



# Wisconsin Mycological Society Newsletter

Volume 35

Number 3

Summer 2018

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Photo Sarah Eichhorn

Find us on the web at

[www.wisconsinmycologicalsociety.org](http://www.wisconsinmycologicalsociety.org)

or

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

## WMS President Message - Al Bunde

Dear Wisconsin Mycological Society members,  
Hope you are all doing well and getting out into the woods. I have attended almost all of the lectures, the picnic and most of the local day forays, and tried to meet with new and returning members.

Since December, 2017, when I was elected as the new WMS President, I have devoted many hours to help maintain the WMS club. This includes reestablishing the UEC lecture site and dates, securing speakers and foray leaders, creating the club calendar, helping coordinate the winter wine and cheese potluck and the summer picnic social events, responding to people that contact the club through the website, and working with our different Board of Directors and our members to help run activities and keep communicated.

We were lucky to have Bob and Cindy Steinke host our annual member meeting and summer Picnic at their farm in Eagle, which over 60 people attended. Upon being re-elected President, my goals for this year are to continue to improve our website presentation information, streamline the application process, create volunteer opportunities to involve more members, update our by-laws, and maintain membership.

Thank you to committed Board of Directors that help lead forays, communicate information, keep records, spread the word and support the WMS, along with returning and new members. I hope we can continue to prosper and share the enthusiasm of the fungus environment.  
Sincerely, Alan Bunde, WMS President

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# Wisconsin Mycological Society Summer Picnic

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## 2018 WMS Picnic Summary

The June 23, 2018 Annual Member meeting and summer picnic potluck was a great event at the 150 year old Spargue family farm in Eagle providing a beautiful site that many of the 60+ attendees took advantage of strolling on groomed trails among antique farm implements, and a worn rusted out sedan and foraging amidst the 220 acres available.

As a WMS member, attendee and volunteer on the social event committee for over ten years, historically the summer picnic is usually on one of the hottest days of the year (while the winter potluck is on the coldest). But this year we were blessed with a beautiful summer day, following a week of rain.

Again, many thanks go out to Bob and Cindy Steinke for hosting this event and to his brother John for suggesting them. Their grandfather's white farm homestead with matching swallow house, adorned with lightning rods, large red barn, and a whimsical windmill provided the ultimate picnic location. Also, while we attempt to plan and meet, the success of events like this is a result of member volunteers and the hardworking social activity committee of Bill and Bob Blank, their friend Tina, John Dean and myself.

Thanks to those that helped setup and take down the 100 person circus tent, tables and chairs Saturday. Also to everyone who contributed in organizing, and preparing potluck dishes and other goodies, like Dr. David Fisher for making five flavors of ice cream, Shad for roadkill casserole, Lauriewith her vegan potato salad, mixologist Lynn from Green Bay, and Burt K. for giving me a ride to the store, etc.

The Member meeting was attended by BoD members: Alan Bunde, Bill Blank, Dave Meinke, Sue Selle and Jim Selle. Missing were: Kris Ciomber, Peg Oberbeck, Tess Kenney and Bob Kaplan. I thank everyone that attended and hope all had a good time, and mostly look forward to it returning next year at same sight, if Bob and Cindy would let us, since they were such gracious hosts.  
Best Regards, Alan Bunde



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# Membership Renewal Matters

Just a friendly reminder without our memberships we could not support the lectures and forays WMS sponsors. 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](http://www.wisconsinmycologicalsociety.org)**



## Wisconsin Mycological Society Executive Committee

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

## WMS Board of Directors

Bill Blank	Peg Oberbeck
Alan Bunde	Jim Selle
Kris Ciombor	Susan Selle
Robert Kaplan	
Theresa Kenney	
David Menke	



# Wisconsin Mycological Society Forays 2018



## WMS 2018 Member Foray Schedule

All Forays begin at 10:00 am.

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

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

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

## WMS 2018 Member Foray Schedule

Saturday Sept. 8

**NEW LOCATION -**

Foray Leaders Judy & Bob Kaplan

**Dorothy Carnes County Park**

Dorothy Carnes County Park  
Northwest of Fort Atkinson  
Located off of Route 12 on Radoff Lane  
Foray starts at 10 am

If you have questions, contact Bob Kaplan 847-740-0978.



