

THE TOADSTOOL REVIEW

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

PRESIDENT'S MESSAGE



By Barry Beck

Another State Fair – another blue ribbon. Each year Betty Jo Fulgency leads up our efforts to create a display on the first two days of the Fair in the Horticulture society's room of the Ag-Hort building. This year we were asked to make our display slightly smaller to make room for other garden clubs. But the towering central stage of fungi, featuring fresh local mushrooms, dried specialties, and cultivated examples, along with mushroom ephemera, and the neighboring education display were stunning none-the-less.

On Thursday, John Lamprecht gave two lectures in the Ag-Hort building's "Dirt" stage: Mushrooms 101 and the Safe Six. Both were well attended. I stopped by on Thursday evening and chatted with the volunteers who were working at that time, we all agreed this was our best effort in years! Look inside this newsletter for Betty Jo's full report about our State Fair display. Thank you to Betty Jo, John, and all the other volunteers who helped forage for fungi in what turned out to be very bad foray conditions.

As you know, much of the country, Minnesota included, is experiencing drought conditions. And mushrooms are well over 80-percent water, so no rain, no mushrooms. We are discussing new procedures for scheduling forays that would allow us to select locations based on

weather conditions. This would mean while we could schedule the dates early, we would only choose the location a few days ahead of time.

Our potluck is coming up on Oct. 22 in McNeal Hall, Room 126. This is the U of M's Home Economics classroom and is outfitted with stoves, sinks and electrical outlets. However, we will not have access to the room until 7 p.m., so please bring dishes that are completely cooked and as warm as possible, since your prep time will be short. The list of allowed mushrooms and all of the rules and regulations can be found inside this newsletter.

I also want to remind everyone to get your photos ready for this year's photo contest. Entries are due by Halloween, a spooktacular "dead" line. Bwhahaha. We will vote on the submissions during our November meeting. Submission instructions can be found in this newsletter as well.

The November meeting is also when we elect new officers for 2013. I strongly encourage everyone to consider ways to help out with running the club, it is a very rewarding responsibility. If you are interested please contact myself or any other board member about the position(s) you are interested in.

*Have you renewed
your membership?*

GET PUBLISHED! *The Toadstool Review* is now accepting submissions.

Email your .txt stories & .jpg images to the Tammy Kimbler, editor, at info@onetomato-twotomato.com. Or give CD/thumb drive to the board at a MMS meeting.

CONTENT

Do you have a fantastic recipe? A fascinating new mycological tidbit or scientific finding? A secret foray suggestion that makes finding mushrooms a breeze? A funny mushroom antidote or poem that will keep us laughing? Tell us what you've got!

IMAGES

We love pictures. If you are able, please submit pictures with your story. Multiple images encouraged.

MODERATION/EDITORIAL

Contribution is open to all MMS members. Submissions will be reviewed by the editor and edited as appropriate. Not all articles may make it into the next issue, but we will try our best and let you know. Please give the full name of the copyright holder for credit in the story and for images. All content should be original, not republished (without permission.) Content remains the property of the creator, but you give MMS permission to use it in our social media and publications.

MINNESOTA MYCOLOGICAL SOCIETY

President:
Barry Beck
H: 612-720-7953
Beck.Barry@comcast.net

Past President:
Steve Netzman
H: 651-699-1263
snetzman@usfamily.net

Vice President &
Chair State Fair Committee:
Betty Jo Fulgency
H: 952-920-9311

Treasurer:
Claudette Lamprecht
952-890-8744

Corresponding Secretary :
Richard Pizarro
deliaandrich@hotmail.com

Webmaster: Mike Gfrerer
mike.gfrerer@gmail.com

Recording Secretary:
Kathy Yerich
kathy.yerich@gmail.com

Newsletter Editor:
Tammy Kimbler
612-991-4747
info@onetomato-twotomato.com

Members at Large:
John Lamprecht

Ron Spinosa
H: 651-224-5274
ronspin@juno.com

Forays:
Lee Moellerman
H: 763-434-3354
chagalee@msn.com

MMS Store:
Delia Lam
deliaandrich@hotmail.com

Membership Support:
John Lamprecht
Claudette Lamprecht
membership@minnesotamushrooms.org
952-890-8744

