

# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

VOLUME 44-1 JANUARY - FEBRUARY 2014



## CALENDAR OF UPCOMING EVENTS

### NJMA OFFICERS

President - Patricia McNaught  
Vice-President - John Burghardt  
Secretary - Igor Safonov  
Treasurer - Bob Peabody

### DUES

Payable for calendar year  
Individual: \$10.00 (online newsletter)  
\$20.00 (hardcopy newsletter)  
Family: \$15.00 (online newsletter)  
\$25.00 (hardcopy newsletter)  
Mail checks (payable to NJMA) to:  
Igor Safonov  
115 E. King's Hwy., Unit #348  
Maple Shade, NJ 08052-3478

### NJMA WEBSITE

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

Bob Hosh, Jim Barg

### NJMA NEWS

Editor:

Jim Richards  
211 Washington Street  
Hackettstown, NJ 07840-2145  
[njmaeditor@gmail.com](mailto:njmaeditor@gmail.com)

Associate editor:

Patricia McNaught  
[pjmcaught@gmail.com](mailto:pjmcaught@gmail.com)

Art director:

Jim Barg  
[jimbarg@bssmedia.com](mailto:jimbarg@bssmedia.com)

Print circulation: Mike Rubin

Deadline for submissions:  
10<sup>th</sup> of even-numbered months.

Send ONLY newsletter submissions to the Editor. All other correspondence should be sent to the Secretary:

Igor Safonov  
115 E. King's Hwy., Unit #348  
Maple Shade, NJ 08052-3478  
[igs109@yahoo.com](mailto:igs109@yahoo.com)

### NJMA EVENTS HOTLINE

908-227-0872 for information on NJMA events or cancellations due to bad weather. It is NOT for general inquiries or to contact officers!

**Saturday, January 11 1:30 pm** MEETING & LECTURE:  
"NO FOREST, NO FUNGI"

with guest speaker **Dr. Emile DeVito**

**Morristown Unitarian Fellowship**  
21 Normandy Heights Road,  
Morristown, NJ

[Click here for directions.](#)

See article on page 2.

**Sunday, February 9 2:00 pm** MYCOPHAGY AND MYCO-AUCTION

Unitarian Society, Tices Lane, East Brunswick, NJ  
Chef: Luke Smithson Auctioneer: Bob Peabody

***This is a members only event, registration is required!***  
***See article on page 3 for information and how to register.***

**Saturday, March 8 6:00 pm** NJMA CULINARY GROUP DINNER:  
THE FOODS OF VIETNAM

Unitarian Society, Tices Lane, East Brunswick, NJ

Registration is required. See article on page 11 for information.

### NJMA 2013 PHOTO CONTEST WINNERS

See pages 14 & 15

**BEST IN SHOW** →  
**Tom Bigelow**  
*Phanerochaete chrysorhiza*



### Directions to the Morristown Unitarian Fellowship (MUF)

**Traveling South on I-287:** Take Exit 37 and travel 1.9 miles on NJ-24 East. Take Exit 2A and merge onto CR-510 West (Columbia Turnpike). Travel 0.4 mile to the 2<sup>nd</sup> traffic light and turn right onto Normandy Heights Road. Drive 0.4 mile – the entrance to MUF will be on the left.

**Traveling North on I-287:** Take Exit 36A and merge onto CR-510 East / Morristown Avenue. In 0.6 mile, keep right at fork to stay on CR-510 East / Columbia Road. Travel another 0.6 mile to the first traffic light and turn left onto Normandy Heights Road. Go approximately 0.1 mile and then bear right at fork to stay on Normandy Heights Road. Travel another 0.1 mile – the entrance to MUF will be on the right.

**Traveling West on I-78 (Local lanes):** Take Exit 48 to merge onto NJ-24 West. Travel 7.7 miles and take the ramp for Exits 2B-A. Stay in the left lane and proceed straight for 0.5 mile. Take Exit 2A and merge onto CR-510 West (Columbia Turnpike). Travel 0.7 mile to the 2<sup>nd</sup> traffic light and turn right onto Normandy Heights Road. Drive 0.4 mile – the entrance to MUF will be on the left.

### Directions to the Unitarian Society, Tices Lane, East Brunswick

**From New Brunswick via Route 18:** Take U.S. Highway 1 south, exit at Ryders Lane to East Brunswick, continue to the second light, and turn left onto Tices Lane. The Unitarian Society is the 2<sup>nd</sup> drive on the right before you go under the NJ Turnpike.

**From the south via the Garden State Parkway:** Take Route 18 north toward New Brunswick to Tices Lane exit (take jughandle from right lane of Route 18 across to Tices Lane). Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.

**From the NJ Turnpike:** take Exit 9 to Route 18. Take Rt 18 South into East Brunswick. From Route 18, turn right onto Tices Lane at the third traffic light. Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.



## PRESIDENT'S MESSAGE

At the NJMA Holiday Dinner, a short meeting was held to elect officers for 2014. Phil Layton presided over the meeting as his last official duty as President. We are grateful to Phil for his service and dedication to NJMA. Two years ago he “stepped up to the plate” when the Nominating Committee was in a tough spot.

The officers for 2014 are Patricia McNaught (President), John Burghardt (Vice-president), Bob Peabody (Treasurer) and Igor Safonov (Secretary). John is our newest officer and I am excited that he will be part of “the team”. John has been NJMA’s Recorder for many years and, in addition, he is an accomplished field mycologist.

Unlike many other mycological/mushroom groups, NJMA’s president is elected for a one year term, and, by tradition, serves only two terms. This way, we have the benefit of a fresh viewpoint every two years. Each of the recent presidents (Nina Burghardt, Terri Layton and Phil Layton) has chosen a different aspect of NJMA to prioritize. The work of these officers, and the time and energy of our many other dedicated volunteers, have kept NJMA healthy and active.

NJMA started 42 years ago, more or less as a hobby club. Along the way, we morphed into something more, with a number of members who are either professional mycologists, or amateurs working and publishing at a near professional level. These members have been a resource and inspiration for others.

As the years passed, relocation and poor health have taken a toll on this select group of advanced mycologists. It’s not clear who will take their places. At NJMA, we welcome everyone who is interested in mushrooms, including pot hunters. (Well, our welcome is definitely warmer for those willing to work to keep the club running.) But one of my goals is for our club to continue to provide support and tools for those who aspire to delve more deeply into aspects of mycology. We expect to have our library (especially the monographs and other technical publications) available for use before the 2014 foray season begins.

A second goal is to continue our efforts to make it easy for all members to find their place in the organization, and connect with others for car-pooling or informal foraging. Having a membership directory will especially be helpful to newer members. I would also encourage newer members to come to NJMA social events and lectures this winter. There’s a lot more to NJMA than just the club forays!

P.S. – Speaking of members who work hard for the club, many thanks to all who worked on our December Holiday Dinner. Bob Hosh orchestrated the event, and

supervised the many kitchen workers – Nancy Addotta, Dan Strombom, Luke Smithson, Mike and Judy Mudrak, and more. Jim Barg organized the photo contest, and he was assisted by Jim Richards to get Gary Lincoff to be the judge of the contest. Virginia Tomat provided the lovely decorations, and crafted the keep-sake bookmarks (clips). And lastly, there were the unsung heroes who helped with setup, and the brave souls who ignored the fast-accumulating snow and stayed to help with cleanup. Great food, great photos to admire, and, at least, at my table, great conversation. What an afternoon!

– Patricia McNaught

### WELCOME TO THE ONLINE EDITION OF NJMA NEWS

For the great majority of you who are viewing the online PDF of this newsletter, please note that **most web links and email addresses are clickable**. Clicking on a web or email address will launch your web browser and take you to the specified page or open your email software so you can send us an instant email. Just look for the “click finger” when you hover your mouse over these items.

**No more clumsy “writing it down”  
or copying and pasting!**

### JANUARY 11<sup>TH</sup> MEETING “NO FOREST, NO FUNGI” WITH DR. EMILE DEVITO

Mycorrhizal fungi depend on trees, their symbiotic partners. Without healthy forests, the fungi are in trouble. The New Jersey Pinelands National Reserve encompasses over one million acres of land in southern New Jersey. Come to this lecture to learn about the forests in the Pinelands (aka, the Pine Barrens) and the concerns about the southern pine beetle and fire suppression, and the uncertainty about the Healthy Forest Act.

Our speaker this month, Dr. Emile DeVito, is one of New Jersey’s most active and dedicated environmental advocates. He has championed the protection of our forest resources from the Pinelands to the Highlands. Dr. DeVito is Manager of Science & Stewardship at the New Jersey Conservation Foundation. He received a doctorate in Ecology in 1988 from the University of Wisconsin, Madison for research in New Jersey’s Pine Barrens. Dr. DeVito develops management plans for NJCF’s 20,000+ acres of holdings designed to protect and enhance biological diversity.

The meeting will be held on Saturday, January 11 at 1:30PM at the Morristown Unitarian Fellowship, 21 Normandy Heights Road, Morristown.

# ANNUAL MYCOPHAGY MEETING AND MYCO-AUCTION WITH LUKE SMITHSON AND BOB PEABODY Sunday February 9<sup>th</sup> Unitarian Society, East Brunswick

Luke Smithson, our “chef-in-residence”, will once again be leading our Mycophagy meeting. The theme of this year’s extremely popular event will be Pasta. But, let Luke tell you all about it:

“Mycophagy 2014 is right around the corner, and I am very excited to be a part of the event again this year. 2013’s event was so much fun that I was secretly hoping that I would be invited back, so when Jim Richards brought the subject up over the summer (remember then, when we were picking mushrooms and not shoveling snow), I was thrilled. More recently, as we were considering different subjects that we could demo, he and Terri Layton suggested fresh pastas.

Fresh pastas are an extremely simple food. In their most basic form, they consist of only two ingredients: flour and a liquid (usually an egg). They differ from the very similar dried pasta in that they are meant to be eaten, well, fresh. Dried pastas are made with similar ingredients, and then dried to a point where they can be stored for long periods of time. Fresh pastas, on the other hand, are never dehydrated, so their textures tend to be softer and more delicate. Since they are not dehydrated, they can be stuffed with fresh ingredients like cheeses and mushrooms. Generally speaking, fresh pastas are considered to be more refined than their rustic dried cousins.

My interest in fresh pasta goes back to a Mario Batali book that I found in a “free book” box many years ago. I remember reading the fresh pasta recipe and being shocked and amazed at how simple it seemed to be. Surely, one of the fundamental building blocks of such a complex and refined cuisine as “Italian” had to be more than just flour and eggs. But it was true: making fresh pasta is easy!

I started making fresh pasta at home. I continued to make it when I entered culinary school. It even made it into my final exam, a weeklong demo of various cooking methods and presentation to a panel of chefs, in the form of seafood lasagna. I continue to make it at work for weddings and dinner parties. I’ve taught my kids to make it, and, one of these days, I’m hoping they will make it for me. And this year, for Mycophagy 2014, I’m going to make it for my fellow NJMA members.

Besides being easy to make, fresh pasta pairs amazingly well with our favorite thing: Mushrooms! This year, we will demonstrate the basic pasta dough, then “cut” that dough into several different types of pasta. Then we will use that pasta to make several different pasta dishes, all incorporating mushrooms in one form or another. And

finally, we will eat that pasta!

Mycophagy 2014 is not far away, so mark your calendars and join us for an afternoon of fresh pasta and mushrooms. I promise you that you will be amazed at how simple and easy pasta making really is.”

As you may remember, Luke is Executive Chef at Jamie Hollander Gourmet Foods in New Hope, PA.

His demonstration last year got rave reviews from all who attended. Sign up early – you don’t want to miss this one!

**Pre-registration is mandatory, no exceptions!** This free event is for **NJMA MEMBERS ONLY**. You must be paid up through 2014 to attend. No guests of any kind are permitted – this includes relatives who are not part of a member’s household. To register, contact Igor Safonov ([njmycomember@gmail.com](mailto:njmycomember@gmail.com) or 215-716-1989)

Because of space limitations, attendance is limited to **80 members**. Registration will end when that number is reached or on Friday, February 7<sup>th</sup>.

To donate items for the Myco-auction, please contact Bob Peabody, in advance, at [pagprolog@aol.com](mailto:pagprolog@aol.com).

To volunteer to help with setup, kitchen prepping, serving, and cleanup, contact Mycophagy Chairman Jim Richards ([jimrich211@gmail.com](mailto:jimrich211@gmail.com) or 908-619-1438)

## WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

*We’d like to extend a warm welcome  
to the following members who joined us  
between October 18 and October 17, 2013.  
We look forward to seeing you at lectures,  
forays, and other NJMA events.  
Happy ‘shrooming!*

Richard M. Augusty	Shrewsbury, NJ
Robert Berkowitz	Neptune, NJ
Ronald Berlin	Princeton, NJ
Jennifer L. Desio	Mercerville, NJ
Guy J. Garofano	Lincoln Park, NJ
Brian J. Lytle	Keyport, NJ
Stephanie Magdziak	Princeton, NJ
Marta A. McDowell	Chatham, NJ
David G. Mosko	Haddon Heights, NJ
Jill Nuckel	Tenafly, NJ



## EDITOR'S NOTES

We have been getting a lot of very disturbing emails these days. We have ended our emails to correspondents with a note mentioning that we were looking forward to seeing them at the Holiday Dinner/Party. We have then received a reply from them to the effect that they did not know what it was or when it was – *they had not received THE EMAIL about it!!!* The information about the event was noted *three* times in the November/December *NJMA News*. It was listed in the Calendar of Upcoming Events on the first page, in the Contents box on the last page, and as a *FULL PAGE THREE COLOR announcement and Registration Form on page 23*. That seems like plenty of places for them to have read about it. We are not sure how much more we could have done to get the information to them.

Are people no longer reading the newsletter and relying on us to send them email reminders for every event? Email “blasts” should be reserved to let people know about changes, cancellations, and other things that require IMMEDIATE attention – they should not have to be used to duplicate information already published in the newsletter, or to remind people about deadlines for the Photo Contest, or to sign up for this or that workshop. Here’s a piece of interesting information: Our internet service host restricts the number of “blasts” that we can send out, and if we exceed that number, they consider the messages we send out to be *spam*, so they don’t get sent. Plus, each email that is sent requires authorization by the President of NJMA, which can (and does) prevent us from sending out emails for every event that we hold. And, we simply don’t enjoy filling your email box with too many emails!

If you read nothing else in each issue of *NJMA News*, you should, at the very least, read the Calendar of Upcoming Events (on the front page) and then enter the items that interest you into your own calendar. Better yet, if it’s an event which requires registration, [click on the blue link for that item](#) and sign up immediately. (We added this convenience when we took the newsletter “electronic” – a feature that many had asked for as we were planning the online edition!) Then you won’t be disappointed when Mycophagy (page 3) or a Culinary Group Dinner (page 11) or the Holiday Party fill up and you can’t attend. But, of course, if that is all you read, you will be missing a lot of really interesting stuff.

But, alas, the people who *should* be reading this are probably waiting for the email “blast”!

We would like to welcome a couple of new book reviewers to our growing list of contributors: Nathaniel Whitmore and Dan Marquardt. Dan also contributed a

Letter to the Editor in response to last issue’s request for opinions on frequency of newsletter publication. We still want to hear from you on this.

We received an article from Pete Bohan regarding the situation in California regarding their restrictions on foraging. Jim Barg wrote a very impassioned response to that blog. We will be publishing the original article, Jim’s response, and, we hope, other viewpoints in the next newsletter. This is an extremely important concern for all of us who collect wild mushrooms and other edibles in New Jersey. We want to be sure to give the issue all the space it needs. Let us know if you wish to contribute to this discussion by sending an email to [njmaeditor@gmail.com](mailto:njmaeditor@gmail.com).

