



Wisconsin Mycological Society Newsletter

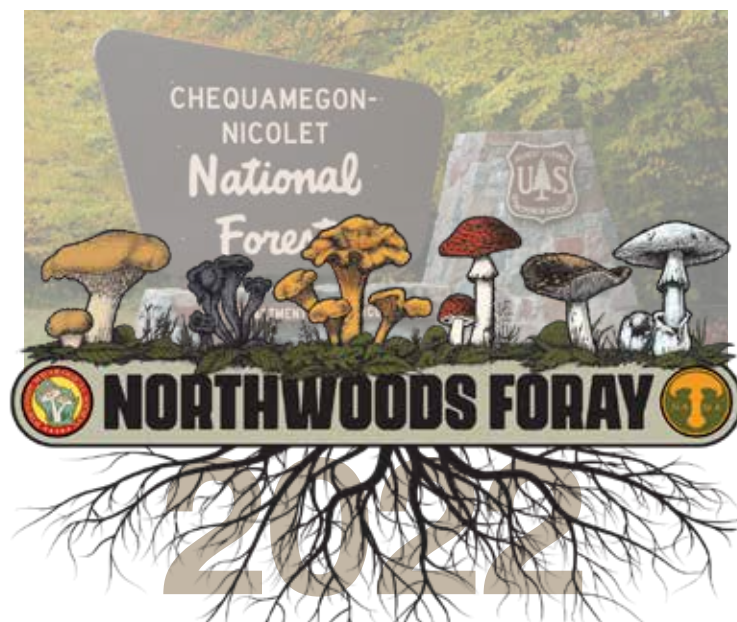
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Find us on the web at

www.wisconsinmycologicalsociety.org

or

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

WMS President's Message - Theresa Kenney

Greetings to all of our new and existing Wisconsin Mycological Society members,

I want to start out by sending a huge thankyou to our longtime BoD members Melissa Klotka, Rose Tursi, Mariah Rogers, and Peg Oberbeck along with new members Kristen Blizzard, Jeremy Hooper, Tavis Lynch, Anna DeMers and Bruch Reed for all their hard work these past few months putting together an amazing array of events for you. They have all been giving of their valuable time by volunteering to lead our current spring, summer and fall forays, organizing events, designing artwork, scheduling lectures, and creating videos.

Britt Bunyard and Patrick Leacock, will be conducting the 2022 WMS Hiles Foray and if these rains keep up we are sure that the season will be an amazing and memorable learning experience for you and your family. In addition WMS has been working diligently with Britt Bunyard to fully transition the organization of the Northwoods Foray to us. What is exciting is that WMS has partnered with NAMA to host the first Regional Foray in many years. It has been wonderful working with NAMA and MMS to make this event be a great foray but also with full vouchering to add to our scientific knowledge of the Northwoods. We worked closely with Minnesota Mycological Society to create a truly spectacular regional foray. As a testament to the popularity of this event, and to our surprise, the Northwoods Foray sold out in a matter of days. I cannot wait to see everyone up in the woods. A big shout out to Kristen Blizzard, Bruch Reed and Jeremy Hooper for all their hard work in putting together what promises to be an exceptional line up of speakers, foray leaders, workshops and fundraising events for the Cable Natural History Museum. This foray will go down in the history books as one you will tell your grandchildren about.

A warm and heartfelt congratulations goes out to Tavis Lynch for putting together Wisconsin's first DATCP certification course. We are extremely excited to be part of Wisconsin's efforts for safe Mycophagy.

We are always looking for more volunteers to be on call for WMS events. If you are interested in working with WMS please contact us on the link below. It's a great way to be involved and you get to learn so much when you are behind the scenes. <https://www.wisconsinmycologicalsociety.org/contact.html>
See you in the Woods, warmly,

Dr. Theresa A. Kenney, President Wisconsin Mycological Society

Wisconsin State Mushroom or lack there of...

by Rose Tursi

I have a bit of an affinity for official state symbols. Always have. My facebook profile for the last several years is a photo of me standing in the mouth of the giant Musky in Hayward. I planted a hedge of beautiful Rhododendron after learning it was Washington's official flower. Heck, I wrote an entire book about California's official state marine fish, the Garibaldi.



The author's Facebook profile picture

When it comes to state symbols, Wisconsin actually has quite a lot. In addition to the typical symbols every state has such as Animal, Bird, Fish, flower and Tree (Wisconsin's are Badger, Robin, Muskellunge, Wood Violet and Sugar Maple, respectively), we also have a few unusual ones. Corn is our official grain. Trilobites are our official fossil. Kringles are our official pastry. Our official state Dance is the polka, which is an entirely separate thing from our official state Waltz, the "Wisconsin Waltz". I was somewhat surprised we have an official state beverage, and even more so that it wasn't beer. -It's milk, for the record. Believe it or not, we even have an official state Soil; Antigo Silt Loam... Dirt. That's right, Wisconsin has official dirt. All this considered, it's actually quite shocking that we lack an official state mushroom.

But what would be a good choice for Wisconsin's official mushroom? I really have to admit that even I'm not sure what the best answer to this is. When I ask the average mushroom hunting

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

Wisconsinite this question, the popular answers are typically morels or chanterelles. These are fine mushrooms, to be sure. But they're already the state mushrooms of Minnesota and Oregon. Also, while we all know and love them, they aren't particularly exclusive to or characteristic of Wisconsin.

Okay, well Wisconsin's Northwoods actually have some of the greatest fungal diversity in all of North America. Surely we have some rare and exclusive mushrooms? Yes, we certainly do! For example, we have a mushroom so rare it's only ever been found on Madeline Island. At a glance it appears unassuming, but take care to pull it out in its entirety and you'll be amazed by its ultra long 'taproot'. Surely this would make a good candidate? Well, the problem is that it's too rare. It's only ever been found a handful of times and we know almost nothing about it. We don't even know what we don't know! At the moment it's simply an undescribed *Phaeocollybia*.



Tavis Lynch holds up the unnamed *Phaeocollybia* with impressive 'taproot', which to date has only been found on Madeline Island, Lake Superior, WI.

Photos by Rose Tursi.

