

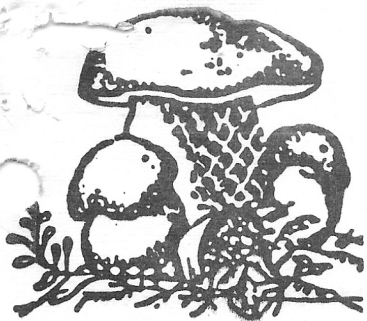
## New Jersey Mycological Assn.

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BOLETUS EDULIS

SEPTEMBER - OCTOBER 1984

## REMAINING FORAY SCHEDULE

Directions for the remaining six forays for this season are listed. Review the foray guidelines listed in the July newsletter. All forays start at 10:00 am and last at least through lunch, so bring a picnic lunch along.

SEPTEMBER 9

TOURNE PARK

8 Paul Meyer is the leader for this foray. The Tourne, located in Boonton, is the site of the NJMA's first foray.

An easy access is by way of Mountain Lakes Boulevard, opposite Neil's New Yorker restaurant on Rt. 46, between the Cherry Hill and Denville exits of I-80. Take I-80 to either of these exits proceeding on Rt. 46, continuing in the same direction from which you came. Take Mountain Lakes Blvd. North for about 2 miles. At the fork bear left onto Elcock Ave. (towards Powerville), for 2 blocks. The entrance is clearly marked on the left. We'll meet at the second parking lot.

SEPTEMBER 16

STEVENS STATE PARK

12 The park is located on Rt. 604, seven miles South of Rt. 206, and 1.5 miles from Rt. 46 in Hackettstown. Jim Richards will again lead this foray into one of his favorite sites.

Directions: From the East, take Rt. I-80 West to exit 25 (Rt. 206 - Newton), turn left at the second traffic light onto 604 South. The park entrance is 7 miles on the left. (look for the Good Shepherd sign)

From the South: At the intersection of routes 46 and 183 in Hackettstown (Rt. 24 becomes 183), turn right onto Rt. 604 (Willow Grove St.) by the Hess service station. The park is 1.5 miles on the right.

One fifth of a mile after entering the park, make a right turn of the bridge at the stop sign. We will meet at the lower picnic area, which is the second right turn.

SEPTEMBER 23

MALHON DICKERSON PARK

10 Ray Fatto will lead this foray in one of NJMA's favorite foray sites.

Directions: Take I-80 to Rt. 15 North and exit at Weldon Road towards Milton. The park is about 4.5 miles on the left. There are several entrances, look for the family picnic area.

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SEPTEMBER 30

ANNUAL PICNIC  
STOKES STATE PARK

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Grete Turchick is the leader for this annual event. The meeting is an exception to our usual 10:00 AM start off, for we will meet early as we can, and stay as late as we can. Everyone is requested bring a covered dish to share during the lunch break. There will be a prayer at 10:00, but the tables will be also be prepared for the picnic as well as the specimens collected that day. Bring the dishes!

Directions: Stokes State Forest is located in the extreme North-West corner of the state. Take I-80 to Rt. 206 North. The entrance is at the Forest Office, about 5 miles North of Branchville. Follow the road past the office and take the right fork. Take a left at Coursen Rd. for 2 miles. We will meet at the Kittle Field Parking lot, near the ball park.

*FOLLOW SIGNS TO THE FIELD PARKING*

OCTOBER 7

FUNGUS FEST 1984  
SCEEC

OCTOBER 14

CHEESEQUAKE STATE PARK

Bob Hosh will take a break from his culinary group and will lead this last foray of the season before we return to our winter headquarters at SCEEC.

Directions: From I-287 take route 9 South to route 34 South. Turn left onto the Cheesequake-Morristown Rd. (Note Sunoco Service Station on the left at the intersection). Follow the road past the Cliffwood Avenue intersection where it becomes Gordon Road. This leads to the park entrance.

From The Garden State Parkway: Take exit 120, which is Lawrence Harbor Road. Make three (I3) right turns: Lawrence Harbor Road, Cliffwood Ave., and Gordon Rd. Gordon Road will lead to the entrance.

Go through the park gate straight down the main road to a stop sign where the road branches into a "Y". Go to left towards the swimming area. About 800 yards up the road is a gravel parking lot where we will meet.

## **NJMA 5th ANNUAL PHOTO CONTEST**

Our annual photo contest will be held during our December 9th membership meeting. In response to popular demand the activity category will be included again this year.