If you think about all this white stuff and frigid weather doing a job on the disease-carrying NJ ticks and on the Southern Pine Borers that are destroying many of the trees of Pine Barrens, it might make this winter a little more bearable. (Whether or not it does is up for debate!) Well, at least it is building up the ground water so that there will be lots of morels in just a few months.

– Jim Richards

## LETTER TO THE EDITOR LIMITING THE NEWSLETTER?

To the editor:

Just how are the newcomers and neophytes going to absorb what is necessary to become proficient identifiers w/ just four quarters worth of usable information a year? From attending just two hours in a foray once or twice a month, schedule permitting, three quarters of a year??

Quarterly periodicals, while easier on the “you know who you are” people, leave the uninitiated up the creek w/o a paddle. These sendouts are my bible of sorts. The articles from, as the outgoing president recently stated, highly intelligent, highly educated individuals, on a regular basis are the lifeblood of the up-and-comers in a group such as this. One comment in the middle of a seemingly benign article can give me more insight than two hours of IDing after a foray. All of the book reviews give me knowledge of what I need to be looking for when choosing my library. In them, too, are insights that get me in the thinking mode of a mycologist.

From a personal point of view, I continue to pay more for my membership just to get the hard copy. It stays in my face. I read and reread, and that should be the standard for newcomers, in my opinion.

As I see forty five people have joined since the last newsletter, it would seem to me that the interest is there to get regular and timely information out to the people.

What you are all saying matters to those genuinely interested in a field that you are all so well versed in.

While the newsletter content may seem mundane to the older members of the NJMA, I see everything written as indispensable to someone just getting a grasp of the issue of mushroom identification.

The issues you eloquently state concerning the lack of content being contributed from the older, and newer, members, while true, and certainly deserving to be addressed, does not reflect the need for getting current and accurate dissemination of information out to those in most need of it on a timely basis.

My vote will continue to be for the bi-monthly sendout. While full appreciation may not be forthcoming from the masses towards the contributors, please know, I highly value the newsletter's content, and the unique characters behind the articles more than you know. You're an interesting lot, for sure.

I sincerely thank you all for everything that you all do for this organization.

Be well.

– Dan Marquardt

## EUGENIA BONE LECTURES NJMA ON "MYCOPHILIA..."

reported by Suzanne Venezia

At NJMA's first fall/winter meeting on November 10<sup>th</sup>, Eugenia Bone, author of *Mycophilia, Revelations from the Weird World of Mushrooms*, presented NJMA members with a sweeping photographic overview of her mycological journey from mushroom gourmet to passionate, yet humble, forager. Ms. Bone shared her amusing personal anecdotes of how she gained deeper insight into the harmony between animal, plant and fungal kingdoms from ostensibly dissonant mentors who ranged from notable mycologists to beer-can-in-hand bikers. In fact, Bone writes on her website <http://mycophilia.com> that "producing *Mycophilia* has been the most profound writing experience of my career. Mushrooms turned out to be the window by which I came to understand nature in a deeper way."

It was evident from her presentation that Eugenia Bone has the financial resources to broaden her knowledge of mycology in a manner not readily available to the average amateur myco-enthusiast. Her travels have even extended to the far reaches of Tibet to investigate the genus *Cordyceps* and ancient medicine. However, this is, in principle, and in Bone's specific case, very positive, since amateurs (especially well-endowed amateurs) can motivate and stimulate community involvement and scientific development in any field. To her credit, Bone hopes to dedicate more time to scientific study and, to that end, also plans to pursue coursework in biology.

The only disconcerting element in Ms. Bone's presentation was a reference to a joyous foray in an abandoned apple orchard. In fact, following Bone's talk, members expressed concerns about foraging in those sites. As a mycological association, NJMA cannot but emphasize any known potential hazard, and apple orchards are certainly in that category.

In all, Eugenia Bone presented a very enjoyable and lively meeting.



### BYTES, BITS, & BITES TASTY LITTLE TIDBITS FROM OUR MEMBERS

from Pete Bohan:

I meant to tell you I went to Stokes last Sunday as a spur-of-the-moment thing, thinking I might be able to find SOMETHING before the season is completely over, considering I haven't really found much since that first chanterelle flush back in like, mid-July. It was the beginning of the cold spell, but since it had rained a bit the previous Friday I thought there was a chance. Well, there was nada. Zip. Zilch. In fact, the only fungus I found was a cluster of 'shrooms growing from the side of a dead log. I've attached a couple of pictures here. I haven't even gotten around to trying to ID it. I'll give you my guesses soon. They had a reddish cap (at least in the center), attached light gills, but you can see the dark spores, and stem that is reticulated towards the base. Tight clusters.



(continues on page 12)

## WHO'S IN A NAME?

### *Ramariopsis kunzei*

by John Dawson (fortieth of a series)

The familiar white coral fungus *Ramariopsis kunzei* (Fries) Corner is an example of a species that has borne two different eponymous epithets in the course of its taxonomic history. Its current name honors the German botanist Gustav Kunze, who lived from 1793 to 1851. Elias Fries, in his *Systema Mycologicum* (1821), had named it *Clavaria kunzei*, but in 1838 he gave the name *Clavaria krombholzii* to a fungus that was later determined to be the same species.<sup>1</sup> The latter name commemorated Vincenz Julius Edler von Krombholz (1782–1843), a Czech professor of anatomy and physiology; but once the identity of the two taxa was established, the earlier epithet had priority. (Krombholz is nonetheless currently commemorated in the names of two other fungi.) The present article sketches Kunze's life; the next installment will profile that of Krombholz.<sup>2</sup>

Kunze was born in Leipzig and seems to have spent his entire career there. He was recognized early on as an exceptionally multi-talented youth whose musical, artistic, and athletic abilities set him apart from his peers. His interest in natural history and in the collection of specimens (especially butterflies) was likewise manifested at an early age, and throughout his life, whenever

a subject attracted his interest, he pursued it eagerly in collaboration with others working in that subject area.

In 1808, Kunze enrolled at the Thomasschule in Leipzig in order to prepare for an academic career. There he developed a close lifelong friendship with Ludwig Reichenbach,



*Gustav Kunze*




*Ramariopsis kunzei*

who later became a distinguished botanist and entomologist, and his interest in natural history was also nurtured by two of his teachers, who went out of their way to encourage talented youths.

After graduating from the Thomasschule, Kunze enrolled at the University of Leipzig to pursue a degree in medicine. But while doing so, he continued to engage actively in detailed studies of natural history, especially botany (which then included the study of fungi). In particular, Dr. Johann Karl Schmidt, a teacher of natural history at Tieffurth bei Weimar, introduced Kunze to the study of microscopic fungi, and the two of them collaborated on two mycological publications: The first, which appeared in 1817, was a collection of some 200 fungal exsiccati (dried specimens mounted on sheets that were bound into fascicles); that was followed the next year by the first volume of a work entitled *Mycologischen Heften* [mycological booklets]. The second volume, which described many of Kunze's discoveries, came out in 1823, one year after Kunze was awarded his Dr. med. for a dissertation on the pathology of dysphagia (difficulty in swallowing) and was appointed assistant professor of medicine at the University. In the meantime, he also published a series of entomological observations in the proceedings of the natural history society of Halle.

After that, publications by two other professors led Kunze to turn his attention to mosses and ferns, and it was not long before he became a leading authority on the latter. Consequently, in 1835, he was appointed assistant professor of botany at Leipzig; in 1837, he was put in charge of the botanical garden there (where he amassed the greatest fern collection in Europe), and in 1845 he was promoted to full professor of botany. His

major work on ferns, *Die Farnkreuter, in colorirten Abbildungen naturgetreu erläutert und beschriebe* [The ferns, described and clarified in colored plates true to nature], was issued in 14 sections during the years 1840 through 1851.<sup>3</sup>

Kunze apparently remained aloof from all political involvement during that tumultuous period in German history, and I have found no reference to his having married or had children. Perhaps he simply had no time for family life! He was evidently totally dedicated to his scientific endeavors, which he continued to pursue until the day of his death: Half way through his fifty-eighth year of life, he died of a sudden stroke while on his way home after a routine day working in the botanical garden. 

<sup>1</sup> According to the synonymy in *Index Fungorum*, at one time or another twenty-three other binomials have also been applied to it!

<sup>2</sup> Both are given lengthy entries in *Allgemeine Deutsche Biographie*, from which the biographical details given here are taken. The portrait of Kunze is from the Sudhoff-Institut der Universität Leipzig.

<sup>3</sup> It is unclear to what extent, if at all, Kunze continued to practice as a physician after 1835. But he combined his interest in medicine and botany by translating a number of important works on medicinal uses of plants into German.

## EXPERIMENTAL MYCOLOGY: DR. ANNE PRINGLE AT RUTGERS

by Patricia McNaught

Dr. Anne Pringle shone some light on the field of experimental mycology at the seminar she gave at Rutgers University in November. The work at Dr. Pringle's lab at Harvard University is directed toward using fungi as a tool to learn about principles of ecology and evolution. At her presentation, there wasn't a cladogram or DNA bar code in sight – instead, there were photos of students and post-docs doing field work on an incredibly diverse array of projects.

Here are a few of the findings that Dr. Pringle presented:

• **Fungal migration:** When a mycorrhizal fungus migrates to a new continent, it stays with the host tree that it came with and rarely migrates to a new species of tree. (“Ya gotta dance with them what brung you.”) *Amanita phalloides* (the death cap) is a native to Europe, where it grows primarily on oak. Yet work done by the Pringle lab shows that on the North American East Coast, *A. phalloides* grows almost always on pine, in forestry plantations or disturbed areas, and is not spreading. This despite the fact that our most common oak, the red oak, is a close relative of *Quercus robur*, the oak that the death cap grows with in Europe.

In California, *A. phalloides* grows preferentially with Coast Live Oak, an American oak that is more distantly related to European oaks. The death cap grows in virgin forests in California, and it is spreading rapidly. In the Pacific Northwest, *A. phalloides* only grows in parks and yards with European trees! Despite these differ-

ences in habitat and host tree, genetic analysis shows European, East Coast and West Coast specimens of *A. phalloides* to all be the same species. (By the way, some NJMA members will recall that they assisted in this research by providing specimens a while back.)

• **Fungal dispersion:** It's not easy to study spore dispersion in a natural setting. But the pitcher plant, *Sarracenia purpurea*, provides the perfect tool. Each leaf is like a little test tube with a lid (operculum), and until the lid opens, the cavity inside is sterile. Researchers from the Pringle Lab found 15 species of fungus growing inside pitcher leaves, three of which (*Rhodotorula*, *Pseudozyma* and *Candida*) they chose to study, since the colonies could be identified by sight alone. By sampling the liquid in the leaves at intervals after the lid first opens, they found that invariably *Candida* showed up first, then *Rhodotorula* and finally *Pseudozyma*. How the spores were disseminated into the leaf cavity isn't clear. It's not likely air currents, since they have not been able to find these fungi in either the bog water or the soil where the pitcher plants are growing. Who/what is introducing them to the leaves?

• **Fungal senescence (biological aging):** In mycology textbooks, you will find the statement that “the vast majority of mycorrhizal fungi appear to be immortal”. But it's difficult to confirm or disprove that statement, since you can't see, measure or count mycorrhizal fungi, only their fruiting bodies. That is, except for lichens, which are organisms with a fungal partner and a photosynthesizing partner (algae and/or cyanobacteria). So, for the last eight years, Dr. Pringle has been traveling each year to the Harvard cemetery in Petersham, where she literally traces the lichens on the gravestones. She has tracked the initial appearance, growth, and disappearance of hundreds of lichens. She has found that while small lichens die (they apparently are washed off the stone), large ones do not, at least not in this time frame. This leads to a population profile that doesn't fit any of the models developed by biologists. Tests have revealed that there is greater bacterial diversity at the center of large lichens, and greater chemical diversity at the edges. So we may be seeing the senescence of that “module” of lichen. In other words, the center area may be showing signs of age, while the edge is still vigorous. So, Dr. Pringle asks, is the thallus (body of the lichen) an integrated individual? What is an individual as far as fungi are concerned?

Many of these topics such as senescence, the population dynamics of a species where mature individuals don't die, and the consideration of what exactly constitutes an individual, have interest beyond the specific organisms under study. Dr. Pringle's seminar made me aware that mycology can be an experimental science as well as a natural science, and that applied ecology need not be a sad and “ever-more sophisticated refinement of the obituary of nature”.



## THE TYROMYCOLOGIST FIELD GUIDE SURVEY

by Patricia McNaught

One great thing about NJMA is that there are lots of experienced mushroomers who can answer questions, explain field identification characteristics and be an all-around resource. On this basis, I asked a number of NJMAers for their recommendations on mushrooming books. In this article, I'll discuss their recommendations for the *first* book a person newly interested in mushrooming should purchase. A subsequent article will cover their recommendations for subsequent purchases.


More than half of the panelists choose Gary Lincoff's *The Audubon Society Field Guide to North American Mushrooms*. "His information is still the best after 30 years" was one comment. A number of people mentioned its "convenient size"; one person characterized it as "compact and dense with information". It has "the most comprehensive listing of mushrooms found in our area" and "good descriptions" that "are not full of too much scientific jargon which might put off anyone who's new to mushrooming". A newer mushroomer liked the organization: the pictures "are organized by gills, then color, which is how beginners think (color)". Yet several of the people who recommended the book have major issues with it. One member singled out the index as being frustrating to work with. Several members singled out the photographs: "The pictures are poor and not true to color". (At our recent photo contest, Gary explained some of the problems he ran into when selecting photographs for this book, in the pre-digital age. The available color films, Kodachrome, Ektachrome, Agfachrome, and Fujichrome, all had different color values, and could not be printed on the same page.)

A second issue for panelists is that the names in the Audubon guide are out of date. That is true to an extent for any mushroom guide, but since this book was printed in 1981, "the names have changed (massively)". The panelists who didn't recommend the Audubon guide as a first purchase still mentioned it; they complained that it is "not user friendly" and "not well organized". I think they are referring to the descriptions and the photos being placed in separate sections.

A couple of panelists recommended George Barron's *Mushrooms of Northeast North America*. It's "compact...and loaded with good quality pictures that are accompanied by concise, simple...and easy-to-read mushroom descriptions." One panelist considered the spore size data and Latinate terms in the Audubon guide as being superfluous and intimidating for beginners and preferred Barron's for that reason. Both panelists liked the reference guide in the beginning of the book, which has color thumbnail photos to illustrate 14 groups of fungi. (The Audubon guide has a similar feature, with white silhouettes on a black background illustrating 20 groups of fungi.)

I was particularly interested in the recommendations of Herb Pohl, since Herb runs our book table and is familiar with a lot of guides. He recommended Stan Tekiela's *Start Mushrooming*. This book covers six "safe" edible mushrooms, three of which are fairly common in New Jersey. I think this would be the right book for someone who sees mushrooming as one aspect of foraging. For the person who is interested in mushrooming *per se*, I prefer his other recommendation, Hope Miller's *Wild Edible Mushrooms*.