Collections & Vouchers:
Adele Mehta
952-884-7362

General Counsel:
Bob Fulgency
H: 952-920-9311

NAMA Trustee:
Peggy Laine
plaine1@juno.com

Scientific Advisors:
Dr. David McLaughlin
University of Minnesota
W: 612-625-5736
davem@umn.edu

Dr. Tom Volk
University of Wisconsin
W: 608-787-0501
Volk.thom@uwlax.edu

UPCOMING MMS FORAY SCHEDULE FALL 2012

September 8th, 10 AM - Afton State Park

To reach the park, take Interstate 94 east from St. Paul to Highway 95 and then south on 95 to Highway 20 and then east on 20 to the park entrance. Meet at the last picnic parking area.

September 22nd, 10 AM - William O'Brian State Park

The park is located 12 miles north of Stillwater, just north of the town of Marine on St. Croix. The park entrance is located right on State Highway 95. After turning onto the park road the ranger station is immediately on your right. Meet at the parking area by the Visitors Center.

October 6th, 10 AM - Lyndon Cedarblade Park

Go north on Hwy. 65 to Hwy. 22 (north of Ham Lake). At the light turn left (west) and go 8.4 mi to Hwy 47. Turn right (north) and go 8.7 mi to Isanti 8. Turn left (west) and go 1.4 mi and park on left side (south).
(Note: primitive woods--no facilities).

October 13th, 10 AM - Lindwood Lake Landing

Take I35 north to the Wyoming (#135) exit. Go left (west) on Hwy 22 about 5 miles. Look for a sign for Linwood Lake Landing on the left side of road (before you get to the large "Linwood Pizza Man" statue and outlet). Turn left into the Linwood Lake Landing parking area.

ADDITIONAL EVENTS

**At the Maplewood Nature Center, 651-249-2170
2659 7th Street East, Maplewood 55119**

September 12th, 6 PM - The Joy of Mushrooms

Beautiful, colorful, bizarre, deadly, delicious, and you wouldn't be here without them! Come and celebrate the wonderful world of Kingdom Fungi. Fall is the time when mushrooms are most plentiful and diverse. Join Ron Spinosa, amateur mycologist, on a walk through Maplewood Nature Center to discover and learn about the interesting mushrooms that we encounter. Fee: \$10 per family; call to prepay by Sept 11.

Nov 10th, 2 PM - Mushrooms & Fungi in Ecological Landscaping & Gardening

Learn how gourmet and medicinal mushrooms can become a part of your gardens and landscapes. These mushrooms are able to complement and enhance flowers and vegetables. They may also be used to recycle landscape scraps and organic waste. The presentation by Ron Spinosa will illustrate the essential role of fungi in healthy landscapes, gardens, and ecosystems. Fee: \$5 per Adults only, call to prepay by Nov 8.



UPCOMING MMS MEETINGS FOR FALL 2012

September 9th, 7:15 PM - Fall Mushrooms I

Meeting 110 Green Hall, U of M St. Paul Campus

Fall is the best season for mushrooms. The tables at Rm 110 Green Hall will be full of interesting fungi. Bring in your mushrooms and learn how to identify them.

September 23rd, 7:15 PM - Fall Mushrooms II

Meeting 110 Green Hall, U of M St. Paul Campus

More fall mushrooms! This is the best time to learn mushroom ID skills. We guarantee that you will leave the meeting knowing at least two new mushrooms.

October 8th, 7:15 PM - Fall Mushrooms III

Meeting 110 Green Hall, U of M St. Paul Campus

This will be the last mushroom ID session for 2012. Blewits, a wonderful edible mushroom, will be in season, but caution should be used when collecting them. There are poisonous false Blewits! You will learn how to tell the difference.

October 22th, 7:15 PM - Annual MMS Mushroom Potluck Dinner

Meeting 126 McNeal Hall, U of M St. Paul Campus (not 110 Green Hall)

MMS Members are invited and encouraged to participate in the Potluck dinner. The potluck is one of the highlights of the MMS year! Non-mushroom items are also welcomed. *If you plan on bringing a mushroom dish to the dinner, please read the reminder below about which species are permitted.

