

**SPECIAL FORAY EDITION!!**

# **NJMA** news

VOL. 21 #3

April 1991

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION



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**NEWSLETTER  
DEADLINES:**

Feb.10, April 10, June 10  
Aug. 10, Oct. 10, Dec. 10

## **CALENDAR**

<b>April 28</b>	Dr. Roger Locandro: Wild Edible Plants. SCEEC
<b>May 5</b>	First Foray- Princeton Water Works
<b>May 28</b>	Roger Phillips - SCEEC 7:30 p.m.
<b>June 2</b>	Jenny Jump- Wild Foods Picnic
<b>June 21-23</b>	PEEC Weekend
<b>July 7</b>	Shark River
<b>July 21</b>	Meadow Woods
<b>August 4</b>	Echo Hill

Directions to SCEEC. Route 287 to the North Maple Ave. Basking Ridge exit. Follow N. Maple Ave. till it bends left and becomes S. Maple Ave. in town. Follow S. Maple Ave. past the horse stable until you come to Lord Stirling Rd. Make a left onto Lord Stirling Rd. and follow until you come to SCEEC on the left (about a mile). Somerset County Park Commission Environmental Education Center (SCEEC) Basking Ridge, N.J.

Please note all meetings start at 2:00 pm. (Except as otherwise noted).

## CULTIVATION GROUP

April, 28 1:00 pm SCEEC

Are you interested in growing your own mushrooms? Then join us for a special meeting of the cultivation group which will occur before the main meeting on April 28. We will be discussing the kinds of mushrooms you would be interested in growing, the technical knowledge required of those interested in growing mushrooms and the resources available. Beginners and people who have no technical background at all are encouraged to attend as are those who are experienced cultivators. This is new to all of us so let's help each other to explore this new area for NJMA. For additional information or if you have any questions call Mike Rubin (answering machine).

### April 28 Dr. Locandro Wild Foods Lecture

If you ever had an interest in learning about wild edible plants then this is the lecture for you. Roger is a very popular lecturer at Cook College - Rutgers University and his classes are always filled up early. He will also illustrate the differences between our own temperate ecosystem and the subtropical ecosystem. It should be very interesting.

### May 28- Roger Phillips 7:30 p.m. SCEEC

Our good friend Roger Phillips will be at SCEEC to debut his new book "Mushrooms of North America". This book includes over 1000 mushrooms many of which have never had published photographs before. He will present a slide show entitled "Mushroom, oh mushroom, oh mushroom" which includes identification, history and mystery, and ecological importance of mushrooms. Roger is grateful for all the help NJMA has given him in preparing his book and proclaims he received as much help in New Jersey as he did in the rest of the country put together. There will be copies of his book available for purchase. Come out and show support for Roger's monumental effort.

## Asia's Major Mushroom

by Steven Raichlen

Reprinted from the Sunday Star Ledger  
January 27, 1991

When I was growing up, mushrooms meant [*Agaricus bisporus*], the white button mushrooms. My, how times have changed!

The modern cook has a choice of a bewildering variety of exotic fungi: succulent oyster mushrooms, pungent chanterelles, smoky morels and costly truffles. But the greatest modern mushroom success story is undoubtedly the shiitake (pronounced she TA key).

Ten years ago, few people had ever heard of shiitakes and even fewer had tasted them fresh. Today, these stylish mushrooms are available at my local supermarket all year long. The fleshy, full-flavored shiitake turns up at tony French restaurants and the trendiest trattorias. One company even ships them nationwide by overnight mail.

The shiitake originated in Asia, where it is variously known as Chinese black mushroom, black forest mushroom, and brown or golden oak mushroom. The term shiitake comes from the Japanese word for "oak", for the mushroom grows on a type of oak tree.

Its newly found popularity derives in part from the ease with which it is cultivated. In the countryside in Japan it is not uncommon for people to grow shiitakes on an oak log in back of the house.

The shiitake is a handsome mushroom with a broad, flat, cinnamon-colored cap, cream-colored gills, and an elongated stem worthy of the long neck beauties of Modigliani. The cap can grow up to 5 inches across. The rich, pungent, smokey, woody flavor of the shiitake makes the common-place button mushroom seem downright tasteless. Its texture is chewy, yet tender, meaty, yet silken and soft.