I found it surprising that the Audubon guide was recommended by several panelists who viewed it as seriously flawed. Clearly there is an opportunity for a revised edition with better pictures and updated names. Indexing by species as well as by genus would be nice also. Barron's book makes a good alternative to the Audubon guide, if you can forgive surprising omissions such as *Grifola frondosa* (Hen of the Woods). It's a good idea to familiarize yourself with the special features of whichever guide you use. I used Barron's guide for years before I really looked at the back cover and noticed the quick guide. I owned the Audubon guide for decades before I noticed that the spore print chart lists the distinctive features (as well as spore print color) of each genus.

Thank you to our members who graciously took the time to respond to my questions: Rod T. (1979), Susan H. (1980), Jim B. (2001), Jim R. (1976), Luke S. (2011), Terri L. (2003) Jack B. (1997), Herb P. (1983), Bob H. (1982), Sharon S. (2011), and Igor S. (2005). 

### MUSHROOM ILLUSTRATORS WANTED

Thank you to all who have submitted mushroom illustrations which have allowed us to enhance *NJMA News* for our members.

We are always interested in receiving accurate hand drawings, sketches, or artwork in any variety of media to grace our pages. While we cannot guarantee that your work will be published, we do file each submission and consider it for use either in conjunction with specific articles or for use as backgrounds or supplemental art when needed. You retain your copyrights and you'll be credited in all cases.

Contact our Art Director Jim Barg at [jimbarg@bssmedia.com](mailto:jimbarg@bssmedia.com) for more information or to submit your work.

### NJMA OFFICERS FOR 2014



Igor Safonov (Secretary), Bob Peabody (Treasurer),  
Patricia McNaught (President), John Burghardt (Vice-President)



# BEATRIX POTTER – FOCUS ON FUNGI

by Marta McDowell

You are in good company if you associate Beatrix Potter with blue-jacketed bunnies. You are in a select minority if you know that Potter was a serious amateur mycologist. Beatrix Potter (1886-1943) was born into what one writer dubbed “the heyday of natural history.” She grew up in London, but spent long annual holidays in Scotland and the Lake District, damp environs that were perfect for her avocation. The following is an excerpt from my book *Beatrix Potter’s Gardening Life* published by Timber Press in October, 2013:

For Beatrix, it was fungi that commanded her focus. Between 1883 and 1897, she spent much of her time studying and painting mushrooms, lichens and the like. They were plentiful in the moist, green holiday locales chosen by Rupert Potter.

She got encouragement from some unlikely quarters, including their Scottish postman. In Dunkeld, postman Charlie McIntosh was well known as the “Perthshire Naturalist.” He was an unlikely scientist with his mumbling speech, humble clothes and uncertain posture yet, as Beatrix noted, “He is a perfect dragon of erudition, and not of gardener’s Latin either.” He used the miles of his postal delivery route as a great outdoor laboratory. “His successor has a tricycle,” Beatrix observed. “It will save his legs, but modern habits and machines are not calculated to bring out individuality or the study of Natural History.” When Beatrix was introduced to Charlie, he warmed to her burgeoning portfolio of mushroom portraits, “and his judgement speaking to their accuracy in minute botanical points gave me infinitely more pleasure than that of critics who assume more, and know less.” A fruitful correspondence followed. Letters, drawings and specimens were exchanged through the twice-daily mail. In one letter she notes, “*Agaricus variabilis* is almost like a pansy and *A. velutipes* also very handsome. ... It is a real pleasure to copy them,

they are such lovely colours.”

In her letters to McIntosh, she regularly uses the botanical names for the specimens under discussion and shows an understanding of their relationships to one another. After all, botanical classification is a hierarchy not unlike the class distinctions among the people in her day-to-day life. She began to concentrate on the fungi, to the exclusion of other lines of Natural History study. “I do not often consider the stars,” she wrote in her journal, “they give me a tizzick. It is more than enough that there should be forty thousand named and classified funguses.” She intended mastering them.

Beatrix explored the growth habits of fungi. Her school-room was transformed into a botanical laboratory. She devoted time to sprouting spores – forty or fifty different species – to studying slides under her microscope, and always, to drawing. She consulted the collections at the Natural History Museum. Her explorations piqued the interest of her uncle, Sir Henry Roscoe, knighted for his contributions to chemistry and married to Rupert Potter’s sister Lucy. Roscoe accompanied her to the Royal Botanic Gardens, Kew, to meet the experts there. Is it any surprise that their reception was cool? Beatrix Potter was an amateur, without credentials and, to make matters worse, an almost-thirty-year old, unmarried woman.



© Courtesy of Perth Museum & Art Gallery, Perth & Kinross Council

She returned to Kew repeatedly. On one visit, she saw one of the botanists growing spores in his laboratory in the herbarium. “I opine that he has passed several stages of development into a fungus himself,” she wrote. “I am occasionally conscious of a very similar transformation.” On another visit, she confronted the Director and his Principal Assistant: “There is no harm in giving an opinion, so long as it is made clear whether it is only an opinion, or the result of observation, we find some people make theories out of dried specimens without the least experience of the way things grow.” In addition to growing mushrooms, Beatrix Potter was growing up.

Uncle Harry, now fully convinced, worked with her to document her findings in an essay – she refers to it over several months in her journal as “my Paper” – refining it into an acceptable academic piece. As women were not generally admitted to the Linnean Society, London’s premier botanical group, it was Roscoe who brought her paper there and one of the gentlemen from Kew who read it. The paper was deemed unpublishable without more work. Beatrix Potter withdrew it without further comment in the Society’s minutes or in her journal. It has since been lost. We are left only with her title, “On the Germination of the Spores of Agaricineae.” Beatrix Potter’s scientific investigations into botany largely end. Her journal ends too.

It is easy to envision a different path for Beatrix Potter. With a bit more encouragement at Kew or the Linnean Society she might have become an illustrator of technical books, one of those legion of Victorian women who painted plants. Even she could see it. To her cousin Edith Gaddum’s ten-year old son Walter, she wrote “I have been drawing funguses very hard, I think some day they will be put in a book but it will be a dull one to read.”

Still, she treasured her fungus paintings, getting them out over the years to show select visitors. She made folios in which to store them, calico-covered, lined with cambric and fastened carefully with neat ties. Before she died, she ensured that the paintings would go to a museum that would appreciate them. Decades after her death, a mycologist, W. P. K. Findlay, used her paintings to illustrate his book, *Wayside and Woodland Fungi*, which is dull only if you are interested neither in mushrooms nor Beatrix Potter.

Beatrix Potter painted more than 450 watercolors of fungi, the majority of which are held by the Armitage Museum and Library in Cumbria with another substantial collection at the Perth Museum and Art Gallery in Scotland. In 1997, the Linnean Society apologized officially, if posthumously, to Miss Potter. Her paper, presented to the Society on April 1, 1897, has never been found.

*For additional information on Beatrix Potter and mycology, see:*

Barber, Lynn. *The Heyday of Natural History*. London: Jonathan Cape, 1980.

Jay, Eileen et. al. *A Victorian Naturalist: Beatrix Potter’s Drawings from the Armitage Collection*. London: Frederick Warne, 1992.

Lear, Linda. *Beatrix Potter: A Life in Nature*. New York: St. Martin’s Press, 2007. See especially Chapter 4 “Experiments” and Chapter 5 “Discoveries.”

Shteir, Ann B. *Cultivating Women, Cultivating Science*. Baltimore: Johns Hopkins University Press, 1996. See especially the Epilogue “Flora Feministica.”

*(Editor’s note: Thanks to Judy Glattstein for asking Ms. McDowell to contribute this article to NJMA News.)*



## RECIPE FILE

### *Shiitake Mushroom Pâté*

*adapted from First Impressions by Betty Rosbottom and tripled for the NJMA Holiday Party 2013 by Jim Richards*

**4 Tbs. unsalted butter, at room temperature**

**12 oz. shiitake mushrooms, stems removed, caps coarsely chopped**

**2 Tbs. porcini powder**

**1½ tsp. finely chopped garlic**

**¼ cup finely chopped scallions (white parts only)**

**½ cup chicken stock**

**¼ cup tawny Port**

**Pinch of well-crumbled dried rosemary**

**4 oz. cream cheese, at room temperature**

**2 Tbs. finely minced chives or green tops from the scallions**

**¼ tsp. of freshly grated nutmeg**

**¼ tsp. cayenne**

**1 tsp. Sriracha**

**Salt to taste**

**Chives or scallion tops (for garnish)**

**Toast points, slices of French bread, or crackers**

1. Melt 2 tablespoons of the butter in a medium skillet over high heat. Add the chopped mushrooms and porcini powder and sauté 2 to 3 minutes. Add the garlic and scallions and sauté 3 minutes more. Add the chicken stock, tawny port, rosemary, nutmeg, cayenne, Sriracha, and cook over high heat until all the liquid has evaporated – 4 to 5 minutes. Let the mushroom mixture cool to room temperature.

2. Combine the cream cheese and the remaining 2 tablespoons of butter in a mixing bowl. Stir to blend well. Add the mushroom mixture and the minced chives or scallion tops. Mix well. Check the seasoning. Add salt and additional Sriracha as needed. Fill a two-cup bowl or terrine with the mixture. Cover with plastic wrap and refrigerate. The pâté can be made one or two days in advance. (If you plan on unmolding the pâté, line the mold with plastic wrap.)

3. When ready to serve, sprinkle the pâté with the chives or scallion tops and place on a decorative platter.

Serve with the toast points, bread or crackers.

# THE FOODS OF SOUTHWEST FRANCE NJMA CULINARY GROUP EVENT

by Faith Perrin

The latest dinner hosted by the NJMA Culinary Group was held on Saturday, November 9. The cuisine of Southwest France was prepared by and presented to over 30 appreciative diners. Cookbooks of the region were used to select recipes for the dinner, which included appetizers, soup, entrees and dessert, as well as a selection of bread and typical cheeses.



Attendees at the dinner, held at the Unitarian Society in East Brunswick, enjoyed such appetizers as *Farcous*, *Salmon Rilletes*, *Wild Leek and Mushroom Torte*, and *Red wine-cooked onions*. The soup course consisted of a *Vegetable soup with Beets*, and *Garbure*. The dinner then proceeded with the entrees of *Fricassee of Chicken with Figs*, *Veal Cubes with Onions*, and *Mussels and Fennel in Saffron Cream Sauce*. Side dishes included *Potatoes with Sorrel*, *Fried Squash Slices*, *Ragout of Forest Mushrooms*, *Cucumbers with Dill*, *Sauteed Eggplant*, and *Potatoes Cooked on Sea Salt*. Finally, a selection of delectable French desserts concluded the dinner: *Flaugnarde* with *Poached Pears*, *Prune Compote with Wine*, *Walnut Tart*, *Apples Baked on Cabbage Leaves*, and *Madeleines*.

All attendees agreed the quality of the food and general conviviality made the evening an enjoyable one. Plans are in motion for arrangement of the next Culinary Group dinner to be held in March. Cuisine theme is undecided. See the announcement of the next dinner in the right column – and sign up early!



## NJMA CULINARY GROUP ANNOUNCEMENT VIETNAMESE DINNER SATURDAY, MARCH 8<sup>TH</sup>

NJMA's Culinary Group will explore the foods of Vietnam at its next dinner. While we have sampled the foods of many other Asian countries, this will be our first experience with Vietnamese foods. We expect that we will be trying various forms of street food to begin our meal, possibly *Rice-paper-wrapped Salad Rolls*, or *Hanoi Shrimp Cakes*, or *Sizzling Saigon Crepes*. Then we will move on to larger dishes like *Pho*, the famous noodle soup of the country. Maybe *Grandmother's Chicken with Wild Mushrooms* or *Spicy Lemongrass Tofu* might appear on the table. We might end the meal with *Sweet Dumplings in Ginger Broth*, or *Crème Caramel*. The menu has not been determined yet.

But, from past experience, we know there will be a lot of great food and a chance to spend some time getting to know other NJMAers.

For members who are new to NJMA, the Culinary Group meets two or three times a year to put on dinners. The themes of the dinners, usually a country or region, are selected by the group. These are planned dinners and are not potluck. Guests are assigned a recipe to prepare (First-time attendees should let the organizers know their level of culinary interest – there are members who love challenges and others that just want to bring something simple) Everyone brings their own table settings, wines, beer, or whatever. We do supply coffee and tea.

To determine each person's cost for the meal, the costs of all ingredients used are added together and then divided by the number of attendees. Dinner costs average about \$18 per person.

Registration is limited to 30 people. To register please contact Jim Richards at [jimrich17@mac.com](mailto:jimrich17@mac.com) or at 908-852-1674.

To find out more about the group, you can also talk to one of the other members of the planning committee:

Bob Hosh ([gombasz@comcast.net](mailto:gombasz@comcast.net))

Faith Perrin ([drfaith85@yahoo.com](mailto:drfaith85@yahoo.com))

Marja van Ouewerkerk ([pamarja@embarqmail.com](mailto:pamarja@embarqmail.com))

Carl Hoffman ([carl90@gmail.com](mailto:carl90@gmail.com))

The dinner will be held at the Unitarian Society on Tices Lane in East Brunswick on Saturday, March 8<sup>th</sup> at 6:00 pm.

## BYTES, BITS, & BITES (continued from page 5)

from Jim Richards to Igor Safonov, Bob Hosh, and Jim Barg:

I was just sent these photos from someone trying to get them identified. Any help?

reply from Igor Safonov:

This looks like *Hypholoma lateritium* (formerly *sublateritium*) to me. The common name is The Brick Cap. It's reported to be edible (with caution). I've never tried it and probably never will. :)

reply from Bob Hosh:

The grayish gills, reddish cap cuticle, and growing on well-rotted wood indicates it is "Brick Caps" (*Hypholoma sublateritium*). They are considered edible.

reply from Jim Barg:

I concur with Bob Hosh...Brick Caps, *Hypholoma sublateritium*...one of the last edible mushrooms of the season, and usually a good indicator that the season for edibles is just about over.

comment from Jim Richards:

Everyone agrees – for a change.

reply from Pete Bohan:

Thanks for the help. Now I'm bummed I didn't collect them. Just photographed and left them where they were growing. There was a sizable quantity on that log too!

from Edible Feast:

Foraging for mushrooms with Kyle E:

<http://tinyurl.com/p2gbhfu>

from New York Magazine's Grub Street blog:

"Devil's Fruits" – Truffle Atrocities:

<http://tinyurl.com/oeowkjf>

from Rich Balsley:

"Mushrooms", a short TV film about some of Nancy Smith Weber's many interesting mycological adventures and the discovery of *Psathyrella aquatica*, the world's first known macrofungus which lives entirely underwater can be seen at

<http://tinyurl.com/m6vyoww>

Don't miss it!

from Judy Glattstein:

Not that I think our members would be interested in purchasing these, just that I find it interesting that a seed company specializing in open pollinated, non-GMO seeds is also offering mushroom kits.

Mushroom Grow Bags – in collaboration with Asheville Fungi, Sow True Seed is proud to offer

ready-to-fruit bags inoculated with one of four mushroom varieties. All bags are filled with approximately 5 lbs. of sterilized substrate made from recycled byproducts from local coffee shops and breweries.