***Potluck Reminder** - Please remember to use one of the species of wild mushrooms listed below per dish or commercially purchased mushrooms. Dishes with any other mushrooms will not be accepted. No Honey Caps, please!

1. **Puffball, Large** - *Calvatia gigantea*
2. **Puffball, Small** - *Lycoperdon perlatum*
3. **Oyster** - *Pleurotus ostreatus*
4. **Sulfur Shelf** - *Laetiporus sulphureus*
5. **Hen of the Woods** - *Grifola frondosa*
6. **Morel** - *Morchella elata & esculenta*
7. **Shaggy Mane** - *Coprinus comatus*
8. **Chanterelle** - *Cantharellus cibarius*
9. **Black Trumpet** - *Craterellus cornucopioides*
10. **King Bolete** - *Boletus edulis*
11. **Lobster** - *Hypomyces lactifluorum*
12. **Hedge Hog** - *Hydnum repandum*

November 12th, 7:15 PM - 2012 MMS Photo Contest

Meeting 110 Green Hall, U of M St. Paul Campus

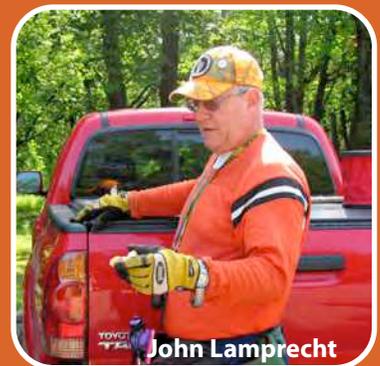
We will be viewing and judging contest entries by our members. Everyone is invited to enter. Both prints and digital images (jpg format) will be accepted. Entries must be submitted by Oct 31st. Rules and guidelines follow on the next page. Also, there will be an election of officers, the Golden Chanterelle Award nominations & our annual business meeting.

December 10th, 7:15 PM - MMS Holidays Celebration and Sale

Meeting 110 Green Hall, U of M St. Paul Campus

Treats and bargains! Lots of mushroom books, T-shirts, hats, bags, etc, etc. at great prices. Come and celebrate. Great gift items! There will be a silent auction and perhaps a surprise guest appearance!

NERSTRAND FORAY



2011 WINNERS



Pictorial "Trametes versicolor"
by Claudette Lamprecht



Scientific "Phallus rubicundus"
by Howard Goltz



Humor "Eddie edulis" by RonSpinosa



Other "Cortinarius squamulosus"
by Mike Kempenich

2012 MMS PHOTOGRAPHY CONTEST

All MMS members are invited to enter the 2012 MMS photo contest. The entries will be viewed and judged by the members present at the November general meeting. **DEADLINE for entries is OCTOBER 31, 2012.**

Photo Contest Director: Please send your digital images in jpg format to John Lamprecht. Digital images in jpg format may be e-mailed as file attachments, put on CD to be mailed by USPS, or given to John at a meeting or event. All entries must be received by October 31, 2012. NOTE: Hard copy photos entries will be scanned and may be less vibrant than the original. Digital jpg format entries are encouraged and are preferred.

General Rules

1. All photo entries will be judged as digital images in jpg format.
2. Entries are limited to 5 per category, per member.
3. Entries are required to be the work of the member while an active member of the MMS.
4. Entries are not limited to a particular locale for any category.
5. 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.
6. 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.
7. Deadline for all entries will be October 31st of the contest year.
8. Contest coordinator may suggest a change in the category of an entry that appears to be miss-entered.
9. All entries must be labeled to Genus and species for the Technical and Scientific categories.
10. 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.
11. Entrants can win only one prize in each category.
12. 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 Category Guidelines

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 that does not fit well in other categories or that may depict a unique size, shape, grouping or an example of a unique mycological phenomenon.

MMS AT THE MINNESOTA STATE FAIR

By **Betty Jo Fulgency**, VP & Chairman, MMS State Fair Exhibit Committee

MMS State Fair Exhibit Once Again Delights the Public & Impresses the Judges!

