CALENDAR OF UPCOMING EVENTS

Sunday, March 2
1:30 pm
MEETING AND LECTURE
Somerset County Environmental Education Center
Lord Stirling Road, Basking Ridge, NJ.
Our guest speaker will be Langdon Cook, author of The Mushroom Hunters: On the Trail of an Underground America

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 in the previous issue, #44-1.

Sunday, April 13
1:30 pm
MEETING AND LECTURE
Frelinghuysen Arboretum, Morristown, NJ
Our guest speaker will be Dr. Roy Halling. The topic of his talk will be “Biogeography of Fungi”. See page 2.

Sunday, May 4
10:00 am
FIRST FORAY OF THE 2014 SEASON
Institute Woods (Princeton Water Works)

Friday-Sunday
June 20-22
ANNUAL NJMA VICTOR GAMBINO FORAY
Pocono Environmental Education Center (PEEC)
Bushkill Falls, PA. Registration is required – form on page 15

August 7 -10
NEMF ANNUAL SAMUEL RISTICH FORAY
Bowdoin College, Brunswick, Maine

October 9-12
NAMA FORAY - Eatonville, WA
As I write this, many of us are weary of the barrage of ice and snowstorms. At least we haven't had to cancel programs, although we came close with Mycophagy. (I am trusting that the March 2 program won't be snowed out.) We can at least hope that the heavy snowfall will lead to a good morel fruiting in the spring. But nothing is certain: I concluded a while ago that going off to foray is like going off to a ski resort without the benefit of a report on ski conditions. It helps to be an optimist if you want to be a mushroomer.

As many of you know, the leaders of NJMA's committees and interest groups meet every January to coordinate activities for the year. At our recent meeting, we agreed that NJMA should no longer subsidize the cost of "hard copy" newsletter memberships, particularly given the steep increases in printing and postage costs. Our "online newsletter" membership fees will remain at $10 individual and $15 family; the "hard copy" newsletter membership fees will increase to $35 individual and $40 family, effective July 1st. The $25 premium represents our actual costs. The $35 fee is still lower than membership fees for NJ Audubon, the Littoral Society and other similar organizations, and they do not offer a lower cost membership option.

Much progress has been made on the NJMA Library (Nina Burghardt's hard work) and the Membership Directory (Igor Safonov's hard work). I am happy to report that we will have a NJMA weekend foray (aka, the Victor Gambino Foray) in June! It's a wonderful opportunity for members to connect with each other, foray in a beautiful setting, learn from our experts and a guest mycologist, and just have a great time. We will be going to the Pocono Environmental Education Center in Dingmans Falls, PA, where NJMA had held the Victor Gambino Foray for many years. Old timers remember it as a place of great mushrooming, but they felt it had dreary cabins and lousy food. I visited PEEC in January, and I can assure everyone that the renovated cabins are bright and cheery, and meals now include fresh fruit at breakfast and a salad bar at lunch and dinner.

One item missing from this issue is our Education Workshop schedule. Our schedule of workshops depends on the foray schedule, which is still tentative. Trying to finalize the education schedule so early has resulted in many workshops being rescheduled to accommodate forays, creating numerous problems and, in some cases, cancellations. Instead, we will publish the education schedule in the May/June NJMA News.

I will conclude with my thanks to all those who worked on our Mycophagy program, and especially to Luke Smithson. Luke, an up-and-coming professional chef, developed the recipes and then wrote up them up, including lots of good information on pasta techniques to give out to participants. He even picked the chanterelles that went into one dish. We are lucky to have Luke as a member.

– Patricia McNaught
Come spend a weekend in the beautiful Delaware Water Gap, mushrooming along wooded streams, turning acquaintances into friends, and learning from our mycologists – What’s not to love? NJMA will have our weekend club foray, the Victor Gambino Foray, at the Pocono Environmental Education Center in Dingman’s Ferry from June 20th to June 22nd.

We will be foraying on PEEC trails under a National Park Service Scientific Research permit and also foraying in the northwestern section of Stokes State Forest. As we ID the specimens, newer members will learn the techniques that are impractical for our regular after-foray sessions: spore prints and microscopy as well as chemical tests.

We will have two mycologists at the foray. Our chief mycologist will be Dorothy Smullen, who has forayed at PEEC for many years and is an outstanding identifier. Dorothy was a biology teacher for many years, and she excels at pointing out the key features of a specimen that lead to its identification. Our guest mycologist will be Nathan Wilson, creator of Mushroom Observer (MO), which is a collaborative online effort by which the thousands of registered users help identify fungi. In addition, the data from users’ submissions contributes to a better understanding of the distribution of fungi in North America.

Using MO can give you a lead when you’re stumped, or give you confidence in your tentative IDs. Nathan will lead a hands-on workshop on Sunday morning at PEEC, where we will use Mushroom Observer with foray specimens. If you bring a laptop computer, you will be able to try MO yourself, with expert guidance. This workshop is included with your foray registration.

Nathan is an avid field naturalist with particular interest in fungi and his master’s thesis was on using computers to identify fungi. He is Director of the Center for Library and Informatics at the Marine Biological Laboratory at Woods Hole, and also Director of the Biodiversity Informatics Component of the Encyclopedia of Life.