But there's more to this aristocrat of the mycological kingdom than good looks and good taste. The latest medical research indicates that shiitakes contain compounds that can help

combat influenza, hypertension, polio, cancer and even AIDS. One of the compounds, eritadenine, fosters the uptake of cholesterol by body tissue, thereby lowering the amount circulating in the blood.

In a study at Japan's National Institute of Nutrition, 30 women were fed three ounces of shiitakes a day. After one week, their cholesterol levels dropped as much as 12 percent. In another study, the National Cancer Center in Japan dramatically reduced the occurrence of tumors in laboratory animals by injecting them with shiitake extracts.

One hundred grams (3.5 ounces) of shiitakes contain 170 calories, 7.58 grams protein, 300 milligrams calcium, 800 milligrams phosphorus, and moderate amounts of potassium and vitamin C.

When buying shiitakes, look for firm, springy mushrooms. They shouldn't be wilted or drooping. The experts are divided on the question of size. According to Steven Rich of the DelfTree Corp. (one of the nation's largest shiitake growers), the bigger the mushroom, the better.

But Jack Czarnecki, owner of Joe's restaurant in Reading, Pa., and author of "Joe's Book of Mushroom Cookery" (Atheneum Press), maintains that younger shiitakes (those that measure less than two inches across the cap) are superior to the older ones, as they have a higher ratio of usable flesh. (The stems, which account for 15 percent of a shiitake's weight, are inedible.)

"Remember that you will be paying for the mushrooms by the pound, including the stems," says Czarnecki. "Make sure you buy enough caps for your purpose."

On the question of how to wash shiitakes, the experts agree: Don't. The mushrooms are grown on logs, hence they never come in contact with dirt. "If you feel a need to clean them, gently wipe them with a moistened cloth," says Rich. Do not immerse fresh shiitakes in water or they'll become soggy.

Depending on their freshness when you buy them, shiitakes will keep for up to four to five days in the refrigerator. Store them in a cloth bag or loosely sealed paper bag. Avoid plastic bags, as they will prevent the mushrooms from "breathing". Before cooking shiitakes, break or cut off the stems. The stems are too fibrous to eat by themselves, but you can add them to stock or finely chop and add them to forcemeats.

Shiitakes lend themselves to a variety of cooking methods. Sauteing (especially with garlic) brings out the succulence of the shiitake, while grilling (brush with olive oil first) accentuates the mushroom's meaty texture. As befits a mushroom born in the Orient, shiitakes are delectable stir-fried, steamed or fried in a tempura-type batter. Unlike regular mushrooms, they don't taste particularly good raw.

Shiitakes can be found in specialty shops and many supermarkets. Their popularity seems to increase with each passing month. If fresh shiitakes are unavailable in your area, contact the DelfTree Corp., which grows 7,000 pounds a week, on sawdust logs in an old mill building in North Adams, Mass.

Like most mushrooms, shiitakes possess a natural affinity for garlic. The contrast of dark brown mushroom caps and bright green snow peas makes for a dish that's as pretty to look at as it is tasty to eat.

#### **Shiitake Mushrooms With Garlic and Snow Peas**

**3/4 pound fresh shiitake mushrooms**

**1/2 pound snow peas**

**salt**

**3 tablespoons olive oil or butter**

**1 clove garlic, minced**

**3 tablespoons finely chopped green onions**

**1/4 cup chopped fresh parsley**

**Freshly ground pepper**

Cut stems off shiitakes and discard. Cut small caps in half, larger caps in quarters. Snap ends off snow peas and remove strings. Cook snow peas in rapidly boiling salted water 10

seconds. Refresh under cold water and drain. Blot snow peas dry.

Heat olive oil and garlic in saute pan over medium heat. When garlic pieces start to bubble, add shiitakes and green onions. Saute 1 to 2 minutes, or until mushrooms are tender, but not soft. Stir in snow peas and cook for 30 seconds or until warm. Stir in parsley and season to taste with salt and pepper. Serve at once. Make 4 servings.

## **Porky's Defeat [?]**

by Jeffrey Brune  
Discover Jan. 1991

Ah Perigord, France, home of the black truffle, the feted fungus for which gourmands will pay up to \$90 per ounce. The expense in part reflects the difficulty of finding truffles in the first place. To root out the tasty tubers, you need a pig or dog that can detect the earthy aroma wafting up through the soil from a foot below. At least that's the way it's been done for centuries. But 1990 marked the debut of a high-tech nose that might put the animals out of work.