But not to worry, because it's not even the only mushroom that's only been found in Wisconsin's northwoods. We also have *Amanita chequamegonensis*. It was named by our club's very own Britt Bunyard, after Wisconsin's Chequamegon-Nicolet National Forest where it was discovered. We don't know if its edible or not. It doesn't have a common name, and outside a core group of myco-nerds it's relatively unknown. Perhaps this is still a little too esoteric. Perhaps looking at a mushroom exclusive to Wisconsin is the wrong way of thinking.

Fellow board member Melissa Klotka said about as much. She believes the best way to represent her home state is through some good home cooking. For her, the answer was easy; Maitake, also known as Hen of the Woods (*Griffola frondosa*). It reminds her of a big flower. As she puts it, Wisconsin is

such a friendly state and it's perfect to share. It's a big enough mushroom that you can split it with your neighbors and have plenty to spare. It's a delicious edible that can be made into soups, stir-fry, and countless other dishes. It's certainly common here - a large portion of the state is oak savannah, where this mushroom likes to make its home. But its commonality could also count against it. Sure it's found in Wisconsin, and just about everywhere else in the eastern half of the country, plus China and Europe as well! It's also a commonly cultivated mushroom, easily found in Asian and specialty grocery stores.



Pages 182 and 183 of *Amanitas of North America* by Britt Bunyard and Jay Justice, featuring *Amanita chequamegonensis*

But on the other hand, no other state has chosen it as their official mushroom.... yet.



Melissa Klotka excitedly holding up a large Maitake Mushroom (*Griffola frondosa*), which she did indeed share. Photo by Rose Tursi.



Boletus chippewaensis morgue shot. Collected in Bayfield Wisconsin during NAMA's 2017 foray. Field Museum of Natural History Catalog #: C0348187F

<https://www.mycportal.org/portal/collections/individual/index.php?occid=4951694>

the fungal species of Wisconsin. Since his area of study is focused on *Russula*, I was curious if there were any brittle gills particularly known from Wisco. As it happens, there is – *Russula ventricosipes*, which grows on the shores of the Great Lakes. Unfortunately, that's about the only thing it has going for it. It's most frequently found neck-deep in sand, and is part of the foetid russulas group. Basically a smelly, sandy mushrump, better kicked than picked. Even Tavis quickly discarded the idea, saying the mushroom

Another WMS board member who wished to remain unnamed voiced an interesting middle-ground option: *Boletus chippewaensis*. This mushroom is part of the edulis clade of Boletes found in our state, aka our local version of the Porcini or Cep. It's beautiful, delicious and nutritious. Of all the mushrooms in the world, it's the #1 clade that people crave when they think of mushrooms. But does it have enough of a connection to Wisconsin? While it does occur here, it is much more common in the North East of the country and Canada, and it was named for the location where the type specimen was found, in Chippewa County, Michigan. Do we really want to have a mushroom named after a place in an entirely different state?

It was about this time I realized I couldn't write this article without consulting Tavis Lynch, venerable mushroom cultivator and quite possibly the most knowledgeable person when it comes to



Holotype of *Boletus chippewaensis* A.H.Sm. & Thiers
© Regents of the University of Michigan

<https://quod.lib.umich.edu/h/herb4ic/x-mich10007/mich10007.tif>

chosen had to “scream Wisconsin”. After a great deal of careful and considerate thought, he decided on *Marasmius rotula* aka the Pinwheel Mushroom, because they are common, dainty, and beautiful; just like Wisconsin’s state flower, the Wood Violet. Every floor in Wisconsin’s forests are littered with them, and it would be a fun and educational activity for kids to go out and find the State Mushroom. While they’re not commonly eaten, I did find some century old recipes noting that they can be added to gravies and when used to garnish venison, adds an appropriate touch of the wild woodlands. But does this mushroom scream Wisconsin? According to Tavis, yes, “but it’s more like a million tiny screams.”



A smelly beach fungus on the shore of Lake Superior, *Russula ventricosipes*. Image Number 665867 by user Eva Skific (Evica) at Mushroom Observer, a source for mycological images.



A beautiful troop of Pinwheel Mushrooms (*Marasmius rotula*) growing in Wisconsin’s Forests. Photo by Tavis Lynch.

In this vintage color plate and accompanying article, *Marasmius rotula* is described as edible and good with venison. Common mushrooms of the United States. National geographic magazine, May, 1920, v. 37, no. 5.



Our President, Dr. Theresa Kenney, aka ‘Tess’, didn’t have to think twice about her answer at all. She knew immediately what her pick would be: *Chlorociboria aeruginascens*, better known as the Elf Cup Fungus. An unusual choice, but a worthy one nonetheless. These tiny cup-shaped saprobic mushrooms grow on dead hardwoods and are easy to miss when they’re fruiting, which is also fairly rare. But evidence of their presence can be found on every trail nearly anytime of year. You see, this fungi contains a quinone pigment called xylindein which stains the wood that it’s growing on a striking blue-green color. This spalting is colorfast and permanent, which is why it’s so highly prized in decorative woodworking and inlay dating back centuries.



Some fruit bodies of Elf Cup, *Chlorociboria aeruginascens*. Photo by Andrew Khitsun taken at Mosquito Hill, Wisconsin. Image Number 467426 at Mushroom Observer, a source for mycological images.

Tess' first encounter with this mushroom was during a past Northwoods foray where she was blown away by their beauty, "The color reminds me of the great lakes. I just really like the symbolism in that. There is also something so magical about the name 'elf cups'. Then I found out the fungus spalted the wood and gave it new color, which is why it's sought after by carpenters and craft people. So not only is it beautiful when it fruits, but it leaves traces that last for centuries in works of art and furniture and becomes integral to the home. It is the fungal artist of the forest. I think about the the seafarers and craftspeople that came from one world to another and discovered a similar fungus here, and how happy they must have been."

The best part, according to Tess, is that no other state will pick it. Most people are focused on mushrooms they can eat. We don't have to fight over it like we would with chanterelles or maitake.

"You find the wood a lot, but you don't find the fruiting mushroom very often, which makes it special."



A detail image of *Chlorociboria* from the series "The Forest Floor" painted by Tess Kenney.

Photo : Tess Kenney

And finally, our newest board member Jeremy Hooper offered this, "My suggestion for a state mushroom was going to be the Northern Tooth [*Climacodon septentrionalis*], but I can't come up with any great specific reasons other than they're really cool and found in Wisconsin. I also can't get past Tess' great suggestion of *Chlorociboria*."