### **CATEGORIES:**

#### **PICTORIAL**

Photographs of mushrooms, preferably in natural habitat, to be judged on their artistic merits.

#### **TECHNICAL**

Photographs showing as many identifying characteristics of fungi as possible. A series of photos will be accepted as a single entry.

These slides will be judged primarily for their usefulness in field identification. The characteristics illustrated are to be indicated on a separate sheet of paper.

#### **ACTIVITY**

Photos of people in serious or humorous mushroom related activities.

### **CONTEST RULES**

The contest is open to NJMA members only.

Only colored slides will be acceptable.


Previous NJMA photo contest winning slides are not eligible.

Slides may be entered in any of the three categories.

Your name and category must appear on each entry.

All slides will be shown and evaluated by Erwin Streisinger, who was the judge of last year's photo contest, and who has graciously offered to judge this contest.

Forward all entries to:

Anna Gerenday  


The deadline for submission of entries will be during the November meeting.

Please take this opportunity to share your photos with an audience of appreciative mushroom hunters who look forward to our annual showing, and possibly win a prize.

## NJMA CULINARY GROUP

Bob Hosh, chairman of the NJMA Culinary Group, wishes to remind anyone interested in attending the next dinner, with its Hungarian and wild mushroom theme, Saturday, Sept. 15, to call him at [REDACTED] or Dorothy Smullen [REDACTED] Jim Richards [REDACTED] reserve a place at the dinner. Bob only has space for 40 people and he reports that seats are filling up fast. Please refer to the July-August newsletter for tintillating details on this extraordinary feast.

## LOST

Instamatic disk camera at the Northeastern Foray. Reward. Marthe Fournier, [REDACTED]

## PERSONAL NEWS

Congratulations to Jeffrey Kibby and Sue Hopkins who were married August 15. They spent the first several days of their honeymoon at the Northeastern Foray, and actually spent some time in the woods looking for mushrooms - they tell us. We do know that he has taken time to write an excellent article on the Northeast Foray - from an Englishman's view.

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Best wishes to Linda Manailovich and Paul Meyer, both long time members of the NJMA, on the announcement of their engagement. Another case of "mushrooming" romance along the foray trails.

## FUTURE EVENTS

Sunday, November 4 we will return to the Somerset Environmental Education Center (SCEEC) at Basking Ridge for our first winter meeting. This date is the deadline for the submission of entries into our photo contest. Program details are not available at the time of this printing.

The next meeting will be on December 2, at which time we will elect our new club officers for 1985. Ray Fatto is heading the election committee, and will present a slate of people for consideration.

## DRIVING INSTRUCTIONS TO SCEEC

From route 287, take exit 26-A, Basking Ridge. Make a right turn from the exit ramp onto North Maple Ave. Follow beyond the blinking light. At the center of town veer left onto South Maple to Lord Stirling Road. (at the airport) Turn left and follow about a mile to the center on the left.

## FUNGUS FEST '84

NJMA FUNGUS FEST! SUNDAY, OCTOBER 7 from 11 to 5 at SCEEC. Volunteers needed to help in all areas. Call Anna Gerenday at [REDACTED]



## GLASSBORO - An unusual foray

The spring and early summer were unusually wet, and the people scouting the foray sites for the Northeast foray were reporting "mushrooms at every step". We were going to have a great foray! Then just two weeks before the foray the weather broke; it stopped raining; August '84 became the third driest August on record.

The sandy soil of the Pine Barrens does not hold moisture well, and the mushrooms which were there a little while earlier seemed to have retracted underground as if hiding from forayers of the Northeast. But the forayers searched - and returned with full baskets. Most specimens were found in small quantities only. One or two of everything, certainly not enough to stir delight in the heart of a mycophagist, but the taxonomists were immensely pleased.

Earlier in the year, we predicted unusual finds from the Pine-lands, and our predictions were not unfounded. *Suillus decipiens*, which was found two years ago when Dr. Orson Miller joined NJMA for a foray in Lebanon State Forest, was then the first record from New Jersey! Until that time it had been known from the pine woods of Florida and Texas only. Similar finds, first records, unusual specimens, even new species were possibilities.

The first unusual specimen, known only from the South, that was brought to my attention was *Austroboletus subflavidus*, an all white bolete with extreme reticulation on the stipe. Jim Richards found it on the foray into the Batsto area. There were other "boletes". The searched for *Suillus decipiens* showed up again. Several specimens of a black bolete heretofore unknown and undescribed were collected. *Phylloporus rhodoxanthus* is a familiar mushroom to most of us, but some of the specimens brought in were unusual in that the gills were a pallid greenish color instead of the customary golden yellow. This rare specimen has been identified as *Var. folliiporis* it too had been known from the South only, and it was originally described by Rolf Singer.