In the past, NJMA members all “bunked up” at PEEC in group cabins, but this year we are offering doubles for a small price premium, in addition to triples/quads. Each cabin has a full bathroom. And while cabins do have bunk beds, we will not be using upper bunks. By offering double accommodations, we are limiting the number of registrants, so sign up early. The registration deadline is May 22nd, but we expect to reach our limit before then. A registration form is on page 15.

The cost of the weekend is $145 per person for double occupancy and $135 per person for triple/quad occupancy. We are keeping the price low by asking you to bring your own bedding (sheets or sleeping bag), pillow, towels and toiletries. All meals from Friday dinner through Sunday lunch are included. Our Sunday lunch will be a box lunch to accommodate those who want to hit the road right away. We may be able to accommodate a few day visitors once registration for the weekend has reached our minimum. We will let you know more in upcoming monthly NJMA email updates.

Dingman’s Ferry is easy to reach from New Jersey. I recommend the “scenic route”: If you take Route 15 North to Route 206 North and then cross over the Delaware River at the Dingman’s Ferry Bridge, the trip takes about 67 minutes from Morristown.

If you wonder if there will be any mushrooms so early in the season, according to John Burghardt, the data we have from past NJMA forays at PEEC show that late June can be very productive.

For long-time NJMA members, this weekend will be a time to revisit old haunts and reconnect with friends. For newer NJMA members, a weekend foray is an invaluable opportunity to get to know other members, and to take a big step up in your identification skills.
THE TYROMYCOLOGIST
BUILDING YOUR LIBRARY (PART 2)
by Patricia McNaught

(A panel of eleven NJMA mushroom enthusiasts were asked about the books they would recommend to a new mushroomer. In Part 1, the two field guides most recommended were Gary Lincoff’s Field Guide for North American Mushrooms (National Audubon Society) and George Barron’s Mushrooms of Northeast North America.)

The recommendation by panelists for the second book a new mushroomer should acquire was overwhelmingly Roger Phillip’s Mushrooms and other Fungi of North America (previously published as Mushrooms of North America). As Luke Smithson commented, “Great mug shots” of the mushrooms… pretty systematic in showing gills, cap, and cross section.” Susan Hopkins recommends the 1991 edition “because [Roger] took so many pictures in NJ and the Northeast. I know the reprint has poorer quality pictures (scanned from 35 mm slides) but Roger shows more mushrooms than most other books.” Jack Barnett’s comment was that “the online version is now really good, but the print version is still more reliable in the woods!” Using it will “stretch” some beginners; as Sharon Sterling wrote, “it made me learn a little more [so I could] even understand the descriptions…” And Igor Safonov wrote “Though not necessarily a friendly book for beginners due to the…difficult to read text…it [is] the most useful field guide to mushrooms in our geographical area. It’s my workhorse for mushroom identification for anything but boletes…and perhaps possesses the most comprehensive presentation of several large and difficult to study genera, such as Russula, Lactarius and Cortinarius, of any existing universal field guide.”

Many panelists thought a person interested in edibles doesn’t need specialized recommendations on books. As Rod Tulloss put it, “Having less information to use in making a choice of what to eat does not seem to me to be a good idea. If anything, you want all the information that you can get. I’m saying this after a couple or three decades of volunteering for NPIES (NJ Poison Control”). But not all agreed with that approach, and several people recommended Edible Wild Mushrooms of North America: A Field to Kitchen Guide by David Fischer and Alan Bessette. Jim Barg said “this book recommends many of the common edibles and devotes nearly half of the book to identifying poisonous mushrooms which have resemblance to the good common edibles. It also has some excellent recipes (some from NJMA members, too!) This was my first mushroom book and it’s still a reference that I lean on frequently.” HP recommends highly Hope Miller’s Wild Edible Mushrooms.

As far as cookbooks, two panelists like Joe Czarnecki’s mushroom cookbooks; his Book of Mushroom Cookery is “a primary recipe source when it comes to mush-rooms” according to Rod and Luke recommends A Cook’s Book of Mushrooms. Three people recommend The Mushroom Feast by Jane Grigson. Jim Richards described it as the “complete guide to classic recipes”; Bob Hosh commented that “although mostly French style cooking, she does an excellent job discussing how to prepare mushrooms for the table”.

But there’s more to mushrooming than identification and cooking. Susan wrote “anyone interested in fungi should get the recent Danish book by Jens Peterson The Kingdom of Fungi. Beside the photography it illustrates all of the important facts about fungi, how they grow and their importance in the environment.” Or, as Jim Richards put it more succinctly, “great technical information…beautiful photos”. Terri Layton recommends Mr. Bloomfield’s Orchard by Nicholas Money, which is a compendium of stories about fungi and mycologists, told with a touch of humor.

Again, my thanks to the panelists for their thoughtful responses to my questions. We learn from each other; we learn from books; and we learn from each other which books to learn from!

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WELCOME TO ALL OF OUR NEW NJMA MEMBERS!

We’d like to extend a warm welcome to the following members who joined us between December 18, 2013 and February 22, 2014. We look forward to seeing you at lectures, forays, and other NJMA events. Happy ‘shrooming!