As autumn begins to set in we are reminded another Minnesota State Fair has come and gone. We can now reflect back on our Fifth MMS Mushroom Exhibit and take great pride in our ability to work together as a team putting on a unique exhibit that always seems to excite the public. This Mushroom Exhibit is not the product of any one person, but the combined efforts of many. This year, besides all the wonderful comments given, we were happy to receive a First Place Blue Ribbon and a Special Award Ribbon. Altogether we have been honored with three Grand Championships, one Sectional Championship, four Blue Ribbons and one Special Award Ribbon. Our club can be very proud of these many accomplishments.

It is important that we thank Steve Netzman for pioneering our spot with the Horticultural Society in their building. Not only did Steve secure our spot four years ago, but he put forth many good ideas and lots of hard work. He has continued to Set-Up, Take-Down, serve a shift as one of the Exhibit Hosts, bring in and Set-Up specimens, and be in charge of getting microscopes to and from the fair. Steve we can always count on you.

Lee Moellerman who is our MMS Foray Leader is always ready to jump in when we need him. In fact it takes hospitalization to keep him out of the woods!! No pun intended; Right Patty? Lee is one of a kind and we do appreciate his always being ready to do a MMS Fair Exhibit Foray. Way to go Lee and Patty.

Now when it comes to cultivation there is no one who takes a leadership role like Ron Spinoso. While not in and out of Telluride he comes up with specimens that WOW the public. This year was a hard year for Ron as he got stuck at the airport in Colorado not knowing if he would make it home on time. My emails from him gave me cause for alarm. However, luck was with us as Ron was able to get a flight and be back here when we needed him. We also depend on Ron for other important jobs such as identification and grouping mushrooms into their proper categories. Next year Ron, YOU stay home!

We have another cultivator, Jerry Pomerening who is master of the logs. Fair goers have raved about the logs with the mushrooms growing out of them. Word got out that the woodpeckers had gotten into Jerry's logs and that they probably wouldn't fruit this year. Oh my! Now I was really alarmed. I contacted Jerry and said, "Woodpeckers are territorial and could we bring the logs to my house away from them?" Jerry's reply, "The logs are fine." They arrived during Set-Up looking beautiful as usual. Thanks Jerry! Kathy Yerich also dropped by with her log as well as other display items before returning to work. That's dedication.

John and Claudette Lamprecht come as a team. They are always hard working at whatever their jobs happen to be. This year I went through my next moment of uneasiness when Claudette announced she was doing a Special Ed Teacher Workshop on Set-Up day. It is easy to get used to people doing their jobs and suddenly wondering if you can replace them. That is when I brought in Adele Mehta whom I will discuss later. Claudette is our club Treasurer and heads our Membership Committee. I can tell you even though she could not be there for Set-Up she was busy behind the scenes making arrangements for our Fair Membership Special, gathering up her things for the display, later working a Host-Shift and coming back again for Take-Down. Now John is the man of whom I have often said, "It is easier to tell what he doesn't do than tell what he does do." John has his own special talents, but will fill in whenever he is needed. John speaks and does a demonstration on mushrooms at the fair on the Dirt Stage each year with the help of Claudette. Just when the weather makes mushroom collecting look dismal John always comes up with something wonderful for our display. His Hen of the Woods took the coveted spot called the "CENTER PIECE" this year. John also arranges, identifies, and helps with the Set-Up, works a Host-Shift and on the Take-Down. We are lucky to have Claudette and John on our team.

Photos (from top to bottom):

- Betty Jo Fulgency at the exhibit.
- Fair crowds begin to see the exhibit, which includes educational as well as a mushroom displays.
- Ron Spinoso's Cultivation Table and Jerry Pomerening's Famous Logs.
- Kathy Yerich's MMS Mushroom Exhibit Committee Chairman's Choice and John Lamprecht's "Center Piece" Hen of the Woods.
- MMS State Fair Exhibit Committee: From left to right, Bob Fulgency, Betty Jo Fulgency, John Lamprecht, Claudette Lamprecht, Delia Lam, Richard Pizarro, Ron Spinoso in front of Bob & Betty Jo's mushroom fountain, with Steve Netzman behind the camera, taking the photo.



