



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION

Volume 35-4 July - August 2005



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DUES

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Make the most of
your membership!

ATTEND NJMA FORAYS!

They're free.
They're fun.

And you'll learn a lot!

CALENDAR OF UPCOMING EVENTS

Saturday, July 9
10:00 am - 3:00 pm

Mycomedicinal Workshop (conducted by Bob Peabody & Gene Varney) There's still a short time to get in on this. Call Jim Barg at 908-362-7101 for info.

Sunday, July 10
10:00 am

Foray –
Manasquan Reservoir (led by Bill Olsen)
(Microscope ID session follows after foray)

Sunday, July 17
10:00 am

Foray –
Meadow Woods (led by Alex Adams)

Sunday, July 31
10:00 am

Foray –
Schiff Nature Preserve (led by Susan Hopkins)
(New foray location for 2005)

Saturday, August 6
10:00 am

Foray –
Westcott Nature Preserve (led by Bob Hosh)
(Remember that this is a **SATURDAY** foray. See important info inside.) This is a new foray location.

Thursday - Sunday,
August 11-14

NEMF FORAY
Penn State - Mont Alto, PA Campus
Register now to attend "the grandest" mega-mycological gathering on the East Coast. **Registration form inside this issue** or go to www.nemf.org

Saturday, August 20
3:00 pm

NJMA Culinary Group Greek Picnic
at the Horvaths' home in Somerset

Sunday, August 28
10:00 am

Foray –
Stephens State Park (leader TBA)

Sunday, September 3
10:00 am

Foray –
Hoffman Park (led by Bob Hosh)
(New foray location for 2005)

Sunday, September 25
11:00 am - 4:00 pm

FUNGUS FEST – NJMA's mega-event!
Plan now to attend or help to make this a great event. Contact Glenn Boyd at: pannia@comcast.net

Directions to SCEEC (Somerset County Environmental Education Center) – (908) 766-2489

Route 287 to Exit 30A (North Maple Avenue/Basking Ridge). Follow North Maple Avenue as it heads left and becomes South Maple Avenue in town. Follow South Maple Avenue past Lord Stirling Stables. Go left on Lord Stirling Road. SCEEC is about a mile in on the left. Park in the lot, NOT in front of the building. Meetings start at 2:00 pm. Beverages are provided. Please volunteer once in a while to provide snacks (home baked preferred).



PRESIDENT'S MESSAGE

Friends,

After much contemplation, Mary Anne and I have decided to move to Georgetown, Kentucky, where Mary Anne has accepted a tenure track position at Georgetown College in the Biology & Environmental Science Department. I will remain working for Lucent, via a home office and the nearby airports. While we are very excited and have already signed a contract on a new home, we are also greatly disappointed that we'll be moving away from our great friends in the NJMA and all over NJ. Further, this means that I must resign as president of NJMA prior to the end of my term. Jim Barg, our outstanding vice president, will step up to the front role effective August 1st. Jim, Thanks for your support! (and my apologies for sticking you with this early.)

Mary Anne and I will greatly miss the forays, picnics, culinary events, and lectures. But most of all, we will miss the friendships we have made here. Our passion for fungi remains, as will our membership and (remote) support for the NJMA. I will likely be in NJ on business fairly often and will check in with the club and friends whenever I can. Unfortunately, currently there seems to be no KY mycological club, but perhaps there will be before too long. In my travels, I've learned the world is actually a pretty small place, even with a population of nearly 6.5 billion people. So I'm sure we will see each other again, and perhaps even share a meal of delicious mushrooms! Chow!

– Jack Barnett



HELP NEEDED FOR FUNGUS FEST

by Glenn Boyd

Our annual public outreach program is Fungus Fest, and it takes place on Sunday, September 25, 11:00 am - 4:00 pm at the Somerset Environmental Educational Center in Basking Ridge. If you are willing to volunteer, we need helping hands to assist with setup on Saturday and to man booths on Sunday. If you'd like to help, call Fest chairman Glenn Boyd at (973) 746-5817.

Also, if you have a favorite newspaper that contains a public events calendar, find out the deadline and the name of the contact person, and then pass the information on to our vice-chair Grace Barbagallo at (908) 852-7564.



EDITOR'S MESSAGE

The biggest news in this issue of NJMA News is the very disturbing announcement by our president, Jack Barnett, that he and his wife Mary Anne Carletta, are leaving us.

