



THE TOADSTOOL REVIEW

Official Newsletter of the MMS, a Society for the Study of Mushrooms and Other Fungi.

Photos by Tammy Kimbler



Morel



Turkey Tail



Oyster

PRESIDENT'S MESSAGE



By Barry Beck

Zero! That's it. That's my personal total of Morels found in the 2012 Morel season! It's a sad story, but I was in bed sick during the Elba foray and couldn't get free any other weekend to go on my own. Fortunately my wife (who is more of a Morel fan than myself) got out a few times and found enough to get us through the next 10 months when the insanity starts all over again.

I am very impressed with the foray schedule that has been put forward by our foray leader Lee Moellerman. There is a foray for an unprecedented 6 weekends in a row! One of those forays occurs on a Sunday due to numerous requests over the years for a Sunday foray.

Our July meeting will continue the tradition started last year with an outdoor ID session. This year there isn't a government shutdown so we will meet at the visitor center parking lot at Fort Snelling State Park. Chanterelles should be starting to make an appearance and the sun doesn't set until 9 p.m. so there's no reason to be inside for a meeting – weather permitting. Speaking of, in case of rain, we'll meet at our regular location in Green Hall. Members are more than welcome to show up earlier and foray the grounds prior to the ID session. Last year's

outdoor ID meeting was well attended (for those that could find the park) and enjoyable. Monitor the Yahoo groups email, our webpage, or our Facebook page for the latest announcements.

The State Fair is coming up in less than two months! Once again the MMS will have a large display in the Ag/Hort building on the first two days of the Fair. We will be looking for volunteers to talk mushrooms to the public, but you do not need to be an expert. It is a great time and we get a lot of new members so I encourage everyone to volunteer or stop by.

Finally, I would like to welcome our new newsletter editor, Tammy Kimbler. She is a fairly new member of the MMS who has a great food blog called "One Tomato, Two Tomato." She has some big shoes to fill. Our past newsletter editor, Ron Spinosa, has done a wonderful job over the years. I hope that the reason he chose to leave has nothing to do with my tardiness in writing the President's Message each newsletter! My blaze orange hat is off to Ron for all that he does for our organization.

See you in the woods!

*Have you renewed
your membership?*

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UPCOMING MMS FORAY SCHEDULE FOR SUMMER 2012

July 14th, 10 AM - Nerstrand Big Woods State Park

Take I-35 to State Highway 19 east into Northfield. Go south on State Highway 3, east on State Highway 246, then turn right onto County Road 29 west to the park entrance. Meet at the picnic parking lot at 10 am

July 21st, 11 AM - St. Croix State Park, Big Eddy

Take I-35 to the Hinkley exit 183. Turn right at MN 48/Fire Monument Rd. and continue to follow MN 48. Go 13 mi. on MN 48 then right on Co.Hwy22/Fleming Logging Rd. Then to the park Ranger Station, take a right and go 7.3 mi. Look for a sign to Big Eddy. Take a right and go 2.2 mi to the Big Eddy parking lot. **Meet at 11 am.**

July 29th, 11 AM (Sunday Foray) - Brandt Pines

Directions: Take Hwy I-35 north to Hwy 70 exit (165), then east on Hwy 70 across the river. Continue 2.7 miles on 70, Look for Brandt Pines sign. Turn left/north at Larsen Rd. and drive 6 miles to the trailhead.

August 4th, 10 AM - Lake Maria State Park

The park may be reached from the south via I-94 (exit 193) at Hwy 25, south to Chelsea Rd to Hwy 39 west and Wright County Rd 111, or from the north via I-94 (exit 183) to Hwy 8, County Rd 39 and County Rd 111. Meet at 10:00 AM Saturday at the picnic area parking lot near the lake.

August 11th, 10 AM - Sand Dunes State Forest

Go north on Hwy 169 to Zimmerman MN. Take a left (west) on Hwy 4 and go 5.4 miles west. Turn left at campground sign and go 0.4 miles. Turn right for 0.6 miles, then left at the Ann Lake Day Use sign. Go to the end of the road. Meet at 10 am.