MMS at the Minnesota State Fair Cont:

I discovered what an asset it was to have Adele Mehta help with Set-Up. By chance I asked her if she would decorate a basket with the Chicken of the Woods. It was just stunning. After that, all I had to do was point to the baskets and say, "Adele we need all these filled." I was just blown away with her talent. I suspect that didn't hurt us with the judging and that was only part of her many jobs. Is there a chance we could get you to help again next year Adele? Jannette Drew worked right along with Adele making the two of them an awesome pair. Peter Martignacco showed up for Set-Up even though he had a tight schedule. Thanks Peter, every hand makes a difference.

I would like to especially thank Bob Fulgency my husband. I cannot begin to tell you how many ways he helped out. Anytime a problem came up he volunteered to solve it, use his printer for all my many needs, run all over town picking things up, loading our two cars for Set-UP and being very patient through all this.

Happily this year we had several Drop-Off Stations for wild mushroom specimens which proved to be an answer for our collectors and a crowning glory for our display. Many thanks are due Shelby Georgeson, John Lamprecht and Bob Fulgency for taking on that job. Also a special thanks to all the collectors. Some of our most exciting specimens came from those Drop-Off Stations. Tuesday evening Howard and Janet Goltz appeared at my door with all their many marvelous mushrooms. I knew then that our exhibit would shine. My heart was leaping with joy as another car pulled up. It was Shelby, what a trooper! She used her place of work at the St. Paul Airport as a Drop-Off Station and brought the entire collection to my home that evening. When I saw a decaying log filled with small puffballs and the other collections, I knew a lot of hard work and dedication went into this. One of Shelby's collectors, Mike Hill, came all the way from Stillwater and met her on a side street as she had already left work. He also brought in the lovely puffball log and a beautiful chicken of the woods. In addition he brought in John Berglund's mushroom cultivation and other specimens they collected when they had to go their own way at the Wild River State Park because they somehow did not connect with Lee Moellerman's foray. You can begin to see how hard people worked under all kinds of conditions to bring together another successful fair exhibit. Great job Collectors and Drop-Off Teams!

Every year we want to honor someone in the field of Mycology. In the past we have given credits to our own Tom Volk, PhD. Last year we did an exhibit of Shackleton's venture to the South Pole and how mycologist Robert A. Blanchette, PhD from the University of Minnesota together with a team of scientists is working hard to save the Shackleton's huts from parasitic fungi and disintegration. It did not disappoint the scientists that while cleaning the seal leavings from under the huts to discover crates of Shackleton's expensive and prized Scottish Whiskey. Scotland was able to retrieve one bottle and duplicate it. Go on line to buy your own Shackleton Scottish Whiskey.

This year it is truly an honor to recognize at our MMS Mushroom Exhibit mycologist, Orson K. Miller Jr. PhD. I became aware of Orson Miller while attending a NAMA Annual Foray in McCall, Idaho. That foray memorialized Dr. Miller as having been a special member of his home club, as well as a special member of NAMA and for his love of and dedication and contributions to the mycology field he embraced. Dr. Orson K. Miller, Jr's. (Dec. 19, 1930 - June 9, 2006) works are world renown. He is responsible for the naming of many taxa as well as being one of the authors erecting the genus *Chroogomphus* and others. He authored several books, two of which are *Mushrooms of North America* (1972) and *North American Mushrooms* (2006). Some of you probably have at least one of his books.

This became a fitting title for this year's MMS Mushroom Exhibit "Mushrooms of North America". Orson earned two important awards in his life time, the William H. Weston Award for

Teaching Excellence in Mycology and the Distinguished Mycologist Award. Orson Miller was also emeritus professor at Virginia Tech in the Biology Department. Hope Miller worked beside her husband Orson co-authoring some of his works. She too has made a name for herself in mycology with the writing of her cookbooks. Her second cookbook "Wild Edible Mushrooms" just came out and can be ordered on line. The MMS Exhibit got a special treat when Brooke Vetter Hope and Orson's granddaughter showed up from the University of Minnesota, Duluth where she is working on her PhD in neurophysiology. We were delighted she came by and we wish her good luck in her studies. Thanks Hope for helping us to honor your husband at our 2012 MMS State Fair Exhibit.