The foray produced the first N.J. report of *Sarcodon atroviride* along with another first, an unusual occurrence anywhere, (Dr. Harrison sees it once every 10 years), *Hohenbueliella geogenia*, a nematode snare. *Lepiota phaeosticta* and *Marasmius nigro-discus* are also noteworthy, as are the two undescribed Russulas, and four undescribed Amanitas.

But the prize winning specimens were the Amanitas. The most beautiful mushroom, *Amanita mutabilis*, was found by (we believe) Christa and Andy Grant. It is a mushroom with a pure white cap and stipe, bruising crimson to the touch. This was a particularly beautiful and well formed specimen. The prize for the most unusual fungus went to *Amanita komarekensis*, another Southern mushroom, which was described by Dr. Dave Jenkins and one of his students, Jo Ann Vinopol, belonging to the same group as *A. muscaria* and *A. pantehrina*. In addition to the wart material it is covered with a salmon colored powder which fades to orange and then to yellow. It is unusual because the underside of its annulus is pink. It is a slender mushroom with a bulbous base. The species was found in all stages of development by five different people, all on the Brigantine Foray.

Rod Tulloss notes that most of the fungi found were either wood-rotting or mycorrhizal with oak or pine, and conspicuously absent were field mushrooms such as *Agaricus*. The greatest number of species found belonged to the genera *Lactarius*, *Russula*, *Amanita* and the "bolete" group.

For the NJMA the 1984 Northeastern Mycological foray was a good foray. Many myco-treasures were found in the Pinelands, and many more may yet be found. The area definitely needs exploring and we should plan more forays there in the future.

(Information for this article was provided by Jim Richards, Geoffrey Kibby, Dorothy Smullen and Rod Tulloss. All errors and omissions are my own.)

Anna Gerenday

#### NEW MEMBERS

*We welcome the following new members into our organization and hope they will come to our many events and hope they will derive much pleasure from their association with us.*

HAPPY HUNTING!

Our thanks to Anna Gerenday, club president, for this interesting report on our PEEC Weekend. The NJMA's traditional salute to spring.

The weather was good; hot, if I recollect correctly. I arrived all tuckered out after the two hours of driving north on Route 206 in rush hour traffic. Sam Ristich was already there, (down from Maine, 500 miles or so behind him), bursting with energy, anxious to begin.

The program started with the usual PEEC formalities: what PEEC is all about, rules and regulations; and, finally, what we came for - the Ascomycetes. It was an old topic (dates back to '78) by an old friend, Sam Ristich. I enjoyed it the first time. I enjoyed it even more now, and I definitely learned more the second time around. It was all so fascinating! - the lollipop *Mitruia paludosa* growing in cool pools of water in the spring, Hypocetes growing in fungi, changing from white to yellow, from yellow to brown. It ended all too soon!

Saturday morning the forays spread over several of the trails. I followed Sam along the Indian Ladder trail, and there was something to look at and a lot to learn at every step. Ferns to start with: club mosses growing along the road: someone discovered *Scutellinia scutellata* on a log: someone else found *Multiclavula mucida* on another. We stopped to admire a tree loaded with *Ganoderma tsugae* and we photographed it with and without Sam. Fungus beetle was discovered on a tree trunk, and we photographed it also. A fungus beetle? Yes, a pleasing, handsome fungus beetle whose photograph duly appeared in Sam's lecture on Six Legged Mycophagists at the Northeast Mycological Foray in Glassboro.

After a few more discoveries we arrived at the first waterfall, but by then it was time to return. On our way back we checked every hornbeam tree until we found what Sam was looking for: *Aleurodiscus Oakensii*, a small, saucer-shaped, parchment-like Basidiomycete that is specific to hornbeam.

The afternoon passed quickly. The display table was set up, the specimens were labelled. Had it not been for Sam's keen eyes, we all would have missed *Mycoclicium phyporium*, a tiny, black, matchstick-shaped fungus growing on the upper surface of and specific to *Polyporus pergamenus*. Then there was the white gall-like *Exobasidium rhododendronii* growing on a mountain laurel leaf. There were boletes - *Boletus affinis* v. *maculosus*, *B. subvelutipes*, *Xerocomus badius* - and many species of other genera.