Bacchante sitting on a barrel and carrying a pitcher with wine in right hand and cup in left hand. The wood was spalted with *Chlorociboria*. Private Collection, circa 1620 to 1660



Folk art carvings using wood that has been spalted with *Chlorociboria*. Photo by Marion Richards.

So there you have it, some of the top picks from the WMS board. But now I have a question for you, dear reader. What mushroom would you pick to be the official fungus of Wisconsin? Would it be something esoteric and rare like Britt's *Amanita chequamegonensis*? Or something widespread and delicious like Melissa's Maitake? Or perhaps one that is dainty and beautiful, like Tavis' Pinwheel Mushroom? Send in your comments. We would love to know your opinion. We may all have different ideas about what should be the official Wisconsin State Mushroom, but what we can all agree on is this: We lack one, and that needs to be changed. But wait, there's more!

You can show your appreciation for your favorite fungal choice in the form of art, and enter it in the North American Mycological Association's 2022 Visual Arts Contest. This year, they've chosen 'State Mushrooms' as the theme of the contest.

NAMA goes to the Missouri Ozarks - MO' NAMA

by Bruch Reed

Missouri's rolling, fungus-filled foothills await the descent of the delighted horde of NAMAniacs this September 29 through October 2 at Trout Lodge in Potosi, Missouri. Our host club, Missouri Mycological Society (MOMS) is already excitedly pulling out all possible stops to show you everything their neck of this continent's woods has to offer.

A small crew from MOMS and NAMA had the pleasure of meeting up for a Trout Lodge site visit in February; that our visit fell on Valentine's Day weekend surely must testify to how deeply we love mushrooms!

Trout Lodge exceeded all hopes, expectations and needs for happily ensconcing our event. Comfy, welcoming accommodations, nestled beautifully into 6,000 largely virgin acres of gently rolling hills and dales, all covered thickly in a promising mix of oaks and pines (and sassafras, and Nyssa, and sweet gum and sycamore), even in the dead of winter our hearts sang SUCH a fungal tune!

The resort's comfy configuration enables us to offer several lodging styles -- and price points! -- from which foray-goers may choose, ranging from standard hotel rooms (each with a deck overlooking the lake), to shared cabins (lake-view or forest-view), to summercamp-style communal bunkhouse, to tent camping! As we did last year, we offer a commuter package for those who wish to stay offsite. Meals will be provided cafeteria-style, similar to last year's foray; Trout Lodge and Snow Mountain Ranch are "sister" YMCA properties and I noticed a distinctly similar prevailing kind, can-do, enthusiastic ethos among the friendly Trout Lodge staff. I predict that our attendees will feel as at most welcome to our temporary home.

This year's rockstar speakers' roster includes (thanks to host club MOMS) our TWO stellar chief mycologists (and familiar faces), Dr. Andy Methven and, as he likes to call himself the "Wrong Reverend" Jay Justice! We are also delighted to have engaged MSA NAMA Scholarship recipients Mara DeMers and Rachel Swenie, as well as Cornelia Cho, lichenologist Natalie Howe, Henry Beker and local mycomarvel Mike Snyder, who is also committed to lead our cultivation workshops, while the astonishing watercolorist and longtime NAMA foray fave Denis Benjamin is on tap to teach and inspire with his artistic ability.



Just last week, Mike did some foray-site scouting for us and offers these tantalizing observations: "There are an enormous amount of trails and cool features to see [on the Trout Lodge grounds. Lots of big trees and various forest types. Looks very promising for mushroom hunting! I spent most of the day onsite, but I also stopped at a few other spots on the way back home that will make excellent foray spots as well! Bruch, you'll be happy to learn that I discovered an old Civil War era cemetery right by the lake! There were some old lichenized tombstones so you may get your lichens in the cemetery foray right onsite!"

That last comment is directed at my stated desire to honor the late great Gary Lincoff's penchant for opening our eyes to the oft-overlooked fungal (and lichenic) wonders to be found in graveyards, the older the better! Here's hoping we can gain access to these hallowed grounds for some respectful citizen sciencing.

The event is still 5 months away and will continue to be fostered to fruition by our capable team of NAMA Foray Chair Sam Landes and MOMS/NAMA Liaison Maxine Stone, along with the host of enthused folks they have assembled to knock this one out of the park. I'm already yearning to get back down to that lovely locale and dig on into the fungal riches soon to burst from the thawed ground. I am writing this blurb 4 weeks in advance of event registration opening; if you feel tantalized by what you read here, please head on over to the NAMA website and register

https://mms.namyco.org/members/evr/reg_event.php?orgcode=NAMA&evid=27053537

Announcing the 2022 Visual Arts Contest

by Rose Tursi, NAMA Arts Committee Chair



After the astounding success of last year's inaugural visual arts contest, we've decided to continue the tradition for 2022! We are keeping the rules, categories and prizes the same but this year we are adding a theme. To coincide with the State Mushroom Initiative, we have chosen 'State Mushrooms' as this year's theme! Currently only three states have official mushrooms, (and only one state has an official lichen) but several more are in the works. Most states are a completely blank slate. We're asking you to think about what fungus you believe best represents your favorite state, and use that as the spirit of your art piece. Consider also Canadian states, Mexican states and U.S. Territories - We are the 'North American' Mycological Association after all. Be creative in how you choose to interpret this theme, we can't wait to see what you come up with!

Categories

Photography
Digital Art
Drawing and Painting -Traditional
2D Mixed Media – Traditional
3D - Sculpture
3D – Sewing and Fiber Arts

All forms of art are accepted; when submitting, please choose the category into which you feel your work best fits. See Category Guidelines below.

Rules:

Participant must be a resident of North America. Membership in NAMA is not required.
Each participant may enter up to 6 pieces total in the contest, with no more than 3 entries for any one category.
No "adult" content; entries must be "family friendly."
Art must visually depict fungi somewhere in the piece and/or use fungi as an ingredient (for example, dyed or painted with pigments made from mushrooms, dried mushrooms in mixed media, etc.).
By entering, entrant agrees to allow NAMA the use of submission images in our newsletter, social media, and printed promotional materials. (Please include your @name if you would like to be tagged on Instagram.)

Prizes:

First Place winner in each category will receive a one-year membership to NAMA.
Honorable-Mentions may be presented for entries found to be of particular interest but that do not place.
Winners will be announced and notable entries displayed in a slideshow presentation at NAMA's Annual Continental Foray, this year to be held in the Missouri Ozarks, September 29 - October 2, 2022

2022 Visual Arts Contest Rules continued

Submitting:

Submit one (1) photo per entry (3D categories may submit up to 3 photos per entry) preferably in .jpg format and in a high enough resolution that it can be projected on a screen without pixelation.