And thanks to Delia Lam for passing out fair tickets to our members acting as Exhibit Hosts and for coordinating their hosting shifts. Every shift was filled and substitutes were arranged when needed. She made sure they knew what to do, how to help out with the exhibit, and seek out new memberships for our club. Great Job Delia. As a result of the persuasive efforts of our many Exhibit Hosts we were able to obtain 16 single and/or family memberships.

Exhibit Hosts: Bob and Betty Jo Fulgency, Jim "Catfish" Hanson, John and Claudette Lamprecht, Steve Netzman, Adi Press, Steve and Janet Bratkovich, John Masengarb, Ron Spinosa, Charles Collins, Delia Lam and Richard Pizarro, Jaime Rockney, Adel Mehta, Marek Turowski, Kathy Yerich, Krista Paterson, Howard and Janet Goltz.

Take-Down Team: Bob and Betty Jo Fulgency, Richard Pizarro and Delia Lam, Kathy Yerich, John and Claudette Lamprecht, Ron Spinosa, Steve Netzman and Marek Turowski

Take-Down is a job which must be completed in one hour in order for the next group of exhibitors to come in and set up. It was fun seeing Richard Pizarro up on the risers sweeping and when Marek Turowski saw how pressed we were to get out of the exhibit hall he stayed to help. Kathy and Delia packed things up and scooted them out the door as did the rest of us.

This year I wanted to get into the act of giving out honors. It happened very naturally when I saw one of our MMS award winning photographer's mushroom pictures. I fell in love with one in particular and could easily see how much it would enhance the colors and theme of our exhibit. Right away I had it blown up in size and laminated. I told no one but Bob. It was supposed to be a surprise for all and especially for Kathy Yerich. Yes, her photograph won the MMS State Fair Committee Chairman's Choice this year and earned inclusion in our exhibit. Kathy is always ready to help and did so this year in many ways. A big thank you is due Kathy for her lovely Amanita Photograph. Who knows your photograph may be next year's pick.

A MMS Calendar: While I am on the subject of award winning photographs, we have another committee hard at work putting together a lovely MMS Calendar featuring 13 (including the cover) Award Winning Mushroom Photographs selected from our Annual Photo Contest. The committee has spent many long hours to have this calendar ready by this September to begin selling at our club meetings. The Holidays are fast approaching and what wonderful gifts they will make. At the September meeting the photo winners will be disclosed as well as the committee members. Get ready to purchase your MMS Calendar for the year 2013.

Steve!! Your idea of selling Mushrooms on a stick at next year's fair gets one comment from me. YOU FIRST!! I'll even supply the box with a strap to put around your neck. I know there are those who think Steve's idea is wonderful. Knowing Steve, he will figure something out.

As for me, I'm busy packing things up for another year. We did what we intended to do and that was to enhance public knowledge of and about mushrooms, promote MMS and have a good time.

I LOVE THE SMELL OF APRICOTS IN THE MORNING



By Tammy Kimbler



Photos by Tammy Kimbler



My big summer vacation this year was a camping trip to Whitewater State Park in Southeast Minnesota. My partner and I planned to go hiking, fishing and generally lounge around the campfire. Our first day we set off for a hike with walking sticks and my new National Audubon Society Field Guide to North American Mushrooms, just in case. We started up the trail. Not more than 20 feet later - what are those mushrooms over there? Moments later we found the queen of summer mushrooms, the beautiful and perfumed Chanterelle.

Whitewater is known for it's morels, as I discovered this past April on a MMS foray. Turns out it's home to bountiful mushrooms from spring thru fall. We saw over fifteen varieties during our trip, but only tentatively identified most from our field guide. They were probably edible, but only two were positively identified: Chanterelles and Lobsters. We had just reviewed these two fungi at our last Minnesota Mycological Society meeting, so they were easy to spot.

The most identifiable thing about chanterelles? They smell like apricots. Really. It's a stunning fragrance, both fruity and earthy at the same time. And they have a similar pale apricot hue. We found them under oak trees, where they grow from the root system, both close to the trunk and quite far afield. For us they always appeared along side these big creamy lactarius and red topped russula mushrooms (we think), growing out of carpets of green moss or under ferns and leaves. It had recently rained, which must have kicked things off. Once harvested, they quickly begin to exude their fragrance. As I walked around with my mesh bag of chanterelles, all I could smell were apricots. Pocket perfume! So sexy.