In the evening we had an extra bonus - Sam treated us to his photographic extravaganza of dew covered spider webs, of ice covered trees glistening in the early (very early) morning sun, of spectacular sunsets and of garden paths in full bloom. The party began. Wine, cheese, and good company - no one seemed to miss the square dancing, (a PEEC weekend tradition for the last several years). In fact, many seemed to prefer the party without it.

This was a great weekend, the best "PEEC experience" so far, and we are to thank for it our friend, Sam Ristich who came all the way from Maine to share his knowledge and enthusiasm with us. Thanks also to Bill Rokicki who put many hours into organizing it, and to Jim Richards who expertly selected the wine and cheese for the occasion.

**WILD MUSHROOM RECIPES** by the **Puget Sound Mycological Society** Pacific Search Press, \$6.95 Paperback

As yet, there is no cookbook in print which I feel completely fulfills the requirements of the aspiring mycophagist. For simplicity and elegance of the dishes, my favorite is Jane Griggson's *The Mushroom Feast*. However, she more often than not gives no clue as to which mushroom would taste best in a given recipe. When she does mention a name, it is usually one of the classic mushrooms of French or Chinese cuisine. She also does not provide enough specific information on methods of preservation.

*Wild Mushroom Recipes* is composed of recipes submitted by members of the **Puget Sound Mycological Society**, augmented by original recipes of editor Pauline Shiosaki and adaptations from unnamed sources. It is an attractively designed book which has a lot of information lacking in other mushroom cookbooks. It contains a chapter on general collecting and preparing and recipes for eighteen kinds of wild fungi. There are individual chapters devoted to eight common genera with an introduction giving valuable hints on the cleaning, preparation and preserving of each of them. The final chapter deals with drying, canning, freezing and pickling.

Some of the recipes are mouthwatering just to read such as "Viennese Mushroom Schnitzel" with a sauce of creamed oyster mushrooms, or "Morel Stuffed Chicken Breasts" which is a new twist on an old favorite, "Chicken Kiev". However, too many dishes call for canned or dried soup mixes or other commercially prepared and, to my mind, inferior ingredients. One potentially delicious dish using dried Boletus called for canned Italian green beans: why not use any kind of fresh beans which are readily available and far more appealing in taste and texture? Some recipes simply seem misguided to me. I cannot imagine the delicate flavor of Chanterelles surviving in "Kim Chee", a spicy Korean sauerkraut. In the introduction to the chapter on Chanterelles, the editor states that they combine naturally with tomatoes and tomato sauces. I cook mainly by intuition and, faced with Chanterelles, it has never led me in the direction of tomatoes. I hesitate to pass judgement without a fair trial. The Chanterelle season is, alas, over and I shall have to wait a year to test the hypothesis. In the meantime, if any member has a bias for or against the combination, I would appreciate hearing about it.

Finally, I don't hold with the use of Accent (msg), an ingredient in many of the dishes. I think it is unnecessary and it produces an unpleasant physical reaction in many people.

Despite the criticisms which I have leveled against *Wild Mushroom Recipes*, I do think it has a place in the culinary library.

If you are not experienced in cooking wild fungi, or if you are looking for new ideas on how to prepare the foray's harvest, this book can give you a lot of information and ideas.

Rhoda Roper



## THE NORTHEAST MYCOLOGICAL FORAY - An Englishman's view

As an Englishman (now a resident in America), the differences between our two countries, and particularly how they relate to mushrooming has always fascinated me. Nowhere are these differences more obvious than on the Northeast Foray, where all the actions and logistics of a normal mushroom foray are somehow magnified tenfold. The first thing which strikes anyone from Britain on an American foray is the sheer fun and enthusiasm which everyone injects into the event. And why not? Who said science can't be fun or a fun event scientific? Our own forays, although still fun for those attending, do tend to be rather more sober affairs with the emphasis on Science with a capital S. The second is the enormous magnitude of the undertaking -organising 300 plus members into a coherent and workable unit. My hat goes off to those who undertake this task and do it so consistently well year after year: the Northeast Foray is still the best foray in American.

In England we would consider 60 people attending a large number, but on the other hand our foray lasts a whole week so the final total of mushrooms would be about the same in both cases. Having attended the majority of these Northeast Forays this one stands out for several reasons. Although there wasn't, perhaps, the profusion of mushrooms of say the Bennington foray (and particularly edibles) who can remember seeing so many fabulous boletes, and so many unusual ones, including some new to science? American mushrooms are always new and exciting to me, of course, but I felt that even for the American experts there was a feeling of being somewhere very different with strange and new things to see. Has any foray produced so many odd and beautiful Amanitas? The bright, undescribed, canary-yellow Amanita of the Vaginata group was one of the highlights for me.

