

NJMAnews

Volume 30 #2

MARCH — APRIL 2000

The offi-

Tom Volk - Cyber-Space to NJMA

NJMA Officers

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Terry Horvath

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Find "Tom Volk's Fungi" at <http://www.edu/botany/fungi/volkmyco.html>. We'll wait..... Now that you have visited Tom Volk's Internet web page (with its 1000+ photos of fungi, a "Fungi of the Month" feature, and an extensive introduction to the Kingdom Fungi), you know that he is an extremely dedicated mycologist who likes to share his enthusiasm for his subject. Tom is an Associate Professor at the University of Wisconsin-LaCrosse, located on the Mississippi River in western Wisconsin. He teaches courses on Mycology, Medical Mycology, Plant Biology, and Plant-Microbe Interactions. He works on the genus *Morchella* and on the wood decay genera *Armillaria* and *Laetiporus* and also conducts various fungal biodiversity studies in Wisconsin and Israel.

We are fortunate to have two opportunities to learn from Tom.

Saturday March 11 Workshop - Identifying Polypores

Long Hill First Aid Squad Building, Gillette, NJ from 1:00 P.M. to 4:30 P.M. Space limited. Call Dorothy Smullen to register () Map inside.

Workshop: Introduction to macroscopic and microscopic characters used to identify Polypores. The Polypores are a fascinating group of fungi, although not usually of interest to most fungophiles because of their typical inedibility, commonly small size, unfamiliar habitat and general obscurity. However, these fungi are very interesting from an ecological, microscopic, and biotechnological standpoint, and are well worth observing and learning to identify. *Polyporus* was once a catch-all genus for polypore fungi, but now there are more than 100 genera of polypores that have been described. This workshop will focus on learning what types of macroscopic and microscopic characters may be used to identify polypores and resupinate fungi to genus and to species, and on the enormous variability in the resplendence of microscopic characters. (continued page 2)

Calendar

| | | |
|------------|---|----|
| March 11 | Identifying Polypores workshop - Tom Volk | |
| March 12 | Note change of date | |
| | Are Morels Mycorrhizal? - Tom Volk | ** |
| April 2 | Mushroom Hunting in Italy - Dennis Aita | ** |
| | **preceded at 1 pm by beginners' class (see article page 2) | |
| May 7 | Morel Foray, Princeton | |
| June 04 | Wild Foods & picnic, Jenny Jump | |
| June 8-11 | NAMA Foray, Texas Gulf Coast | |
| June 23-25 | Victor Gambino Foray (PEEC) | |
| Aug 10-13 | Sam Ristich (NEMF) Foray, Storrs CT (U of CT) | |

Directions to SCEEC (Somerset County Environmental Education Center) (908) 766-2489 Route 287 to Exit 30A (North Maple Ave/Basking Ridge). Follow N. Maple Ave as it bends left and becomes S. Maple Ave in town. Follow S. Maple Ave past Lord Stirling Stables. Go left on Lord Stirling Rd (Great Swamp sign on the right). SCEEC is about a mile. Park in the lot, NOT in front. Meetings start at 2 p.m. Contributions to refreshments (snacks or \$) are appreciated.

Upcoming Programs

March 12 - Are Morels Mycorrhizal?

Tom Volk introduces his program in this way: "Ever wonder why you always find (or at least look for) morels under certain kinds of trees, like elms, apples, black cherry, and aspen? We have recent evidence that morels have a specific ectomycorrhizal association with these plants. This is the first report of ectomycorrhizae with these tree species, which are known to form endomycorrhizae with zygomycetes. I'll talk about the life cycle of morel and how trees fit into the whole scheme. Learn more about where to look for morels and why!"

April 2 - Mushroom Hunting in Italy

Dennis Aita has forayed twice in Italy with mushroom groups and will share his foreign finds with us (pictorially). Dennis is vice-president of the NY Mycological Society, and a prolific contributor to its newsletter on a wide variety of topics.

Beginner Workshops

Those with questions about the art of mushrooming have an opportunity to learn. Call Dorothy Smullen at _____ to register for one or both sessions. Each workshop will be held at 1 P.M., before meetings at SCEEC. Space is limited so be sure to call.

March 12 - Field Procedures and Equipment

Alex Adams

April 2 - Preservation and Mushroom Cooking

Bob Hosh

Oyster Cultivation Workshop

Saturday May 20, 2000 - 10 A.M. to Noon

Leaders: Gene Varney, Melanie Spock

This workshop is primarily for beginners and will be held at Gene Varney's.