Whitney Artell
Daniel Barizo
Jennie Chipparullo
Jennifer Dohrmann
Patrick Gutsick
Denise Hewitt
Linda & Natalie Li
Krystina Mahoney
Birgit Maio
Matthew Parisi
Graham & Erin Peabody
Jana & Rob Pika
Ellen Relkin
Alen Rojer
Richard Schrader
Seymon Zlochevsky

Whitney Artell Brooklyn, NY
Daniel Barizo Hagerstown, MD
Jennie Chipparullo Bernardsville, NJ
Jennifer Dohrmann Succasunna, NJ
Patrick Gutsick Wayside, NJ
Denise Hewitt Mine Hill, NJ
Linda & Natalie Li Randolph, NJ
Krystina Mahoney Maplewood, NJ
Birgit Maio Mahwah, NJ
Matthew Parisi Haddonfield, NJ
Graham & Erin Peabody Spotwood, NJ
Jana & Rob Pika Princeton, NJ
Ellen Relkin Maplewood, NJ
Alen Rojer Maplewood, NJ
Richard Schrader Westfield, NJ
Seymon Zlochevsky Fort Lee, NJ

NJMA NEWS 4
As I hope you have already noticed, there are several changes in this issue of NJMA News that we hope will make it more reader-friendly. We have added a short version of a table of contents that should get you to the more important articles with greater ease. We are also being a bit more “editorial” in cropping your submissions in an effort to trim the size of the newsletter.

As Patricia wrote in her President’s Message, the cost of printing and mailing the hard copy has increased dramatically. If you are planning on submitting an article, please contact us first so you do not waste your time on covering an event that has been covered. And do not assume that everything is being written about. This does not always happen – for Mycophagy, which had 50 plus members in attendance, our only contributions came from Luke, Bob Peabody and Judy G (on her website) and a few of my photos. As we mentioned before, much of the material that would have been included in past newsletters will soon be available on the “Members Only” section of our website (njmyco.org), for example, the Mycophagy Introduction and Recipes by Luke Smithson. Please let us know if this works better for you.

And, late-breaking big news for all of you who use it, NJMA now has a page on Facebook, which is managed by our new Social Media Chair, Pete Bohan.

– Jim Richards

from Jim Richards:

“Fungi Boost Crops” from the Grist website:

http://tinyurl.com/prafbaa

from Judy Glattstein:

Possibly one of the best meals I have ever cooked.

Poach two duck legs in broth made from carcass, together with onion and thyme. When tender, remove from broth and chill. Skin, bone, and dice duck meat. Set aside. Mushrooms, 225 grams. I used a combination of cremini, shiitake, and added some previously braised chicken mushroom. Coarsely dice, saute in butter and olive oil. Add some thyme. Add duck meat. Add 56 grams soft goat cheese, stir to mix everything well. Salt and black pepper to taste. Set aside.

Five sheets of filo pastry, each brushed with melted butter. Put on buttered, rimmed, jelly roll pan. Flop filling in center, push into a log-like shape. Fold in ends of pastry, roll sides over filling. Turn over so edges are on bottom. Brush top with melted butter. Bake in 350 degrees Fahrenheit oven for 25 minutes, turn temperature up to 400 degrees Fahrenheit until nicely browned, about 10 to 15 minutes more.

Delectable, delicious, delightful. The two of us ate the whole thing.

Suggested accompaniment was a bed of field greens. Since I didn’t have any I made braised Savoy cabbage, which was an excellent choice. Wine was a Cotes-du-Rhone Village. Pleasant, not fabulous.

And of course my white fruitcake for afters.

(continued on page 9)
Thanks to all of the brave souls who came out for Mycophagy 2014! The weather forecast was ominous, but fortunately the weather held out (mostly) so that we were able to put on the show. I personally really had a great time cooking and demonstrating the dishes. I also really enjoyed testing various recipes over the past month, trying to decide which ones were the best suited for the demo. Testing means cooking and eating the dishes! Hard work, but somebody has to do it.

Just to give everybody a little “behind the scenes” perspective, I thought I would briefly describe how this production came together. After last year’s mycophagy demo, I indicated to Jim Richards that I would be interested in doing it again if the club was interested. He said yes, and other than collecting and freezing some chanterelles over the summer, it all went on the backburner for most of the year. In early December, at the Holiday Party, there was some discussion amongst a few NJMA members about what the theme should be. We finally decided on fresh pasta, a suggestion that I believe was mutually made by Terry Layton and Jim Richards. So the research began. I dug out my cookbooks and Jim started sending me various mushroom and pasta recipes, sometimes several a day! (He has quite a recipe collection).

By late January, we had narrowed the dishes down to just a few. Now came the more involved tasks of trying to decide how much to make of each, what equipment would be needed, how it could be realistically be done. To successfully pull off any kind of event where you are feeding lots of people, details and planning are critical. Good weather helps too! Recipes and the accompanying article were finished up by myself and edited and polished by Jim, then sent off to the printer.

