot - W431 County Line Dr, Kewaskum
6. Meet at the shelter
7. Questions please contact Liza Wallner (262) 626-2116



Saturday May 18

Nordic Ski Trails South Kettle Moraine

Foray leader John Steinke

N9084 Co Rd H, Whitewater, WI 53190

1. Take I-94 to the Delafield Exit/ Co. Rd C/Genesee St.
 2. Go south on Co. Rd C/Genesee St.
 3. Turn rt. onto Hwy 18
 4. Turn left onto Co. Rd C/ Kettle Moraine Scenic Dr.
 5. Continue to follow Co. Rd C/Kettle Moraine Dr to Hwy 67 - turn left onto Hwy 67.
 6. Turn rt onto Co Rd ZZ/H
 7. Turn rt onto Wis 59/Kettle Moraine Dr as you enter Palmyra
 8. Continue through Palmyra 4.8 miles to the Nordic Trail Head, N9084 Co Rd H, Whitewater, WI.
- Directions from the South

1. From I-94 Take the exit for WI-20/Mt. Pleasant
 2. Turn left (west) onto Washington Av/ Hwy 20
 3. Follow Hwy 20 West through Waterford and East Troy
 4. Hwy 20 turns left at Co J and then becomes Hwy 12 at Hwy 67
 5. Turn rt onto Co H/Kettle Moraine Scenic Dr.
 6. Arrive at Nordic Trail Head, N9084 Co Rd. H, Whitewater, WI 5319
 7. If you have questions, contact John Steinke at 262-363-7407.
-

Saturday, June 22 Bob Steinke's Farm

WMS Annual Summer Picnic(Foray after picnic) Eagle, WI) Foray Leader John Steinke

W350 S9545 Sprague Rd- Eagle, WI 53119

Exit I 43 at Mukwonago to 83 north,

go West on NN (for 6 miles), one mile east of Eagle, Turn Left on Sprague Road

Go .6 miles south on Sprague road to W350 S9545 The Farm is on the right half way between NN and LO

July 18-21 (tentative)

Northwoods Foray Weekend Event, Hiles

WMS is in need of foray leaders for this Hiles- Northwoods Foray Weekend Event. Please contact Al Bunde.

Saturday, July 27

Nordic SkiTrails, S. Kettle St. Park

Foray Leader John Steinke

Nordic Ski Trail - South Kettle Moraine State Park

N9084 Co Rd H, Whitewater, WI 53190

Foray Leader: John Steinke

See directions listed above for May 18th Foray

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

Other Upcoming Events

Sept 6,7 MN club, free, open Foray w/e, Cable WI

Sept 13, 14 Britt B., free, open Foray w/e, Cable, WI

Oct 12, 3rd Annual UEC, WMS Fungi Fair



WMS 2019 Member Foray Schedule

Sunday, Sept. 1

Mosquito Hill Nature Center

Foray Leader Matthew Normansell

N3880 Rogers Road, New London, WI 54961.

The phone number is: (920) 779-6433

From Appleton: Richmond/Hwy 47 north to Cty Hwy S. Left/west on Hwy S to Rogers Road.

Alternate Route from Appleton: Hwy 41 north to Northland Ave (Hwy OO). Left/west on Hwy OO (becomes Hwy 15) to Hortonville. Right/north at stoplights (Hwy M). Left/west on Hwy S to Rogers Road.

From Green Bay and points east: Hwy 54 west to Cty Hwy S. Left/east on Hwy S to Rogers Road.

From Waupaca: Hwy 54 east to Cty Hwy S. Right/west on Hwy S to Rogers Road.

From Clintonville and points north: Hwy 45 south. Exit on Hwy 54. Left/east on Hwy 54 to Cty Hwy S. Right/east on Hwy S to Rogers Road.

From Oshkosh and points south: Hwy 45 north. Exit on Hwy 54. Right/east on Hwy 54 to Cty Hwy S. Right/east on Hwy S to Rogers Road.

Alternate Route from Oshkosh: Hwy 76 north to Cty Hwy S. Left/west on Hwy S to Rogers Road.

Tips for a Successful Foray

What should I wear?

Dress for the weather. We go out in all weather. The terrain will vary so wear appropriate shoes. Not all sites have groomed trails so be prepared for hilly, muddy, rocky, or rough ground. Wear sturdy shoes; you will be on your feet for at least 2 hours. Most areas are going to be in the woods. Wear what you would normally wear for a walk in the woods

Collecting mushrooms.

Use a sturdy container such as a wicker basket or plastic bucket to carry your specimens. Use only paper bags, wax paper bags and tin foil for delicate specimens. **DO NOT USE PLASTIC BAGS.** For collecting really small specimens, egg cartons or small compartmental boxes are a good choice. Use separate bags for each specimen. Bring a pocket knife on a lanyard, and soft brush for wiping mushrooms clean. A whistle comes in handy if you get lost. In the event of bee stings bring an EpiPen and or Benadryl. For accurate identification purposes the whole specimen is needed including the base. Do not cut off the mushroom at ground level.