[It will be limited to 15 persons.

Please register at either the March or April meeting or call Gene. All materials will be provided - spawn of pink, yellow, and common oyster mushrooms, straw ready to inoculate, and plastic bags. Mushrooms commonly appear about a month after inoculating the straw. Directions to the workshop will be available at the March & April meetings or will be sent to those who register by telephone.

NJMAnews Vol. 30, No. 2 March-April 2000

Membership 2000 - Last Chance

If you have a red line on your mailing label, your NJMA membership has expired and this will be your last newsletter. If you wish to continue your membership, send a check to Bob Peabody (see front page).

Miriam Rice & the International Mushroom Dye Institute

In 1971, when artist/teacher Miriam C. Rice serendipitously plopped a piece of yarn into a pot of boiling mushrooms, a natural dye source was born. Miriam thought of colored inks for her wood block printing and, when word got around, local spinners, dyers and weavers thought of color for their yarns. Much experimentation, testing, and enthusiasm during the 70's produced a spectrum of colors, the first book ("Let's Try Mushrooms for Color"), and creations by textile artists that resulted in a traveling-exhibition sponsored by the Mendocino County Museum in Willits, California. In 1980, the second book, "Mushrooms For Color", (Mad River Press, 1980) was released and it continues to be the primer for mushroom dyers around the world.

IN 1985, INTERNATIONAL MUSHROOM DYE INSTITUTE was established under IRS Code Section 501(c)(3) as a non-profit organization for educational purposes. IMDI is committed to encourage the use of fungal pigments; to further research on their extraction and employment on cultivation of especially desirable dye fungi; and to financially aid artists and researchers to participate in the international symposia and exhibitions.

IMDI continues to fulfill its mission by furthering laboratory research on mushroom dyes, pigments and papermaking; by supporting students, artisans and textile artists in their studies and projects; and spreading knowledge at international symposia, public fairs, exhibits and schools.

For more than 20 years, Miriam has been teaching workshops in mushroom dyeing, and more recently, papermaking at the Mendocino Art Center as well as participating in the annual San Francisco and Sonoma area mushroom fairs.

It is the IMDI's wish to carry the banner of Miriam's fungi/fiber pioneering efforts into the future and to formally organize for public access the vast collection of research papers, books, personal experiences and related literature to be housed at the Pacific Textile Arts Library in Fort Bragg, CA. For further information, please contact IMDI, PO Box 703, Mendocino, CA 95460. (e-mail dyefungi@mcn.org)

By Nancy Denison, board member of IMDI and also a member of the Pacific Textile Arts Board (reprinted with permission from the Pacific Textile Arts Newsletter, Fall 1999)

from Mycena News November 1999 49:11



Mycorrhizae: The Incredible and at times) Edible Fungus-Root Partnership

In her presentation on Nov 7, Dr. Allison Brown introduced us to the world beneath our feet where plant roots and fungi form intimate associations that prove vital to functioning ecosystems. Indeed, more than 250 feet of fungal hyphae can be attached to a single 1/2" segment of root—imagine how much hyphal material can be associated with the entire root system! Both plant and fungus benefit from the partnership. Mycorrhizal plants may grow up to 50% taller than the same plant without the fungal association. In a 180 year-old forest in western Washington, mycorrhizae formed less than 1% of the total biomass yet, in addition to fine roots, contributed up to about 75% of the net primary productivity! This is because the hyphae associated with the plant roots can excavate deep into the soil, accessing spaces between tiny soil particles that the roots and root hairs would otherwise be unable to reach. The fungus delivers minerals, water, and hormones from these sites to the plant, allowing the plant to grow larger. The plant, in turn, harvests the sun's energy during photosynthesis and uses this energy to manufacture energy-rich carbohydrates and sugars from carbon dioxide. The fungus helps itself to these compounds from the plant roots and converts them to forms that it uses as building blocks for growth and metabolism. When you eat a chanterelle, you are reaping the rewards of the symbiosis, indirectly enjoying the harvest provided to the fungus by the host plant.

Ninety percent of all plant families, and all three divisions of fungi are involved in some form of mycorrhizal symbiosis. Terrestrial plants from the tiniest of mosses up to the giant redwoods are participants. There are actually seven different types of mycorrhizae. Dr. Brown's presentation focused mainly on endomycorrhizae (which pertain to her research interests) and ectomycorrhizae (which pertain to our interests in mushrooms). The association between plant and fungus is intimate.