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## WMS 2018 Member Foray Schedule

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**Sat, Sept 15**

**Devil's Lake State Park, Baraboo**

**Foray Leaders Sue and Jim Selle**

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

Come join us at our fall foray at Devil's Lake SP. Meet us in the south entrance parking lot. When you pull in, you'll see the visitor's center and concessions straight ahead. Stay to the right and meet in the far right corner (10 am) nearest to the effigy mound. We will use the picnic tables there for display and lunch after our foray. Plan to bring your lunch!

Habitat is mixed hardwoods (elm species, linden, oak species) and conifers, some of which are massive old white pines. With the old timber, and diversity of trees, expect a wide array of fall mushrooms including edibles. It is legal to collect mushrooms for personal use in Devil's Lake SP; it is not legal to collect anything else (no plants, rocks, animals etc.) I mention this as the park is very popular and touristy...some may ask you what you are doing. I repeat: it IS legal to collect mushrooms in the park. Also note: you will need a Wisconsin state park sticker (or pay a small day use fee) to enter the park at the south entrance. This event promises to be a great time for all ---see you there!

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

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

Alternate and somewhat simpler directions: get to Hwy 60 from I-90/94 and go through Prairie du Sac go north on Highway 12 to just south of the park and take south entrance to the park. Or from Highway 60 go to Lodi take 113 northeast to the Merrimac Ferry follow 113 to South Lake Drive follow to the south entrance to the park. For questions, contact Jim and Susan Selle: (262) 677-0495.

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**Sat, Oct 6**

**Erskine, Hainer Foray**

**Pt Beach St. Park**

**Foray Leaders Sue and Jim Selle**

Please join WMS for our annual Tula Erskine and Fred Hainer Memorial Foray into Point Beach State Park. Bring a picnic lunch - we can eat while we try to identify our finds. A valid Wisconsin State Park sticker (annual or daily) is required.

**DIRECTIONS:** From I-43 north of Manitowoc, take Exit 154 and head east on State Hwy 310. Follow State Hwy 310 into Two Rivers until it meets State Hwy 42 (about 9 miles). Turn left onto State Hwy 42.

Take Hwy 42 north (winding through town) until it meets County Hwy O.  
Take County Hwy O until you reach Point Beach State Park.

Our foray will start from the parking lot just inside the park entry point at 10:00 a.m.  
For questions, contact Jim and Susan Selle: (262) 677-0495.



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**Sat, Oct 13**

**Coral Woods Conservation Area, Illinois**

**Foray Leaders Bob and Judy Kaplan**

Please join WMS and the Illinois Mycological Association for our foray into the Coral Woods Conservation Area in Illinois. Coral Woods is about 400 acres of old sugar maples (some 70-100 yrs old) and our fall favorite, oaks. Illinois Mycological Society will be joining us for this foray. Dr. Peter Leacock will be our chief mycologist and will give a talk on our finds. For questions before the foray, contact Bob Kaplan: (847) 740-0978

Coral woods is located in Illinois South of the city of Marengo. Route 176 and route 20

Take highway 43 South from Milwaukee and exit rt. 12 South to Lake Geneva Wi...

Exit rt. 50 West to Lake Geneva Wi.

Take rt. 120 South which will change to rt 47 South to Woodstock Il..

South of Woodstock Il. take rt 176 West to Millstream Rd.

Very small road but there is a sign there. Turn South on Millstream and go to end of road.

Turn West onto Coral Rd, cross over rt 20 and Coral Woods will be on Northside of road.