The day before Mycophagy, Igor Safonov drove to Phillips Mushroom Farms and picked up their generous donation of cultivated mushrooms and delivered them to my place of work in New Hope, PA. NJMA member Chris Darrah, owner of Mainly Mushrooms, dropped off the Porcinis. Jim Richards and Mike Rubin met me at my work that night and we spent the next 5 hours or so making bulk quantities of pasta and sauces. Mike sliced and diced, Jim kneaded dough, I cooked mushrooms! Mike and Jim literally rolled all the pasta out themselves and assembled the lasagnas while I manned the stoves. It was quite a night.

The day of Mycophagy, after picking up all of the prepped foods and mushrooms from work, I arrived at the Unitarian Society and met our kitchen volunteers: Mike Rubin, Marie-Helene Charbut, Jean-Marc Delaveaux and Marja Van Ouwerkerk. They all did a wonderful job finishing the prep work, measuring the
ingredients and setting up the *mise en place* for each dish, washing dishes (a thankless job) and plating foods. Mike and Judy Mudrak were busy elsewhere: making coffee, serving, cleaning up, etc.

On the front end, I know many other people were involved. Dan Strombom was there early and stayed late, helping with setting up and breaking down. Many others helped with these tasks as well. Jim Barg handled our video setup and of course, Bob Peabody was the auctioneer. There were surely other people helping out and I apologize if I missed you...at this point all I could see was food! Food! food!

This event was quite a production, and it couldn't have happened without all of the volunteers who chipped in and donated their time and energy to make it happen. This club, and the unique events that it puts on, are truly special and can only happen when people are willing to give back to it, so I would like to again thank everybody involved.

*Editor’s note: For additional coverage of Mycophagy 2014, visit Judy Glattstein’s website: [www.bellewood-gardens.com/2014/Mycophagy_2014-02.html](http://www.bellewood-gardens.com/2014/Mycophagy_2014-02.html)*

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**A MYCO-THANK YOU!**

*from Bob Peabody, auctioneer*

Thank you to the following members who contributed items to our Mycoauction:

- Jim Barg
- Jane Bourquin
- Chris & Pat Darrah
  (and their company, Mainly Mushrooms)
- Barbara Ecker
- Dr. Douglas Eveleigh
- Bill Felegi
- Artie Grimes
- Frank Marra
- Judy Mudrak
- Bob Peabody
- Jim Richards
- Betty Wise

Special thanks to Phillips Mushrooms for their contribution to Mycophagy and the Myco-auction

The auction brought in $716.00 to increase & improve our programs.

A special thank you to John Burghardt for his hard work as auction cashier.

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**NJMA LIBRARY UPDATE**

*submitted by Nina Burghardt*

NJMA has a library which most of our members do not even know exists. The Fred Volkenborn Library was established in the early ’70s and was housed at the Somerset County Environmental Education Center (SCEEC) until 2006. It consists of many books and monographs, some of which are out-of-print and not on the web. When we moved from SCEEC, the collection was temporarily packed in boxes and stored in several places. We are still looking for a permanent location and working out the details of making the collection once again available to members. Terri Layton has graciously offered us the use of a large room on her property to store the library. On Friday, January 31st, we moved the shelves and the collections, including the books that have been reviewed in *NJMA News* over the last year, to that space. We now need to make sure that all the books have a NJMA stamp. Betty Wise is making an electronic list (using Library of Congress numbers) of everything we have.

Some books seem to be missing. If you know of any books or have any books in your possession that belong to NJMA, please contact us. We also welcome any new additions to our collection.

You can contact Igor at njmycomember@gmail.com or Nina at jnburghardt@verizon.net (or telephone her at 609-466-4690).
WHO’S IN A NAME?

**Cortinarius krombholzii**
by John Dawson (forty-first of a series)

The name *Cortinarius krombholzii* Fr., bestowed by Elias Fries on a species of agaric he described in 1874, remains valid today. Its specific epithet honors the distinguished Czech physician and mycologist Julius Vincenz Edler von Krombholz.

Krombholz was born in the Bohemian village of Oberpolitz (now part of the Czech Republic) on 19 December 1782. His father Ignaz was a schoolteacher there, but died at the age of 36, just five years after Julius’s birth. Fortunately, however, the young boy acquired a devoted stepfather just two years later, when his mother married Ignaz’s successor, Joseph Dominka.

Dominka taught his stepson as much as he could, and soon the boy’s interest in botany and his talent for making botanical sketches attracted the attention of a local clergyman, who gave him free instruction and arranged for him to begin taking classes at the Augustinern Gymnasium in nearby Böhmisch-Leipa at age twelve. Four years later, in 1798, after Krombholz became a member of a church choir in Prague that provided room and board for the choristers, he transferred to the Altstädter Gymnasium there, where he became a top student.

After leaving the Gymnasium Krombholz began philosophical studies at Prague University and resolved to rely no further on support from his family. But shortly after enrolling, he enlisted in a militia formed to defend the country, and when not soldiering he devoted his spare time to learning Italian and modern Greek --- so well that during a period when his unit was encamped at Budweis, he substituted for a professor there who was on leave. After being released from service, he returned to the university in Prague to resume his philosophical studies, but fell ill during his second year; and upon his recovery determined to study medicine instead.