Endomycorrhizal fungi (related to the bread molds) actually penetrate individual cells in the plant root forming tiny shrub-like structures termed "arbuscules". The arbuscules are the sites for exchange of resources between plant and fungus. The reproductive structures associated with endomycorrhizae are not mushrooms but rather tiny spores—the gems of the soil. In one cup of marsh soil, Dr. Brown estimated that there were over 40,000 spores. Plants involved in the endomycorrhizal symbiosis include mostly herbaceous annuals and perennials, although some woody plants like maples and redwoods also depend on this type of mycorrhizae.

Ectomycorrhizal fungi include those species we commonly refer to as mushrooms, and are most often associated with woody shrubs and trees. In the ectomycorrhizal partnership,

the underground hyphae penetrate the regions between plant root cells (forming a Hartig Net) and wrap around the surface of the root (forming the mantle). The hyphae connect to the mushrooms and interface with the soil. Host plant roots associated with ectomycorrhizal fungi are termed "short roots" because they often appear stubby and fat. In some cases, the association may be characterized by distinctive branching patterns of the short roots.

Many species of mycorrhizal mushrooms are edible and in some cases, choice. Perhaps the most famous of all edible mycorrhizal species is the fabled black truffle (*Tuber melanosporum*). Indeed, the King of Prussia was so fond of truffles that in 1885, he commissioned Professor A.B. Frank to find a way to cultivate and grow the fungus. In his failure to fulfill this mission, Frank discovered the fungal-root association he termed "mykorriza". The reason truffles could not be cultivated is due in part to their dependency on broad-leafed trees (principally oaks) for carbohydrates. The fungus will not grow in the absence of the host plant. The degree of specificity varies depending on the host species and fungal partner. In some cases, a single host tree may associate with up to 2000 fungal species. Sometimes a fungus will shift its host affinity from one location to the next. Species that have a wide host range can be found equally in broad-leaf and coniferous forests. Examples include *Amanita* spp., *Boletus edulis*, *Dentinum repandum*, *Ramaria botrytis*, and *Cantharellus cibarius*. In the New Jersey Pine Barrens, chanterelles can be found in mixed oak and pine assemblages. Species that have intermediate host range specificity are often restricted to either broad-leafed trees or conifers. *Cantharellus cinnabarinus* associates with broad-leafed trees in the New Jersey Pine Barrens and was shown with a species of oak that appeared to be a hybrid between blackjack and scrub oak (*Quercus x brittonii*). Other species have a strong affinity for conifers, like the highly esteemed *Gomphus clavatus*, or *Suillus luteus* which is also widely collected for the table (don't forget to peel off the slimy pellicle before cooking). The famous Matsutake (*Tricholoma magnivalere*) has a preference for conifers; in New Jersey, look for it under hemlock trees. Species of fungi that have a narrow host range are rather rare. *Suillus americanus* and *S. granulatus* associate exclusively with eastern white pine, while *S. grevilli* associates with larch. *Boletus mirabilis* (the admirable bolete) cavorts with hemlock.

As mycologists—amateur and professional alike—it is incumbent upon us to learn the plants as well as the fungi with which they are often associated. Not only will this improve our chances of finding those choice edible species, but it will also increase our appreciation and enjoyment of our natural areas.

Thanks to Dr. Brown for this summary of her talk.

The NJMA PEEC 2000 Weekend Escape

Read this in it's entire. It explains all about the special PEEC promotional for NJMA members & guest.

Pocono Environmental Educational Center

PEEC is Y2K Compatable

It's on its way. As you know the NJMA News Letter is delivered to your home every other month, to simplify, once every two months. Therefore, we are but one News Letter away from PEEC. That is why we must remind you to mark your calendars. **Open your Y2K calendar to JUNE. Mark the 23rd, 24th & 25th for PEEC.** The projected cost will be the same as last year. We expect that the \$125.00 per person will be substantial or close enough to cover the room and board for the allotted time we remain at PEEC. This Pocono weekend foray was started, as most know, by the late Victor Gambino, over a quarter century ago. PEEC is located in the heart of the Delaware River Valley. Dingmans Ferry, PA. A brief run through as to what we do at PEEC is: We arrive at 4 to 6 PM Friday. Eat dinner. Listen to orientation and enjoy a relaxing strawberry social together, till bedtime. There's a nature walk for the early birders next day followed by breakfast. We then foray until lunch time. Group participation begins afterwards to identify the bounty collected. An hour of indoor pool time is included for our unskinny dippers. Dinner, then followed by a full evening of computer vs the mushroom. This little group session will hopefully cover most every aspect we, as mycologist, can utilize the PC to do for us. This will prove to be most interesting for those without and new to computers. A more than ample spread of cheeses adorned by many choices of wine will