File name must be labeled with identifying info such as entrant's name and category (for example: JonSmith.Sculpture.jpg.).

Email your files and any questions to NAMA Visual Arts Committee: NAMAvisualarts@gmail.com
Include "NAMA Visual Arts Contest" in the subject line and any other relevant info in the body of the email.

Entries must be received by August 15, 2021. Voting will be conducted by an impartial jury of professional artists selected by NAMA's Visual Arts Committee.

Category Guidelines:

Photography: Scientific and Pictorial photographs. Include species name. Entries may not contain text, stickers/clipart, other design elements etc. (please enter those under the category Digital Art).

Digital Art: Includes photo manipulation, digital illustration, digital collage. May include some animated elements (for example, a GIF.)

Drawing and Painting: Traditional pencil/charcoal drawings, ink, markers, watercolor, gouache, acrylic, oil, etc.

2D Mixed Media: Traditional artwork in which more than one medium or material has been employed. This category includes collage, assemblage, etc. Art can have some dimensionality, but is viewed primarily as 2D.

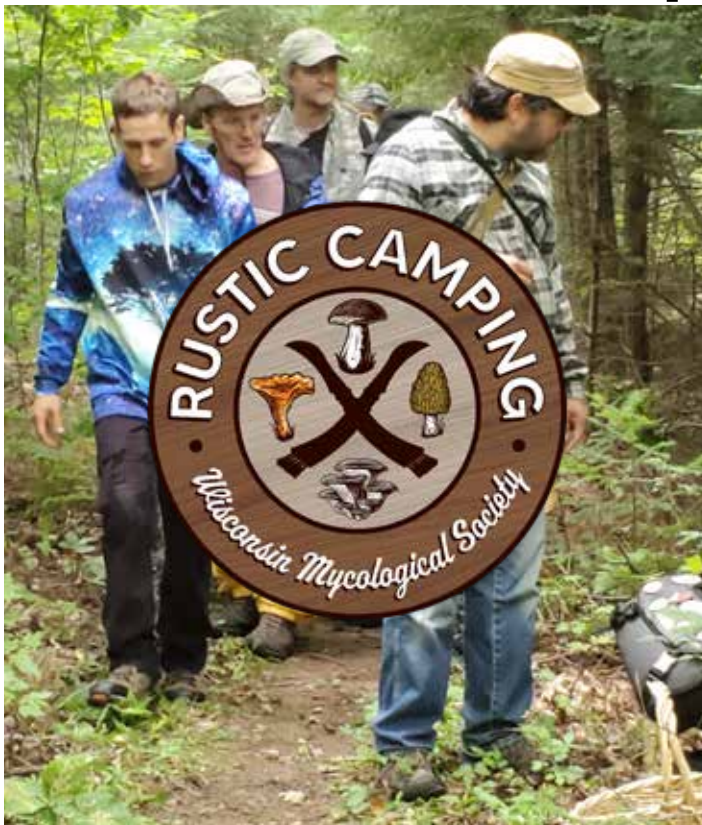
3D – Sculpture: Includes pottery, sculpture, jewelry, miniatures, 3D mixed media and any other dimensional crafts that do not fall under the category 'Sewing and Fiber Arts'.

3D – Sewing and Fiber Arts: Knitting, crocheting, felting, etc. Also includes all sewing, quilting and most wearable art. (Mixed media in which fiber and/or fabric are the primary component should be entered here.)

Please note: the Visual Arts Committee may, at their discretion, change the category of an entry or reject an entry that does not fit the spirit of the contest.

WMS Rustic Camping Foray

by Melissa Klotka



In 2021 WMS held the very first Rustic Camping Foray for WMS. The foray was organized by WMS Board member Melissa Klotka and WMS member Arne Martinson. During a 2020 visit to Cable, WI, Melissa started speaking to Arne about wanting to create a rustic, camping event for the club, and Arne had said that he was thinking about creating the exact same type of event on his property in Bayfield, WI. With the WMS membership, and the venue chosen, their ideas meshed perfectly.

In 2021 Campers showed up, and the area was in the middle of a historic drought. The leaders were afraid that they might not find many mushrooms, but since the scouts had done their jobs well, there were plenty of mushrooms for folks to find.

We are going to have another Rustic Camping event in 2022. This year it will be August 25 - 28. This retreat, unlike many of the other foray retreats that WMS offers a focus both on finding, and identifying mushrooms, but also on mycophagy. The members are allowed to try several types of mushrooms cooked on a flatiron skillet over an open fire. Lobster mushrooms,



oyster mushrooms, and *Gyroporus cyanescens* were all on the menu last year, along with breaded and fried whitefish livers from the nearby Hoops Fish Market!