Other things which stand out in my memory were the avid precautions taken by everyone after the dire warnings about chiggers, deer-fly, mosquitoes, etc. Rarely has so much bug-repellent been used on a foray or so much interest gone into examining one's body on returning from a foray! However, horror stories apart, it was an attractive and fascinating site to explore. The American emphasis on mycophagy is rather foreign to me and indeed to most British mycologists. The British are mycophobes at best and tend to look on people who eat mushrooms as being more than a little strange. However, I am getting used to being asked, "Is it edible?" about everything I find and unlike many of my colleagues rather enjoy eating mushrooms.

The heat also stands out in my memory and I can rarely remember being so hot on a foray outside of the tropics. Our first foray - all day to Batsto - walking up a long trail of silvery sand back to the bus, felt more like the Sahara Desert than Northeastern America. Nevertheless it was exciting to find *Scleroderma geaster* bursting through the sandy soil in profusion plus *Laccaria trullisata*. The latter is one of Ellis' species originally described from that area. I believe someone did eventually find *Scleroderma flavidum* of Ellis on one of the other forays. As far as I know none of the other species shown by Bob Peabody on his "wanted list" of Ellis species was found, although it was nearly impossible for anyone to see all the specimens brought in and they may very well appear in the final listing later. Certainly the Pine Barrens will remain a place I wish to go back to. After all, if it was that good in August just imagine what must come up in the fall!



Whatever faults one can find with accommodations or food on a foray (usually very few indeed) they somehow all fade into the distance between the exuberance and camaraderie of this increasingly popular event. Ray Fatto, Bob Peabody, Gene Yetter, and company, are to be congratulated on maintaining such high standards of organization and planning. For me, of course, this foray had another rather special meaning: having met my wife on a previous foray and gotten married the day before this one (who says I am not a fanatic mushroomeer?) it couldn't fail to have special memories. Top of these must be the kindness and generosity shown to us by everyone present and Susan and I would like to take this opportunity to thank the NJMA and all the other clubs for their gifts and best wishes.

Geoffrey Kibby

## RECIPE

### Scotch Mushrooms

1 lb. fresh mushrooms	salt & pepper to taste
1/4 cup butter	1-1/2 tbs minced chives
1/4 cup catsup	1 cup light cream
3 tbs scotch whiskey	4 slices toast
1/3 cup coarsely chopped walnuts	

Wipe, do not wash, mushrooms and slice thinly. Melt butter in skillet and add mushrooms and chives. Cook over low heat until the mushrooms are browned and tender. Stir in salt, pepper, catsup, cream, and scotch. Heat to serving temperature, stirring frequently.

Serve on toast, garnishing each portion with chopped walnuts.

### MARINATED MUSHROOMS

3/4 cup salad oil	1/4 cup olive oil
1/2 cup lemon juice	1 medium onion, chopped fine
salt & pepper to taste	3 bay leaves
1 tsp chopped parsley	1-1/2 cups fresh mushrooms

Mix all ingredients together and let flavors blend.

# 4 Fungi-Filled Days Lure Foragers to Pine Barrens

By MARIAN COURTNEY

**H**EADS bowed, eyes downcast, they walked slowly in the baking sun. From time to time, one would cry out in an archaic tongue, and others would come to look and marvel.

Pilgrims? Penitents? Players in a medieval pageant? Adherents of some arcane sect?

No to the first three. Not quite no to the fourth. These were mushroom hunters, devotees of a hobby that, although long widespread in Europe, has about as large a following on this side of the Atlantic as curling.

Still, they make up in devotion what they may lack in numbers, and 300 of them gathered at the State College here for the ninth annual Northeastern Mycological Foray, under the sponsorship of the New Jersey Mycological Association and nine other groups. They came from all over the United States and from as far away as Nova Scotia, England and Sweden.

Professionals — college professors and researchers — were well represented, and there was at least one commercial mushroom-grower, but the bulk of them were mycological laymen: an artist, a doctor, an astronomer, a jeweler, a housewife.

For four mornings, starting Aug. 16, they met at Glassboro State College. At the first session, Robert Peabody of Milford set the tone with warnings to take whistles lest they get lost in the wilderness, and to carry insect repellent.