You may have to dig underneath and all around the specimen. Include the substrate, moss, wood, twig. This will help to help identify the specimen. If there are various stages of the mushroom collect them.

I am new at collecting.

Some people foray on their own and others go in small groups. For those that are new it is fine to tag along with someone who is knowledgeable. That is a good way to learn how to identify fungi. After two hours of foraging, we meet back at a specific site.

The specimens are laid out and then identified. Bring lunch, or at least a snack.

Other things to bring.

Anything that you would take with you typically when going for a walk in the woods: Water, Bug spray, Cell Phone, GPS, Compass, Hat, Fungi guide books

Have a great day out in the woods with like-minded people for an educational and fun filled day.

WMS 2019 Member Foray Schedule

Saturday Sept. 7

Big Foot

Lake Geneva Wisconsin

Foray Leader Dave Menke

Meet at the Bigfoot State Park first large parking lot on the left after the entrance.

A Parking Sticker is required.

We will begin the foray at 10:00 sharp. Bring a lunch.

Directions to Big Foot Beach State Park, Lake Geneva, Wisconsin From Milwaukee:

Starting from 4710 S 108th St. Greenfield, WI 53228

Get on I-43 S in New Berlin, 3 min (1.5 mi) Head west on W Layton Ave toward S 109th St 1.1 mi

Use the right 2 lanes to take the ramp onto I-43 S 0.4 mi, Merge onto I-43 S, 31.1 mi

Take exit 27A for US-12 E toward Lake Geneva, 0.7 mi, Keep left and merge onto US-12 E 7.8 mi

Take exit 330A for WI-50 W/WI-120 S toward Lake Geneva/State Route H S 0.3 mi

Use the left lane to turn right onto WI-120 S/WI-50 W 0.2 mi

Use the left 2 lanes to turn left at the 1st cross street onto WI-120 S/Edwards Blvd 1.3 mi

Turn right onto N Bloomfield Rd 0.3 mi, Continue onto E South St 0.9 mi

Turn left onto S Lake Shore Dr 0.6 mi

Turn left 0.8 mi in to Big Foot Beach State Park

1550 S Lake Shore Dr, Lake Geneva, WI 53147

Directions to Big Foot Beach State Park, Lake Geneva From Madison:

1. From John Nolen Dr E

2. Keep left at the fork, follow signs for US-12, merge onto US 12 E/US-18 E 18.7 mi to Cambridge

3. Continue onto U.S. Route 12 E to Fort Atkinson 11.3 mi

4. Turn right onto N Main St 0.4 mi

5. Continue onto WI-89 S/Co Rd K/Whitewater Ave Continue to follow WI-89 S to Whitewater 9.4 mi

6. Continue onto U.S. Route 12 E 17.1 mi

7. Take the ramp onto U.S. 12 E 9.6 mi

Take exit 330A for WI-50 W/WI-120 S toward Lake Geneva/State Route H S 0.3 mi

Use the left lane to turn right onto WI-120 S/WI-50 W 0.2 mi

Use the left 2 lanes to turn left at the 1st cross street onto WI-120 S/Edwards Blvd 1.3 mi

Turn right onto N Bloomfield Rd 0.3 mi, Continue onto E South St 0.9 mi

Turn left onto S Lake Shore Dr 0.6 mi

Turn left 0.8 mi in to Big Foot Beach State Park

Big Foot Beach State Park

1550 S Lake Shore Dr, Lake Geneva, WI 53147

For questions before the foray, contact Dave Menke: dmenke@wi.rr.com

Saturday, Oct 5

Erskine, Hainer Foray

Pt Beach St. Park

Foray Leaders Bill Blank and John Dean

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.