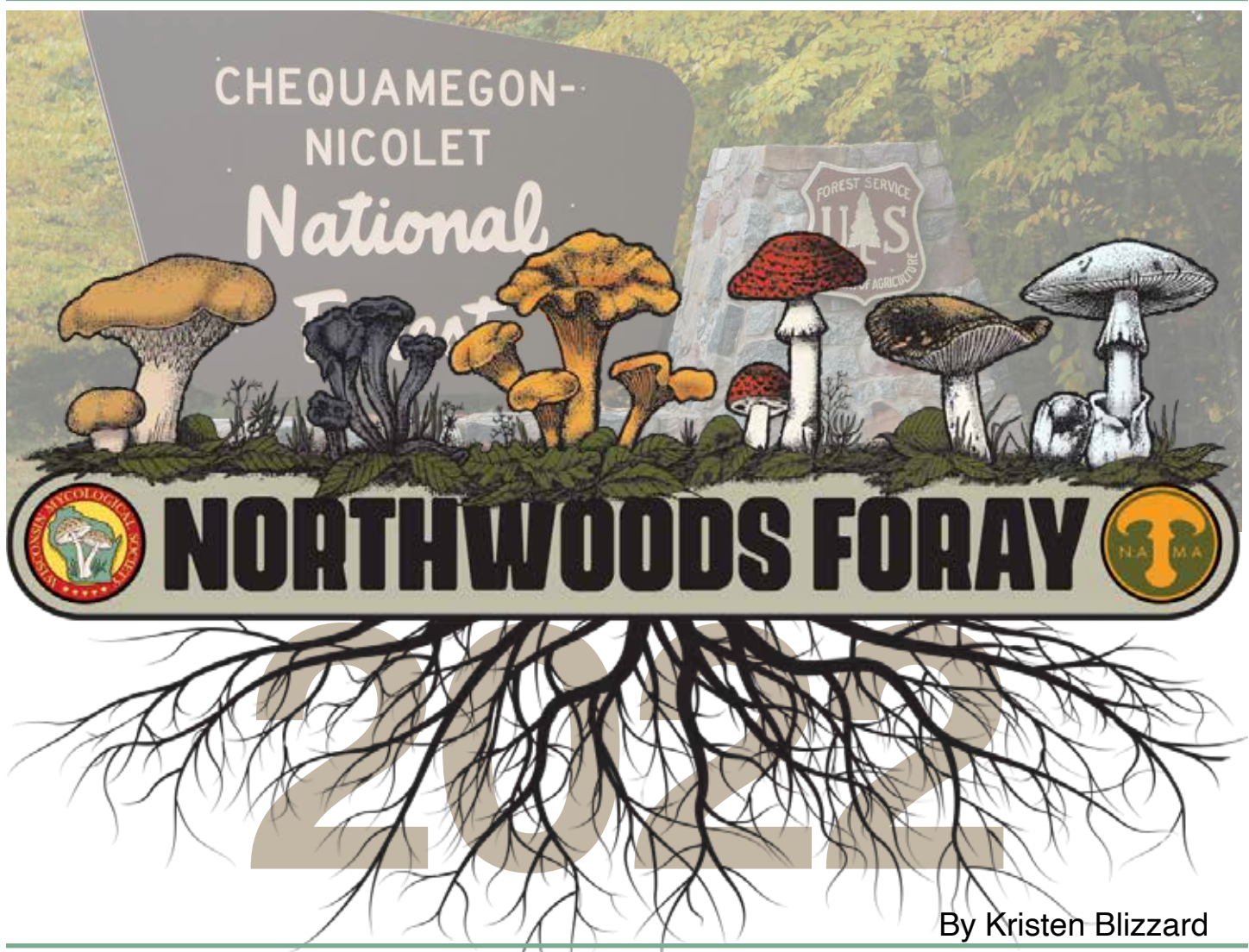
The members gather around the fire at the beginning and closing of each day to speak about the day's finds, get more mushroom information, and just enjoy the company by the fire! The camping event in Bayfield offers the attendees the perfect opportunity to get outside, and enjoy the mushrooms. In a secluded private lot in Northern Wisconsin. In the evenings, the campers return to their tents for rest in the quiet of the evening as crickets lull them to sleep.

The foray leaders are again going to be Tavis Lynch who teaches mushroom classes of all kinds in Northwest Wisconsin and founded the Northwestern Wisconsin Myco Enthusiasts club, and Bruch Reed who is the Chief Operating Officer of NAMA (North American Mycological Association). Arne Martinson is going to host the event along with his family once again, and he too has extensive mushroom knowledge that he has acquired through accomplished mentors over the years. WMS board member, Melissa Klotka is again organizing the event.

One WMS member who attended the event also said "I had a really great time. I can't wait to go to the next foray with you guys..."

With awesome leaders, a great turnout, and a real family atmosphere, the incredible ambiance makes this one to see. A smaller event than Cable, or Barronett, it will be a slightly expanded event this year (limited to about 40 attendees), and we will have some possible workshop opportunities (make your own mushroom basket) along with our forays, and speakers. We look forward to seeing you all there!





By Kristen Blizzard

Last year, the NAMA Executive Board committed to reintroducing Regional Forays. These smaller, more localized regional gatherings follow a similar recipe to that of the Annual Foray. This year, in partnership with WMS, the first official NAMA Regional Foray in several years will be held in Cable, Wisconsin at Lakewoods Resort. If this location sounds familiar, that's because it is the same as NAMA's 2017 Annual Foray, which has passed into legend as one of the best, most mushroom-diverse and abundant EVER! Our rule of forays is "you can never promise mushrooms" — but if ever there was an exception that proves a rule, Cable is it!

Speakers headlining the regional foray this year are Tradd Cotter and Dr. Britt A. Bunyard. Tradd is a founder of Mushroom Mountain, Author of the popular cultivation book: *Organic Mushroom Farming and Mycoremediation* (2014), and proprietor of The Blue Portal: A Psilocybin Assisted Therapy Experience in Jamaica and Costa Rica. Britt is the editor/publisher of *Fungi Magazine* and the original founder of the Northwoods Foray. He also serves as Executive Director of the wildly popular Telluride Mushroom Festival and is the author and coauthor of several books, including *Amanitas of North America* (2020), *The Lives of Fungi: A Natural History of Our Planet's Decomposers* (2022) and (with notable Wisconsin russulologist and cultivator Tavis Lynch) *The Beginner's Guide to Mushrooms* (2020). Both Britt and Tradd are nationally renowned dynamic speakers, and we are thrilled to have them on board.

The event will also highlight hands-on workshops from Minnesota Mycological Society members Kathy Yerich and Randy Strobel, as well as photographer and Illinois Mycological Association member Liz Weinstein and NAMA President Trent Blizzard. A wild mushroom sauté will allow attendees to sample many of the wild edibles commonly found in this region. Of course, organized forays will depart from the resort morning and afternoon each day.



Glow in the DARK

An integral part of these events, supporting both the mission of NAMA and WMS, is specimen vouchering. This year, vouchering and mushroom identification will be handled by the same wonderful faces you've seen in the past: Dr. Patrick Leacock, Dr. Britt A. Bunyard, Adele Mehta, Tavis Lynch, Bruch Reed, Arne Martinson, Olivia Filialuna, Ariel Bonkoski and the whole WMS crew. The specimens collected will have the opportunity to be vouchered by NAMA and accessed by the Chicago Field Museum's permanent fungal collection.

We are also thrilled to announce an art exhibition highlighting the artworks of WMA President Dr. Theresa Kenney, along with several other installations from the WMS Board. Proceeds from this Thursday evening raffle will go to support the Cable Natural History Museum, which has been a generous longtime local partner to our Northwoods mycological mission.