See our full range of seeds and gardening products with pictures and information at

[www.sowtrueseed.com](http://www.sowtrueseed.com)

from Rhoda Roper:

Hi Jim,

I thought this poem might be something for the newsletter. He belonged to the church where I dance and there was a memorial service for him while I was there. I think the poem is charming. See you at the holiday party. luv, rhody

### A Hymn to Mycology

Words by Walt Multer, set to music by Hugh Aitken

Where root and stump lie mould'ring 'neath leaden dripping skies,  
There, there shall we foregather as unwholesome vapors rise.  
Deep, deep in the murky shadow, there where the slim mold creeps,  
with joy the stout mycologist his pallid harvest reaps.  
No clouds of noxious insects, no landlord's squamose heart  
can stay our dedication to the mycologic art;  
as tramping on into the gloom right lustily we raise  
from every loyal gullet an anthem in thy praise:  
Mycology! Priapic Muse! Great Goddess of decay!  
Beneath thy broad Pileus we shun the light of day  
with saprophytic garlands still let our works be bless'd  
'till thy great whistle calls us home to thy glabrous breast.  
Mycology, Mycology, Priapic Muse,  
Mycology, Mycology, great Goddess of decay!

from Walter Meissner:

Saw this interesting research that uncovered (the fact) that mushrooms are proactive in spreading spores.

**LiveScience - "Mushrooms 'Make Wind' to Spread Spores"**

<http://tinyurl.com/qeppsjb>

from Marcus Morreale:

This *New York Times* article may be of interest:

**"Mystery of Missing Mushrooms Leaves French Blaming Roma" by Alissa J. Rubin**

Competition between established French companies and outside mushroom pickers has brought with it darker undercurrents of hostility and discrimination.

<http://nyti.ms/1iVhwPf>

(continues on page 16)

# 2013 HOLIDAY DINNER AND PHOTO CONTEST

by Virginia Tomat

This year, the NJMA Holiday Dinner was especially well attended. I have been in charge of the dinner's setup and decor for the past three years, and this is the first time we've seen a total of 54 attendees. NJMA members and some new faces combined to fill the house.

As in years past, Bob Hosh did a fantastic job organizing the event. There was a nice variety of hors d'oeuvres, entrees, salads and desserts. Besides the fungi dishes, as Bob mentions (*see below*), there were some memorable offerings including the Pâté made by Jim Richards (*see recipe on page 10*), the Morel Crostini made by Jim Barg, the Warm Mushroom Salad made by Bob Hosh, the Meat Casserole with Porcini and Leccinum by Igor Safonov. What I regret most is that I didn't get to taste Luke's white truffle potato salad. I would have loved to taste the truffles. Hopefully there will be other opportunities to do so.

*Amanita muscaria* lamps, as during the past two holiday dinners, adorned each table. Susan Venezia offered to supply the requested evergreen and holly berry trim. Due to the poor driving conditions in Pennsylvania, it appeared for a while that the Amanitas would stand alone as Susan was caught in the turnpike pile-up. Fortunately, she persisted and arrived just as the photo contest was beginning. The pretty holiday floral arrangements of her creation added greatly to the enjoyment of the evening with a raffle allowing part of that beauty to be brought to the homes of the lucky few.

Five years ago, when we first attended the holiday dinner, next to each setting there was a crocheted

(continues on next page)



PHOTOS BY DOROTHY SMULLEN AND BOB HOSH

mushroom ornament that each attendee was to take home as a favor or memento of the nice time shared during the dinner. Inspired by that gesture, this year I, too, wanted to provide those attending the dinner with something to remember it by. Though not as elaborate as the crocheted mushrooms, I made and set each place at the table with a handmade mushroom bookmark. Hopefully they'll serve as a little something by which to remember the events of the night.

Dorothy mentioned that Susan Hopkins used to work on making the crocheted mushrooms throughout the year. I am already thinking of next year's favors.

Maybe next year we can raffle one of the Amanita lamps insomuch as many people have asked if they could take one home.

If anyone has new decorating ideas for the next holiday party, please share them with us.

Fewer photographs were submitted to the photography competition this year than in years past; most likely due to this year's very dry weather. With less moisture there are less mushrooms, and with less mushrooms there's less to photograph. This photo shortage was more than made up for by this year's photo contest judge Gary H. Lincoff, who entertained and brought smiles to everyone with his stories and good knowledge of mycology. (*Editor's note: Jim Barg, our Photo Contest Coordinator, tells me that we actually had a near-record number of entries this year; possibly because entries do not have to be taken in the same calendar year as the contest.*) Amongst this year's photographs were many I believe would have fit the creativity category, in which digital alterations and general retouching is allowed. Unfortunately, this category was not present this year most probably due to its lack of entries in the past. Perhaps the Creative photo category should be restored next year.

Thanks to everyone who helped in setting up and cleaning afterwards and for all the wonderful dishes and nice times shared.

Between the warmth of the event and the beautiful snow-covered scenery that met everyone when leaving the church, the event did a delightful job of putting people in the holiday spirit.

I'm looking forward to seeing all of you at the holiday dinner in 2014!

*Bob Hosh's additional comments:*

The menu also had some memorable dishes like the Mushroom Pate made by Jim Richards, the cheeses bought by Terri Layton, White Truffle Potato Salad made by Luke Smithson, the Morel Crostini made by Jim Barg, the Warm Mushroom Salad made by Bob Hosh and the Red Velvet Cream Whoopie Pies brought by Phil Layton.



## 2013 PHOTO CONTEST WINNERS

by Jim Barg

The 2013 NJMA Photo Contest got off to a slow start when we first asked for entries, but by the time the November 1 deadline arrived, we had received a near-record number of entries (180 photographs) from 22 members. In several categories, Judge Gary Lincoff noted that it was difficult to choose one Honorable Mention award, thus he opted to declare several of these awards as "ties". Gary announced the winners at our annual Holiday Dinner meeting on December 6.

### NOVICE DIVISION:

#### PICTORIAL

FIRST: **Tom Bigelow** – *Cyathus striatus*

SECOND: **Tom Bigelow** – *Mitrula paludosa*

HONORABLE MENTIONS: **Tom Bigelow** – "*Beauveria bassiana* on cicada" and "Primordia"

#### TECHNICAL

FIRST: **Tom Bigelow** – *Phanerochaete chrysorhiza*

SECOND: **Tom Bigelow** – "*Chromelosporium coeruleo-lescens* - all 3 stages"

HONORABLE MENTION: **Paul Funk** – *Hydnellum pinetcola*

ADDITIONAL HONORABLE MENTIONS: **Tom Bigelow** – "*Polycephalomyces tomentosus* on *Metatrachia vesparium*", "*Phaeocalicium polyporaenum* on *Trichaptum bifforme*" and "*Syzygites megalocarpus* on *Gyroporus castaneus*"

#### ACTIVITY

FIRST: **Virginia Tomat** – "Look at those chickens"

SECOND: **Mary A. Leck** – "Oh my! All mine!"

HONORABLE MENTION: **Bob Hosh** – "The experts debate an identity")

### ADVANCED DIVISION:

#### PICTORIAL

FIRST: **R. Allen Simpson** – *Marasmiellus nigripes*

SECOND: **R. Allen Simpson** – *Panellus stipticus* 2

HONORABLE MENTION: **Susan Hopkins** – *Clavulinopsis fusiformis*

#### TECHNICAL

FIRST: **John Dawson** – *Scutellinia erinaceus*

SECOND: **John Dawson** – *Stemmitis axifera*

HONORABLE MENTION: **John Dawson** – *Leocarpus fragilis*

#### ACTIVITY

FIRST: **Dorothy Smullen** – "Castle sculpture made with fungi paper"

SECOND: **Susan Hopkins** – "The Mushroom Colors"

### BEST IN SHOW:

**Tom Bigelow** – *Phanerochaete chrysorhiza*

We wish to express our thanks to Gary Lincoff for taking the time to judge this year's photo contest, and we also thank him for his informative (and always entertaining) presentation of the awards at our Holiday Dinner.





NOVICE TECHNICAL / BEST IN SHOW  
*Phanerochaete chrysorhiza*  
TOM BIGELOW



ADVANCED TECHNICAL  
*Scutellinia erinaceus*  
JOHN DAWSON



NOVICE ACTIVITY  
"Look at those chickens"  
VIRGINIA TOMAT



ADVANCED PICTORIAL  
*Marasmius nigripes*  
R. ALLEN SIMPSON

# NJMA 2013 Photo Contest

## FIRST PLACE WINNERS



NOVICE PICTORIAL  
*Cyathus striatus*  
TOM BIGELOW



ADVANCED ACTIVITY  
"Castle sculpture made with fungi paper"  
DOROTHY SMULLEN

from Judy Glattstein:

A course offering from the New York Botanic Garden:

“Grow Gourmet Mushrooms Indoors 143” GAR233

Tuesday, January 14, 6:15 pm to 9:15 pm

Non-member: \$57.00 Member: \$51.00

Facility: MDTN Midtown Center

Instructor: Anya Pozdeeva

Mushrooms have been called the food of the gods, yet they are difficult to find fresh and at an affordable price in most markets. This beginner level course teaches you how to grow gourmet mushrooms on recyclable paper and in used coffee grounds at home using safe and simple methods. Learn the straightforward techniques of growing oyster (*Pleurotus ostreatus*) and shiitake (*Lentinula edodes*) mushrooms indoors as well as establishing outdoor colonies. Go home with a pack of Blue or Pearl Oyster Mushroom mycelium to get your garden going.

To download a FREE copy of the almost 200 page book: *Healing Mushrooms* by Dr. George Halpern, go to

<http://www.ebooks-share.net/healing-mushrooms>

from Judy Glattstein:

Mushroom ragout from the *New York Times*:

<http://tinyurl.com/mlwhvk5>



## IT'S A BIRD, IT'S A PLANE: NO, IT'S A GIANT MUSHROOM

by Kathleen Brady Shea, *The Unionville Times*, November 19, 2013.  
Reprinted from *Spore Prints*, newsletter of the Puget Sound Mycological Society, December 2013.

Move over, Manhattan: Kennett Square, Pennsylvania, is poised to supplant Times Square as the go-to destination for New Year's Eve.

After all, who wants to watch a boring ball when the sky can be lit up with a fancifully festive fungus? That's right, a lighted, 700-pound, stainless steel mushroom measuring 8 feet by 714 feet will descend 80 feet from a crane during the Mushroom Capital of the World's inaugural Midnight in the Square.

After listening to a presentation from Kathi Lafferty, the maestro behind the Mushroom Festival, Kennett Square Borough Council unanimously approved the New Year's Eve special event application at its meeting Monday night.

Elaborating on the plans, Lafferty explained that the idea originated from State Rep. John Lawrence, and that its scope appropriately mushroomed as members of the community, including the Kennett Area Restaurant and Merchant Association, got involved. For example, Bob's

Cranes stepped up to provide the necessary equipment. “We lower; we don't drop,” Lafferty said she was told, and Manfredi's Cold Storage will find a spot to store the giant mushroom, Lafferty said.

She's hoping that Longwood Gardens, home of master illuminators, will assist with the lighting the iconic mushroom, which is being fashioned by M & P Custom Design Inc. Lafferty said she would be contacting local vendors to see who might be interested in selling food. She has already reached out to the Kennett Food Cupboard and will request that everyone who attends bring a non-perishable food item. The cupboard will have a truck on-site to accept donations, Lafferty said.

“I think it's fantastic,” said Borough Councilman Geoffrey R. Bosley of the presentation as his colleagues nodded.



## HOW TO CLEAN MUSHROOMS

by Michaeline Mulvey. Reprinted from *Mainely Mushrooms*, the newsletter of the Maine Mycological Association, October-December 2013.

Every mushroom forager has surely heard, and most have taken part in, the debate about how to properly clean wild mushrooms. The opinions and statements come flying from all directions! Use a brush, use a towel, use water, don't use water, etc...

Now, in the September 2013 issue, *Cook's Illustrated*, the magazine of scientific cookery, has published the results of their experiment on this well-debated issue:

### Common Cooking Myths, Debunked

Washing mushrooms makes them absorb water. FACT: Soaking will, but a quick rinse won't. When we learned that mushrooms were more than 80% water, we began to question their ability to absorb yet more liquid. We weighed whole mushrooms before and after soaking them in water for five minutes and found that six ounces of mushrooms gained only 1½ teaspoons of water. But, to entirely prevent absorption, we wash mushrooms the same way we wash other vegetables: by rinsing them under cold water.

By my calculation, that six ounces of mushrooms absorbed ¼ ounce of water – probably not enough to make a huge difference cooking them. Of course, one of the other issues debated is if soaking mushrooms decreases flavor. That remains to be resolved. You will have to decide if this applies to all mushrooms, or only those commonly found in the supermarket.

And remember, the best way to clean a wild mushroom is to clean them well in the field: Trim the stems of dirt, brush the caps of debris, and check the gills or pores for other debris. Then, and only then, put it in a clean paper bag with others of its kind. Don't forget to refrigerate them when you get home.





## EXPERIMENT WITH MYCORRHIZAL FUNGI IN YOUR GARDEN!

by John Saltveit. Reprinted from *MushRumors*, newsletter of the Oregon Mycological Society, November-December 2013

As I learned about different kinds of fungi, one kind was a bit mystifying to me – mycorrhizal fungi. Most of the mushrooms that OMS members pick while out on forays are mycorrhizal; they grow in symbiosis with the roots of the trees they are partnering with.

I came to mushrooming from a gardening background and, in the last few years, have been hearing about people urging us to add mycorrhizal spores to plants when we plant them. Most of these people are planting annual vegetables and flowers. They often show how much more the plant grows with mycorrhizal partners than without. That makes sense, as we know the mushrooms we gather help the trees in the forest and vice versa. However, most of my garden is already planted in fruit trees and berry bushes. What can I do to add mycorrhizal fungi to an orchard or to existing trees to help them grow better?

A lot of promising research has been conducted in this area by the Rodale Institute of organic gardening fame in Pennsylvania. A Rodale researcher named David Douds set up a protocol to increase the amount of mycorrhizal fungi to spread on your farm. Well, I'm not a farmer, so let's see if we can adapt that to a garden. There's also a series of YouTube videos on the topic.

Douds planted the seeds of grasses to try to build the mycorrhizal mass. He chose grasses because they are very efficient in growing a wide variety of mycorrhizal fungi. Many of our mushrooms grow in association with only a few plant species, so they're not so good for use as garden mycorrhizal fungi. He selected Bahia Grass, a tropical grass that would grow the fungi and then die off during the winter, leaving him with a bulk of mycorrhizae that he can plant or distribute throughout the farm. I don't want to produce a huge amount of mycorrhizae out of the ground. I want it evenly distributed in my yard with the plants so they will be able to withstand droughts, disease, and other challenges. In addition, Bahia Grass costs about \$50 to have it shipped to your house.

I decided to use wheat as the "substrate" to grow the mycorrhizae. Wheat seed is really cheap and is locally available. It won't necessarily die in the winter here, but that can be an advantage. The mycorrhizal spores will die if they don't find living roots within 48 hours, so I want them to stay alive long enough to intertwine with the roots of the trees and bushes and continue the life of the mycorrhizae. I want the mycorrhizae to live on my trees and bushes. In nature, squirrels dig up the sclerotia, eat part and hide the rest for later, increasing the places where it grows.

The packet of dried spores can make a lot of mixing fluid, but I just made enough for the seedlings I had. Fungi Perfecti advised to only make enough for two or three days, after which it may become contaminated. I dipped all of the wheat roots into the mix, and then planted them. When I planted the wheat, I made sure that the roots of the wheat were in contact with the roots of the tree or bush. Then I poured the rest of the fluid at the base of the trees. Most of the wheat plants grew for a long time. Some now have little kernels of wheat on them.

After my initial spring planting this year, I will plant my next batch of wheat seeds in the fall. Someone asked me if I noticed any big difference in my garden. I really couldn't tell them I saw a difference. A couple of weeks later, I was gathering mushrooms for the monthly meeting and identification session and I noticed some mushrooms that had been there for a while without developing a real stem. I gathered one and brought it for ID. The label said "*Scleroderma cepa*" after it was sliced open to help with identification. I thought I remembered that type as mycorrhizal, so I went on the Fungi Perfecti site and looked for it as an ingredient in the mix. Sure enough, there it was on the list.