August 18th, 10 AM - Wild River State Park

Take Interstate 35 north to North Branch., then go east (right) on highway 95 until you cross over the Sunrise River. Just past the river take a left (north) on Hwy 9 (Sunrise Road) to Sunrise, Minnesota. Cross the river on the near north side of the village and take a right onto Ferry Road, the first dirt road, and go north to the parking lot at the end of the road where we will meet. Be sure to go to Sunrise River parking near the village of Sunrise, Minnesota, and not to the main park!



UPCOMING MMS MEETINGS FOR SUMMER 2012

July 9th, 7 PM - Summer Mushrooms: The Chanterelle *Special Outdoor MMS Meeting at Fort Snelling State Park*

There will be a presentation on the "mushroom of the month," the Chanterelle, *Cantharellus cibarius*. This will also be an identification meeting, so please bring along your mushroom finds. We will have field guides and keys available, and some of our experienced members will help you through the ID process. If you would like to come early (5 PM), we can perhaps find mushrooms on the park grounds. Fort Snelling State Park is located on Post Road off State Highway 5, just west of the main terminal exit for the International Airport. Meet in the parking lot by the visitor's center. Please note: If the weather is terrible, the meeting will be moved to our usual meeting space at 110 Green Hall, U of M St. Paul Campus. Check for an announcement on our website: minnesotamushrooms.org.

August 13th, 7:15 PM - Summer Mushrooms: The King Bolete or Porcini *Meeting 110 Green Hall, U of M St. Paul Campus*

There will be a presentation on the "mushroom of the month," the King Bolete or Porcini, *Boletus edulis*. This will also be another identification meeting, so bring in your mushrooms for help with ID. We will meet in Rm. 110 Green Hall on the U of M Saint Paul Campus.

Please Note: During 2012, MMS will have at least one Monday evening meeting each month of the year. The meetings will always be on the second Monday of each month. In addition, there will be a second monthly meeting during the months of April, May, September and October. The second meeting will be held the fourth Monday of those months. Regular meetings are from 7:15 to 9:00 pm and are open to everyone.

Maggie Taylor

Photos by Ron Spinosa



Sakatah
State Park
Foray 2012

MOREL MADNESS!



Marek Turowski



Michael Herrick



Foray Leader Lee Moellerman
& Marek Turowski

*Morels! Morels!
The musical sound
The more you look
The more will be found*

*The more you find
The better you feel
so eat more morels
in every meal!*

By Eva Villanueva

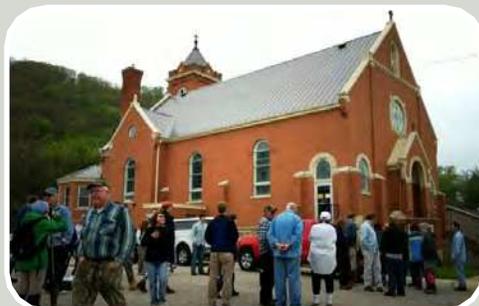
TALES FROM A FIRST-TIME MOREL HUNTER



By Tammy Kimbler

It's a cool, rainy day. We are in the wilderness, hiking through bushes and trees, noses down, eyes scanning the forest floor, hunting. In my pocket is a knife, a net bag and hopefully, my car keys. It's not big game we are after, it's mushrooms; specifically, the shy, elusive and delicious morel. For two and a half hours we search, finding nothing but prickly ash, berry briars, ticks and poisonous fungus. My socks and shoes are soaked with water, squishing as I walk. My partner was not amused. Time was running out. We were overdue back at the meeting place and a big thunder storm was rolling in. Suddenly, there it was - a big fat morel. Then my partner found a huge one. Looking down I saw Jack-in-the-Pulpit and May Apple plants everywhere. Looking up, we were standing in whole grove of dead elm trees. Half hour later we had nine very large "Bigfoot" yellow morels, some longer than my hand.