The event is already sold out, we are actively accepting waitlist entries. For registration questions and/or assistance, please contact NAMA/WMS 2022 Northwoods Regional Foray Registrar, Kristen Blizzard, at NorthwoodsRegionalRegistrar@namyco.org.



DATCP- Get Certified

by Melissa Klotka

The Wisconsin Mycological Society was contacted this past year by the Wisconsin Department of Agriculture who urgently wanted us to set up a Wisconsin Wild Mushroom Certification Course. The purpose for setting up a Wild Mushroom Certification is to ensure the safety of the public by preventing picking, and selling of spoiled or misidentified mushrooms. The board of directors for WMS talked it over and decided this would be an excellent project for us, and perfectly fit with our objective of promoting mushroom education to the public.

This class will also protect the business people that sell their products within our state by both making sure they are properly educated in mushroom identification, and food safety including storage and handling. It will also give our Wisconsin-based sellers a record of the freshness of their product at the time of sale.

Along with the business segment, we are also going to make this class accessible to the general public. People who want to register for their own personal education are going to be welcome to attend and attain certification.

The board chose Tavis Lynch to be the point person on the project. Tavis has been teaching mushroom identification and food safety classes for many years in the UW system, and is highly qualified to develop the course material for this program. He designed a curriculum, and it was submitted to the Department of Agriculture for approval. They reviewed it in the middle of March and approved WMS to proceed with setting up the classes.

WMS wanted to make sure that the business segment was not burdened or hindered by this project, and as such, we reached out to some of our favorite mushroom folks to make sure the curriculum was inclusive enough to make life easy for any businesses and restaurants that are located within Wisconsin to continue business as usual.

The course materials are being finalized right now! Our next steps are to find a venue to hold the classes (possibly something in the Wausau area) and to begin taking registrations. Classes are going to start as soon as we can possibly get them rolling. Keep following your WMS email for more information on this important topic!





Barronett Tri county Foray

By Melissa Klotka

Like mushrooms are connected to the world around them by their mycelial network. We as mushroom enthusiasts are connected to each other. One of the past presidents of WMS - Steve Shapson, once remarked to a group of members that he thought that Barronett, WI would be an excellent place to have a foray. In that group of WMS members was Tavis Lynch, who is a current board member. The idea stuck with him. As a local to the area, he would drive through the area often, and became more and more interested in the idea.

In 2020 Tavis suggested bringing the Northwoods Foray to Barronett, WI instead of having it in Cable, WI. That idea did not quite work out, but then Tavis just decided to move for-

ward on the event as a separate entity. He got a team of passionate, talented folks together to work together to create the event. In 2021 the first ever Barronett Tri-County Foray happened just as Steve and Tavis had dreamed.

In September of 2021 the event kicked off. Dani Mortenson and her registration team greeted all of the campers as they arrived. Foray staff included such talented individuals as Patrick Leacock as the Lead Mycologist, Forager Chef Alan Bergo did a food demo that was a huge hit and a book signing afterward. Samuel Thayer did a VIP plant walk where he jumped into a pond to the surprise and delight of the foray members around him. Chef Chad Hyatt also did an incredible food demo, and put together the most amazing VIP Gourmet Breakfast where the participants nearly swooned



at his pancakes with peach topping, and incredible eggs, and hand-made sausages. There was also 2 incredible catered meals which were both delicious. Bruch Reed and David Tapke both gave memorable lectures as well. The event had loads of other incredible, knowledgeable staff helping out as well.

The event is going to be held again in 2022 at the same location - The Barronett Civic Center, in Barronett, WI. This year some of the staff is changing, and some will be returning. We are having Barbara Ching (former President of NAMA) do a lecture, also Kristen and Trent Blizzard (Current President of NAMA) will be doing a food demo based on their excellent book "Wild Mushrooms - A Cookbook and Foraging Guide" afterward, they will be doing a book signing as well. To learn more about them, check out modernforager.com.

In 2022 our foray participants can look forward to ending up with tons of excellent mushrooms to view at the end of the week. Last year there were 222 species total, of which 220 were identified. We look forward to finding tons of interesting specimens again this year. With lectures, forays, food demos, inoculations, a VIP mimosa breakfast, a VIP Wild Food Breakfast, VIP plant walk, and UV night hike, this event should be an incredible opportunity to explore the incredible world of foraging.

Dates for this year are September 8 - 11. To register and get more information, check out Barronettforay.weebly.com and remember that the week after is the Northwoods Foray. At only about 45 minutes apart via car ride, you can stay and play for BOTH events!



SCAN ME



Wisconsin Mycological Society Forays 2022



WMS 2022 Member Foray Schedule

Check the Schedule for Foray start times as they change depending on location
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!
Dress for the weather and wear comfortable shoes.

Saturday May 8 10 am
Mother's Day Foray - Rib Mountain State Park
4200 Park Rd. Wausau, WI 54401

Foray leader Tavis Lynch

Rib Mountain State Park is open from 6 am to 11 pm
Vehicle Admission sticker is required purchase online here - <https://dnr.wisconsin.gov/topic/parks/admission>
Directions to the park here
<https://www.google.com/maps/dir//44.9205,-89.6831/@44.9176997,-89.7449604,12z>

Questions please contact Tavis Lynch (715) 419-2399



WMS 2022 Member Foray Schedule

Saturday May 14 10 am

Nordic Ski Trails South Kettle Moraine

Foray leader Mariah Rogers & Melissa Klotka

S91W39091 WI-59, Eagle, WI 53119

Get on I-794 Head south on N Milwaukee St toward E Wisconsin Ave

Turn left at the 2nd cross street onto E Michigan St

Turn right onto N Jackson St

Use the right lane to take the I-794 W ramp to I-94 W

Follow I-43 S to WI-83 N/I-43 ALT/S Rochester St in Mukwonago. Take exit 43 from I-43 S

Turn right onto WI-83 N/I-43 ALT/S Rochester St (signs for Mukwonago)