Buses then took the enthusiasts to remote areas of the Pine Barrens, where they went on foot along unmarked trails in search of the strange growths — neither plant nor animal, but a third kingdom — that fascinate them. Each evening they laid out their treasures on tables for the experts to identify. Their purpose

was to help classify the fungi found in the Pine Barrens and to make their findings available through journals and newsletters to mycologists everywhere.

For those whose leanings were more scholarly than outdoorsy, there were daily lectures on such topics as photographing mushrooms, extracting pigments from them, species found along the Amazon River in South America and characteristics of various genera.

The great variety of mushrooms in the 1.1 million-acre Pine Barrens had not been classified since the 19th century, when a scholar named Job Bicknell Ellis, who spent most of his life in the little town of Newfield in Gloucester County, recorded, in a prolific outpouring of books and journals, the species he had found.

Although experts have not completed their identification of the species collected in the pines, some 400 have already been recorded. It has not been determined yet whether some of those still to be identified were formerly unknown.

Participants agreed that the most interesting were the boletes, which look like muffins from above and which have pores where garden- (or cave-) variety mushrooms have gills. Buff-colored, bright red or brilliant yellow, some were six to eight inches in diameter.

"Look," someone in the field would call out, and give the Latin name. The others would converge on the prize as the base was cut from the earth with a pocket knife — mushrooms do not have roots — and the treasures

**Daisy Hein with mushrooms she found during mycological foray into the Pine Barrens**

The New York Times/John Sotomayor



# 4 Fungi-Filled Days Lure 300 Foragers

Continued From Page 1

ure was carefully placed in a basket.

Dr. Elizabeth Moore, a mycologist who teaches and does research at Glassboro, who has written a mycology textbook and whose house in nearby Turnersville is decorated with mushroom sculptures and pictures, was able to spot the habitats of fungi so small they could not be seen with the naked eye. She carried a tiny microscope on a cord around her neck.

Fungi range from microscopic organisms to mushrooms two feet in diameter.

Dorothy Smullen of Millington, a former biology teacher at Brooklyn College and now director of the Reeves Arboretum in Summit, said

she had been looking for an outdoor hobby while her children were growing up and found one that took all her spare time. She is not only an excellent cook of edible mushrooms but also an expert on antidotes for the poisonous ones.

Dr. Kenneth Franklin of River Vale, an astronomer at the Hayden Planetarium in Manhattan, said he and his wife had always been interested in nature and had become amateur mycologists after taking a course at the American Museum of Natural History.

"We've been all over the world collecting," he said, "and we find in these mushrooms a marvelous little fantasy of nature."

Mr. Peabody, executive vice president of a lighting-equipment compa-



The New York Times/John Sotomayor

**A forager examining mushroom specimen at Batsto State Forest in the Pine Barrens**

ny, said that schoolchildren were taught about birds, mammals and insects but that mushrooms remained a mystery until they discovered them for themselves as adults.

The ancients, said Milton Landowne, a physician from Boston, used to call mushrooms the "food of the gods" and American Indians worshipped them. They are used as aphrodisiacs in the Orient, he said, and some have been credited with healing powers.

Many mushrooms are so delectable that the New Jersey Mycological Association, which meets at the Somerset County Environmental Center in Basking Ridge, has an annual feast in October, called a fungusfest. Recent attendance has approached 1,000.

Geraldine Kaye, a librarian at Harvard University who has studied Mr. Ellis's life, showed slides of the books he compiled, books that were hand-printed and hand-sewn by his wife and had little packets that contained dried specimens.

She said that Mr. Ellis would send his findings to scholars all over the world, corresponding with them in seven languages, but that he and his wife had lived in near poverty, supported only by the sale of their books and journals.

Camaraderie was rampant among participants who had known each other from previous expeditions, some held as close by as East Stroudsburg, Pa., others as far off as China or Japan.

Three years ago, the Sixth Annual Northeastern Mycological Foray was held in Bennington, Vt. On that outing, Jeffrey Kibby of London, a beetle specialist at the British Museum of Natural History, met Susan Hopkins, a postal clerk from Oldwick in Hunterdon County.

Their friendship — what else? — mushroomed, and on Aug. 15, the day before this year's foray, they were married, just in time to spend their first full day as man and wife foraging for fungi.

The New York Times

SUNDAY, AUGUST 26, 1984

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James

NJMA  
C/O Sue Kibby

First Class Mail