The long entry on Krombholz in the biographical dictionary *Allgemeine Deutsche Biographie*, from which most of the information in this profile is taken, describes his subsequent medical career in great detail. In summary, he began his medical studies in 1803, made rapid progress, went on to the University of Vienna for training in ophthalmology, performed several successful cataract operations after his return to Prague, was appointed Master of Obstetrics there in 1805, and spent the years 1809–11 traveling about Germany visiting various universities and hospitals. In 1812, on the completion of his medical studies, he was appointed demonstrator in anatomy at Prague, and in 1814 he became Professor of Theoretical Surgery. In 1819 he was also appointed Professor of Public Health, and in 1828 Professor of Special Pathology and Therapy.

Somehow, in the midst of all his clinical and teaching obligations, Krombholz also found time to write, translate, and illustrate books, both on medicine and mycology. In particular, the frequent cases of mushroom poisoning he was called upon to treat led him in 1820 to publish a conspectus on edible fungi found in the vicinity of Prague; and that, in turn, spurred him to undertake animal experiments on the effects of eating various fungi, resulting ultimately in a massive work in ten folios published during the years 1831–1847 (the final volume appearing after his death). Entitled *Naturgetreue Abbildungen und Beschreibungen der eßbaren, schädlichen und verdächtigen Schwämme* [True-to-Nature Illustrations and Descriptions of the Edible, Poisonous and Questionable Fungi], it contained, in addition to the text, 76 colored plates of mushrooms, one of which (a public domain image from Wikimedia Commons) is reproduced here. (The entire set of plates...
Krombholz was a member of various medical societies and received numerous honors during his lifetime; in particular, in 1836 he was ennobled, as indicated by the ‘Edler von’ in his name. Five years later, Krombholz suffered a heart attack, after which he spent several months recuperating in Rome and Naples (though soon after his arrival in Rome he broke a leg!). He returned to Prague in the fall of 1842, but suffered another heart attack on Christmas Day and was unable to resume work. He lingered on in poor health until his death on 2 November 1843. In his memory, the medical faculty of Prague placed a marble bust of him in the great hall of Prague’s general hospital.

In addition to his fungal *magnum opus* and many species of fungi that he named, two other contributions to mycology by Krombholz are noted in other sources: his sponsorship of the penniless August Karl Joseph Corda (an important early contributor to mycology) as a medical student at Prague, and his citations, in several minor works, of some validly published names of fungi overlooked by Fries.

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**MICROSCOPY INTEREST GROUP**

NJMA member Dr. Mike Rubin has agreed to offer advice and answer questions from those of us who are using microscopes to identify fungi. Here are his answers to some questions recently posed by NJMA members:

**Q:** I’m looking to purchase a new microscope. Should I pay the extra money to get phase contrast?

**A:** As far as phase is concerned… it is not used that often for fungi. You are better off using a good stain like lactophenol cotton blue to bring out the contrast in the structures you are looking for. Most people can’t prepare a specimen that is thin enough for phase. So I wouldn’t spend the extra money on it. It’s great if it already comes with the scope.

**Q:** I want to get a reticle *(Editor’s note: a reticle is a network of fine lines in the eyepiece of an optical instrument)* for my microscope so I can measure spore size. What calibration do I need?

**A:** The spacing in a reticle is calibrated against a stage micrometer, which typically allows you to go down to the 1 micron level. I have a stage micrometer I can lend to you if you want to calibrate your scope. You only need to do it once for each objective.

If you need advice or have questions for Mike, e-mail him at  [microman12@hotmail.com](mailto:microman12@hotmail.com).

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

*from Steve Sterling:*

“California’s Foraging Wars”: [http://tinyurl.com/l2ddyus](http://tinyurl.com/l2ddyus)

*from Jim Richards:*

Mushroom rapper: [http://tinyurl.com/oo5u9a6](http://tinyurl.com/oo5u9a6)

Truffle hunting: [http://tinyurl.com/m6o2bkn](http://tinyurl.com/m6o2bkn)

*from Stephanie Ritson:*

Spotted in January in Hackettstown:

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from Judy Glattstein:

Mushroom preservation practices: [http://tinyurl.com/qbmvbjk](http://tinyurl.com/qbmvbjk)

What do you think? The pickling was somewhat interesting although the salting first kind of put me off. And mushroom salt – I would have dried mushrooms, but... 

(continues on page 13)
TWO POINTS OF VIEW

Review by Terri Layton:
For several years, NJMA members, led by Nina Burghardt, have conducted an ongoing survey of macrofungi in Franklin Parker Preserve, located in the New Jersey Pine Barrens and managed by New Jersey Conservation Foundation. Dr. Emile DeVito of the Foundation spoke at our January meeting on some of the issues facing the Pine Barrens.

Dr. DeVito’s first topic was the murky business of how the decision on running a gas pipeline through the Pine Barrens was made. There were good guys (some of whom will surely pay a price for their vote) and bad guys. Fortunately, the good guys won, and the proposal was defeated the day before our meeting. Interestingly, as a member of the Pinelands Preservation Alliance, I have been following this issue and hoping that the gas pipeline would not go through the Pine Barrens, but nothing like getting all the nitty gritty details from the horse’s mouth.