They both know that they will be sorely missed. Both Jack and Mary Anne have been extremely active members of NJMA – from serving as officers (Jack as President and Mary Anne as a former Vice-President) to helping reorganize Mycophagy and coordinating the service of food at the Holiday Party.

On a personal note, I regret that the culinary group is losing one of its best cooks in Jack, as well as one of the best dessert cooks in Mary Anne. You will both be impossible to replace. Come back and visit. At the very least, keep in touch. (Hint: articles on the fungi of the region would be appreciated!)

On a more upbeat note, thanks for all the positive feedback on the new look of the newsletter thanks to the hard work by Jim Barg. If you have any suggestions as to improvements that you would like see, or the kind of articles that you most enjoy reading, please contact Jim or myself. And, it would not be this editor's message without the usual request that you send in articles or photos. They are what make this newsletter YOUR NEWSLETTER!

– Jim Richards

NJMA CULINARY GROUP PLANS A GREEK PICNIC

by Jim Richards

At 3:00 PM on Saturday, August 20th, the NJMA Culinary Group will hold a Greek Picnic and Barbeque at the home of Terry and John Horvath in Somerset, New Jersey. Please note the earlier start time...it is to provide everyone a chance to enjoy a Saturday afternoon at the pool. John and Terry have invited all attendees to bring their swimwear and a towel and enjoy a relaxed swim before dinner. (Weather permitting, of course!)

The menu is still being finalized, but we can expect to dine on such things as Greek salad, a variety of grilled meats, lots of local veggies, a number of super-rich desserts, and maybe some fresh fruit to balance all.

We will furnish all the tableware for this event, since it really would be impracticable for everyone to bring the *Limoges* and the *Baccarat* to the pool.

For additional information, and to register for the picnic, please contact John at johnterryh@worldnet.att.net or 732-249-4257, or Jim at jimrich17@netzero.com or 908-852-1674.



FROM THE FUNGUS FILE



THE WINECAP STROPHARIA

Stropharia rugosoannulata
(*Stropharia feni*) (*Naematoloma feni*)

OTHER COMMON NAMES: Wine Red Stropharia

FAMILY: Strophariaceae

DESCRIPTION: It is from 2 to 8 inches tall. It has a wine colored cap, hence the common name. The Wine Cap can often be transplanted from one location to another easily by taking a bucket full of mycelium-covered mulch and adding it to another pile of woodchips.

FLESH: Its flesh is white and similar in thickness to the gills on mature specimens.

CAP: It is from 3/8 to 1 inch tall and from 1 1/8 to 10 inches wide. The convex caps on the young mushrooms are a deep purple to purplish-brown sometimes with reddish tones in the purple. Once the caps mature, the sun can fade them and they can become dark tan to beige. It is shaped like a bell, then convex, then almost flat at maturity. It is dry to somewhat moist and smooth to the touch, and there can be cracks on it at maturity. It is often somewhat shiny. The skin can peel back to almost the middle of the cap. The young mushroom's cap margin can have small whitish colored flecks from its partial veil on it.

GILLS: They are an off-white color before the cap expands to reveal the gills, becoming light purplish-gray color, becoming almost purple-black with age. They are straight, becoming wavy with age. They are closely spaced and are attached to the stalk. There are often white particles (patches) of the veil on the gills. On young unopened specimens, you cannot usually see the gills.

SPORE PRINT: Dark purplish to purplish-brown.

STALK: It is from 1 5/8 to 6 1/4 inches tall and from 3/8 to 1 1/8 inches wide. It has a thick, pointy ring on the upper part of it. It is a creamy white color, sometimes with some beige. The bottom of the stalk on older specimens can be wider than the top, and the base can be swollen. It is not hollow, but can be pithy in the center. It is smooth, but has lines running down it, and on the top, by the gills, you can often see marks left by the gills on mature specimens. It often has white thread-like mycelium attached to it when pulled out of the mulch. It can also be a little cottony there.

ODOR: Mild.

RANGE: United States and Canada.

WHERE TO LOOK: In mulch and wood chips, such as places where the tree trimmers dump out truckloads. They can often be found for several weeks to over a month on the same pile of mulch. To find them, I often go to parks and look in their mulched areas or in mulched landscaped areas of buildings and mulched trails. My friend Bobby has picked a few at his farm. Do not look in cypress mulch, colored mulch, or pine bark because not much grows there, and do not look in freshly chipped mulch unless it was dumped over older mulch, because not much grows in it until it starts to rot. Mulched areas without any shade are seldom productive.