That all-natural sniffers, you see, are not foolproof: often they can miss as much as 25 percent of the available truffles. Dogs often leave the trail of a wild truffle for that of a wild animal. Pigs are harder to distract, but once they do find a truffle, they might eat it before the farmer can catch up with them. This means beaucoup truffles- and beaucoup bucks - gone to waste.

To help truffle farmers increase their yield, biochemist Krishna Persaud of the University of Manchester in England designed an electronic nose to sniff out buried fungal treasure. His battery operated device, which resembles a Geiger counter, has at its base an array of 20 gas sensors. As a small pump sucks in air, the sensors analyze the blend of alcohols, ketones, aldehydes, and other gases given off by the ground. A built-in computer then compares what the sensors detect with a truffle profile stored in its memory. When it

registers a match, a display screen flashes the amount of truffle gas on a scale of 0 to 100, revealing both the location and the concentration of the subterranean cache.

This past February, says Persaud, the new sniffer fared well in its first blind field test, held in France at the University of Toulouse. Before he and his machine arrived, French researchers buried six truffles in a 20 square yard plot. Persaud detected four of them in half an hour. A dog later found the fifth. The sixth went undetected. Persaud is now fine-tuning his device in hopes of improving its performance in field tests scheduled for early this year.

While Persaud believes he will find a market for his new sniffer, he is not so immodest as to suggest it will ever replace the dog or pig entirely. "The animals' biological system is exquisitely discriminating," he says. "But this device will supplement it. It will let a farmer go through a field in a systematic way that is impossible with an animal."

And how do truffle connoisseurs feel about French farmers combing their fields with electronic detectors instead of eager pigs and dogs? "There's a real loss of soul there," says Richard Tarlov of Balducci's market in New York. "But I guess the customer isn't going to know the difference."

## **DON'T FORGET TO SIGN UP FOR PEEC WEEKEND - with Dr. Tim Baroni guest mycologist**

There is still room!!

Culinary Group: April 27

Theme: Traditional French

Call:

Jim Richards

Bob Hosh

# 1991 FORAY SCHEDULE

<u>Date</u>	<u>Foray site</u>	<u>Leader</u>
May 5	Princeton Water Works	Bob Hosh
June 2	Jenny Jump - Wild Foods Picnic Please bring a dish to share with others!!	Bob Peabody
June 21-23	PEEC Weekend	Paul Meyer
July 7	Shark River	Al Northrup
July 21	Meadow Woods	Dorothy Smullen
Aug. 4	Echo Hill	Ursula Pohl
Aug. 10-13	Northeast Foray	
Aug. 15-18	N.A.M.A. Foray	
Aug. 25	Stephens State Park	Jim Richards
Sept. 8	Cheesequake - NEW LOCATION	Bob Hosh
Sept. 29	Stokes State Forest - Annual Picnic Please bring a dish to share with others!	Grete Turchick
Oct 6.	Fungus Fest	Ursula Pohl
Oct. 13	Mahlon-Dickerson	Mike Rubin
Oct. 20	Lebanon State Forest- Directions in next newsletter	Rod Tulloss

## DIRECTIONS

### Princeton Water Works:

From US Rt. 1 to Rt. 571 North (Washington Road) towards Princeton to first light. Turn left onto Faculty Road and proceed to traffic light. Turn left onto Alexander St. and proceed about 0.5 mile until you see a sign (Elizabethtown Water Co.) on Right. Turn right onto West Drive to the fork and see sign, Charles H. Rodgers Wildlife Refuge. Bear Right onto a small dirt road about 200 feet to parking lot on right.

From Rt. 206 South, left at Lovers Lane which becomes Ogden Lane to Harden Road to end and again onto a small dirt road. Proceed to parking lot on left.

### Jenny Jump:

Take I-80 West to Route 521 South (Hope exit). In the center of Hope make a left onto Route 519 North. A small sign about 2 miles down this road on the right side of the road will indicate the right turn towards Jenny

Jump State Forest. Follow the sign, and at the first fork in the road turn right in front of the house. Continue past the swings to the parking field on the right.