*Transplanted Scleroderma cepa under McIntosh apple tree, September 24, 2013*

When I came back with the mushroom from the ID show, I planted it below my other apple tree that had not yet fruited fungi. Hopefully it will grow on that apple tree too. These mycorrhizal fungi aren't edible or medicinal for humans, but they will certainly help our gardens grow and adjust to changes in weather.

Studies show that mycorrhizae are important in soil moisture retention and help plants withstand drought. After all, for more than 99% of all history, no human ever watered or took care of plants. Mycorrhizal fungi did!



# FRANKLIN PARKER PRESERVE – 2013 SUMMARY

by *Nina Burghardt*

2013 was the fifth year that NJMA has been conducting a survey of mushrooms in the Franklin Parker Preserve.

So what have we found there and why is it important?

Nearly all the fungi we find are mycorrhizal. They break down the sand and organic debris into nutrients that they and the plants can use. The hyphae in the ground keep the sand moist providing moisture to the plants. The fruiting bodies provide food for many of the animals, especially the rodents.

Some of the mushrooms we have found have only been documented in the deep south. Others have not been documented at all. We have found very few ascomycetes, no *Agaricus*, no *Lepiota*, no morels, no *Helvella* and very few puffballs.

Things have changed even in the short time we have been picking there. Areas that were once productive no longer are. The NJ Conservation folks broke up the old cranberry beds to allow the areas

to evolve into a more natural habitat. Has this affected the water table level and is this reflected in the fungal growth? There are also mushrooms which we have found only once, even though we revisited the area repeatedly at the same time of year.

We have found gilled mushrooms growing in December and, one year, right into January. Why do they fruit so late? What is the advantage? We have noticed a lot of digging and bitten-off stubs of mushrooms. Are animals the main dispersal of spores at this time? If so, why bother with gills, why not stay underground? Do mushrooms grow this late in other places and we just don't bother to look? We will continue to look for fungi throughout the winter.

We had our first full overnight weekend in the pines in October. Eight people showed up. The Rosedale Hunting and Gun Club makes their lodge available to Franklin Parker researchers. It is a comfortable, workable area with large tables, lots of lights, a fully-equipped kitchen and bunk beds upstairs. It gave everyone a wonderful opportunity to pool expertise and spend a longer time gathering and identifying. We hope to do it again next year.

I hope that more of you will take the opportunity to visit the Franklin Parker Preserve in Chatsworth. If you want to join us in our survey, please let me know...if you're reading this on your computer, tablet, or smartphone, just click here: [jnburghardt@verizon.net](mailto:jnburghardt@verizon.net).



PHOTO BY JENIFER NINA BURGHARDT

## BOOK REVIEW

# EATING ON THE WILD SIDE

a book review by Dan Marquardt



## *Eating on the Wild Side: The Missing Link to Optimum Health* by Jo Robinson

Little, Brown & Company, 2013.  
ISBN 978-0-316-22794-0, List price: \$27.00

Just a quick tip from Danny: Never toss a slanted rant at an editor of a newsletter and not expect to be put to work. I guess this is how book reviews get done. Who knew? (*Editor's note: See Dan's Letter to the Editor on page 4*)

To begin with, *Eating on the Wild Side* is not a book about foraging through the woods for our grub, rather a tome on the more intelligent ways one can get the most out of the foods we buy at stores and farm markets. Nor is it a true cookbook. There are some recipes for sure, but buying this book for them seems an empty endeavor. There are so few in each chapter that I took to counting them, amounting to about one per. So, what gives?

When food activist Jo Robinson started doing research for her latest book, she scoured the scientific world, plus trivial, anecdotal, and historical sources for the most relevant information she could obtain on how to best educate you in choosing, buying, storing, prepping, and eating, the best and most nutritious foods you can find at market... Not such an easy job if one needs to condense thousands of scientific papers into one easily readable source.

The introduction is longer than most chapters, detailing her no-nonsense approach to making the best sense of our farm-grown food supply. Using phytonutrients as the key to picking out the most beneficial foods, she plainly puts to paper the how and the why of choosing one type of food over another within a group. She begins by explaining that all of the beneficial phyto- (or bio-) nutrients we extract from our foods, are the results of an individual plant's defense mechanism. By producing chemicals to protect themselves against the harmful effects of the sun, predation, and fungal attacks, plants provided us with healthful benefits for thousands of years by our consumption of them.

This is significant, since she posits that over the 400 or so generations that we have been farming, we have bred out most of these bio-available nutrients in exchange for sweeter and tastier food. Across the board, we inevitably culled succeeding generations of many plants out of their beneficial qualities in our quest for more flavorful fare.

But not all foods have been relegated to the nutritionally empty food bin. This is where Jo shines.

Imagine you have a favorite sister who loves you very much, living in Washington State, who you have not seen in years. She has been too busy to visit due to research and writing. You are finally able to sit down one night at a nice dinner for some quality time with her, and you ask her what she has been doing. What she quietly tells you over the next few hours opens your eyes to so many things you know but do not truly see in their entirety. Such is the writing style of Jo Robinson. You feel comfortable during the entire book without feeling overwhelmed with scientific content.

Starting with some of the world's most ancient foods, she literally traces the historical roots, the nutritional content, sugar, size and shape, taste and starchiness of the original plant, then she compares them to the more common varieties. She lists facts and will send you to the references if you want to check her findings on every given fruit and vegetable.

Beginning with Wild Greens and Lettuces in Chapter One, Jo begins the repetitive chapter process of explaining origin of place, description, and nutrient content of each plant, then puts all the research she has found on them into easily readable charts, so you can quickly find the most nutritionally available plant to the exclusion of the others. That's followed up then with storage and serving tips. Then you get a recipe. One. But the information contained within does make up for the lack of culinary exploration. I don't need to learn how to cook, so it's not such a big deal. But with 17 chapters, and approximately 20 recipes in 400 pages, one wonders why our editor said to me, "Nice rant, would you review a wild foods cookbook?" Not so much in the way of wild foods in its content, not so much in the way of a cookbook. The book's title just doesn't fit at first glance, but there are plant species in stores that have not been tinkered with by humans, and remain the very ones that Jo is telling us to eat, and how.

Some facts: By crushing garlic and keeping it away from heat for ten minutes, two chemicals bind in the bulb that never touch if merely cut, to create the phytonutrient Allicin. You can then cook the garlic and reap all of the Allicins' beneficial properties. The super sweet corn that we all love (Jersey corn anyone?), originated from grain stores intentionally placed in ships put directly in harm's way during our Pacific Nuclear Testing Program. And, one can derive more nutrients from a chive than one can from a Vidalia onion.

And so the book goes, with chapters covering the Alliums (onions, garlic, leeks), corn, potatoes, root vegetables, crucifers (cabbage, broccoli, kale), legumes, avocados, asparagus, and fruits of every sort. She opens each chapter by describing the larger picture, historical

and contemporary facts, the smaller picture (comparing the foods and naming the phytochemicals), uncomplicated charts listing phyto content levels of individual foods, and then a recipe. What unfolds is a very informative, very concise and well-written book in an uncomplicated format.

So, I was breezing through the chapters, soaking it all in... When, over halfway through the book, I came to a halt. Something seemed missing as I finished the veggie

***“Why would an author write a seemingly complete natural foods book with no chapter or even the briefest of comment dedicated to the menial ‘shroom?”***

section and came to the fruit chapters. I looked back to the front cover. Nope, nothing in the picture of the overflowing bag of healthful foods. Then, to the table of contents. Nope, nothing in there either. Then back to the index. Zip... The truth to the whole book? There is not even an allusion to a

mushroom anywhere. The irony of this exercise then hit me. Why would an author write a seemingly complete natural foods book with no chapter or even the briefest of comment dedicated to the menial ‘shroom? I cannot help but feel it a purposeful exclusion, but why Sis, why?

Have they no phytonutrient properties which you so eloquently base your whole book on? I’m new to mycology, but each plant’s defense mechanisms most likely received those phytonutrients from a symbiotic fungus living on their roots. While every whole foods guru on earth is spouting the healthful benefits of the fungus kingdom, why would you see fit to leave them out of this otherwise admirable book? Did you get warts from picking one up as a kid? Did mom make you eat them mushrooms for breakfast after you wouldn’t eat them for dinner the night before? You lost me on that one, girl. Oh well, I’ll say no more, Jo, but you flubbed it.

Still, *Eating on the Wild Side* is a great resource for those of us who rely on the supermarket and farm stands to get our nutrition. You can quickly find the most bio-available plants within each food group. Included are very good storage tips in getting the most nutrients to table. For instance, making your own micro-hole storage bags keeps many vegetables and fruits at peak flavor and nutrition for longer periods. Here is also a tremendous opportunity to know more about a given food than one can derive from any other single source that I’ve read to date. Technical terms are used, but in ways that are easy to understand. If one sees fit to research her findings, all acknowledgements are listed just before the index in the back of the book. It’s a larger section of the book than the index is.

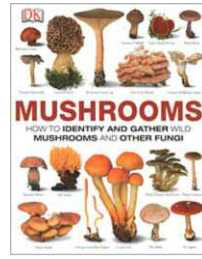
In all, *Eating on the Wild Side* is an entirely enlightening and worthwhile read for those looking to get the most nutrition from our foods as we go foraging through our supermarkets and farm stands for the best available foods.



## BOOK REVIEW

# MUSHROOMS: HOW TO IDENTIFY AND GATHER WILD MUSHROOMS AND OTHER FUNGI

*a book review by Marc Grobman*



## *Mushrooms: How To Identify and Gather Wild Mushrooms and Other Fungi*

*by Thomas Læssøe  
with Gary Lincoff, US Consultant*

Published by DK Publishing, 2013.  
360 pages, ISBN 978-1-4654-0855-6  
List price: \$25.00

*Synopsis:* A new edition of an older release, substantially enlarged and improved, with an abundance of color photos. Could serve very well for the initial step in mushroom identification. Recommended.

You may already have the infant edition of this book, “*Mushrooms*.” That 1996 forerunner was a mere 304 pages, packed into a 5¾" x 8¾" x ¾" package under the Smithsonian Handbooks imprint. For out-in-the-field use, it was a tad bulky, but still manageable. Comparing it to this new edition brings to mind Benny Goodman’s 1941 hit song, “There’s Been Some Changes Made.”

The new incarnation groups all but 24 pages of its contents under the heading, “Field Guide to Wild Mushrooms.” Well, if you think you can happily carry along this two-and-a-half-pound, 7¾" x 9½" x 1½", 360-page tome, more power to you. You might need it. But field guide or not, it can serve as a good aid for identifying some of those specimens you bring home.

It actually has good potential for before and after forays. Its introductory material includes “What Is a Fungus?,” “Features of Fruitbodies,” “Caps, Stems, and Gills,” “Spore Color and Fruitbody Size,” and “Identification Key.” I particularly like the sections for caps, which provide excellent photos of 14 different cap shapes, identifying them as convex, conical, funnel-shaped, umbonate, folded, etc. Since this section is simply to help readers understand cap types, the editors provide photos of stemless caps against white surfaces rather than pictures from the field. Many of the photos here and elsewhere appeared in the earlier edition. But here they are larger, and often enhanced or retouched to create sharper images with better contrast. If you have the 1996 edition and like it, you’ll find this edition a great improvement.

The first part of the gill section is as good as the cap shape section. Its first part, “Gill Features” shows photos of the stemless undersides of ten caps against a white background, labeled as equal, varying lengths, radiating, spines, etc. Here, a beginner can clearly see the difference between crowded and widely-spaced gills, along with forked, varying lengths, etc. But that

“Gill Features” section might better have been headed “Cap Underside Features,” as it also includes such non-gill features as “Pores” and “Mazelike Pores.”

Unfortunately, the photos in the second “Gill Sections” part, which intends to show how gills are either attached to the stem or are “free” from it, are too small and imprecise to be of much use. Even though I can read sentences set in just three point type, I could barely see the gills in the adnexed (narrowly attached) illustration. Worse, to show positioning of gills to the stipe, the book shows a mushroom sliced in half, so in most illustrations the only gills visible are unnatural side views. That means for an illustration of decurrent gills, you don’t see the gills actually descending down the stem, as they would appear in the field.

The identification section is completely changed from the earlier edition, which limited the key to just three steps. For example, it had “Cap And Stem > With Decurrent Gills > Crumbly Flesh Exuding Milk, see page 43.” In the new edition, we follow these steps for that *Lactarius* referral: “Cap And Stem > Gills Under Cap – go to p.16 > Equal Gills and/or Crumbly Flesh > With Milk Inside: *Lactarius*, see pp. 83-95.”

Generally, I dislike keys and have rare success using them. But I’m cautiously optimistic that this one might be easier to use than most I’ve encountered. These aspects help:

- The first edition asked if the fungi had a cap and stem, and, if the fungi did not, it referred readers to another page. The new edition eliminates that keying step. Instead, it shows a group of ten line drawings of different fungi shapes with simple captions, e.g., “Cap and Stem – see below;” “Cup-, Disk-, or Nestlike: go to p. 20;” and “Coral- or Star Shape – go to page 21.”
- Also, the new edition spreads out the keying system over nine full pages. The purpose of that is not to allow room for dense, intimidating type, but to provide a generous amount of white space and reasonably large type. That makes the key easier to follow, and appear less challenging.
- In most cases, at the end of a key thread, there’s a good illustration or photo to help confirm that you’ve probably keyed correctly. For example, after following the keys “Cap and Stem > Pores Under Cap > Soft, Bun-Shaped Cap > Dry Cap > Scaly Cap,” there’s a heading, “*Strobilomyces*: see p. 339,” with a clear picture of the Old Man of the Woods underneath, and below that the species name of the photographed object, “*Strobilomyces strobilaceus*.”

On to the actual entries for each species: I rate them as pretty damn good! Each featured species usually gets a

full page, with three or four color photographs against a white background for maximum clarity. Take the entry for the Elegant Cort, *Cortinarius bergeronii*. We get a six-inch-plus, sharply-focused photo of the whole mushroom, with small captions drawing attention to certain parts, e.g., “cap skin slimy in wet weather,” and “smooth, yellow stem has covering of threads from veil.” It’s flanked on one side by top and underside views of the cap, and on the other side by a sectioned view of the mushroom. Each entry also includes a small inset photo or illustration of the mushroom *in situ* – as it might be found in nature.

I did find a few questionable claims and drawbacks, such as a table of contents that is not user-friendly, particularly for inexperienced users. Titles referring to the different mushroom sections are grouped under

two major headings, Ascomycota, and Basidiomycota, which are not defined in user-friendly terms. Under these appear subsections, not in alphabetical order, and without common names.

That means if you try to use the table of contents to find boletes, that even if you know to look under the Basidiomycota heading, you have to skim down through fifty entries before you find “Boletaceae.”