Continue to follow WI-83 N/S Rochester St

Turn left onto County Hwy LO/Eagle Lake Ave

Continue to follow County Hwy LO

Turn right onto WI-67 N

Turn left Destination will be on the right

If you have questions, contact Melissa Klotka at (262)751-3216

Saturday, May 21 11 am

Trempeau State Park

Foray Leader Brad Knowles

26247 Sullivan Rd, Trempealeau, WI 54661

Follow I-94 W and I-90 W to WI-35 N in Holland. - Take exit 15 from US-53 N

Follow WI-35 N to Sullivan Rd in Trempealeau - Turn left onto WI-35 N

Turn left onto Main St - Turn right onto 1st St - Continue onto Sullivan Rd

If you have questions, contact Melissa Klotka at (262)751-3216

Saturday June 11 10 am

Wyalusing State Park

Foray Leader Mitchell Pittsley

13081 State Park Ln - Bagley, WI 53801

If you have questions, contact Melissa Klotka at (262)751-3216

Saturday, July 9

Devils Lake Foray

Foray Leader David Tapke and Seanna Krohn

Devil's Lake State Park

S5975 Park Rd, Baraboo, WI 53913

If you have questions, contact Melissa Klotka at (262)751-3216

Foray Retreat July 21 - 24 (Thurs-Sunday) Hiles Foray

Little Pine Motel

9245 WI-32, Argonne, WI 54511

**Foray Leaders - Britt Bunyard, Bruch Reed
Patrick Leacock, Tavis Lynch Brad Knowles**



WMS 2022 Member Foray Schedule

Saturday August 6 11 am

Chippewa Moraine Ice Age Unit

13394 Co Hwy M, New Auburn, WI 54757

Foray leader Tavis Lynch

Questions please contact Tavis Lynch (715) 419-2399

Foray Retreat August 25 - 28 (Thurs-Sunday) Rustic Camping Foray

Bayfield Wisconsin

Host Arniie Martinson

Foray Leaders - Bruch Reed and Tavis Lynch

If you have questions, contact Melissa Klotka at (262)751-3216

Sunday, Sept. 3

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.

<https://www.outagamie.org/government/n-through-z/parks/mosquito-hill-nature-center>

Foray Retreat September 15 - 18 (Thurs-Sunday) Northwoods WMS & NAMA Regional Foray

Northwoods Foray - Cable, WI

Lakewoods Resort

21540 Co Hwy M, Cable, WI 54821

Speakers and Foray Leaders - Tradd Cotter, Britt Bunyard, Trent Blizzard, Bruch Reed and Tavis Lynch

SOLD OUT - but you can still get a t-shirt check our website.

Sunday September 25 12 noon

Yellowstone Lake State Park

8495 N Lake Rd, Blanchardville, WI 53516

Foray leader Jeremy Homstadt

If you have questions, contact Melissa Klotka at (262)751-3216



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.





6th Annual Mycelium Mysteries

September 23, 24, & 25, 2022 • Almond, WI

Celebrating Flora, Fauna, and Funga

<https://www.midwestwomensherbal.com/myceliummysteries2022>



Learn how to Innoculate Logs



Misty Dawn Farm Mushrooms

Misty Dawn farm is located at: 3508 S Oakhill Rd Janesville WI 53546 If you have questions or need more information you can connect with Ingrid.

Ph# 608-205-7078

Email: ildaudert@mistydawnfarm.com

Duration: 3 hr

Public · Anyone on or off Facebook
This is a free, fun and relaxing community process.

you will learn the process of inoculation and how to care for shitake logs. Come help our farm grow by inoculating logs and afterwards you can purchase your own inoculated logs at reduced wholesale price. sign up is needed so that you have the best experience possible.



Innoculation Schedule

Sunday May 8 1 pm to 4 pm
Saturday May 14 9am to 12 pm
Sunday May 15 1 pm to 4 pm
Sunday May 22 1 pm to 4 pm
Saturday May 28 1 pm to 4 pm
Sunday May 29 1 pm to 4 pm

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

In Person Lectures are coming back

The Importance of Fungi to the Planet

Britt Bunyard, PhD, is the founder, Publisher, and Editor-in-Chief of the mycology journal *Fungi*. Britt has worked academically as a mycologist his entire career, teaching a number of university courses and writing scientifically for many research journals and popular science magazines. He has served as an editor for mycological and entomological research journals, and mushroom guidebooks. A popular evangelizer on all things fungal, Britt has been featured on NPR's *All Things Considered*, PBS's *NOVA* and *Wisconsin Foodie* television programs; and interviewed or quoted in *Discover* magazine, *The Atlantic*, *Vox*, *Vogue*, *Forbes*, *Saveur*, *Eating Well*, *Hobby Farm*, *Women's World*, and other magazines and newspapers.

Britt serves as Executive Director of the Telluride Mushroom Festival. He has authored several books, including *Amanitas of North America* (2020; The FUNGI Press), *The Beginner's Guide to Mushrooms* (2021; Quarry Books), *Mushrooms and Macrofungi of Ohio and Midwestern States* (2012; The Ohio State University Press), and most recently *The Lives of Fungi* (2022; Princeton University Press). In 2021 Britt was awarded the Gary Lincoff Award "For Contributions to Amateur Mycology," by the North American Mycological Association—NAMA's most prestigious honor for American mycologists.



Thursday, May 19th, 2022
Britt Bunyard, PhD, is the Founder, Publisher and Editor-in-Chief of the mycology journal *Fungi*

7:00 PM Lecture | Members – Free | Non-Members \$5 |
Pre-Registration Required | Limited Spaces Available
Register Here
<https://52957.blackbaudhosting.com/52957/2022-Lecture-Series-19May2022>

Labor Day Foray Mosquito Hill Nature Center

by Jessica Miller, Naturalist

Don't let the name discourage you: Mosquito Hill Nature Center. While we don't have conclusive evidence behind the reason for the historical title (there are several theories), we do know that anyone who visits never forgets us. Name aside, the facility encompasses 441 acres nestled along the Wolf River in New London, Wisconsin. Within those pristine acres, one will find an impressive bottomland hardwood forest and wetland, several natural and man-made ponds, 12-acre prairie, upland hardwood forest, a variety of planted gardens, and of course the impressive 200-foot tall Mosquito Hill, which boasts one of the highest elevations in the vicinity. With several miles of hiking and snowshoe trails, one can get a fantastic view of the Wolf River and the surrounding region from the summit.

Owned and operated by Outagamie County, the nature center was built and opened in 1974. With a passion for environmental education, original volunteers Jane Williams and Alice Zeiss who founded Outagamie County Nature Studies in 1971, moved their nature-themed programs for Appleton area fourth graders to the Mosquito Hill property once construction of the nature center was complete. Since then, thousands of school aged children of all ages have gotten their feet wet, literally and figuratively, learning about seasonal ecological concepts, habitats, and the flora and fauna that can be found throughout the property.