end the day. Sunday will begin with a bird walk before and after breakfast. Now what I have failed to mention, is that in between all this and till the time we leave mid Sunday afternoon; A host of our NJMA's best, will give talks on some of the things they expertise on and would like to share. So without a doubt there is always a function to attend. You may wish a number to leave with those back home for emergency contact, write this on your calendar next to the dates I mentioned previously. (570)828-2319 **Directions:** Use Rt 80. On PA side of Gap, take 209 north to Marshals Creek light. Make a right to continue onto 209 north. Proceed 14.5 miles. Left at PEEC sign. Uphill right fork to park lot. Prepay in advance, any time from now till the 3rd week in June. Our reserve for cabins are limited to 11. So first come first served. **You need bring your own sheets, pillow, towels.** Fans are allowed smoking is not allowed indoors. For those who must limit there stay to less days, rates will be given by calling Frank Addotta [redacted]. Submit your checks made out to: **NJMA.** And mail to:

Frank Addotta

Be sure to include the name, address & phone of all attending. If you have any preference as to who you'd like to share cabins with please indicate therewith.

See you at PEEC,

Frank Addotta

STEMS & PIECES

Hi, Neighbors!

Yes, we have 'em! To the east is the NYMS, which meets conveniently (for some) in the Museum of Natural History, Lindner Theater. Their current schedule includes lectures on sundays 26 March and 16 April. In the west is the East Penn Mushroomers, who seem to center around Lancaster. (hmm...foray in am, shop pm, feast for supper...not bad, 3 birds in hand...er) NJMA member Joe Lancalis will hold forth on garbage mushrooms...not too clear, you could call him for expanded description.

THE OLDEST FOSSIL ASCOMYCETES T.N. Taylor,
H. Hass, and H. Kerp *Nature*, Vol. 399, p. 648 (1999)
via *Mycofile*, newsletter of the Vancouver Myco. Soc.

Ascomycetes are the largest group of true fungi, and characteristically produce their sexual spores in a sac-like structure called the ascus. They include medicinal agents (such as ergot), plant pathogens (Dutch elm disease is caused by an ascomycete), and yeasts used in fermentation. We have found the oldest ascomycetous fungi with flask-shaped ascocarps in thin-section preparations of the Lower Devonian (400 million years old) Rhynie chert of Aberdeenshire, Scotland. This discovery has implications for dating the origin of this group of fungi, and underscores the diversity of fungal-plant interactions early in the colonization of the land.

Hand lenses

From Laurel Carroll:

Yale R. Goldman, in Collinsville, CT, sells 10X Russian hand lenses. The loupes are the best I've seen, and at ca. \$15/per, are a very good buy.

He specializes in insects and spiders in amber (his business card says Amber with Insects, and he belongs to a club called The Dead Bug in Amber Club), and has a large web site with photos of what he's got. The prices seem to range from about \$15-\$800.

His information:

Yale R. Goldman

86 Dunne Ave.

Collinsville, CT 06022

Phone: 860-693-4614

Snakefly@hotmail.com

NO MORE PINK SOCKS!

From *The Toadstool Review*, newsletter for the Minnesota Mycological Society, May 1999

'IA CVMS SPORE PRINT FALL 1999

The *New York Times* reports that scientists have found an enzyme that eliminates the problem of ruining a load of white clothes when a colored item sneaks into the wash. The enzyme neutralizes the dye that has been released by the colored garment. The enzyme attacks only the dyes that have leached into the wash water. The source of this enzyme is an iron peroxidase found in *Coprinus cinereus*.

First the enzyme had to be isolated and modified to withstand the higher temperatures found in wash water. This task has been completed and the enzyme can now withstand the harsh conditions encountered in the wash. Maybe soon whites and colored clothing can be washed together safely thanks to *C. cinereus* and the scientists at Nova Lab in Davis, CA.

Fungus Substitute for Insulin

Sporeprint, newsletter for the Long Island Mycological Club, Summer 1999.

After screening more than 50,000 natural and synthetic compounds, researchers have selected a substance found in an African leaf fungus in the Democratic Republic of the Congo for its ability to activate insulin receptors. Known as *Pseudomassaria*, the fungus was found in an undetermined species of plant near Kinshasa. Because the compound is a non-peptide analogue of insulin, it is not degraded by digestive processes and can be taken orally. Preliminary trials with genetically engineered diabetic mice have been successful, but it will be many years before it can be approved for humans.