Dr. DeVito’s Ph.D. thesis was on the birds of the Pine Barrens, but clearly his affections have been stolen by timber rattlers. In northern NJ, rattlers survive winters by hibernating in rocky dens; in the sandy Pine Barrens they hibernate in water, with only their nostrils exposed. They then migrate to their summer grounds, eight miles away for one rattler that was tracked.

Dr. DeVito was asked about the threat of the Southern Pine Beetle, which The New York Times reported last December is “firmly entrenched, has already killed tens of thousands of acres of pines, and is marching northward... In New Jersey, the beetles hit a peak in 2010, when they killed trees across 14,000 acres of state and private land.”

According to Dr. DeVito, the Southern Pine Beetle is a problem for woodlot owners, because of the loss of quality timber, but not for state parkland or NJ Conservation land. Checkered Beetles are a voracious predator of the Pine Beetle, and the Checkered Beetle population is increasing. Trees killed by the Pine Beetle provide nesting sites for birds and small mammals, and eventually increase biological diversity.

“Observe, don’t manage” is Dr. Devito’s advice for natural areas. And that goes for fire: “Fire is good”, because we need hot fires to release ash for the nutrient-poor Pine Barrens. But he also expressed concern about areas of heavy development in the forest. He detailed one near-catastrophe, where a fast moving and out-of-control fire was racing towards a town, and then veered because of a last minute wind shift.

Dr. DeVito assured us that New Jersey has all the regulations needed to protect the unique ecosystem and rare species of the Pine Barrens. But he also gave us several disturbing examples when the rules and regulations were simply ignored, because of pressure from land developers.

Lastly, Dr. DeVito challenged us to embrace the Pine Barrens as the natural gem of NJ. When a show of hands indicated that many of us hadn’t visited the Pine Barrens, he scoffed: “And you call yourself naturalists? What’s the point of living in New Jersey if you aren’t going to visit the Pine Barrens. You might as well move somewhere else!” (Three NJMA forays will be in the Pine Barrens in October. If you can’t wait ‘til then, contact Nina Burghardt to join her at Franklin Parker Preserve starting in March.)

Yes, it’s true that Dr. DeVito did not once utter the word “fungi” during his lecture until someone asked him if he was going to talk about fungi at some point. But let’s face it: We are just one of the Kingdoms. We are not the only Kingdom. And how could we not be entertained and admire someone who truly loves what he does? His delivery was lively (I think he waved his arms once every minute) and honest. My love for the Pine Barrens deepened, and maybe I won’t scream my head off when my paths cross that of one of Dr. DeVito’s rattlers.

Review by Betty M. Wise:
Dr. DeVito is obviously very passionate about preserving the New Jersey treasure that is the Pinelands. It is a noble undertaking and much appreciated. However, I would have liked to have heard something about the forest/fungi relationship, and less about the mating habits of timber rattlesnakes in the Pinelands.
NJMA 2014 COMMITTEE CHAIRS AND ACTIVITY/INTEREST GROUP LEADERS

Archives/Historian
Bob Peabody
Book Sales
Herb Pohl
By-Laws
Phil Layton
Culinary Group
Jim Richards
Cultivation
Ray Pescevich
Dyeing
Ursula Pohl
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Patricia McNaught
Forays
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Chair - Nina Burghardt
Circulation Manager - Betty Wise
Membership
Igor Safonov
Microscopy
Mike Rubin
NAMA representative
Ursula Pohl
NEMF representative
Mike Rubin
Newsletter
Editor - Jim Richards
Art Director - Jim Barg
Nomination
Nina Burghardt
Public Outreach & Fungus Fest
Terri Layton
Publicity
Randy Hemminghaus
Ray Fatto Scholarship
Richard Kelly
Social Media
Pete Bohan
Special Events
Jim Richards
Mycophagy
Bob Hosh
Holiday Party
Jim Barg
Photo Contest
Liz Broderick
Victor Gambino Foray
John Burghardt
Species Recorder
Nina Burghardt
Taxonomy
Mike Rubin
Toxicology
Jim Barg
Website

BOOK REVIEW

THE MUSHROOM HUNTERS:
ON THE TRAIL OF AN UNDERGROUND AMERICA

a book review by Judy Glattstein

Think you’re doing well when a day in the woods ends with a few pounds of mushrooms? What if one day your delivery to just one restaurant along a route was ten pounds of chanterelles, ten pounds of porcini, and some really exotic oddballs like cauliflower, saffron milk caps, and man-on-horseback mushrooms. How about picking hundreds of pounds, thousands of pounds of wild mushrooms, all needing to be in prime condition.

So here’s the plot: An amateur mushroom hunter who loves the outdoors and camping in the back country decides to hook up with the pickers who traipse through the Pacific Northwest collecting mushrooms by the hundreds of pounds that end up for sale to high-end restaurants. Along the way, he meets up with a wild diversity of people working in an underground economy – pickers who don’t speak English, buyers dealing in a cash-only market, illegal commercial foraging in national forests and/or across state lines without bothering about a permit, mushrooms quite literally being flown across the country, brief descriptions and allusions to fabulous, mouth-watering meals involving – what else – mushrooms.