That day we picked about two pounds of chanterelles. Because we had not planned on foraging, all I had at the campsite was butter, garlic and onion and a cast iron skillet. Pretty simple stuff, but they tasted fantastic. Chanterelles take hardly any cooking time and are very delicate. They have a tender, silky texture. Before heading home we picked another pound of chanterelles to dry. Below is my quick sauté recipe as well as instructions for drying these beauties. I think I'll use the dried ones for mushroom gravy at Thanksgiving. If I can wait that long...

Sautéed Chanterelles in Butter, By Tammy Kimbler

Ingredients:

2 lbs chanterelles, cleaned
4 tbs butter
1 garlic clove
1 small white onion
salt & pepper

Instructions:

Tear or cut the chanterelles into somewhat uniform pieces. Melt butter in a sauté pan. Mince garlic and onion, and sauté in the butter until soft. Add the chanterelles and fry until tender and their liquid is rendered, about 5-10 minutes. Season to taste with salt and pepper, and serve.

Oven-Dried Chanterelles Recipe, By Tammy Kimbler

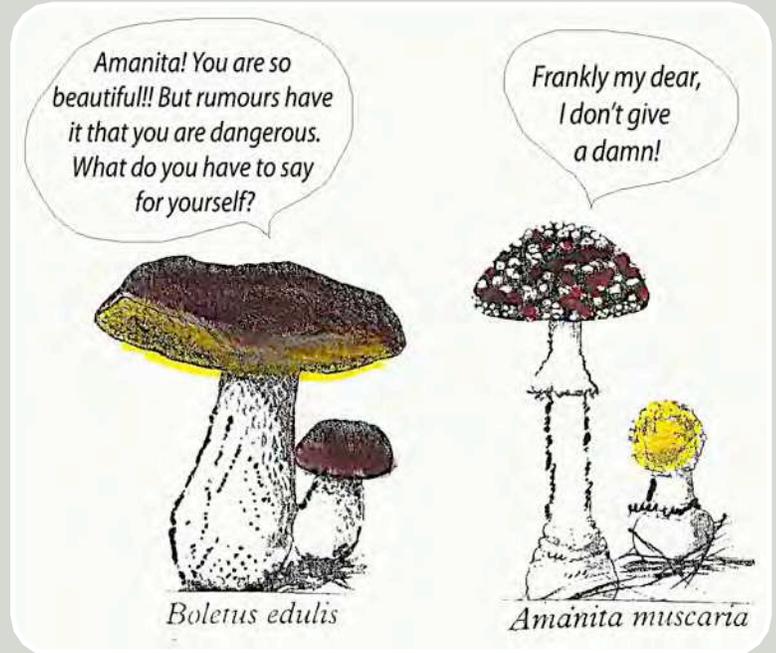
Instructions:

Set your oven on the lowest temperature it will go. Mine goes to 170 degrees. Line a baking sheet with parchment paper. Cut or tear your chanterelles in to uniform pieces. Small ones can be left whole. Set your cookie sheet on the top rack of the oven. Leaving the door ajar, dry your mushrooms overnight. Since they have no acid or salt to preserve them, the mushrooms must be totally crisp-dry (so they snap like a potato chip), not soft or pliable, in order to stop all bacterial action. Once dry, store in sealed jars or plastic bags. To rehydrate, soak in warm water. Some people also like to make "mushroom powder" to use as a seasoning by processing the dried mushrooms in a clean coffee grinder. Yum.

MINNESOTA MYCOLOGICAL SOCIETY

INSIDE THIS ISSUE

- 1 - President's Message
- 2 - Foray Schedule Fall 2012
- 3 - Meeting & Event Schedule
- 4 - Photo Contest!
- 5 - MMS Minnesota State Fair Exhibit
- 6 - MMS Minnesota State Fair Exhibit Cont.
- 7 - I Love the Smell of Apricots
in the Morning



by Eva Villanueva



THE TOADSTOOL REVIEW

Minnesota Mycological Society
PO Box 211444
Eagan, MN 55121