Hunting mushrooms is addicting. It's like gambling. Once you win a couple times, you just can't stop. I'm a total novice hunter, so when I stumbled upon a stash of wild oyster mushroom growing near my house last fall, I had to know more. What a rush to find something so scrumptious (and free) near my own back yard. So this past winter my partner Christopher and I joined the Minnesota Mycological Society (MMS), which in addition to having a great education program, also hosts big-time forays for edible mushroom all over the state. These forays are great because if you follow the leaders, they tell you all about the basics, point out other edible, as well as deadly



Photos by Tammy Kimbler

species, and help you identify the mushrooms you collect. It's always good to have a real mycologist on hand so you don't poison yourself.

We've been on two official forays, one in Sakatah State Park and the other in the White Water Wildlife Refuge, and a couple on our own in South Minneapolis. You learn the basics pretty quick. Hunt with open containers, like wicker baskets or mesh bags, which allow the mushroom spores to fall out while you walk through the forest. When you're looking for morels, scan the area for Jack-in-the-Pulpit and May Apple plants. They indicate the right temperature, light and soil conditions for morels. And finally, look for dead elm trees, preferably ones with the bark just beginning to peel off. Morels often grow from the decaying roots of these trees, so the mushrooms can be anywhere from five to fifteen feet away from the trunk. They also grow on other dead trees, but I have yet to see that in action. There are more tricks I'm sure, but I just started this process, so I'm learning.

And now for the disclaimer: For god-sake, if you aren't certain what mushroom you have found, don't eat it!!! Also, dress to protect yourself from ticks. The little suckers are everywhere. Just ask me. Eew.

A recipe for Sautéed Morels with Garlic, Sherry & Cream Recipe can found under the "Hunting Morels" post on my blog at www.onetomato-twotomato.com.

MUSHROOMS FOR DESSERT?

By Kathy Yerich



Photo by Stephanie Meyer

This hot weather signals not only the end of spring, and sadly, the end of morel season. Luckily luscious red strawberries and fragrant chanterelles ring in summer. The long days, perfect for walks and bike rides, beg for a cold iced tea or an ice cream treat at their end. Last summer, at an event called "Outstanding in the Field", the culmination of all of those summer pleasures came together in the form of an amazing dessert: Chanterelle Ice Cream. Yes, it's true, mushroom flavored ice cream! Those words together may not sound appetizing, even to an adventurous eater. But take one look at this gorgeous picture here by local food maven, Stephanie Meyer, and you'll instantly believe every word I say. That gem of a mushroom, as yellow as the sun itself, lends its flavor to savory cream sauces that we commonly enjoy on pasta. It likewise infused sweet cream with its earthy apricot tones, then froze into a cool dessert. Topping it off was a black trumpet-infused caramel sauce, toasted

wheat berries and candied miniature chanterelles. The idea of it still blows me away. If the picture and description have you drooling, saying "I need to try this!" then read below. Our favorite mycophile chef, Scott Pampuch, has generously shared his recipe.

As we speak, plans for this year's "Outstanding in the Field" are in the works, to be held at Little Foot Farm on August 9th. It is one of the most pricy dinner events around at a whopping \$200 a person, but is un-matched in quality. To read more about last year's event and enjoy more beautiful photos, read and follow Stephanie Meyer's blog at www.freshtart.net or to find out more about "Outstanding in the Field" go to www.outstandinginthefield.com.

And, to read more about what our friend Scott Pampuch has been up to (including hosting a tv show, which is under the April 2012 archive) go to his site at www.scottpampuch.com/blog.

Chanterelle Ice Cream By Chef Scott Pampuch

Ingredients:

- 1 cup egg yolks (10-12 lg yolks)
- 4 oz dried chanterelles
- 2 1/2 c heavy cream
- 1 1/2 c whole milk
- 1 1/4 c sugar
- 1 tsp vanilla
- 1 tsp salt

Instructions:

Start the ice cream the day before you plan to serve it. Freeze the bowl of your ice cream maker per manufacturer instructions, at least a full 24 hours before you spin the ice cream.

Add the egg yolks to a small bowl and whisk a bit to break apart the yolks. Leave whisk in the bowl and set aside. Crush chanterelles fine with a rolling pin. Combine mushrooms, cream, milk, and sugar in a large saucepan. Set

pan over medium heat and warm the mixture, stirring constantly, until sugar dissolves (do not simmer).