Turn onto Somerset Dr. 7500 Somerset Dr. Marengo ,il. 60152

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### **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.**

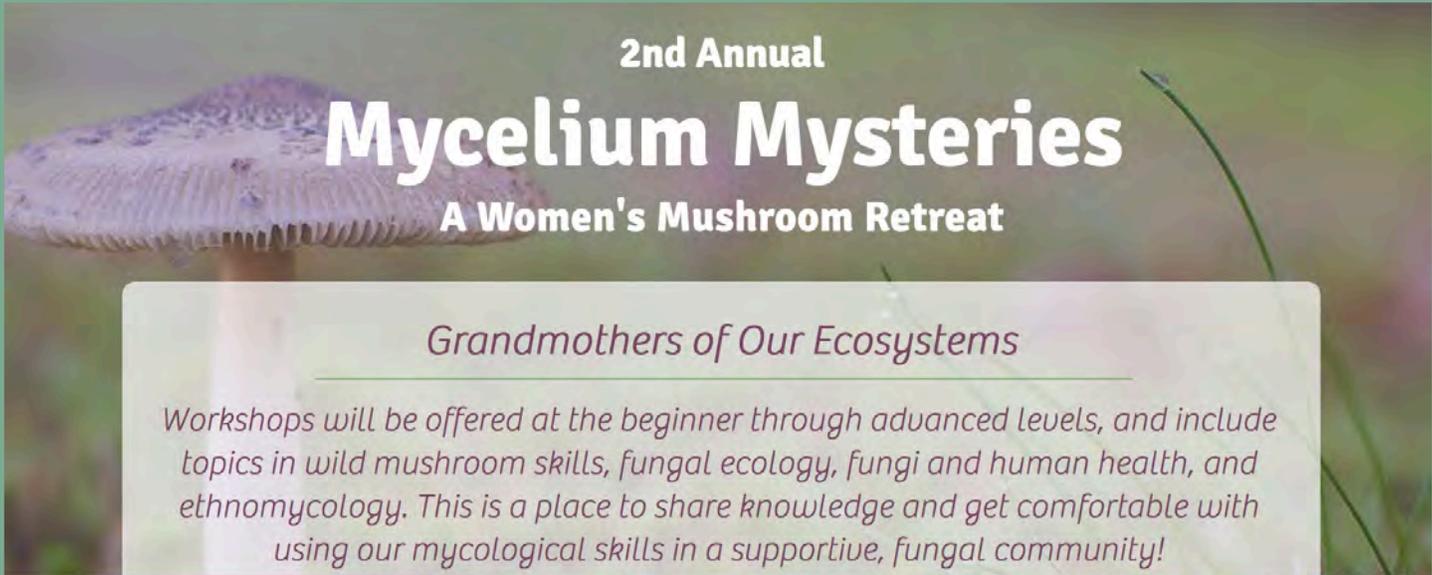
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In the beginning of August one of our long time Wisconsin Mycological Society (WMS) members went to inspect Walking Iron County Park (WIP) to check out the conditions in anticipation of our Annual September foray. They were alarmed to see that large areas of trees and brush had been removed. In fact they recommended that the foray be canceled, which it was, but it was subsequently rescheduled at another location.

I became aware of this situation shortly thereafter. I contacted the Dane County (DC) Executives of- fice and they transferred me to the Parks Department where I spoke to two individuals and eventually the DC Parks Director. They were all extremely helpful. They said that the forested areas and prairie areas in the park were being restored. They had not disturbed the riparian area along Marsh Creek except in a ravine area where they removed invasive honeysuckle and buckthorn. There was also some clearing of trees and brush at the beginning of the trail leading to the Marsh Creek paths.

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## 2nd Annual Mycelium Mysteries A Women's Mushroom Retreat

### *Grandmothers of Our Ecosystems*

*Workshops will be offered at the beginner through advanced levels, and include topics in wild mushroom skills, fungal ecology, fungi and human health, and ethnomycology. This is a place to share knowledge and get comfortable with using our mycological skills in a supportive, fungal community!*

September 28, 29, & 30, 2018 •  
Almond, WI

Registration closes for  
Mycelium Mysteries on  
Thursday September 13!  
Register Now!

with Keynote Speakers  
Dr. Cardy Raper and Sonia  
Horowitz and Presenters: Dr.  
Cornelia Cho, Linda Conroy,  
Sarah Foltz & More!

**Register**

This weekend-long, women's retreat will focus on understanding fungi as the Grandmothers of our ecosystems. Silently shaping the soil beneath our feet, fungi are key players in the health of Earth and trajectory of human culture around the globe. Still, we find ourselves in a time where the study of fungi is considered to be a neglected megascience, their mycelium, a mystery. It is our goal to help modern women connect with the roles and wisdom of our female ancestors who always maintained and shared their visceral understanding of the Fungal Queendom.