HOW OFTEN THEY'RE FOUND: Somewhat common.

HOW THEY'RE GROUPED: They are occasionally found singly or as several spaced apart, but are more often found in large quantities that are closely spaced. Several to over 100 can be found in a mulch pile.

SOCIAL PLANTS: There may be none or there can be grass, dandelion, broadleaf plantain, sour grass, ground ivy, thistle, and smart weed coming up through the mulch right next to them.

WHEN TO LOOK: The end of April to October. May/June and September/October are the best months, since these are the two main flushes when they can be found in larger quantities. Remember that one spot will have both flushes, so check it twice.

MAIN IDENTIFICATION CHARACTERISTICS

- It has purplish colored gills.
- Look in mulch in the spring then again in the fall.
- It has a purplish colored spore print.

LOOKALIKES: Species of *Agrocybe* are often growing in mulch alongside the Wine Cap *Stropharia*. The Hard *Agrocybe* (*Agrocybe dura*) and Hardcracked *Agrocybe* (*Agrocybe praecox*), both of unknown edibility, do not have purplish gills. The Green *Stropharia* (*Stropharia aeruginosa*) whose cap is bluish-green. The Questionable *Stropharia* (*Stropharia ambitua*), edibility unknown, has a yellow colored cap). Hard's *Stropharia* (*Stropharia hardii*) does not have a purplish colored cap. The Lacerated *Stropharia* (*Stropharia hornemannii*).

EDIBILITY: Edible and Choice.

COOKING INSTRUCTIONS: It has a mild taste and is good cooked in butter.

MACROCHEMICAL REACTIONS: KOH and sodium hydroxide indents and darkens the flesh and makes the cap turn somewhat olive-green and makes the gills a greenish-purple, but only the caps which are wine-colored and not faded out by the sun have the green color reaction on the cap. The faded ones do not turn green on the cap, but still do on the gills. Also note that if the green-colored cap is wiped off, it will be yellowish-orange colored.

BLACK LIGHT: The cracks in the cap and stem turn white to light purple, and the stem slightly purple at places. On young immature specimens, the interior stalk and ring, which has not yet broken away, has some yellow, but I have not yet observed this on mature ones.

(Adapted from article by John Plischke III, from the newsletter of the Western Pennsylvania Mushroom Club, July 2004)



PRINCETON 2005 FORAY REPORT

by Jim Barg

As the clouds slowly broke on the morning of May 1, approximately thirty eager souls gathered at the Princeton Water Works foray site, most with morels on their minds. The long, cold winter had them longing for the day when the fungal fruits would begin reappearing, and for these people, their desires were about to start on the path to fulfillment.

A heavy rain the night before made the grounds of the water works watery, to say the least. (Slippery mud took its toll on one over-anxious NJMA Vice President even before the foray got under way.) But, hopes ran high as the conditions at Princeton looked as though they would bear the season's first morels. Even as all waited in the parking lot for the foray to begin, one member arrived with several very large specimens of *Megacollybia platyphylla* (the Platterfull mushroom, a mediocre edible), which he found just a few yards from where the group was assembling. The sight of a few large healthy mushrooms caused thoughts of vast fields of morels and other mushrooms to dance through the heads of the foragers as they closely examined these enormous specimens.

After introductions and announcements, everyone hastily scattered in all directions, fueled by their new-found optimism. Unfortunately for most, their high hopes faded as the tulip poplar-filled woods turned out to be less productive than they had been wishing for. Morel finds were scattered at best, with the most prominent morel species being *Morchella semilibera* (the Half-free Morel). Club member Benjamin Burghardt was the "prizewinner" with this mushroom...he proudly held a fresh 7" tall specimen aloft as he headed back to the parking area. A number of people found a handful of the small, yet distinctive, "tulip morels" (*Morchella esculenta*) which are usually common in Princeton. But, alas, there were no "mega-finds" of morels this year.