BE KIND TO YOUR WEB — FOOTED FRIENDS!

Website of the Month

"WHY WE HATE MUSHROOMS"

A bit of levity for the holidays. This site contains a veritable catalogue of testimonials from people who really hate mushrooms. Includes such gems as "God only knows what animals have relieved themselves on them," "There's never just one. There's always a patch that has grown up in the night," and "They're ugly, they're not an aphrodisiac to women, they don't go good with beer or the Superbowl."

<http://www.rworld1.demon.nl/list.htm>

Website of the Month II

"SAINTE ALVÈRE"

Cybertruffle central. From the renowned truffle region of Perigord comes this site, the town of Sainte Alvère and their beloved truffle. Much good information about truffles, history and recipes, as well as the opportunity to purchase fresh Perigord truffles if you've got the money and can figure out the weird Euro-order form.

http://www.truffe-perigord-noir.com/uk_accueil.asp

MORTEN'S RECIPE COLLECTION

<http://sunsite.auc.dk/recipes/english/index.html>

This site is located in Denmark and has a total of 11,789 recipes posted in both Danish and English. This site does not appear to have been updated since 1997, but if you really have to have the cutting edge in cuisine you should be reading Gourmet. Couldn't find any mushroom recipes here, but then I didn't peruse all 11,789 recipes.

SOAR: THE SEARCHABLE ONLINE ARCHIVE OF RECIPES

<http://soar.berkeley.edu/recipes/>

This could be the granddaddy of all Internet recipe sites with 65229 recipes currently indexed. As the name suggests, you can search for a specific recipe, or a specific ingredient or group of ingredients. The search procedure will be familiar to anyone who has used any of the Internet search engines. A search on "chanterelles" came up with more than 50 recipes, while a search for "porcini" came up with 100. (Oh well!) Lots of other mushroom recipes here as well. You could spend hours here and barely make a dent.

If you do plan to use a recipe for a holiday dinner and intend to use the search function, don't wait until the last minute as the site can be VERY busy, especially on holidays.

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LAMS' SPORE PRINTS

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ANOTHER RECOMMENDED INTERNET SITE: The Amazing Kingdom of Fungi at

<http://daphne.palomar.edu/wayne/ww0504.htm>

This is the site of Professor Wayne P. Armstrong of Palomar College. It includes sections on

Stinkhorn Fungi That Attract Blow Flies
Soil Fungi--World's Largest Living Organisms?
The "Kombucha Mushroom"--Elixir Of Life
Slime Molds & Mycotrophic Wildflowers
Fungal Galls--Causing Strange Plant Growths

Harmful and Beneficial Fungi
Truffles--Fascinating Fungi Below The Ground
Old & New World Hallucinogenic Mushrooms
Healing Mushrooms and Herbology
Lichens--Nature's Perfect Marriage

SPORES ILLUSTRATED, COMA, WINTER 99 p 7

Don't forget to visit the NYMS web site, maintained by Michael Medved. The address is <http://members.aol.com/nymycology>

Recipes from the banquet

Submissions from other members welcome!

Macedoine de legumes with Colombines

Made by Lynn Payer

This recipe supposedly comes from a mushroom cookbook of the 19th Century. I got it out of a book originally published in Italy, republished in France as *Les Champignons dans la Cuisine*. This book is very specific about what mushrooms you should use for each recipe. For example, one recipe calls for *Amanita ovoidea*, another *Clitocybe geotropa*, another *Agrocybe aegerita*, etc. This one called for Colombines, which it identified as *Russula mustelina*, or the weasel-colored russula (*Russule couleur de belette*). I couldn't find *Russula mustelina* in any of my books, let alone in the wild, so I felt comfortable substituting the tough base of the Hen of the Woods I found on Laura Biscotto's South Mountain walk. I think probably any second-rate mushroom would be good here: first rate ones would, too, but they're good in any recipe.

500 grammes (about one pound) mushrooms
2 carrots
2 turnips
2 potatoes
1 celery stalk
2 shallots
1 onion
50 g (1.75 ounces) of ham (I used pancetta)
4 T. oil
40 g (1.4 ounces) butter
5 grains of pepper
a pinch of cumin
1 branch of an aromatic herb.
(The recipe called for savory; I used rosemary)
2 T. tomato concentrate

10 cl (3.3 fluid ounces, or a little less than 1/2 cup) bouillon
(I used Goya's ham concentrate)
a few capers
a few black olives
2 T. pine nuts
salt

Clean the mushrooms and cut them into small pieces. Scrap the carrots and peel the turnips, shallots, onion, potatoes and celery. Cut all into dice. Cut the ham into dice.