According to this book, *Laetiporus sulphureus*, or Chicken of the Woods, is said to fruit “often high up in living trees.” I’ve rarely encountered them on living trees; they always seem to pop up on dead wood close to ground level. Other, more experienced mushroomers seem to support that observation: neither Roody (*Mushrooms of West Virginia and the Central Appalachians*), Barron (*Mushrooms of Northeast North America*), Phillips (*Mushrooms and Other Fungi of North America*), or even Lincoff (*The Audubon Society Field Guide to North American Mushrooms*) mention Chicken’s occurrence in high places, and all note that it occurs on both living and dead wood. (*Editor’s note: I have seen many large fruitings of this fungus 12 or 15 feet up on living trees. See Virginia Tomat’s prizewinning photo in our 2013 Photo Contest on page 15.*)

The description of *L. sulphureus* exemplifies another problem that might confuse novices who find fungi that are close in appearance to those featured in this book—there’s no mention that *L. sulphureus* has a close relative, *Laetiporus cincinnatus*. That’s the case elsewhere. Take another poultry-named fungus, *Trametes versicolor*, whose common name (Turkey Tail) is missing from the index. There’s no mention of the existence of a similar-appearing species, False Turkey Tail (*Stereum ostrea*). Sure, the book can’t list all species. But there’s certainly room to state, “While the underside of *L. sulphureus* is yellow, another species, *L. cincinnatus* (not illustrated), has a whitish pore surface,” or, “The so-called False Turkey Tail, *Stereum ostrea* (not illustrated), lacks pores.”

**“On to the actual entries for each species: I rate them as pretty damn good!”**

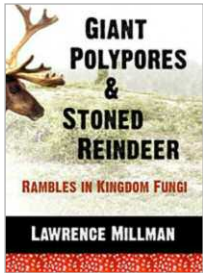
But these demerits are minor deficiencies. The book's pluses: Its well-illustrated descriptions of caps, a clean, carefully-designed keying system, photos which are greatly enhanced over the previous edition, all make this a worthwhile book for after-the-field identification. I'll buy a copy for myself, if offered by NJMA, which sells such guides at discounts to members. Hey Herb, how about it? You've got at least one customer for this book!



## BOOK REVIEW

# GIANT POLYPORES & STONED REINDEER: RAMBLES IN KINGDOM FUNGI

a book review by Nathaniel Whitmore



## *Giant Polypores & Stoned Reindeer: Rambles in Kingdom Fungi*

by Lawrence Millman

Published by Komatik Press, 2013. \$17.50

This book is a true gift to the world (at least the world of mycological literature, but I suspect the world at large has been made a better place with its publication). I cannot think of a more perfect Christmas gift for the ethnomycology-minded or potentially ethnomycology-minded; not only because of the long-awaited true story of Santa Claus, but also because it is a reminder that cold and snow do not deter all mushrooms and should not deter mushroomers.

Millman delights in conditions that weaker mushroomers shy away from, and takes us on a journey with short anecdotal chapters to Siberia, Svalbard, British Columbia, East Greenland, Mount Rainer, Ojue-Bougoumou (Cree village in Quebec), and beyond. From travels with Santa, to a fictional climb of Mount Everest, to an all-too-real visit to "the Zoo" – a Matsutake harvesting camp-town also known as Cranberry Junction. And from an exciting rare find in a Massachusetts November to a search for the Noble Polypore in the Pacific Northwest.

This book came to me at that time of the year after I recovered from the post-autumn foliage shock to remember that the brown of late autumn contains many wonderful subtle colors and distinct beauty – which is also the same time of the year when I experience post-autumn mushroom season shock. After realizing that there will likely be no more Maitake, Honey Mushrooms, and the other delicious edibles for the season, I quickly fill in any vacuous space in my life to avoid a mushroomer's version of seasonal depression – only to realize that there are many little mushrooms growing even in snow, and how much I love polypores, and that collecting firewood is a mycological excursion!

If I had been experiencing any kind of mushroomer's seasonal depression that dried and stored fungi couldn't remedy, I am sure *Giant Polypores & Stoned Reindeer* would have cured me. Medicine men and medicinal mushrooms – Millman's is a world of magic. I think it is no coincidence that the small fruiting bodies on what I think was fox scat so distinctly caught my eye and that I somehow stumbled upon the most vibrant little translucent-white agarics under some frozen leaves during the period I was reading the book. Indeed, Millman opens many lesser-used doors to the mycological world. *Giant Polypores & Stoned Reindeer* is a tantalizing combination of material I have been waiting to see in print and material I never imagined existed.

I highly recommend it.



## MUSHROOM RAIDERS STRIKE U.K.

from <http://www.salisburyjournal.co.uk/>

November 12, 2013. Reprinted from *Spore Prints*, the newsletter of the Puget Sound Mycological Society, December 2013.

Gangs of commercial mushroom pickers have staged dawn raids on the New Forest for the second year running. Parts of the forest have been stripped of edible mushrooms as gangs of pickers arrive by van intent on picking all they can find.

Mushrooms are often targeted by people who flout forest bylaws by cashing in on the demand from restaurants and food stores. The amount paid varies from year to year, but experts say commercial pickers can expect to pocket at least £20 per kilo.

A National Trust spokesman said: "Several thousand species of fungi can be found in the New Forest and are an extremely beautiful part of the area's autumn landscape."

"Picking a small amount of fungi for the odd meal is entirely acceptable."

"But mass collection means this special landscape is destroyed for other visitors. Fungi should be left in their natural environment for everyone to enjoy."

A Forestry Commission spokesman said: "People picking mushrooms should only take enough for personal consumption."

"This means no more than 1.5 kg per visit, and no more than half the fruiting bodies of any one species."



PHOTO BY STEVE STERLING

# NJMA FORAY REPORT FOR 2013

by John Burghardt

The 2013 collecting season was wetter than recent years in June and July but drier in August, September and October. Even in July, however, some of our foray locations were dry, and in October we found some wet ones. Fortunately, this variation in foray conditions did not dampen the enthusiasm of the NJMA members and public who came to our forays. It also reaffirmed for me that “you never know what you might find until you go out and look”. And overall the results of our collecting activities were similar to the results of the last several seasons. The total number of collections, total number of species identified for the season, and total number of new species added to the NJMA cumulative list were all similar to our experience in recent years, and only slightly below the very productive (and wet) 2011 collecting season. A total of 530 taxa were identified in 2013; 29 of these, or about 5 percent, were recorded for the first time.

We held fifteen regular forays starting with Princeton on May 5<sup>th</sup> and ending with Jake’s Branch Park on October 21<sup>st</sup>. In addition, we include the collections brought to Fungus Fest as a foray. Finally, we include as a single foray all species collected on at least one visit to Franklin Parker Preserve in Burlington County during 2013. The list shows the number of forays at which each taxa was collected in 2013. To indicate how frequently each taxa has been collected over the 30 years we have kept records, the far right column shows the number of years from 1981 to 2012 in which the taxa was recorded. For example, *Abortiporus biennis* has been recorded just 3 times in 30 years, whereas *Agaricus campestris* has been recorded in 27 of the 30 years covered by our records. Both of these taxa were brought to Fungus Fest in September. Species names in bold type were recorded for the first time in 2013. To allow participants to see what was collected at the forays they attended, readers can download a report showing which species were collected at each foray at [www.njmyco.org/downloads/NJMA\\_List\\_2013\\_by\\_Location.pdf](http://www.njmyco.org/downloads/NJMA_List_2013_by_Location.pdf).

Our experience in late June and July illustrates the variation I referred to above. During that period, we held forays at Lake Ocquittunk at Stokes State Forest in Sussex County, Wawayanda State Park in Passaic County, Holmdel County Park in Monmouth County, Meadowood Park in Morris County, and Wells Mills County Park in Ocean County. This year we recorded, on average, about 50 species at these June and July forays compared to 30 at the five forays during the same time period in 2012. This group of sites also produced most of the new species that were found at regular forays. We recorded two new species each at Holmdel (*Hypomyces mycophilus*, a parasite on polypores and *Trametes gibbosa*) and Wells Mills (*Entoloma* cf. *blox-*

*amii* (unknown species) and *Entoloma asprella*). One new species was recorded at Lake Ocquittunk (*Boletus roseipes*) and one at Meadowood Park (*Peckiella camphoratii*). We also recorded *Entoloma vernum* (the Spring Entoloma) for the first time at the Princeton foray on May 5<sup>th</sup>.

One of the new finds at Wells Mills deserves special mention because it highlights the serendipity of collecting fungi, especially in dry conditions. The Wells Mills foray on July 26<sup>th</sup> brought 15 or 20 interested NJMA members and non-members, including two visitors from Manhattan and Lynn, a long time NJMA member who recently returned to New Jersey.

Despite the moist conditions to the north, it was very dry. Wells Mills is a mixture of Pine Barrens upland pine and pine-oak forest, with streams bordered by swamps, including some nice stands of Atlantic white cedar. We expected to find interesting Amanitas and Boletes as we had in the past at this location, but very few members of these groups were fruiting. Our visitors from New York City brought in a collection of beautiful (and very well-collected) *Entoloma* specimens. Lynn thought these might be *Entoloma madidum*, which he remembered collecting in California and found described in David Arora’s book. The current name for *E. madidum* is *E. bloxamii*. Nina Burghardt then dried the specimen and sent it to Dr. Tim Baroni at SUNY Cortland with a photograph of the fresh specimen. Dr. Baroni sent back an email in August reporting that he thought this was most likely an *Entoloma nitidum* (now *Entocybe nitida*). *Entoloma*

**“You never know what you might find until you go out and look.”**



PHOTO BY JENIFER NINA BURGHARDT


*Entoloma bloxamii* showing blue cap

*nitidum* is similar to *Entoloma bloxamii*, a common West coast taxon, but has been collected in eastern North America. Just today (December 9<sup>th</sup>), Dr. Baroni wrote to Nina to say that this specimen is neither *E. bloxamii* nor *E. nitida*, but most likely an unnamed species. Unfortunately, we did not write a good description of the fresh material, or even know exactly where it was collected. But at least we preserved the dried specimen, got it to an interested scientist and herbarium with a half decent photo (see photo on the previous page). I haven't yet figured out what to call it in our data base – for the time being it is “*Entoloma cf. bloxamii* (unnamed)”. As I said, you never know what you will find. Thanks to Lynn, our two visitors from the Big Apple, and Dr. Baroni for making this dry mid-summer foray in the Pine Barrens so interesting.

A two-day foray at Franklin Parker Preserve on October 4 and 5 was an example of exceptionally good collecting, despite dry conditions at other nearby October forays in Brendan Byrne State Forest, Cheesequake State Park, and Jakes Branch County Park. A small, but energetic group of veteran and novice collectors found and identified 73 species at Franklin Parker. These finds included five species new to the NJMA list: *Marasmius thuginos*, *Phellinus* (=Fomitiporia) *punctatus*, *Cortinarius limonius*, *Hygrocybe psittacina* var. *perplexa*, and *Psilocybe atrobrunnea*. The last three were found in a very interesting swamp that harbors Atlantic white cedar, swamp maples, and blueberries.

We added four new interesting new species of *Amanita* to our cumulative list this season. Igor Safonov found what turned out to be *Amanita vulpecula* (Tulloss *nom prov*) first in Wharton State Forest and then later in the season at Franklin Parker Preserve. Though similar to *Amanita dulciarii*, Igor realized these belonged to a different “section” of *Amanita*, and got them to Dr. Rod Tulloss, who determined that these were indeed a species he had not seen before. The *Amanita sagittaria* (Tulloss *nom prov*) has previously been reported from Florida, Georgia, and Texas, but not from New Jersey. The two numbered species, *Amanita sp-N50* and *Amanita sp-S01*, have each been found more widely but they are unusual in New Jersey. Rod Tulloss’ website, [www.amanitaceae.org](http://www.amanitaceae.org), has excellent brief descriptions and photographs of these Amanitas, as well as technical descriptions.

One last interesting oddball was found in early November at Franklin Parker Preserve. Nina found what she thought was a very large *Inocybe lacera* – the cap was 6 cm in diameter- and sent it to our New Jersey Inocybe expert, Dr. Linas Kudzma, hoping he would confirm the identification. Dr. Kudzma confirmed it was an *Inocybe*, but the specimen was not *Inocybe lacera* or any other known species of *Inocybe*.

Thanks to all who participated in our forays or helped with identifications for an unusually interesting and productive collecting year. Happy collecting in 2014. 

## NEW JERSEY MYCOLOGICAL ASSOCIATION Species Identified At Club Forays in 2013

NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012

NUMBER OF FORAYS SPECIES WAS RECORDED IN 2013

SPECIES NAMES	↓	↓
<b>BASIDIOMYCOTA</b>		
<i>Abortiporus biennis</i>	1	3
<i>Agaricus campestris</i>	1	23
<i>Agaricus placomyces</i>	1	16
<i>Agaricus pocillator</i>	1	19
<i>Agaricus silvaticus</i>	1	18
<i>Agaricus silvicola</i>	2	9
<i>Agaricus sp.</i>	1	12
<i>Amanita amerirubescens</i>	6	31
<i>Amanita amerifulva</i>	6	31
<i>Amanita bisporigera</i>	8	24
<i>Amanita brunnescens v brunnescens</i>	2	30
<i>Amanita brunnescens v pallida</i>	2	19
<i>Amanita canescens</i>	1	3
<i>Amanita citrina v citrina</i>	7	31
<i>Amanita cokeri</i>	1	17
<i>Amanita crenulata</i>	2	20
<i>Amanita daucipes</i>	2	21
<i>Amanita dulciarii</i>	1	6
<i>Amanita farinosa</i>	1	7
<i>Amanita flavoconia</i>	11	31
<i>Amanita flavorubens</i>	1	3
<i>Amanita flavorubescens</i>	1	27
<i>Amanita longipes</i>	3	13
<i>Amanita morrisii</i>	1	6
<i>Amanita muscaria v guessowii</i>	4	29
<i>Amanita rhacopus (=ceciliae)</i>	5	27
<i>Amanita rubescens v alba</i>	1	1
<b><i>Amanita sagittaria</i></b>	1	0
<i>Amanita sinicoflava</i>	2	17
<i>Amanita sp.</i>	3	14
<b><i>Amanita sp. N-50</i></b>	1	0
<i>Amanita spreta</i>	1	4
<b><i>Amanita sp-S01</i></b>	1	0
<i>Amanita subcokeri</i>	1	4
<i>Amanita vaginata v alba</i>	2	4
<i>Amanita vaginata v vaginata</i>	5	30
<i>Amanita volvata v volvata</i>	1	26
<b><i>Amanita vulpecula</i> (Tulloss <i>nom prov</i>)</b>	1	0
<i>Amanita whetstoneae</i>	1	2
<i>Armillaria mellea</i>	4	30
<i>Armillaria tabescens</i>	4	26
<i>Artomyces pyxidata</i>	5	31
<i>Astraeus hygrometricus</i>	1	12
<b><i>Atheniella adonis</i></b>	1	0
<i>Auricularia auricula</i>	1	26
<b><i>Auricularia nigricans</i></b>	1	0
<i>Bankera fuliginosalba</i>	1	4
<i>Bolbitius vitellinus</i>	1	4
<i>Boletinus merulioides</i>	1	31
<i>Boletus oliveisporus</i>	1	1
<i>Boletus badius</i>	1	27
<i>Boletus bicolor v bicolor</i>	5	30
<i>Boletus campestris</i>	1	19
<i>Boletus chrysenteron</i>	2	24
<i>Boletus illudens</i>	1	14
<i>Boletus innixus</i>	2	5