### PEEC

(Pocono Environmental Education Center)

From I-80 in Pa. take exit 52 (Marshal's Creek) to Rt. 209 North. Follow Rt. 209 past the blinking light in the village of Bushkill, mark your odometer. Seven miles past the light is the sign for PEEC. Make a left and follow the road uphill. At the fork in the road, bear right. The center's parking lot will be visible.

### Shark River:

Take the Garden State Parkway to Exit 100 (Rt.33 East). Follow Rt. 33 East for about a mile to School House Rd. Turn right on School House Rd. The park entrance is about 1/2 mile on the right. We will meet at the entrance to the park.

### Meadow Woods Park:

From Chester, at the junction of Routes 206 and 24, proceed East for 3 miles on

**Route 24.** Just past "Parks's Fruit Farm" stand see Old Mill Road on left. See \*.

**From Mendham on Route 24,** proceed West 2.4 miles form the light in the center of Mendham. Just past the Mendham Animal Hospital, see Old Mill Road on the right with a large blue house at corner.

\* **Turn onto Old Mill Rd. and proceed 1.3 miles.** Watch the mileage readings closely and see a **stone building on the left.** Turn and enter the stone gate, bearing left to the parking area.

*Note: There are no facilities at this location. Bring a blanket or lawn chairs to sit on during lunch.*

#### **Echo Hill:**

**From RT. 31 take the Stanton Station Road West,** and make the **first right turn** at the corner store. Go about 1/2 mile to Echo Hill Park, on the right. **Please do not go near the house,** which is privately owned.

#### **Stephens State Park:**

The park is located on Rt. 604, seven miles South of Rt. 206, and 1.5 miles from Rt. 46 in Hackettstown. **From the East, take I-80 West to exit 25 (Rt. 206 Newton), turn left at the second traffic light onto Rt. 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 Rt. 183), **turn right onto Rt. 604 (Willow Grove St.)** by the Hess service station. The park is **1.5 miles on the right.**

Make a **right turn onto the bridge** 1/5 miles after entering the park. Take the **second right turn,** we will meet at the lower picnic area.

#### **Cheesequake -- new location!**

**From I-287 take Route 9 South to Route 34 South.** Turn left onto the Cheesequake-Morristown Rd. (Note: Sunoco service station to the left at the intersection). Follow the road

**past the Cliffwood Avenue intersection** where it becomes Gordon Rd. This lead to the park entrance.

**From the Garden State Parkway:** Take **exit 120,** which is Lawrence Harbor Rd. **Make 3 right turns** (Lawrence Harbor Rd., Cliffwood Ave., and Gordon Rd.) **Gordon Rd. will lead to the entrance** of the park.

**From the Park entrance:** Approximately 800 yards. from the park entrance is the Nature Center parking lot (**the first lot at the bottom of the hill**). This is where we will meet. There is also parking directly across the road if more parking is required. We will probably move to our old familiar parking area after the foray for lunch.

#### **Stokes State Forest Annual Picnic**

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 follow the signs to Kittle Field Parking lot,** near the ball field. We will meet in the picnic area just across the road.

*Note: This is our annual picnic please bring a dish to share with others and list the ingredients on a 3x5" card. There will be fire places and stoves to warm up the food if required. Please bring your own dishes and utensils to eat with. Also, please note that every year I have attended it has been very cold when we arrive, so bring extra clothing to keep yourself warm.*

#### **Fungus Fest - SCEEC**

See cover for directions.

#### **Mahlon Dickerson Reservation:**

**Take I-80 to Rt. 15 North. Take Exit 6 at Weldon Rd.** bearing right towards Milton. The park is about **4.5 miles on the left.** There are several entrances look for the **Family Picnic Area.**





## NJMA FORAY GUIDE

1. Unless otherwise noted in the newsletter, we will meet at the designated Foray area at 10:00 a.m. Groups will be formed and started by 10:15 a.m.

2. Forays will be held rain or shine and may be on rough trails or through woods. Dress accordingly. Hiking shoes & insect repellent are **STRONGLY** recommended. Bring a picnic lunch.

3. The Foray Leader is responsible for the conduct of the Foray and the cooperation of members and guests is expected. It is the responsibility of each mushroom hunter to remain with the group.

4. Collection: Paper bags or waxed paper, a knife and a basket are essential. **DO NOT USE PLASTIC BAGS OR PLASTIC WRAP.** It induces premature spoilage. When collecting for identification, try to get specimens of the same species in various stages of development. Disregard old and rotting specimens. Use a knife to dig up the entire specimen, including those parts below the surface of the substrate. Do not mix different species in the same bag.