Put everything into a cold pot with 3 T. oil, the herb, butter, salt, pepper and cumin. Cook over medium heat for ten minutes.

Mix the tomato concentrate with the bouillon and add to the pot, turn down the flame and simmer 30 minutes. Add the capers, olives and pine nuts fried golden in 1 T. hot oil. Mix all. Can be served either hot or cold.

Morel Soufflé Roll

Made by Paul Sadowski

This roll combines a soufflé mixture and spread with a duxelle. It is sliced to produce an hors d'oeuvre or lunch dish.

for the duxelle:

8 oz. crimini (wiped clean with a damp towel)
8 oz. morels (rehydrated in water for 30 min.)
1/4 c. shallots (1 or 2 medium)
1/4 tsp. freshly grated nutmeg
1/2 tsp. salt
1/8 tsp. freshly ground black pepper
2 tbsp. olive oil

for the soufflé:

2 tbsp. morel stock (reduced hydrating liquid to a syrup)
4 egg yolks
5 egg whites
dash cream of tarter
3 tbsp. butter
2 tbsp. flour
1/2 cup heated milk

Whip egg whites with cream of tarter into soft peaks. In a saucepan melt 2 tbsp. butter and slowly whisk in the flour. Stir this for a few minutes over a low flame to thoroughly cook the flour. Whisk in the heated milk and morel stock a bit at a time to produce a thick sauce. Remove from the heat and add the yolks one at a time stirring to prevent lumpiness. Add a spoonful of the whipped egg whites to the sauce to leaven it, then gently fold the leavened sauce into the remaining egg whites to produce a fluffy mixture. Grease a cookie sheet with butter and place wax paper on it leaving an overlapping margin of an inch or two on all sides. Generously butter the wax paper in turn; dust with flour and spread the soufflé mixture in the pan to within an inch or so of the pan sides. Place in a preheated 400°F oven baking until spongy and golden brown (10 min.).

While the soufflé mixture bakes, finely chop the crimini, morels and shallots and sauté in the olive oil and remaining butter. season and slowly saute until the mushrooms have given up their moisture (about 15 minutes).

Flip the baked soufflé sheet over onto a flat surface covered with a cloth towel; remove the wax paper. Spread the duxelle onto the baked soufflé; leave a little margin at the ends. Use the towel to lift and roll the duxelle-coated soufflé sheet into a log-shaped form. Rolling width-wise will produce hors d'oeuvre sized rounds; rolling length-wise will make larger lunch slices.

COMA COMINGS AND GOINGS

Dr. Richard Homola

We have lost a good friend and wonderful mycologist, Dick Homola, and he will be sorely missed in the mycological community throughout the United States. He first came to the Northeast Foray and to the COMA Foray in 1978 and attended most of those forays ever since. He used to bring his graduate student, Alan Bessette, with him, and we got to know them well and appreciated the time that they so willingly gave to amateur groups.

Dick was a truly wonderful teacher, ever patient and sharing of his vast knowledge of the fungi of the northeastern part of the United States. He was an artist and produced exceptional paintings, slides and scanning electron micrographs. He has left, at the University of Maine where he was a mycology professor, his set of about 30,000 fungi slides, his herbarium and his micrographs. He taught a mycology course at Eagle Hill Education Center in Maine every year, which Ursula Hoffmann, Marge Morris, Joe and Susie Arnold, and I were privileged to attend one year. He was always in demand as an invited mycologist for mushroom forays and was interested in expanding his mycological knowledge throughout the United States. Dick was the recipient of the NAMA Award for Contributions to Amateur Mycology. He helped organize two Northeast Forays at the University of Maine. Ursula Hoffmann and I were the registrars for the second one in Maine and knew how hard Dick worked to make that foray a success.

Dick died this summer, on the first day of the Samuel Ristich Foray in Maine this year and all his good friends had a chance to reminisce and console each other. Dr. Alan Bessette, who earned his Ph.D. with Dick, gave a very moving tribute to Dick at the foray. It was a great privilege to have known Dick so well and we will miss him a lot.

Sandy Sheine

◆ CVMS Spore Print, Fall 1999

A tribute to *Our* friend and *Our* mycologist, Dick Homola.