Wait a minute! The first line of text on the title page notes that The Mushroom Hunters is a work of non-fiction! Here are the true stories of a vast network that brings wild mushrooms from the back country to fancy restaurants and farmers markets. The book introduces a wide cast of often strange characters who would never make it in an office but thrive in the roadless wilderness sans GPS. Their schedule is set by the seasons and the weather - rain, snow, elevation, forest fires (apparently the year after one can be great for certain mushrooms.)

Evocative descriptions of mushrooms: “The Hawkwing (Sarco don imbricatum) is a type of toothed fungi related to hedgehogs, a dark mushroom with beautiful, intricately patterned shingles on the cap that resemble the fine etchings of a hawk’s feathers.”

Geography, climate, and socio-economics and their influence and changes to the world of wild mushrooms. For example, the description of Japan’s satoyama, highly managed pine forests where matsutake mushrooms, were once prolific. Now, with greater reliance on fossil fuels and a pine wilt disease, the Japanese harvest of matsutake is rapidly declining, while North American matsutake “like a superhero to the rescue” replace it.

Quibbles: The images on the dust jacket are all there are. Two sepia pictures, one of morels and another of chanterelles; a foggy, out-of-focus color image of mushroom picker’s hands and knife behind them, and a rear view of a picker and his bucket ambling through a verdant Pacific Northwest forest. This is not a picture book; these are the author’s photographs, and they’re so lovely I’d like more.

Recipes: There really aren’t any with lists of ingredients; just cook thusly, enjoy. Some tease me. Hedgehogs, he writes, have a complex flavor profile, they’re cute, they look good on a plate, they’re versatile, and lend themselves to “rich, heavy preparations such as risottos, casseroles, and cream sauces as well as to lighter fare such as vegetable stir-fries.” A page or two later there’s a little more of a jumping-off point, a medley of sautéed wild mushrooms including hedgehogs and chanterelles finished with creamy mascarpone and some fresh herbs and spices, more memorable than the beef they were sampling. Perhaps a cookbook is in preparation...

Fact or fiction, The Mushroom Hunters is a delightful, fascinating read for people who are passionate about mushrooms, about foraging, about food, who are fascinated with the natural world, and enjoy a good read.

A humble Trinity

It’s not the Kingdom of God
I find divine,
but the Kingdoms of you and me
and of that mushroom
and that tree.
You amazed me yesterday,
you amaze me today,
and tomorrow,
I long already to know you more –
you, that mushroom and that tree.

– Suzanne Venezia
BYTES, BITS, & BITES (continued from page 9)

ground to a powder, then added to salt. Inquiring minds want to know - what's your take?

from Jim Richards:

I have made mushroom powder and mushroom salt as you describe – by adding the powder to sea salt.

I am pretty sure that the salt she made would have much less flavor. But I suppose it is better than discarding it.

I question freezing the mushrooms raw. Most of the “experts” recommend some cooking to stop enzymatic reaction.

I am going to pass this article on to a few of the better cooks to get their opinion.

from Patricia McNaught:

On the freezing side, it is standard practice to at least blanch any fruit or vegetable before freezing to deactivate the enzymes that can cause deterioration in color or flavor. I have always assumed the same is true in mushrooms. Tina at Phillips Mushrooms may know. With freezing, it’s a quality issue, but with salting and pickling it is a safety issue. Under the olive oil there is an anaerobic (no oxygen) environment. Clostridium botulinum spores are pretty ubiquitous in the soil. To grow, they require no oxygen and a non-acid environment. They are not killed by boiling; in fact boiling “heat shocks” them and makes them more likely to grow. The question is, how much vinegar is left on the mushrooms when they go into the jar; is there enough to create an acid environment and inhibit growth? It would be less problematic if a traditional recipe was followed – traditional recipes mean there is some history – but I believe she modified it. It really depends on your tolerance for risk. I don’t want to be a wet blanket, but I do think it’s a bad idea to encourage NJMAers to mess around with preservation techniques.

from Luke Smithson:

I have to agree with both Bob and Patricia. This writer’s canning techniques are not safe. I have always been taught to err on the side of caution and use tried and true canning recipes – not always easy to determine. I use the Ball Blue Book of Preserving as my main reference, which definitely recommends use of a pressure cooker for canning mushrooms. As Patricia pointed out, botulism is always the main concern when canning foods.

I was also a little confused by the writer’s salting technique... I have only limited experience with salt preservation, but I’ve always seen it done the way Bob described it: Layers of salt and nothing else. I preserve sausage casings this way, in the refrigerator.

This would be a good educational topic for the club: SAFE preservation!
BOLETUS HURONENSIS - DOCUMENTATION OF AN UNFORTUNATE EVENT
by Michaeline Mulvey
reprinted from Mainely Mushrooms, newsletter of the Maine Mycological Association, October-December 2013

July 17 “Today’s Finds” Found these tonight in hemlock woods across the sandy stream…The Boletes are really fine-firm/dry – in spite of some slug furrows.