Midwest Women's Herbal held the 1st annual, Mycelium Mysteries, A Women's Mushroom Retreat, on October 6, 7, & 8 2017. This event was the first women's mushroom retreat in the entire world. Midwest Women's Herbal is committed to providing herbal education and opportunities for transformation, immersed in the Wise Woman Tradition.

The 2nd Annual: Mycelium Mysteries: A Women's Mushroom Retreat will include:

- Wild Mushroom Skills: Gathering, identification and preparation
- Fungal Ecology: How fungi continually shape our environments
- Fungi & Human Health: Mushroom nutrition, medicine making & pathology



**Walking Iron County Park** continued from page 7

They are studying the possibility of installing stairs in this ravine from the top of the hill which would lead to a footpath bridge over Marsh Creek and a connecting boardwalk extending into the marsh on the other side. I informed them of a plant species of “special concern” brought to my attention by Sue Selle who had identified it in past forays. I also pointed out that this is a special micro climate where rare and numerous mycological species have been found and forwarded a list of 46 species found in 2013.

The DC Parks Director was very knowledgeable and told me that the prairie area is a remnant prairie which means that it was never disturbed by crop fields or cattle grazing and that there are unusual insects found there. They removed red cedar which was encroaching on the prairie (and very prone to fire) and are relocating the path from cutting through the center of the prairie to the perimeter.

Surrounding the prairie which includes the ridge above the Marsh Creek habitat they removed Black Locust (an invasive Southern species), buckthorn, honeysuckle, box elder, the entire 1930’s Red Pine Plantation and other nonnative and invasive plant and tree species. They are doing this to restore the Oak openings that were native to this area along with the prairies.

Through the cooperation of a local land trust Dane County acquired an additional 1200 acres of land North East of Marsh Creek which is now part of WIP and will also be restored to native habitat over time.

After many years of environmental activism I am very heartened to know that valuable legitimate restoration and preservation work is being done by Dane County. This preservation commitment has continued from Dane County Executive Kathleen Falk and is now being carried out by the current County Executive Joe Parisi and his Parks Department Director Darien Marsh and his dedicated staff.



## Lincoff's Nightmare: The Spread of the Golden Oyster

by Alden Dirks

Golden oysters are splayed out at the Dane County farmers' market. But these aren't mollusks, they're mushrooms. Their firm caps smell like anise and even have a faint fishiness to them too. While prized for their brilliant color and delicious taste, golden oyster mushrooms (*Pleurotus citrinopileatus*) are not native to North America, and mushroom growers across the country may be introducing them to the wild with potentially negative ecological consequences. There is, in fact, evidence that this has already happened, and Madison may be one of the epicenters.

On Mushroom Observer, a popular citizen science platform for mushroom enthusiasts, there are 23 observations of *P. citrinopileatus*. The oldest observation – an image dating back to 1992 – shows golden oysters cultivated in Michigan. There are more observations of cultivated oysters – from Austria, California, and Florida.

Then, in 2014, there is the first Mushroom Observer report of golden oysters growing wild in the United States – from Madison, Wisconsin. Following that, there are reports of golden oysters growing wild in Ohio, New York, and Pennsylvania. Commenters express their excitement, surprise, and concern at finding golden oysters in the woods and theorize about their escape from compost piles. Since 2016, there have been 16 observations of *P. citrinopileatus*, seven of which come from Wisconsin, all within 1 hour of Madison.

The spotty reports on Mushroom Observer are insufficient to trace the exact time and location of introduction events. They do, however, show that wild fruitings of *P. citrinopileatus* are capturing people's attention more frequently.

This spring in particular was a turning point. Foragers across Wisconsin found golden oysters for the first time, sharing their images and incredulity with the Madison and Wisconsin mycological societies. Their pictures show massive quantities of oysters – cascading towers of golden trumpets – sometimes exceeding 20 pounds, or about \$400 worth of mushrooms.

So, is it time to call golden oysters “invasive”?