We felt a great sense of shock and sadness upon hearing of the untimely death of Dr. Richard Homola in September, from a swift and fatal bout with cancer. With Dick's passing, mycology has suffered a grave loss. Dick Homola received his doctorate under the direction of the late Dr. Alexander Smith, at the University of Michigan. Dick, as he would have everyone address him, had come to be regarded as New England's very own mycologist and advocate for the amateur. He was a remarkable individual and a true "gentle" man with a ready sense of humor. His broad smile was a part of his demeanor that melted away any reticence an amateur or mycophile might have toward approaching him for help in identification or any other mycological queries. Dick had visited with, and spoke to just about all the northeastern amateur clubs. He thought nothing of driving from his home in Maine to address clubs in Massachusetts, Connecticut, and New Jersey, all during the same weekend. Many of us got to meet and talk with him personally at the NEMF Forays which he often participated in over the years. Dick was dearly loved by all who knew him, and he will be long remembered by all for his patient instruction and encouragement that he generously provided us for more than two decades. Ed Bosman - for all who knew him.

NJMA Workshop Survey

What kind of workshops would you like to see offered by NJMA?

Guided by the results you mail in, the Workshop Committee will be guided in planning sessions - this year or next. Here are some suggestions to consider or give us your ideas. All will be considered.

Photography Workshop

Limited to 15 - a series of hands-on instruction
in photographing objects outdoors _____

Dye Workshop

Full day event for dyeing wool with fungi.
A modest fee will be charged for materials. _____

Paper-making

A half-day workshop making craft paper from
polypores. Limit 15 persons. _____

Craft Project for SCEEC "Festival of Trees"

Making ornaments from mushroom paper,
dyed wool and natural material mini-wreaths _____

Taxonomy

Learn to separate fungi using keys, macro/micro characters and chemistry _____

Cultivation of _____

Is there one you've been wanting or trying to raise? _____

Preservation of Mushrooms

Exploring the techniques, gear, criteria and pit falls. _____

Fungal Literature

A panel of experienced fungus-fangers would take questions on
best books, periodicals, guides, cook books, web-sites,
newsletters, CDROMs, etc. etc. You ask from your
own viewpoint. _____

Your idea. _____

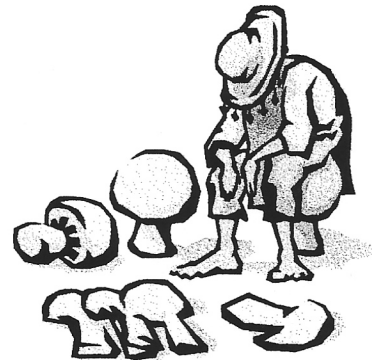
Please check off and mail this page immediately.

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STATE OF CALIFORNIA
SACRAMENTO

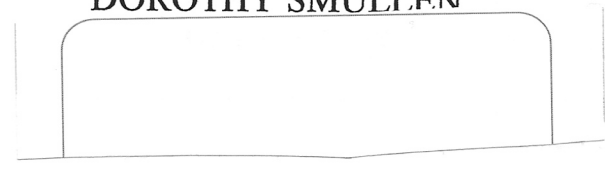
FROM THE
SACRAMENTO
CORRECTIONAL INSTITUTION

RE: [REDACTED]

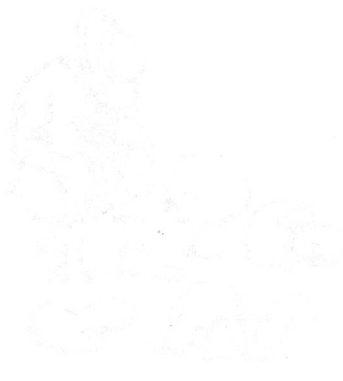
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FROM