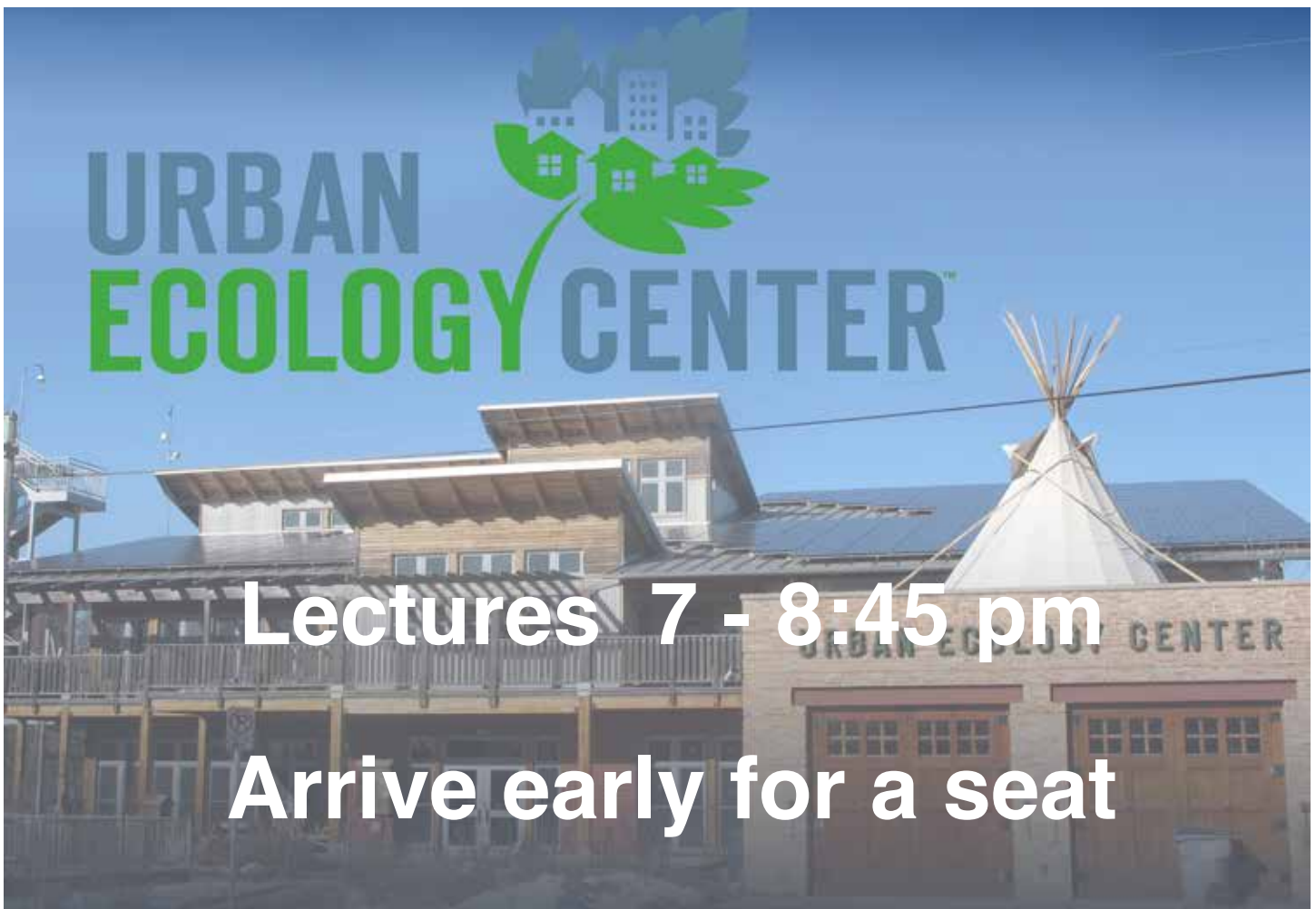
WMS 2019 Lecture Series

2/28/19 Britt Bunyard
Fungi synecdoche [A hidden world]

3/28/19 Alden Dirks
Conserving Fungi, who cares?
A plea for citizen scientists

4/25/19 Linda Conroy
In the Kitchen & Apothecary:
Fungi for Optimal Health and Healing

Riverside Urban Ecology Center
1500 E. Park Place
Milwaukee Wisconsin 53211
Phone: (414) 964 - 8505



Morel Sauce with Bourbon

Why Morels and Bourbon? Because they bring out the best in each other. And what is the difference between bourbon and whiskey any way (or whisky if your from Scotland) Whiskey is a spirit distilled from a grain mash, which may include wheat, rye, barley, and corn which is fermented and aged usually in wooden barrels. Almost every country in the world manufactures whiskey. Bourbon is a type of whiskey, but it must be made from 51% corn mash and produced in America to be considered true bourbon. There are actual bourbon laws which dictate the alcohol content and ingredients.

Ingredients for Morel Bourbon Sauce on Rib Eye Roast

1 tablespoon fresh cracked black pepper and 1 teaspoons sea salt
3 lb rib eye roast (boneless)
1/2 lb fresh morel mushrooms, cleaned and sliced - (or 3 ounces dried and soaked)
3 tablespoons grass-fed butter
2 finely chopped shallots
1/4 teaspoon xanthum gum (optional)
1/2 cup beef bone broth or 1/2 cup mushroom broth
1/4 cup dry white wine or water
2 slices ginger
1 cup heavy cream
2 tablespoons bourbon
Salt to taste

Directions

1. Rub roast with cracked black pepper and sea salt.
2. Heat oven to 325 F. Place roast in a shallow roasting pan with a rack. Roast to 140 degree F for medium-rare approximately 2 hours. Cover the meat and rest for 15 minutes before carving.
3. For sauce: Slice the mushrooms. Set aside. (for dried mushrooms cover with hot water; let them stand 20 minutes, drain and squeeze out excess liquid.
4. In a large saucepan, melt butter over medium heat. Add the shallots. Cook and stir for 3 to 5 minutes or until shallots are tender. Add broth, ginger and wine bringing the liquid to a boil. Simmer for 6 to 8 minutes reducing liquid (stir often).
5. Whisk in the heavy cream and xanthum gum. Cook, stirring constantly 5 minutes or until the mixture thickens.
6. Add morels and the bourbon. Cooking until heated through. Season to taste with additional salt and pepper.
7. Slice meat and pour half of the sauce mixture reserving the rest for the table.

recipe : Theresa Kenney



Photo Theresa Kenney