5. Specimens belong solely to the finder. However, when mushrooms of particular interest are located, please allow others to examine and photograph them *in situ*. Disposition of the specimen is the prerogative of the owner, but cooperation with the Taxonomy Group in building the club herbarium is urged for the benefit of the entire membership.

6. Forays will continue until approximately 12:30 p.m. at which time a lunch break will be taken at a picnic area designated by the foray leader.

7. Identification: After lunch, two tables will be set aside for the sorting, identification and display of fungi collected. Members are invited

to place any specimen collected during the foray on the **sorting table**. Plates and collection forms will be available. Identified specimens will then be moved to the **display table** for general examination.

8. Members are encouraged to bring friends who may be interested in our programs to any club function.

9. Collectors are urged to use good conservation practices and to endeavor to leave foray areas as undisturbed as possible. If fungi populations are repeatedly decimated by overzealous collectors, future years will see decreases in the size and variety of the fungal flora of the area. Please think ahead!

10. Suggestions are welcome. Please advise the foray leader or any club officer.

11. **WARNING:** Never eat anything which has not been positively identified, and known to be edible. Poisonous mushrooms can be fatal. While foray leaders and others may aid in classification, neither the NJMA nor the individual members are responsible for the identification of any fungus.

12. Please do not foray at selected foray sites for at least one week prior to the date of the foray.

**NOTE:** *In the past the burden of identification has fallen on the shoulders of a select few of our club members that we refer to as "experts". Please don't "dump" your collection on the sorting table and expect someone else to sort out your mushrooms. This is suppose to be a learning experience, so please try your best to identify your specimens to at least the Genus level. There will be people there to help you with identification. Beginners should be encouraged to ask questions and helped in their quest to identify mushrooms. In addition, beginners should collect only few specimens (3-4) and try to learn these mushrooms before collecting more. It is easy to become overwhelmed with collecting and identifying mushrooms so take your time and learn only a few at a time.*

## Field Notes

(reprinted from the Oregon Mycological Society publication "Mush rumors" vol. 31 #2 by Jan Lindgren {article edited by Rod Tulloss})

The casual wild mushroom picker, who is interested only in finding a few good edibles, may never see field notes become an integral part of his or her mushroom collecting experience. On the other hand, if you want to become more proficient at finding the choice edibles, or if you are serious about learning more about mushrooms in general, you will find that good field notes are indispensable. Serious mycologists must have accurate, thorough, and concise information in the form of field notes in order to assure meaningful and correct taxonomic descriptions and valid research. Dedicated amateurs can also advance their understanding through the discipline of preparing careful field notes. The following is intended to give you an idea of what should be included, and how to make simple field notes.

First of all, your notes need not be long and involved unless you are doing an in depth study or supplying specimens and information to someone who needs detailed notes. A few simple pieces of equipment are required.

1. A notebook, some like a looseleaf style and others prefer spiral bound, so pages are never lost.
2. A pencil or pen, there are advantages and disadvantages to both, so choose whichever you prefer.
3. a ruler, either in inches or in centimeters (the latter if you want to follow the experts).
4. An outline of essential information that should be noted or preprinted forms or data cards.
5. Pieces of white paper for spore prints.
6. A knife or single-edge razor for cutting into your specimens. Longitudinal sectioning is often important to check thickness of the cap, hollows in the stipe, gill attachment, etc.
7. A hand lens to aid in seeing some of the less obvious details.
8. An altimeter which is most helpful if hunting in the mountains.

Added to the above would be your collection basket, waxed paper, camera equipment, digging tool, books, maps, compass...Whoops!, this is supposed to be kept simple! All of these will help you, but remember, there is a difference between what has to be noted at the time you pick your mushrooms, and what can be filled in after you return home. Measurements can be done after you are home, but color and color changes due to bruising or handling, need to be noted immediately. It is also difficult to remember type of soil, the kinds of trees and plants in the area if you don't write them down on the spot.