One thing is clear: a non-native fungus has been introduced to North America, grows in prolific quantities – sometimes covering meters of



a downed trunk – and seems to be spreading. There can't not be ecological consequences to its proliferation. Gary Lincoff, the late mycologist who led weekly forays in New York City's Central Park and authored The Audubon Society Field Guide to North American Mushrooms, was greatly concerned about the spread of *Pleurotus citrinopileatus* for its potential impact on nutrient cycling and fungal biodiversity.

Yet, how we decide to label golden oysters depends largely on our state of mind. For example, brown trout (*Salmo trutta*) are non-native fish, but they are prized by anglers and eaters alike, and their populations are closely monitored and replenished by state agencies. The intentional introduction of brown trout over 100 years ago most definitely had far reaching consequences for native organisms and ecological processes, but they taste so good that we overlook these details. Golden oysters may be the same. In 20 years, will the DNR restock golden oyster populations by plugging old trees with inoculated sawdust spawn? Will foragers walk through the woods carrying nets, filling them with their daily quota of oysters, with little thought of the fungi that would otherwise be growing in their place?

Bizarre mycophilic futures aside, there is a great amount of investigation required to understand how and where golden oysters were introduced, their impact on ecosystem function, and their displacement of native fungal decomposers, which are already pressured by habitat loss and climate change. Andi Bruce, a master's student at UW-La-Crosse, is investigating exactly these topics. By sequencing the DNA of cultivated and wild oyster mushrooms, Andi hopes to understand how many introduction events have occurred and whether wild populations are spreading through clonal reproduction or spore dispersal. If you'd like to aid Andi in her research, you can send her specimens for genetic analysis. Check out her website [<https://andibruce.com/golden-oysters/>] for in-structions and further reading.

Next time you go into the woods, keep your eye out for the golden oyster mushroom. If you find some, add an observation to Mushroom Observer. In aggregate, the work of citizen scientists is extremely valuable for understanding our changing world, one that is impacted by a warming climate and the global movement of species. Best of all, you get to eat your scientific material and when it comes to golden oysters, there's finally no need to worry about overharvesting.

# Fungi Fair 2018

Saturday, October, 27th  
10AM-3PM

## UEC & WMS 2018 FUNGI FAIR

Urban Ecology Center  
1500 E. Park Place  
Milwaukee, WI

Join us for Chef demos, interesting mycological conversations, and more.  
FREE and Open to the Public  
sponsored by WMS and the UEC.



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# Exploring the Rainbow with Mycopigments

By Sarah Eichhorn



Photos courtesy of Sarah Eichhorn

When learning about natural dyes, most of what is discussed is the idea of using plants to extract color onto fabric. Marigolds can be used to give a golden yellow hue. Indigo leaves give us a rich blue. As a natural dyer, I feel that I have explored my kitchen scraps and backyard plants to give me a rainbow of natural colors. Not once did I consider adding mushrooms or lichen to my natural dye sources.

I first came across Alissa Allen and her mycopigment workshop a few years ago, and was intrigued with the idea of using mushrooms and lichens as natural dyes. As a fiber artist who focuses on sustainability, I try to source my fibers and dye materials as locally as possible. If I can't grow them myself in my backyard, then I will oftentimes try to forage them or collect them in small amounts until I have enough to dye with at a later time. I was excited to learn that Alissa was bringing her workshop to the Midwest and focusing on region-specific fungi we can use for dyeing.

There are few resources available that discuss the options of dyeing with fungi. Most of the books that have been published date back to the 1970's and don't contain actual dye recipes. Some of the books are very region-specific, and while one species of mushrooms may grow in many places across the country, it can give off a different color depending on where it is grown.

Knowing this, it's important to do your research ahead of time, and always collect a small amount of fungi to sample with to start. It would be a waste of time and material to pick enough mushrooms to dye a sweater only to discover the mushroom you harvested was a dud in color!

With any natural dye practicing ethical harvesting is extremely important. Since it takes decades for lichens to grow, it's stated that you should only harvest lichens that have fallen to the ground or are attached to fallen tree branches. Some mushrooms grow in protected habitats or are sensitive species, so it's also important to

**Rainbow** continued on page 12

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educate yourself on what you're collecting and where you might be collecting it.