Temper the egg yolks by slowly whisking one ladleful of warm cream into the yolks. Slowly whisk the egg yolk-cream mixture back into the pan of cream. Stir in the vanilla and salt. Cool mixture to room temperature, then cover and chill overnight.

When you're ready to churn the ice cream, working quickly so the cream stays very cold, strain the mixture through a fine-mesh strainer, pressing down on the solids to extract all of the cream and flavor (discard solids). Immediately transfer mixture to the frozen bowl of your ice cream maker and spin according to manufacturer instructions (usually around 30 minutes). Transfer ice cream to an airtight container and freeze until ready to serve.

Topping ideas: Think salty-sweet-crunchy, like granola, toffee, or caramel popcorn...

Makes 1 quart

OYSTER & CHICKEN PROJECTS NEED YOUR HELP

Submitted by Ann Gerenday

Roy Hagen in one of his communications to our yahoo group brought up a question about oyster mushrooms. In the spring we find *Pleurotus populinus* on aspen; later in the season we find oyster mushrooms on other tree species. What species of oyster mushroom are these? Are we finding what others know by the name *P. pulmonarius*? To find out, Gene Kremer has undertaken a project to gather information about our oyster mushrooms; you may recall, he wrote about it in the last newsletter. The spring season is, well, sort of over, and following the early June mushroom lull we may start to see oysters after the rains on our other trees. If you would like to participate in this project please contact Gene: gene.kremer@visi.com.

A project related to the above concerns the Chicken of the Woods, yes the favorite of many of you. The species we have in our area are *Laetiporus sulphureus* (orange on top and yellow below) and *Laetiporus cincinnatus* (orange on top, white or pinkish below), both occur with oak trees and both are edible. Occasionally we hear reports of Chicken of the Woods found growing on conifers. It looks like *L. sulphureus*, but

some report gastric upset from it. Is this really *L. sulphureus*? There are one or two different species of *Laetiporus*, reported from other parts of the country, that fruit on conifers. Is the *Laetiporus* on our conifers one of these species? We need to have fruiting bodies from conifers. You would not miss out on your favorite dish; what we need is older specimens, those that you would not consider worthy of your plate any more. Interested to find out? Please e-mail me: geren002@umn.edu. Then next spring we will work on the morels.

What would we ask of you? We need specimen, and not a whole lot. Of the Oyster, one leaf would suffice; of the Chicken, a piece of similar size. We need the specimens as soon after harvesting as possible, but we can also work with specimens dried over night or longer in a food dehydrator set between 50-60 C. The specimen would be accompanied by your name, the location where you collected it, the type of tree it was growing on and the date when you collected it. We will try to determine the species. The specimen and the notes will be kept as permanent records.



Oyster Photos by Tammy Kimbler, Chicken Photo by Peter Dziuk

2012 PHOTO CONTEST RULES

General Rules

1. Entries are limited to 5 per category per member.
2. Entries are required to be the work of the member while an active member of the MMS.
3. Entries are not limited to a particular locale for any category.
4. An entry can be entered in only one category, however a given subject or specimen can be entered in additional categories if the additional photo is obviously significantly different or unique.
5. By entering a photo the entrant agrees to allow the MMS to use the photo for MMS purposes, although the photo remains the property of the entrant. Previously copyrighted or published photos, which would violate this agreement, must be excluded.
6. Deadline for all entries will be October 31st of the contest year.
7. Contest coordinator may suggest a change in the category of an entry that appears to be miss entered.
8. All entries must be labeled to Genus and species for the Technical and Scientific categories.
9. First, second and third place winners for each category and division will be judged by the general members present during the November regular MMS meeting.
10. Entrants can win only one prize in each category.
11. Honorable mention certificates will be presented for other entries in each category that also receive particular interest during the voting, but do not place in the top three.