July 18 “Yesterday’s Boletes Photos” “Did a fairly lazy job IDing, or rather not IDing the specimens. Bessette and Co. book is a labor of ____. Did spend time on keys last night, unproductively. I am in love with the yellow fat bottomed one. I’d like it to be subglabripes, but I have my doubts. It would change color, slightly, when handled. Over night in the fridge, the bluish bruises returned to yellow/tan. Magic. Previous subglabripes have not done this. B. appendiculatus matches well, except for the California part. When I sliced it, slight blueish streaking, nothing dramatic. It was a lovely yellow throughout. And delicious. Sautéed in butter and down the hatch. I also sauteed the soft textured tan guys. Strikingly bitter. I did not proceed. Yuck.”

July 19, first response. “OK, so you are a person with an iron-clad stomach! There are some mushrooms that give some folks definite gastric issues, other folks eat them happily again, and again. I would be one of the former, you are luckily one of the latter.”

“First the bitter one – it looks like a cep, except that the cap is brown, but without any warm red or yellow tones. The reticulations on the stipe are dark and the pores have a distinct pink tint – so the Bitter Bolete, Tylopilus felleus. On to the yellow one - happy that your stomach tolerated it. Probably not appendiculatus, but also not subglabripes. OK, so did you look in the east coast key in Bessette? When I look at the photo of appendiculatus, I think B. speciosus, which is listed as edible, though it is a blue stainer.”

July 19. “Thanks for the research. I am a silly person for eating a mushroom that I did not know. Nothing you and others haven’t warned about. I am happy to be a poster child for such stupidity. So, 12 hours later and I am feeling pretty decent, think I’ll make pancakes.”

“Let’s roll the tape back to 10 pm last night. A very different story. Think demonic pilates with a bucket and a body - not under my control - trying to throw up everything it ever ate since 1977. And other symptoms... It’s amazing how one pretty yellow mushroom just shy of 4” tall could inspire such things...All in all, I decided that it was not a big color changer, which brought down my guard.”

The time-line: “Ate it around 3:30 - 4:00 pm. By 5:30, I was having suspicions I had done something stupid. From 6:00 to midnight was the worst of it. Violent vomiting every 20 minutes, which eventually transitioned to vomiting and diarrhea. Small bucket for lap eliminates the sit/kneel decision... No headache. No palpitation. But, muscle cramping and charlie horses everywhere, calves, thighs, feet, back. Negotiating with legs when I really, really have to get up to puke was not cooperating with my body. Like every fiber of my being was being wrung to extract this mushroom. Pretty interesting. And some chills. Such a pretty, pretty mushroom.

“I am working through the key again of page 30. I am now keen on Boletus huronensis. Did some Googling...I like what I am reading, including the toxicity part. Too bad I did the research in reverse order!”

For a more graphic account of another incident with this mushroom check out:

WHIMSICALLY ARRANGED MUSHROOMS BECOME FUNGI LUMINOGRAMS
reprinted from Spore Prints, newsletter of the Puget Sound Mycological Society, December 2013

London-based artist David Robinson has combined an innate passion for food with his photographic practice for his ongoing series of photographic work “fungi luminograms.” As the owner of the mushroom-based street food business Sporeboys, Robinson’s daily exposure to the edibles has led him to explore them as an artistic medium, taking photos of them in whimsical arrangements using a camera-less luminogram technique. The mushrooms are hand cut into various shapes and patterns and are built into small vignettes as in “Space Tourism,” where fungi caps transform into space ship-like silhouettes, and in “New Year” where long-stemmed varieties become the fireworks in a New Year’s Eve scene. The specific palette of fungi material – rich in texture, form, and color – creates a playful and quirky visual response.

Once in the darkroom with the mushroom compositions, he creates an image by exposing photosensitive materials to light without the intervention of a camera. The process rapidly causes the destruction of the original, delicate fungi material – rich in texture, form, and color – creates a playful and quirky visual response.

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Join your fellow NJMAers for a packed three-day event in the beautiful Pocono Mountains. We will have foray walks on Friday afternoon, Saturday morning, and Sunday afternoon on PEEC grounds (owned by the National Park Service) and in Stokes State Forest in NJ, across the Dingman’s Ferry Bridge. There will be evening programs on Friday and Saturday (followed by socials) and a workshop on Sunday morning led by Nathan Wilson, creator of *Mushroom Observer*. Sunday lunch will be a box lunch for those who need to leave promptly.

PEEC is located within the 77,000-acre Delaware Water Gap National Recreation Area, along the Delaware River, just minutes from the New Jersey border and one hour 20 minutes from Morristown.

**Fees for Forays - June 20, 21, 22:**
- $145.00 Double Occupancy
- $135.00 Triple/Quad Occupancy

Includes 2 nights’ accommodations and meals from Friday evening dinner to Sunday afternoon lunch. No single occupancy. Price does **not** include linens. Participants must bring their own bedding, pillows, toiletries, and towels. All cabins have a private bathroom with shower.

**Register early! Space is limited!**
**Deadline for registration is Thursday, May 22, 2014**
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.

**COMING SOON to a forest (or park, or lawn, or dead elm tree, or tulip poplar tree) NEAR YOU!**

(We hope…and we’re not telling where we found these!)