Even though morels were on the minds of most who attended, other fungi were found as well, even though they were not in mind-numbing abundance. Several people returned with clumps of the fragile *Coprinus micaceus* (see a photo in the last NJMA News), as well as the jelly-like *Auricularia auricula* (Wood Ear) and its smaller look-alike, *Exida recisa*, the ubiquitous watermelon-scented *Polyporus squamosus* (Pheasant's Back Polypore or Dryad's Saddle), and the fine edible *Pleurotis ostreatus* (Oyster mushroom). Also found were two different sizes of *Gyromitra korfii* (False Morel), and *Pluteus cervinus*, the Fawn Mushroom, which was growing on wood. A small number of other fungi were also

found: *Stereum complicatum*, *Stereum ostrea*, *Tremella lutescens* (mesenterica), *Puccinia podophyllii*, *Schizophyllum commune*, *Poronidulus conchifer*, *Peniophora albobadia*(?), and *Trichaptum bifforme*. As always, the identified species will be entered into the NJMA foray database for future reference. (OK folks...now's the time to get out those field guides and look these up!)

Overall, this year's Princeton foray may have disappointed some in the morel department, but we found a reasonable number of other interesting species. (For this time of year, we don't expect to find hundreds of species – this was not unusual.) But, thankfully, it *was* spring (finally!) and, especially for new members, the experience will be remembered by all (and we'll all hope for a better morel yield next year!)

THE 2005 WILD FOODS FORAY

by Bob Hosh

The month of June is usually poor in the fruiting of mushrooms, so traditionally the NJMA has held a foray devoted to learning about other wild edibles. For the past few years, the Wild Foods Foray has been conducted at the Round Mountain section of Deer Path Park just north of Flemington in Hunterdon County. This foray has long been led by Bob Peabody and over the years he has invited many interesting expert guests to join us and introduce club members to the specialized use of wild plants, roots, and fruits for food and medicine. This year, having no guest, we had to wing it alone and so Bob Peabody and myself led the walk.

The weather was sunny and warm as our group of eighteen or so enthusiasts set out from the parking lot to point out trees and shrubs such as Black Locust (*Robinia pseudoaccia*) with its edible flowers, black cherry (*Prunus serotina*) and black raspberry canes loaded with unripe fruit. As we ventured out into the open fields we discovered Sheep sorrel (*Rumex acetosella*) in great abundance and explained its use in salads, soup, and sauces. Several members of the group sampled the small arrowhead shaped leaves and enjoyed their tart lemony taste. This herb is high in vitamin C. In compacted soil nearby we encountered Pineapple weed (*Matricaria matricarioides*), a member of the Chamomile family, with a strong pineapple aroma which makes a nice tea. Nearby were stands of common milkweed (*Asclepias syriaca*) of which the early young shoots, flower buds, and fruit pods make a wonderful edible after being de-toxified. (De-toxify by blanching the milkweed sprouts, buds, or pods in three changes of **boiling** water for one minute each time. Take a small taste. If not bitter, toxins have been removed and can be used for food.)

As the group pushed on deeper into the meadow, we

saw more brambles such as black raspberries and wineberries. We also pointed out trees of interest such as the Bigtooth aspen and Osage orange (really a mulberry) and various nut trees, mostly hickory.

As we entered the woods, we stopped to admire and discuss the use of sassafras (*Sassafras albidum*) and the uses of its roots and leaves. We stopped at a small brook and admired the Jewelweed not yet in bloom with its leaves useful as a potherb and its juices used to ease the itch of poison ivy. Amazingly the seeds of the Spotted Jewelweed (*Impatiens capensis*) make a delightful nibble when mature.

Returning to the meadow, we also encountered two common New Jersey wildflowers, the white Beardtongue (*Penstemon digitalis*) growing in large patches and the rare lavender-blue flowered Hairy Beardtongue (*Penstemon hirisutus*) in full bloom.

Returning to the parking lot and picnic tables, we met the Boyds who had ranged farther afield looking for mushrooms and settled down to have our shared picnic lunch, most of which consisted of dishes containing wild edibles. Among the tasty food we had was morel & asparagus salad, couscous with cranberries and nuts, lentil salad, *Grifola frondosa* quiche, chicken and milkweed gumbo with sassafras, and serviceberry cobbler.

Everyone who attended found the walk and talks informative and fun, and we hope to see them all again next year.

A LOOK AT FORAYS AHEAD...

MANASQUAN RESERVOIR (July 10)

Our foray site at the Manasquan Reservoir is located next to the Manasquan Reservoir Environmental Center, which is part of the Monmouth County Parks System. The county tells us that the park's size is 1204 acres, but most of this area is occupied by the reservoir itself. However, there is ample "dry land" surrounding the reservoir which has proven to be highly productive and varied for the fungus gatherer. Parking is never a problem in the large lot by the Environmental Center itself.