Specific guidelines for each category

Activity/Humor

- Photo may depict any mycological event or associated activity with special consideration given to MMS, NAMA or other mycological association sponsored activities. Humorous entries or those showing "oddities" should be humorous or of special interest because of the photo content and text applied to the photo.
- Quality of the photo is important.

Pictorial - Quality of the photo is the primary criteria with particular attention given to but not limited to the following:

- Overall composition
- Lighting, clarity, depth of field, etc.
- Aesthetic quality
- Artistic creativity
- A photo worthy of being on a calendar, greeting card or poster

Technical/Scientific - Entries should provide as much photo information as possible to scientifically identify the fungus.

- Shows key features for identification
- Shows a typical example of the species
- May show various stages of development
- May be in the form of a single photo, multiple photos grouped together as one entry or a collage
- Rare or unique species should receive extra consideration.
- Should be of sufficient quality to be included in a field guide.

Other - A high quality photo does not fit well in other categories or may depict a unique size, shape, grouping or an example of a unique mycological phenomenon.



Above is *Galerina paludosa* in sphagnum bog.

Right is *Pluteus longistriatus* at the base of dead tree.



Photos by Anna Gerenday

REPORT FROM THE BIOBLITZ

By Anna Gerenday

At 5 pm on Saturday, June 9th the BioBlitz 2012 at Cedar Creek officially ended. The birders gracefully, but with sadness conceded defeat, defeated by the 15-strong mycological team. Within minutes, books, microscopes, baskets and dried specimens packed away, the mycologists dispersed to their respective homes.

The 2012 BioBlitz was the eighth of an annual event that's organized by the Bell Museum of Natural History in June of every year. Representatives of many disciplines of natural history assemble to gather and/or identify, with the help of the public, as many species as they can within a 24 hour period. It is a fun event, a fun competition with a scientific flair.

June is not the best time for mushrooms, but it is the best compromise. Bird migration is over, and the birds present would be the resident birds; insects, snakes and frogs are active, flowers are blooming, and people, in most years, are anxious to enjoy the Minnesota fresh air after the long, cold winters. Conditions were different this year – mild winter, long, drawn out spring, heavy rains followed by drying winds and heat. Fortunately for us, fungi are resilient. Some over winter on the trunks of trees, others on dead leaves or on pine needles on the ground. Others "fruit" early and dry up, but revive when dampness is applied in the laboratory. Some of the specimens we found were in less than perfect condition, but at Cedar Creek with its diverse habitats, the oak savannah, the sphagnum bog with its surrounding conifer woods and the cedar swamp, all yielded interesting fresh specimens.

Our mycology team was assembled from students of Dave McLaughlin's lab and from members of MMS: Esther McLaughlin,

Mara Demers, Lotus Lefgren, Rosanne Healy from Dave's lab and Falon Bochniak, Chris Montreuil, Lee Moellerman, Ron Spinosa, Mike Hill, Marek Turowski, Judy Kenney, Adele Mehta, and myself from MMS. The event started at 5 pm on Friday, June 8th and ran until 5 pm the next day. We recorded 79 species, beating the birders by just a few species. For birders, the task is complete, all records were final; for us mycologists a lot more work awaits. Many of the collections consist of specimens identified only to genus, unavoidable with our organisms. Mushroom identification frequently requires microscopic work and expert literature, and although we had a substantial library assembled, and we did have microscopes, we still had gaps in our tools as well as in our knowledge. Identification to species would have to come later. The complete list with additional photos will appear on these pages at a later date when more of the collections like Lee's small brown mushroom, Falon's *Hohenbuehelia* and Ron's yellowing *Amanita* could carry their species names. Incompletely identified specimens frequently harbor some of the most interesting species, and may include state records even from a place as well collected as Cedar Creek.

Many thanks to those who participated. Your names are recorded and will be included in the MN Fungal Collection at the University of Minnesota along with the dried, carefully preserved specimens that you collected and identified; many thanks to the staff of Cedar Creek for hosting the event, and to Jennifer Menken, chief organizer of the event.

MINNESOTA MYCOLOGICAL SOCIETY

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I'm part ascomycete & part basidiomycete,
the product of a mixed marriage.

Submitted by Eva Villanueva



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