A year-round 15,000 square foot interpretive building welcomes visitors with educational displays, restroom facilities, library, giftshop, meeting rooms, and auditorium. An extensive variety of public programs are offered year-round including nature hikes, workshops, crafting classes, physical fitness sessions, family-themed events, summer day camps and more. A recent land acquisition on top of Mosquito Hill (taking the facility from 330 to 441 acres), includes a residential home, whose purpose will be addressed in a Master Plan soon to be released by Outagamie County.

Historically speaking, Mosquito Hill has a pretty unique story. It is believed that Native American conical mounds, and a possible linear mound, were constructed on the hill several hundred years ago, although the exact location has been made private so as not to incur any further destruction. During the mid-1800's, a man logging large trees on Mosquito Hill for the Fox River lock walls, was killed during a felling accident. Due to the lack of soil on top of the hill, his crew dismantled one of the burial mounds and placed his body there after removing the original contents. While completely acceptable during that time period, the practice of digging up Native American burial mounds and graves is illegal today.

Probably the most legendary use of the hill was ski jumping in the 1930's and early 40's. A 90-foot wooden scaffold was erected in 1937, just in time for the state ski jumping championships on March 14. A year later, the jump was raised to 94 feet for the 1938 tournament, where a whopping 2,000 spectators braving frigid temperatures watched 80 competitors' battle high winds. Even



though many of the jumpers fell, Ted Loberski had the longest jump of the day, sailing 153 feet to set a new hill record. The ski jump remained utilized and standing until the mid-1940's, when the structure was dismantled due to safety concerns. A cement anchor for cables that stabilized the scaffolding can still be found on the north side of Mosquito Hill.

As if ski jumping weren't enough, the hill also hosted motorcycle climbing (1927-1938), down-hill skiing (1956-1963), and snowmobile racing (late 1960's-early 1970's). After Outagamie County purchased the property, the land was deemed most appropriate for habitat restoration, wildlife preservation, silent sports recreation and environmental education. The center currently offers snowshoe rental during the winter months with several miles of snowshoe trails in the low-land forest. This is the only time of the year that the Wolf River is easily accessible to visitors on foot from the Mosquito Hill property. An unroomed cross-country ski trail around the base of Mosquito Hill is also available when snow conditions are favorable.

Geologically, Mosquito Hill is comprised of Cambrian sandstone with an Ordovician Prairie du Chien dolostone top. This hard cap that protects the softer Cambrian sandstone from erosion and helped preserve the hill when it was superseded by glaciers within the last 1.6 million years. A



portion of the top of the hill was quarried, presumably in the early 1900's, to obtain some of its dolomite for aggregate and road fill.

Due to the diversity in elevation and soil types, the plant communities are quite varied throughout the property. The northern and southern exposures on the hill with sandier, drier soils provide visitors with an array of tree species to peruse, including quaking aspen, red and white oak, shagbark and bitternut hickory, sugar maple, basswood, white birch and white pine. Lower elevations with richer, organic soils support the growth of bur and swamp white oak, red and





silver maple and green ash. There are close to 50 species of trees on the property. The nature center's 12-acre prairie was established in 1976. Seeds were harvested from sites around the state by Lawrence University students and sowed into what was then an old agricultural field. After several years of mowing to eradicate weeds, collecting and reseeding seeds, and burning after 3 years, the prairie was fully established. There are now approximately 125 species of grasses and forbes in the prairie, residing in the higher and drier half, the lower and wetter half or nestled right in the middle. A spring prescribed burn is scheduled approximately every 5 years to remove thatch, add nutrients to the soil and warm the soil to promote early flowering species. With all the astonishment of the property, it's no wonder a late summer foray has been scheduled at the center! The date is Sunday, September 1 at 10:00 AM. Our foray leader is Matt Normansell of Eden Wild Food. Admission is \$5/person or free for WMS members. You can find more information about the nature center, including upcoming programs and directions to the facility on the website: Mosquitohill.com.



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*Decomposition
by polypores can
take many forms.
Let's take a closer
look at wood
decay where the
real work of these
fungi takes place.*



WOOD DECAY: *The Action Behind the Polypores*

Robert A. Blanchette

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University of Minnesota, St. Paul,
Minnesota 55108-6030.
E-mail: robertb@umn.edu

Polypores are fruiting bodies of wood decay fungi with pores. People find them in every forest but their role in ensuring healthy ecosystems is often overlooked. The

fruiting bodies or sporophores, the only part of these decay fungi we see, can be exceedingly diverse. They range from thin annuals to huge perennials, earth tones to multi-colored and dull

<https://www.fungimag.com/>



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Mushroom Tinctures/Decoction

Alcohol Extraction (tincture)

Fill a canning jar with chopped dried mushrooms (Chaga, reishi, lions mane, turkey tail, shiitake or maitake are all suitable) **covering** the mushroom with high proof (80-95%) clear grain alcohol, and allowing it to sit for 6 weeks away from sunlight. Some people recommend putting the mushrooms into a blender with the alcohol in order to achieve the greatest surface area for extraction. Shake this mixture daily. After 6 weeks drain, press and strain the mushrooms and measure your alcohol residue. Use the leftover mushroom material for your decoction.

Decoction

Decocotion refers to the slow simmering of the mushroom material. Some herbalists suggest to slow simmer anywhere from 45 minutes to 2 days. I suggest about 4 to 6 hours. You will reduce the water in your decoction to about 1/3 of your leftover alcohol extraction. When finished cooking strain, press and drain again being sure to remove the particulate matter from your decoction. Cool the liquid and measure.

Mix your extraction and decoction 1 part alcohol(tincture) to 1/3 part water(decoction). Bottle in dark amber bottles and store in a cool dry space.

Using 190 proof or 95% alcohol works the best. There are a lot of different recipes online I encourage you to explore them all and try your hand at making your own tinctures. If you don't want to go to

Directions

Take your mushroom tincture alone daily or add 5-10 drops of tincture into hot or cold beverages 3-5 times per day. Add to soups or broths, smoothies or yogurts for a subtle mushroom flavor. Get creative! There is nothing you can't add a mushroom tincture to! If this seems like to much work Aayus in Little Chute makes a fine tincture that I personally attest to and you can find them online at <https://www.aayushealth.com/about>

Theresa Kenney