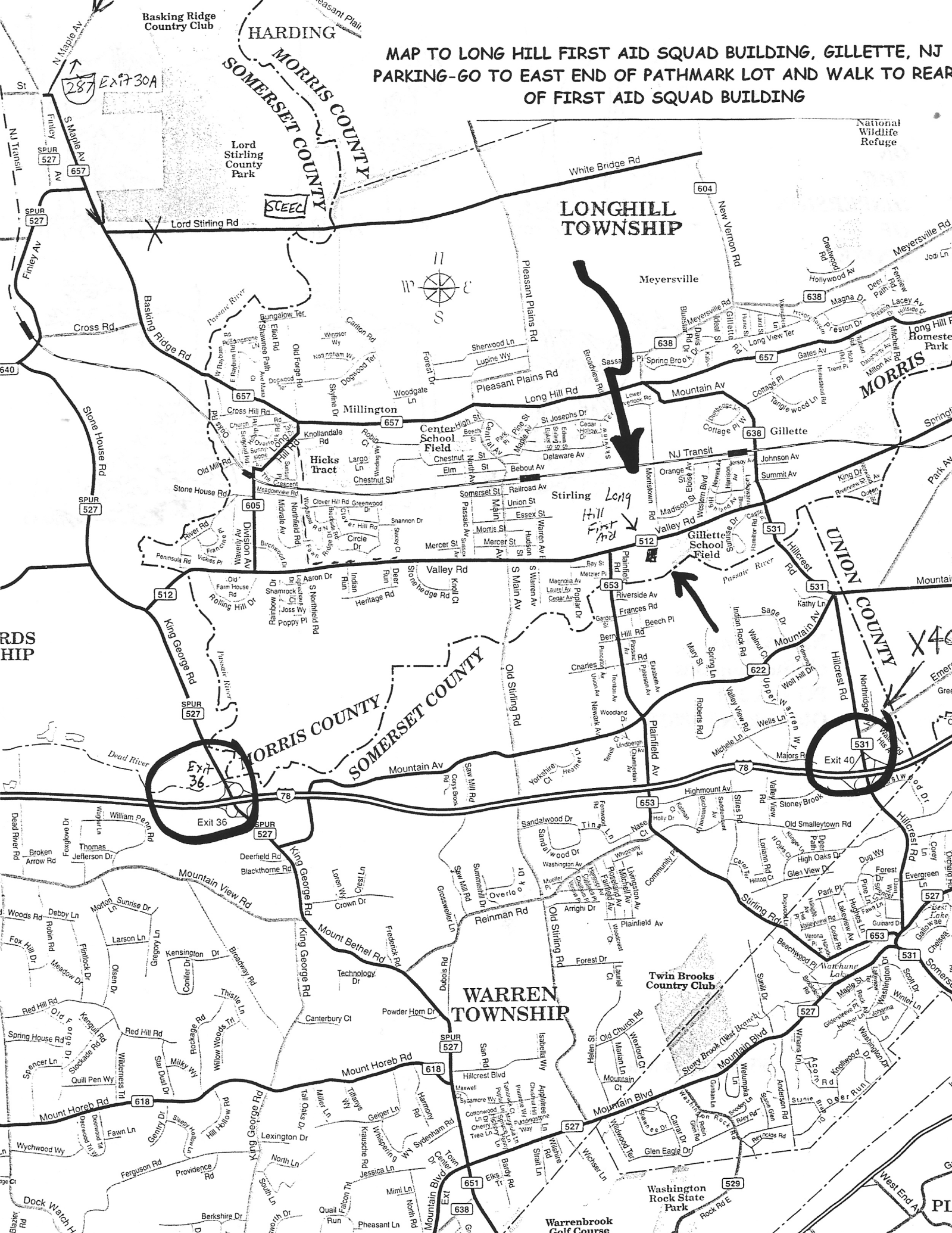
**TO
DOROTHY SMULLEN**



-FOLD-



MAP TO LONG HILL FIRST AID SQUAD BUILDING, GILLETTE, NJ
PARKING-GO TO EAST END OF PATHMARK LOT AND WALK TO REAR
OF FIRST AID SQUAD BUILDING



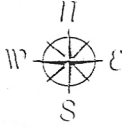
Basking Ridge Country Club

HARDING

MORRIS COUNTY
SOMERSET COUNTY

SCEEC

LONGHILL TOWNSHIP



National Wildlife Refuge

RDS HIP

Exit 36

Exit 40

WARREN TOWNSHIP

Twin Brooks Country Club

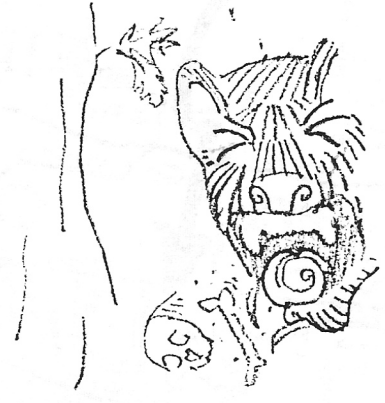
Warrenbrook Golf Course

Washington Rock State Park

West End A

**ON
THE
DISPERSION
OF
SPORES**

by
Steve
Adams



**NJMA news
c/o Sue Hopkins**

First Class Mail