Each collection, whether it is a single mushroom or several growing close together, should be wrapped in waxed paper. Some collectors prefer to use aluminum foil, mylar bags, or foam containers, just don't use plastic bags which cause the mushrooms to sweat and deteriorate rapidly. A piece of white paper tucked in under an expanded cap, before you wrap up a mushroom, will probably show a good spore print by the time you arrive home and unwrap your treasures. Be sure to note the color of the fresh spore print because some will change color slightly as they dry out or age. The spore print should be folded in half and attached to your notes. The main points to keep in mind when making notes are to cover the **WHO, WHAT, WHEN, WHERE, and HOW.**

**WHO-** this means your name, the group, or the people you were with when you made the collection.

**WHAT-** the mushroom's name if you know it, or a descriptive term so you will remember which mushroom goes with your notes. A number might also be assigned to each collection, especially if you are taking photographs, and if you are keeping dried herbarium specimens a different number must be assigned to each collection. It is helpful to include the year in your numbering system, such as 91-#. Also, under this heading you should include the following:

1. Type of spore bearing surface- gills, pores teeth, etc.
2. Type of gill or pore attachment - draw what



you see if you don't know the term to use.

3. Color- of the overall specimen and of individual parts, be sure to note any color changes due to bruising, age, insects, moisture, etc.

4. Ornamentation or structural features- these may include warts, scales, gluten, striations, powder, texture of surfaces, annulus, volva, or any other feature that is obvious.

5. Odor- check odor when first picked and again when you open the wrapping as it may be stronger after having been enclosed.

6. Taste- take only a small piece and do not swallow it.

7. Color of spores- taken from a spore print on white paper. Amyloid reaction, if any, should be noted here also. The amyloid reaction is a darkening (to gray or bluish - black) when the spores are in Meltzer's Reagent. The test should be done on a small pile of spore powder on a glass or ceramic surface. Don't do it on the spore print or scrape the spores from the paper, because the paper fibers will give a great, positive amyloid reaction. Sandwiching the spores and a drop of Melzer's Reagent between two glass cover slips is the best way to see if there is a color change. If you see a brown to red brown reaction, it is called dextrinoid.

8. Size- measurements of the cap, stipe, whole mushroom and any other parts that would help in identification of the species.

Other features such as a milky juice, mycelium attached to the base, a tough or brittle stipe, or anything that appears unique, needs to be added to your notes. Often a sketch or line drawing of the mushroom, or a special feature, will show more clearly the detail than written words. Don't be afraid to start drawing what you see. Just be sure to add a note about size if you have increased or decreased the size of your drawing.

**When-** besides the month, day and year, it is helpful to note what the season is like. If it has been wet, cold, early, or average, Also list flowers in bloom, maturity of berries or other indicators of the season. List some of the other mushrooms found at the same time so you can learn to associate certain mushrooms with

their habitat. It also helps you to learn the progression of fruiting for different species of mushrooms.

**Where-** give the location of the park, garden, forest or area in general terms and then be specific as to the exact spot so you can find it again. Include information as to the type of soil, whether it was mossy, with duff, grass, manure, or other characteristics. List the kinds of trees, bushes, and low growing plants. Other important facts to include would be the elevation, amount of exposure to sunlight, the direction and degree of slope, if on a hillside. Collections sent mycologists in other parts of the country will always be more valuable if a nearby locality and county are included.

**How-** observe how the mushroom is growing. Is it a single specimen, in a small group, or are many scattered over a wide area? Make note if they are joined at the base, growing on wood, still partially buried in the ground, or however you see it.

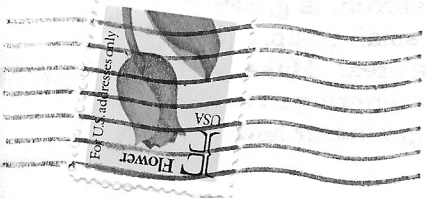
Making good notes forces you to look carefully at both your mushrooms and the site where they were collected. This in turn should help you to understand written descriptions better and to be able to find new locations for your choice edibles. In future years you can refer back to your notes and then return to the productive sites at the right time.



FIRST CLASS MAIL



NJManews  
c/o  
Sue Kibby



**ROGER PHILLIPS  
TUESDAY MAY 28TH -  
7:30 p.m. - SCEEC**

Meet Roger and have your very own copy of his new book "The Mushrooms of North America" autographed!!!

**Paperback** (List price \$24.95)  
**Members price \$21.50 including tax**

**Hardcover** (List price \$40.00)  
**Members price \$34.00 including tax**

Buy it at the meeting or call Jim Richards  
to arrange for an autographed copy.