**NEW JERSEY MYCOLOGICAL ASSOCIATION**  
**Species Identified At Club Forays in 2013 (continued)**

SPECIES NAMES	NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012	
	↓	↓
<b>BASIDIOMYCOTA (continued)</b>		
Boletus luridiformis	1	1
Boletus nobilis	1	4
Boletus pallidus	2	26
Boletus palustris	1	1
Boletus projectellus	2	7
Boletus pseudosensibilis	1	12
<b>Boletus roseipes</b>	1	0
Boletus rubellus	2	8
Boletus rubropunctus	2	5
Boletus sp.	2	2
Boletus spadiceus	1	7
Boletus subvelutipes	5	19
Bondarzewia berkeleyi	1	19
Callistosporium luteo-olivaceum	1	2
Calocera cornea	2	16
Calostoma cinnabarinum	1	24
Calostoma ravenelii	1	1
Calvatia cyathiformis	1	22
Calvatia gigantea	1	15
Cantharellula umbonata	1	18
Cantharellus cibarius	4	28
Cantharellus cinnabarinus	5	31
Cantharellus ignicolor	3	18
Cantharellus lateritius	4	27
Cantharellus minor	4	31
Cantharellus tubaeformis	1	22
Cerrera unicolor	1	17
Chalciporus piperatus	1	17
Chroogomphus rutilus	1	4
Chroogomphus vinicolor	1	11
Clavaria cristata	2	31
Clavaria vermicularis	1	16
Clavaria zollingeri	1	8
Clavariadelphus pistillaris	1	9
Clavulina cinerea	3	22
Clavulinopsis aurantio-cinnabarina	3	13
Clavulinopsis fusiformis	5	29
Clitocybe candicans	1	10
Clitocybe clavipes	2	28
Clitocybe sp.	1	7
Clitopilus prunulus	2	13
Coltricia cinnamomea	2	29
Coltricia montagnei v greenei	1	4
Coltricia perennis	1	15
Conocybe lactea	1	17
Conocybe tenera	1	2
Coprinus comatus	1	20
Coprinus micaceus	2	25
Coprinus plicatilis	1	12
<b>Corticium rosea</b>	1	0
Cortinarius alboviolaceus	4	21
Cortinarius armillatus	1	29
Cortinarius bolaris	1	4
Cortinarius caperatus	2	26
Cortinarius corrugatus	2	15
Cortinarius croceus	1	2

SPECIES NAMES	NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012	
	↓	↓
<b>BASIDIOMYCOTA (continued)</b>		
Cortinarius gentilis	2	1
Cortinarius iodes	3	29
Cortinarius lilacinus	3	6
<b>Cortinarius limonium</b>	1	0
Cortinarius malicorius	1	1
Cortinarius mucifluus	1	2
Cortinarius mucosus	1	5
Cortinarius sanguineus	1	5
Cortinarius semisanguineus	2	23
Cortinarius sp.	4	22
Cortinarius vibratilis	1	4
Craterellus fallax	5	30
Crepidotus applanatus	1	25
Crepidotus malachus	1	12
Crepidotus sp.	1	4
Crucibulum laeve	1	28
Cryptoporus volvatus	1	15
Cystoderma amianthinum	1	12
Dacrymyces palmatus	1	16
Daedalea quercina	2	23
Daedaleopsis confragosa	6	31
Entoloma unicolor	1	3
Entoloma abortivum	2	30
<b>Entoloma asprella</b>	1	0
<b>Entoloma cf. bloxamii (unnamed)</b>	1	0
Entoloma sericellum	1	1
Entoloma sericeum	1	1
Entoloma sinuatum	1	8
Entoloma strictipes	2	4
Entoloma strictius	7	28
<b>Entoloma vernum</b>	2	0
Exidia recisa	1	14
Fistulina hepatica	2	28
Flammulina velutipes	1	12
Fomes fomentarius	5	28
<b>Fomitiporia punctata</b>	1	0
Fomitopsis spraguei	4	15
Galerina tibiicystis	1	4
Ganoderma applanatum	5	31
Ganoderma lucidum	5	31
Ganoderma tsugae	5	31
Gastrum fimbriatum	1	1
Gerronema strombodes	1	16
Globulicium hiemale	1	1
Gloeophyllum sepiarium	1	13
Gloeoporus dichrous	3	25
Gloeotromera alba	1	2
Gomphus floccosus	1	16
Grifola frondosa	4	28
Gymnopilus luteus	1	23
Gymnopilus penetrans	3	19
Gymnopilus sp.	2	0
Gymnopilus spectabilis	3	12
Gymnopus dryophilus	1	29
Gymnopus subnudus	2	19
Gyroporus castaneus	7	31

**NEW JERSEY MYCOLOGICAL ASSOCIATION**  
**Species Identified At Club Forays in 2013 (continued)**

NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012		
NUMBER OF FORAYS SPECIES WAS RECORDED IN 2013	↓	↓
SPECIES NAMES		
<b>BASIDIOMYCOTA (continued)</b>		
Gyroporus subalbellus	3	6
Hapalopilus nidulans	1	23
Harrya chromapes	1	20
Hebeloma crustuliniforme	1	10
Hebeloma sp.	2	2
Hericium americanum	1	1
Hericium coralloides	1	21
Hericium erinaceus	1	21
Hydnellum conrescens	1	12
Hydnellum pineticola	1	4
Hydnellum spongiosipes	4	19
Hydnochaete olivacea	3	24
Hydnum repandum v repandum	5	27
Hydnum umbilicatum	2	21
Hygrocybe flavescens	2	21
Hygrocybe psittacina v psittacina	1	17
<b>Hygrocybe psittacina var. perplexa</b>	1	0
Hygrocybe borealis	2	20
Hygrocybe cantharellus	1	23
Hygrocybe conica	2	23
Hygrocybe irrigata	1	10
Hygrocybe laeta	2	21
Hygrocybe marginata v concolor	2	11
Hygrocybe marginata v marginata	1	25
Hygrocybe marginata v. olivacea	1	3
Hygrocybe nitida	1	11
Hygrophoropsis aurantiaca	1	24
Hygrophorus appalachianensis	1	2
Hygrophorus canescens	1	1
Hygrophorus hypothejus	2	5
Hygrophorus sp.	1	15
Hygrophorus squamulosus	1	4
Hygrophorus subsordidus	1	4
Hymenochaete rubiginosa	3	7
Hymenochaete tabacina	3	5
Hypholoma capnoides	1	8
Hypholoma fasciculare	4	29
Hypholoma sublateritium	1	28
Inocybe lacera	1	16
<b>Inocybe cf. lacera (unknown species)</b>	1	0
Inocybe lanuginosa	1	1
Inocybe sp.	4	14
Inocybe subochracea	1	9
Inonotus hispidus	6	18
Inonotus obliquus	1	4
Inonotus radiatus	1	4
Inonotus rheades	1	2
Inonotus tomentosus	1	20
Irpex lacteus	7	27
<b>Ischnoderma benzoinum</b>	1	0
Ischnoderma resinsum	3	16
Laccaria amethystina	2	30
Laccaria bicolor	5	14
Laccaria laccata v pallidifolia	1	19
Laccaria longipes	1	6
Laccaria nobilis	2	5

NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012		
NUMBER OF FORAYS SPECIES WAS RECORDED IN 2013	↓	↓
SPECIES NAMES		
<b>BASIDIOMYCOTA (continued)</b>		
Laccaria ochropurpurea	2	27
Laccaria ohiensis	3	10
Laccaria proxima	1	13
Laccaria sp.	2	7
Laccaria striatula	2	10
Laccaria trullisata	2	11
Lactarius allardii	1	2
Lactarius aquifluus	3	15
Lactarius camphoratus	5	30
Lactarius chrysotheus	5	25
Lactarius corrugis	3	26
Lactarius deceptivus	5	29
Lactarius gerardii	4	24
Lactarius hibbardae	1	4
Lactarius hygrophoroides	4	28
Lactarius lignyotus v lignyotus	2	27
Lactarius mutabilis	1	10
Lactarius peckii	1	19
Lactarius piperatus v piperatus	4	30
Lactarius proximellus	1	4
Lactarius psammicola f glaber	1	6
Lactarius sp.	2	6
Lactarius subpurpureus	2	17
Lactarius subvellerus v subdistans	1	5
Lactarius subvellerus v subvellerus	1	26
<b>Lactarius tomentosomarginatus</b>	1	0
Lactarius uvidus	1	8
Lactarius volemus v volemus	6	30
Laetiporus cincinnatus	5	21
Laetiporus sulphureus	8	31
Leccinum piceinum	4	16
Leccinum albellum	3	12
Leccinum rugosiceps	1	11
Leccinum snellii	1	23
Lentinellus ursinus	3	28
Lenzites betulinus	10	27
Lenzites elegans	9	15
Leptonia sp.	1	9
Leucoagaricus americanus	1	13
Leucoagaricus atrodisco	1	7
Leucoagaricus sp.	1	0
<b>Lichenomphalina umbellifera</b>	1	0
Lycoperdon marginatum	2	14
Lycoperdon molle	1	5
Lycoperdon perlatum	3	31
Lycoperdon pyriforme	4	29
Macrolepiota procera	1	26
Marasmiellus candidus	1	9
Marasmiellus opacus	1	5
Marasmiellus praeacutus	1	5
Marasmius capillaris	1	10
Marasmius delectans	1	7
Marasmius pulcherripes	2	9
Marasmius rotula	1	25
Marasmius siccus	1	22
Marasmius sp.	1	12

**NEW JERSEY MYCOLOGICAL ASSOCIATION**  
**Species Identified At Club Forays in 2013 (continued)**

NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012		
NUMBER OF FORAYS SPECIES WAS RECORDED IN 2013	↓	↓
SPECIES NAMES		
<b>BASIDIOMYCOTA (continued)</b>		
Marasmius strictipes	1	20
<b>Marasmius thujinus</b>	1	0
Megacollybia rodmanii	8	31
Meripilus sumstinei	1	22
Merulius tremellosus	1	24
Morganella subincarnatum	1	1
Mutinus elegans	1	25
Mycena acicula	1	6
Mycena epipterygia	1	8
Mycena epipterygia v lignicola	1	2
Mycena galericulata	1	22
Mycena haematopus	1	29
Mycena inclinata	1	29
Mycena leaiana	4	14
<b>Mycena megaspora</b>	1	0
Mycena praelonga	1	1
Mycena pseudoinclinata	1	8
Mycena pura	2	26
Mycena rosella	1	2
Mycena stylobates	1	1
Mycena vulgaris	1	1
Neolentinus lepideus	1	1
Nidula candida	1	1
Nolanea murrayi	1	14
Nolanea sp.	1	3
Nyctalis asterophera	2	5
Oxyporus populinus	8	27
Panaeolus sp	1	1
Panellus stipticus	9	29
Phaeolus schweinitzii	1	25
Phallus ravenelii	1	24
Phellinus everhartii	1	5
Phellinus ferruginosus	1	4
Phellinus gilvus	1	30
Phellinus nigricans	1	1
Phellinus sp	4	1
Phlebia radiata	2	16
Pholiota malicola v macropoda	1	1
Pholiota squarrosoides	2	25
Phylloporus boletinoides	1	4
Phylloporus leucomycelinus	2	7
Phylloporus rhodoxanthus	3	29
Phylloporus rhodoxanthus spp americana	1	2
Piptoporus betulinus	8	31
Pisolithus tinctorius	2	19
Pleurocybella porrigens	2	4
Pleurotus ostreatus	8	28
Plicaturopsis crispa	1	15
Pluteus admirabilis	1	15
Pluteus cervinus	9	31
Pluteus petasatus	1	20
Polyozellus multiplex	1	11
Polyporus alveolaris	7	31
Polyporus leptocephalus	7	31
Polyporus radicans	1	9
Polyporus squamosus	2	26

NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012		
NUMBER OF FORAYS SPECIES WAS RECORDED IN 2013	↓	↓
SPECIES NAMES		
<b>BASIDIOMYCOTA (continued)</b>		
Porodaedalea pini	4	2
Postia caesia	3	28
Psathyrella candolleana	1	18
Psathyrella delineata	1	19
Psathyrella piluliformis	1	20
Psathyrella sp.	1	13
Psathyrella velutina	1	21
Pseudoboletus parasiticus	2	18
Pseudohydnum gelatinosum	2	7
<b>Psilocybe atrobrunnea</b>	1	0
Pulveroboletus ravenelii	1	3
Pycnoporus cinnabarinus	5	26
Ramaria sp.	2	15
Ramariopsis kunzei	1	17
Ramariopsis laeticolor	1	3
Resinomyces rhododendri	1	2
Resupinatus applicatus	1	7
Rhizopogon roseolis	1	2
Rhizopogon rubescens	1	7
Rhizopogon sp.	1	12
Rhodocollybia butyracea	1	29
Rhodocollybia maculata v maculata	2	26
Rhodocollybia maculata v scorzonerea	1	1
Rhodocollybia sp.	1	0
Rhopalogaster transversarium	1	9
Rickenella fibula	2	15
Russula albonigra	2	8
Russula anomala	1	1
Russula betularum	1	9
Russula brevipes v brevipes	3	28
Russula burlinghamiae	1	1
Russula claroflava	1	20
Russula compacta	6	31
Russula cremeirosea	1	3
Russula crustosa	4	30
Russula cyanoxantha	1	18
Russula cystidiosa	1	9
Russula decolorans	2	5
Russula flavida	1	4
Russula foetentula	2	25
Russula fragiloides	1	2
Russula heterophylla	1	10
Russula laurocerasi	5	28
Russula mariae	4	31
Russula modesta	3	25
Russula mutabilis	2	13
Russula nigricans	3	2
Russula ochroleucoides	2	24
Russula ornaticeps	1	16
Russula pantoleuca	1	2
Russula parvovirescens	2	5
Russula peckii	1	3
Russula pectinatoides	1	19
Russula perlactea	3	9
Russula pseudolepida	1	13
Russula pulchra	2	9

**NEW JERSEY MYCOLOGICAL ASSOCIATION**  
**Species Identified At Club Forays in 2013 (continued)**

NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012		
NUMBER OF FORAYS SPECIES WAS RECORDED IN 2013		
SPECIES NAMES	↓	↓
<b>BASIDIOMYCOTA (continued)</b>		
Russula pusilla	1	20
Russula rosea	1	3
<b>Russula rubripurpurea</b>	1	0
Russula rugulosa	1	14
Russula sericeonitens	1	12
Russula silvicola	2	29
Russula sp.	3	17
Russula sulcatipes	1	2
Russula uncialis	2	10
Russula variata	7	31
Russula ventricosipes	2	18
Russula vesicatoria	1	7
Russula vinacea	4	28
Russula virescens	4	16
Sarcodon atroviridis	1	4
Sarcodon imbricatus	3	6
Schizophyllum commune	9	31
Scleroderma areolatum	2	21
Scleroderma bovista	1	1
Scleroderma cepa	5	27
Scleroderma citrinum	13	31
Scleroderma geaster	3	28
Skeletocutis nivea	1	7
Spathularia herbstii	2	15
Spongipellis pachyodon	2	14
Steccherinum ochraceum	3	14
Stereum complicatum	8	28
Stereum hirsutum	1	14
Stereum ostrea	14	31
Stereum striatum	6	22
Strobilomyces confusus	1	23
Strobilomyces sp.	4	0
Strobilomyces strobilaceus	1	29
Stropharia rugosoannulata	1	27
Suillus decipiens	1	7
Suillus granulatus	2	30
Suillus hirtellus	1	1
Suillus salmonicolor	3	20
Tapinella atrotomentose	2	28
Tephroclybe palustris	3	4
Thelephora palmata	2	10
Thelephora terrestris	4	18
Thelephora vialis	2	13
<b>Trametes gibbosa</b>	2	0
Trametes hirsuta	4	19
Trametes ochracea	1	5
Trametes pubescens	3	11
Trametes sp.	1	1
Trametes versicolor	11	31
Tremella foliacea	1	18
Tremella mesenterica	2	27
Tremella reticulata	1	6
Tremellodendron pallidum	8	29
Trichaptum abietinum	2	13
Trichaptum bifforme	13	31
Tricholoma aestuans	3	3
Tricholoma equestre	1	14

NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012		
NUMBER OF FORAYS SPECIES WAS RECORDED IN 2013		
SPECIES NAMES	↓	↓
<b>BASIDIOMYCOTA (continued)</b>		
<b>Tricholoma focale</b>	1	0
Tricholoma magnivelare	1	1
Tricholoma myomyces	1	4
<b>Tricholoma niveipes</b>	1	0
Tricholoma pessundatum	1	7
Tricholoma resplendens	1	12
Tricholoma sejunctum	1	20
Tricholoma sp.	1	3
Tricholoma subresplendens	1	4
Tricholomopsis decora	1	8
Tricholomopsis formosa	1	4
Tylopilus alboater	1	22
Tylopilus badiceps	1	4
Tylopilus ballouii	1	26
Tylopilus felleus	3	29
Tylopilus ferrugineus	2	15
Tylopilus griseocarneus	1	4
Tylopilus peralbidus	1	3
Tylopilus plumbeoviolaceus	1	24
Tyromyces chioneus	9	31
Tyromyces fissilis	1	8
Xanthoconium separans	2	19
Xanthoconium affine v affine	5	24
Xanthoconium affine v maculosus	3	15
Xanthoconium purpureum	1	2
Xanthoconium stramineum	1	1
Xeromphalina caudicinalis	1	1
Xerula furfuracea	6	21
Xerula megalospora	1	9
Xerula radicata	1	23
Xerula sp.	1	0
Xylobolus frustulatus	1	24
<b>ASCOMYCOTA</b>		
Biscogniauxia atropunctata	1	2
Bisporella citrina	1	27
Bulgaria inquinans	3	10
Chlorociboria aeruginascens	7	23
Cordyceps ophioglossoides	1	5
Daldinia concentrica	3	30
Diatrype stigma	5	5
Galiella rufa	4	28
Helvella crispa	1	14
Helvella elastica	1	3
Helvella macropus	1	17
Helvella queletii	1	1
Hypomyces chrysospermus	3	27
Hypomyces hyalinus	4	26
Hypomyces lateritius	1	3
Hypomyces luteovirens	3	23
<b>Hypomyces mycophilus</b>	1	0
Hypomyces ochraceus	2	2
Hypomyces sp.	2	4
Hypoxylon fragiforme	2	15

**NEW JERSEY MYCOLOGICAL ASSOCIATION**  
**Species Identified At Club Forays in 2013** (continued)

SPECIES NAMES	NUMBER OF YEARS SPECIES WAS RECORDED 1981-2012	NUMBER OF FORAYS SPECIES WAS RECORDED IN 2013
	↓	↓
<b>ASCOMYCOTA (continued)</b>		
Kretzschmaria deusta	2	2
Lasiosphaeria ovina	1	3
Leotia lubrica	3	29
Mitrlula elegans	1	2
<b>Mitrlula lunulatospora</b>	1	0
Morchella semilibera	1	20
Morchella sp.	1	11
Nectria cinnabarina	1	1
Orbilina sp.	1	0
Pachyella clypeata	1	0
<b>Peckiella camphorati</b>	1	0
Peziza repanda	1	13
Peziza sp.	1	1
Peziza succosa	1	5
Sarcoscypha occidentalis	1	27
Scutellinia scutellata	3	29
Spadicoides clavariae	2	3
Trichoglossum farlowii	1	1
Trichoglossum hirsutum	2	18
Trichoglossum walteri	1	1
Xylaria polymorpha	3	30
<b>ZYGOMYCOTA</b>		
<b>Pilobolus chrystallinus</b>	1	0
<b>MYXOMYCOTA</b>		
Fuligo septica	2	27
Hemitrichia sp	2	2
Lycogala epidendrum	8	31
Stemonitis axifera	3	19
Stemonitis sp.	1	6
Symphytocarpus confluens	1	10
Tubifera ferruginosa	2	26
<b>Species Identified</b>	<b>530</b>	



**NJMA News** is published bimonthly by the New Jersey Mycological Association. Annual subscription price is included in NJMA membership annual dues. Except where noted, articles may be copied or reprinted with credit given to the author(s) and **NJMA News**.

Views expressed herein do not imply New Jersey Mycological Association endorsement.

**NAMA 2013... YES, IN ARKANSAS!**

by Terri Layton

Come again? Where did you say you were going?

Where are you going? This was the typical response when I told a few people whom I consider “friends” that I was heading down to Arkansas for the 2013 NAMA Foray. YES. You heard me right. ARKANSAS USA. Doubts about my sanity was on all of their faces, immediately followed by that dreaded question (permeated with much disapproval and righteous indignation)...WHY?

Well I will tell you why I went down to Arkansas... mushrooms of course! Actually that’s not the whole truth. I wanted to see my friends and go places I’ve barely heard about. Has anyone heard of the Ozarks? Another big reason is to see and maybe lend a helping hand to my friend Jay Justice who chaired the 2013 NAMA Foray.

Since it’s most likely that *you* would never consider setting foot in Arkansas (airport layovers do not count), I will share with you what I have seen and experienced – meaning that this is not going to be all about mushrooms. In fact, there will be very little about mushrooms (a warning for taxonomists...you know who you are).

Four of us traveled together – Patricia, Sharon & Steve Sterling, and I) and when we landed in Little Rock, it seemed like any other airport (which gave us a false sense of security). Jay picked us up at the airport and we went to a real Arkansas BBQ joint for a lunch to kill some time (actually to wait for the next airport pick up). Once we picked up others, we headed up to our final destination some 2½ hours drive from the airport. A long ride you ask? Not at all. The scenery was beautiful and the conversations were lively about politics, religions, etc. Hard to imagine that the subject of religion (after all, we were in midst of the bible belt) would be lively, but believe me it was. No fist fight broke out for the duration of the ride. By the way, BBQ at Sims was simply heavenly: very caloric and finger-licking good. No mushroom dishes, but plenty of servings of white Wonder Bread (it’s been years, actually decades, since I have encountered so much white bread in one sitting).

When we arrived at the camp, our jaws dropped. It was beautiful and expansive. Lodges were set in sprawling (and I do mean sprawling) hills and valleys. Individual lodges were *well* spaced so loud music or screams for help could not be heard from lodge to lodge. Each lodge was decorated with individual themes. The main lodge was decorated with buffalos. Get the picture? We arrived just in time to have dinner and say hellos, kisses and hugs with good friends. Then, one by one, we were dropped off to our lodges in pitch dark. No cell phones or wi-fi (except in the main lodge and definitely no street lights anywhere, but ahhhhh *stars* were bright and mesmerizing. Let’s call this the “silver lining”. Amen. Some of us actually had to go out and get a flash-

light to light our paths in the evenings (no street lights – or did I mention that already?).

Sharon and Steve's lodge was located by a hill where animals (no buffalo though) roamed freely. I kid you not. They had no regard for where they did their business and it was by pure chance that Steve or Sharon didn't step into piles of fertilizer.

Anyway, my lodge was set on a hill (we had to cross a creek from the main lodge) full of stuffed animals. I think my roommate (and my mushroom wife), Patricia counted 23 stuffed animals. Most looked pretty real, but I didn't have any nightmares. It was not unusual to be greeted by grazing donkeys and mules as we stepped down from our wrap-around porch. It was really a wonderful place to stay and experience solitude.

By the way, what do you call a house full of stuffed dead animals all over the place? I know what we call a place where we keep dead mushrooms (a herbarium), so would that be anibarium? Anyway, it's not that important. So far nothing about mushrooms...so far so good.

For our early foray, we were escorted to a wonderful place called "Lost Valley", but we found it with no problem. We had a wonderful lunch at a town called Jesper and collected mushrooms which were plentiful and unusual. (I have to pause here for a second to talk about mushrooms.) My good friend from Georgia, Cornelia, who has been mushrooming for a lot fewer years than I have looked down on the ground and asked "what is this?" She thinks I am smart and know a lot about mushrooms (I think). I looked down at what appeared to be all shriveled up puffballs or a little *Pholiota* (size of a ¼ pea), so I told her that it wasn't worth collecting. Being the astute person that I am, I sensed that she wanted them and collected them for her (I was a bit annoyed that she wanted these dumb little things). A few days later, I was chased down by one of the graduate students who was very excited by these little insignificant pea-looking things. He said that he had only seen them in pictures and was excited to see them for "real". Really! And I fessed up that they really were not mine. He said they were a *Calostoma* species to my disbelief. What? But, but, *Calostomas* are usually the size of a middle finger or at least a thumb? Oh well. I would like to think that my friend Cornelia did not know what they were when she had me collect them, but who knows? Looking back, I should have known that these could not be puffballs or *Pholiota* since these *Calostomas* were growing on the ground instead of wood. Oh well. You win some and you lose some. I am just glad that my ego didn't suffer on account of being wrong *again* with another missed ID.

Back to the Lost Valley. We saw elk on the way back to the camp and we were grateful that. Tim, our handsome guide took many, many days off to help with NAMA Foray. Nothing like hanging around with the locals. Back to the regular foray...one of the forays was an

option to visit a cave and I certainly did. Beautiful – and the most magnificent formation I had ever seen. Interestingly, this cave was discovered by a bunch of boy scouts in the 60's and held two huge piles of bat droppings which had been around for 200 years without disintegrating. I wondered if there were any fungus living in the pile.

Lectures were interesting and lively. Thursday evening (official opening night), a local naturalist explained about the geological formation and boasted about over 7000 caves throughout Arkansas and also that the Ozarks really were not mountains, but rather the side of a hill (lime) carved out by the years of running water. The most interesting thing to me was that a wildflower called Pink Potatoes that live in deep crevasse on the bluff. These *Claytonias* will stick their flowers way out to get pollinated then once pollinated, will start to retract back (the flower head) and plant the seeds back in the crevasse...amazing, huh?

Of course, there were technical lectures, and I attended one. I think I understood about one tenth of what was said. Of course, I could be exaggerating here about how much I really understood. I tried to take notes, but only managed to scribble down one or two words. And yes, there were discussions about phylogenetic trees and name changes. Sometimes I felt like an idiot and sometimes I felt like crying, but I don't think I am the only one who felt lost or discouraged. As they say: a rose (mushroom) by any other name...

My strength is not in naming things (just like people). I remember faces, but not necessarily the names of people. Well. I've decided that it is OK to say "you know I have seen you/this before, but can't put a name to it". Then proceed to sniff it.

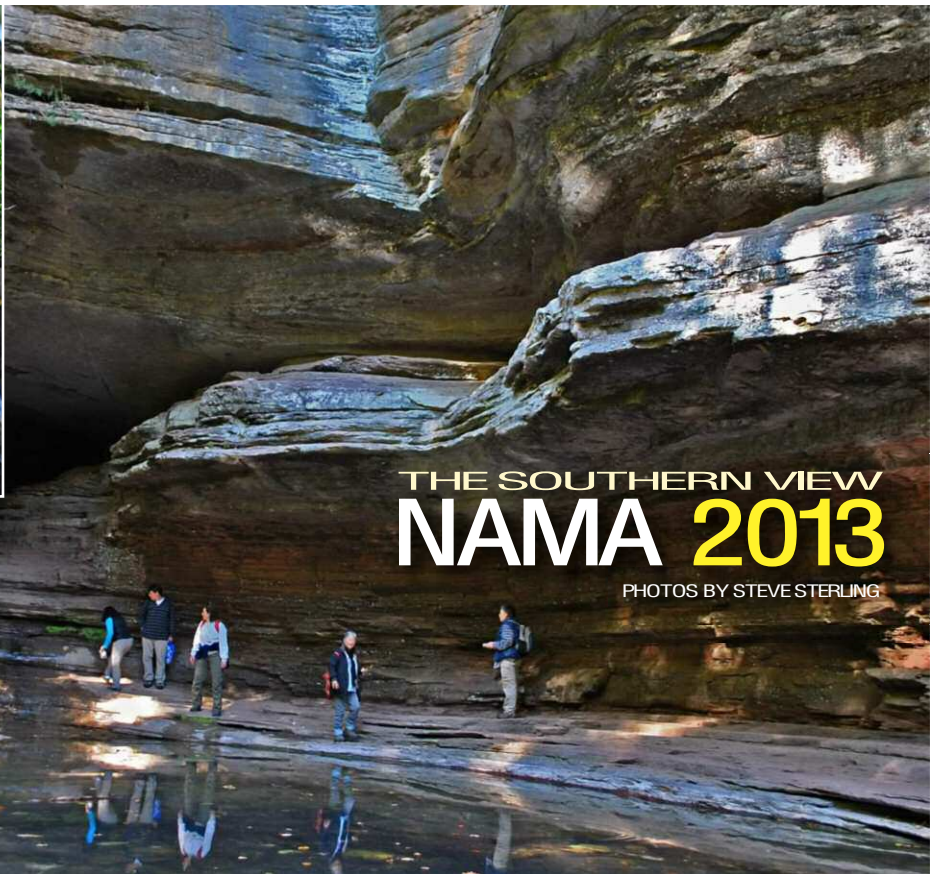
By the way, Jay Justice (2013 NAMA Chair) presents himself as a "Poe Boy" (inside joke). He is one of the most interesting, kind, unassuming and intelligent people I know, and he certainly put on one hell of a show in one of the most unique places I have ever visited. I hope he has enough energy left to do another one in Arkansas.

I attended several lectures by Britt Bunyard, Tom Volk, and Michael Kuo, who were very entertaining: about bugs, Latin, and stupid questions from non-mushroomers, respectively. Tom mentioned that Arkansas is the 49<sup>th</sup> state he had done foraying in. I wondered if the state of Delaware is his last place to foray.

For me, having gambled to foray in such an odd/unfamiliar place and have had a wonderful time, I promised myself that I will set out to do more out-of-the-box places. As one poet wrote, "I took the road less traveled and that has made all the difference..." Amen.

Two more things: The NAMA 2014 Foray is scheduled to take place in Oregon. I think people will envy you, not look at you like you have two heads if you go out to Oregon. The 2015 NAMA Foray will be held in Wisconsin – although it might be cheesier than you like.





## **NJMA NEWS**

c/o Jim Richards  
211 Washington Street  
Hackettstown, New Jersey 07840

### **FIRST CLASS MAIL**

*NJMA is a non-profit organization whose aims are to provide a means for sharing ideas, experiences, knowledge, and common interests regarding fungi, and to furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms.*

#### *In this issue:*

- **2013 FORAY FINDS LISTING**
- **FIELD GUIDE SURVEY**
- **WHO'S IN A NAME - PART 40**
- **NAMA IN ARKANSAS**
- **FRANKLIN PARKER 2013 REPORT**
- **JANUARY 11<sup>TH</sup> LECTURE**
- **BEATRIX POTTER ON FUNGI**
- **MYCOPHAGY MEETING PREVIEW**
- **HOLIDAY DINNER REPORT**
- **PHOTO CONTEST WINNERS**

*...plus more!*

### ***Volvariella bombycina*** **Tree Volvariella**

This somewhat rare gilled mushroom grows on dead or injured hardwoods. It is usually white with pink gills (at maturity) and sports a distinctive volva and veil, which could cause it to be confused with a deadly Amanita by those who are not well-familiarized with its identification. The color of these specimens is leaning toward brown, which may or may not indicate a different species. Research is ongoing.



PHOTO BY PAUL FUNK