Composed of mixed hardwood forest (mostly oak with a dense understory of huckleberry, wild blueberry, and yes, those pesky thorny greenbriers!), scrub pine, and wetlands, this area contains fine examples of the ecosystems found in the fringe-Pinelands/Jersey Shore region. In past years, we have found an array of *Amanita*, *Lactarius*, *Russula*, *Boletus*, *Gyroporus*, *Paxillus*, *Craterellus*, and *Cortinarius* species in abundance when the conditions have been good. Two years ago, we

arrived at our identification table only to be surrounded by a good number of *Mutinus elegans* (the Elegant stinkhorn), which proved to be quite a talking point for the newcomers!

After the foray and regular identification session, all are invited to join us inside the Environmental Center to look at some of our finds under the microscope. We encourage everyone, especially beginners, to take part in this microscope session. You'll be surprised how much the microscope reveals when it comes to differentiating those "lookalike" species!

(submitted by Jim Barg)

MEADOW WOODS (July 17)

Meadow Woods is a modest town park east of Chester. There is little more than tennis courts and parking in "improvements."

The rest is woods, elevated plateau, lawn, hillside, and creek bed. With adequate rain, mushrooms are plentiful and varied. They often include cinnabar chanterelles, black trumpets, *Amanita virosa*, and many boletes. Since the hillside drains quickly, drought usually brings a massive dearth of fungi. Still, berries might be plentiful. Remember there are no amenities...except that the creek gives sweet relief from the heat.

(submitted by Alex Adams)

SCHIFF NATURE PRESERVE (July 31)

Schiff Nature Preserve in Mendham, NJ is a new foray site for NJMA. This property holds a lot of historical interest to me for several reasons. It was part of a larger estate through most of the early 20th century, and the huge mansion is still visible while driving up the hill to the parking area. The Boy Scouts owned the property in the middle of the 20th century, and several buildings remain from them, including what is now a small nature center next to the parking lot where we will meet. Part of the property has been developed (big ugly houses!), but the boat house by the lake just next to and below the developed area is still as it looked when I was growing up in the late 1950's and came to swim here with the Bernardsville Summer Day Camp program. We will be foraying on top of a wooded hill of mostly beech and oak with a few white pines and very little underbrush. The Boy Scouts left behind several hiking trails, one of which goes to a remote part of the Preserve as yet unexplored by mushroom hunters. Dorothy Smullen and I were asked to do a mushroom foray-talk last fall by the preserve's caretakers, Tanya and Mike Bisignano (who are also members of NJMA), as part of their ongoing and extensive nature-related programs offered to the public. Please visit their website for more history, good directions of how to get there, and a listing of their programs at www.schiffnaturepreserve.org.

(submitted by Susan Hopkins)

WESTCOTT NATURE PRESERVE (August 6)

Westcott Nature Preserve is located in Hunterdon County, not far from Rosemont and Stockton, NJ. There are no comfort facilities or tables at this site and the parking lot is extremely small. Hence, we MUST meet at Bull's Island Recreation Area on Route 29 north of Stockton and carpool to Westcott Preserve.

The preserve is an old farm that has been allowed to return to the wild. It is bisected by Locatong Creek, and the landscape from the parking area to the creek is a mix of fields and mixed forest. There is but one trail that runs along the perimeter of the preserve to a high bluff overlooking Locatong Creek and follows the bluff to the far end of the preserve and then loops back up through the woods and fields to the parking area. The forest habitat varies greatly along this trail. This trail can be walked in 45 minutes. It is also possible to descend the bluff to the creek and cross it to an area of the preserve three times as great as the portion that contains the trail. There is no trail across the creek, but the mushrooming potential is great. Crossing the stream during low water is not too difficult.

This is a new foray site for 2005 and was selected due to the abundant variety of fungi that can be found here.

After we finish foraging we will return to Bull's Island Recreation Area to the picnic area to sort our finds.

(submitted by Bob Hosh)

STEPHENS STATE PARK (August 28)

Now technically part of Allamuchy Mountain State Park (a 9,200 acre park land straddling Morris, Warren, and Sussex counties), Stephens State Park lies along the Musconetcong River, about two miles north of Hackettstown. The park originated in 1937 with the donation of 228 acres by Marsena P. and Augusta W. Stephens to the State of New Jersey for recreational purposes.