The traditional ratio of dyestuff to weight of fiber is 1:1, meaning you will want to weight your fiber first and then match that weight of mushrooms or lichens to dye with. Too little dye materials will not give you a rich color, and too much is a waste of dyestuff. It's also suggested that a mordant be used when natural dyeing to help achieve a brighter color and to assist the color to stick onto the fiber. Two mordants often used with fungi are alum or iron. Alum will help brighten colors, while iron often darkens them. To use a mordant you first want to scour your fiber in a hot water bath to remove any residue. Once the fiber is washed you can place it in an alum or iron bath before putting the fiber in the dye bath. While you can add mordant directly to your dye bath, I always achieve better results by mordanting my fibers separately before dyeing them.

Knowing the pH of your water is also critical in obtaining a rich color from your harvested materials. Certain mushrooms, such as *Boletus bicolor*, like a little vinegar added to their water. Other mushrooms, such as *Hydnellum spongiosipes*, like some washing soda.

Since it's rare to forage a specific amount of dye materials at once it's good to know that most of what you harvest can be either dried for future use or stored in the freezer. A food grade dehydrator is an easy way to break apart larger mushrooms and store them for later use. Be sure to weigh all of your dye materials and label the containers!

A few examples of dye fungi that are regional to the Great Lakes include *Hypomyces lactifluorum* (Lobster mushroom), *Phaeolus schweinitzii* (Dyer's Polypore), and *Hydnellum caeruleum* (Blue Tooth). These mushrooms can give colors ranging from magenta to orange to beautiful blue-green tones.

The most magical dye bath that was created during our workshop was from *Xanthoria parietina*, or the Common Orange Lichen. This lichen needs some preparation months before using as a dye, but it is worth it! Wool fiber will come out of the dye bath a bright, bubble gum pink color. When the fiber is still wet and then comes in contact with sunlight it will slowly change to a beautiful periwinkle blue. If allowed to dry in the blue state, it will stay that way until the wet/sunlight cycle is repeated. I've never worked with a natural dye that had color changing properties that amazing!

What was great about Alissa's class is that we used her testing procedure to explore the different colors fungi of the Great Lakes region can produce. She goes into detail of her testing procedure in a way that does not feel overwhelming for those who are new to natural dyeing, and also goes more in depth for those who are more familiar with the natural dye process. You can follow her [Mycopigments](#) page on Facebook for future workshops in your area!

Sarah Eichhorn is an Assistant Professor in the Fashion Department at Mount Mary University in Milwaukee, WI. She received her MFA in Costume Design from Florida State University, as well as her BFA in Fashion Design. Sarah feels very strongly about sustainability, and sources her textile materials and natural dye supplies domestically here in the United States. Aside from her formal fashion and costume background, she is also a weaver, knitter, and an avid urban gardener. You can find Sarah's work on her website [www.saraeichhorn.com](http://www.saraeichhorn.com) or @sarah\_\_eichhorn on Instagram.

## Cabbage and Mushroom Stir Fry

Serves:4

### Ingredients

- 2 tablespoons olive oil
- 2 eggs
- 1 small onion
- 4 cloves garlic
- A pinch of red pepper flakes
- ½ small cabbage (about 4 cups chopped)
- 10 shiitake mushrooms (about 2 cup)
- 1/2 red or green pepper
- 1 small tomatoe
- ¼ teaspoon Himalayan/sea salt
- 2-3 teaspoons soy sauce
- A sprinkle of ground pepper

### Instructions

Wash and chop the cabbage into small pieces. Scramble 2 eggs in oil and set aside. Slice your shiitakes into 4-5 thin slices. Peel and chop the garlic into small pieces, and chop the onions lengthwise in small pieces. In a frying pan, add the olive oil, onion, garlic and red pepper flakes. Turn the heat on medium high (5-6) and let it warm up for a couple of minutes. Add the cabbage, mushrooms and salt and let it saute for about 5 - 8 minutes, be sure to stir very well. Add in eggs, veggies two teaspoons of soy sauce and taste, if it needs more, add another teaspoon. Otherwise, add the pepper. Saute for another 5 minutes and turn the heat off and serve.

by Theresa Kenney



Photos courtesy of Theresa Kenney