The collecting in Stephens is usually very pleasant. It's an easy walk on a path alongside the river. For those who like a more vigorous hike, the hills to the left of the path offer a moderate challenge through a mixed hardwood forest of oak, maple, hickory, beech, and birch.

Stephens State Park almost always provides a broad range of fungal species, from agarics and boletes to coral fungi and the ever-present LBMs (depending, as on any foray, the weather).

A campground with 40 tent sites inside the park typically fills up quickly, so if you are planning an overnight stay, contact them soon for reservations.

For those members who wish to continue foraging in the area, Allamuchy Mountain State Park offers 15 miles of trails and a variety of habitat from mixed hardwood to

conifer forest. (Unfortunately, while Stephens has an excellent picnic area and facilities, such facilities are lacking at Allamuchy Mountain State Park.)

More information about the trails in Allamuchy Mountain State Park is available at <http://www.skylands.com/pkallamu.htm> *(no dash)*.

(submitted by Jim Richards)

HOFFMAN PARK (September 3)

Hoffman Park is another new foray site for 2005, and is located near Clinton, NJ. It is very close to I-78. Like Westcott Preserve, the park is a very large farm that has been allowed to return to a wild state. There is an ample parking lot at the main entrance and a couple of picnic tables. The only comfort station is a Portajohn. There are several ponds scattered throughout the fields and blocks of forest that make up the park. There is also some swampland. The forest is mostly mixed hardwood, ideal for summer and fall mushrooms. The only difficult part of the walk is the hill upon which the parking lot is situated. The descent and ascent of the hill is a little steep.

(submitted by Bob Hosh)

"MYCOPHOBE" AT WORK

by Jolie Jordan

from *MushRumors*, Oregon Mycological Society, v. 44, #3

I have been going in the west entrance to PCC Sylvania for more than two years. The entrance area has a giant fruiting of *Agrocybe praecox* very regularly, which often comes out in huge fairy rings. Obviously, someone in maintenance is terribly worried about them, as I have often noticed that they get mowed down and spirited away over-night. This spring, whoever it is seems to have decided to take further steps, putting down some sort of chemicals with the hope of killing the mushrooms.

This was not the right thing to do. Instead of the chemicals eating the fungi, it worked in reverse, and as the stuff apparently contained copper, the hordes of mushrooms came up a brilliant greenish blue! I did not have my camera with me, but was returning in the morning, so planned to get pictures then.

I underestimated the level of panic on the part of the poor maintenance person. When I returned first thing in the morning, there was not a sign of the brightly colored *Agrocybe*. Our "mycophobe" has, however, left the normal colored ones to grow huge in their tightly crowded rings. Perhaps the fungi have finally triumphed.

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KUDOS ON THE NJMA CULINARY GROUP SICILIAN DINNER

On May 21, the NJMA Culinary Group held a Sicilian dinner at the Long Hill Rescue Squad building in Gillette, NJ, with our honored guest, cookbook author Giovanna Bellia La Marca. As you can see from the photos on the left, the dishes were meticulously prepared and presented, and were hugely enjoyed by Giovanna herself and the record number of people who came. We all had a great time! I received this review of the dinner from Giovanna a few days after our feast...something tells me she enjoyed it!

(submitted by Jim Richards)

May 31, 2005

Dear Jim,

Howard and I still delight in the memory of the fabulous Sicilian Dinner which we all shared on May 21st. We thank the members of the New Jersey Mycological Association for having so kindly invited us to the super-de-luxe pot luck supper. It was indeed our good luck!

The extraordinary array of traditional Sicilian dishes many of which came to life from my book, *Sicilian Feasts*, was not only exciting for me, but it was also a very moving experience. It felt as if my mother and father, who were each good cooks, had helped prepare the feast.

The Antipasti table was laden with wonderful traditional delicacies; the Stuffed Mushrooms were delicious, the Fried Olives were flavorful and fragrant, the Caponata perfectly seasoned, the platter of Salumi very well chosen and the Sarde a Beccafico, or Stuffed Sardines, as delicious as one would find in Sicily. The breads which included a delicious Mushroom Loaf, a wonderfully Crusty Bread and one which we knew in Sicily as Pane Francese or French Bread brought me back to my childhood.

The Penne with Cauliflower, a uniquely Sicilian pasta, enriched with a touch of anchovies, raisins, pignoli, and a topping of toasted bread crumbs were a delightful main dish. The Stuffed Beef roll was done to perfection and looked very special, Felice's Lemon Chicken, one of my father's signature dishes, was as good as when he made it at our summer house in Lake Parsippany. The Lentils and Broccoli brought to mind New Year's day when we welcome the new year with this delicious dish as eating lentils is said to bring prosperity, but even if it doesn't, it's delicious and it packs plenty of nutrition!

The Carrots and Capers stimulate the eye as well as the palate with their sweet, salty and vinegary flavors. I can still taste the Morels peeking out of the Spinach; that was a great treat. The Orange and Fennel Salad which took Howard some getting used to, quickly became a family favorite once he tried it soon after we married. The Molded Maccheroni, with its tasty, moist, and flavorful interior rich with condiments in its magnificent and equally delicious crust was certainly one of the showpieces of the dinner.

The delectable desserts table was as wonderful as the great food. The Cassata enveloped in marzipan, the deliciously rich Chocolate and Almond tart, the Sweet Couscous, another traditional Sicilian sweet, the Fig Cookies, the Ancinetti, the Pignoli Cookies and the incomparable ricotta filled chocolate Cannoli which remained crisp to the last one and the Limoncello completed this very special dinner with class.

The delicious food, the friendliness and warmth of each of the people, made this dinner very special and the entire evening with all of you truly memorable. Thank you again.

Best regards,
Giovanna



NEMF Foray, August 11–14, 2005 Mont Alto Campus The Pennsylvania State University

Welcome to the 11th Annual Samuel Ristich Foray

This year's foray will be held in Mont Alto, Pennsylvania, originally the site of the Pennsylvania State University's School of Forestry, on the edge of the Michaux State Forest, within reach of many prime mycological sites in south-central Pennsylvania. Your hosts will be the Eastern Penn Mushroomers (which holds its annual Helen Miknis Foray at this site every year), the New Jersey Mycological Association and the Western Pennsylvania Mushroom Club. The combination of respected professional faculty and highly knowledgeable dedicated amateurs will make this another exciting foray at which to learn and enjoy mycology and mycophagy in the company of other mycophiles.

In addition to the mycological interest of the area, your family members will find a multitude of recreational opportunities, including eleven golf courses, and easy travel to several important Civil War battlefields (including Gettysburg, Antietam and Harper's Ferry). Chambersburg, PA, Waynesboro, PA and Hagerstown, MD offer a variety of hotel and motel accommodations nearby, should dormitory living not be your style. Mont Alto is easily reached from various interstate highways in southern PA and northern MD. Nearby airports are at Hagerstown, MD (20 miles) and Harrisburg, PA (70 miles).

-
- Accommodations are suites consisting of two double rooms sharing one bath. If you want single accommodations, there will be a supplemental fee. If you have no roommate preference, we will assign a roommate. We will attempt to ensure that all individuals in a given suite are of the same gender, but it may only be possible within each individual room. Bed linens and towels are provided in all rooms. Small children for whom you provide sleeping arrangements and linens may share your room at a rate for meals only. For meals for such children, use the lines under "Commuter meals".
 - We have only a limited number of air-conditioned rooms available and only one first-floor suite (two double rooms) with handicapped-accessible bath (in the air-conditioned building). Once physical needs of participants have been met, air-conditioned rooms will be assigned in the order in which applications are received, so get your request in early. If we cannot meet a request for an air-conditioned room, a refund will be made.
 - There will be vegetarian selections available at all meals.
 - For forms mailed after July 1, a late registration fee of \$30 per person will be required. For cancellations received up to July 15, we will refund all fees minus \$30 per person; after that date, no refunds will be given.
 - Alcohol is prohibited on all Penn State property. And it should go without saying that recreational drug use is similarly prohibited. Pets are not allowed, nor is smoking inside any building.
 - We can schedule a shuttle (at additional cost) from the Hagerstown airport on Thursday and to the airport on Sunday. If your arrival and departure times are determined after you submit your application, please contact Cheryl Dawson (see below) to arrange pick-up and drop-off times.

Questions: By email to John Dawson or Cheryl Dawson at nemf2005@suscom.net, by phone at 717-846-1225, or by FAX at 717-854-4903.

NEMF Foray, August 11–14, 2005, Penn State - Mont Alto Campus

Special requests:

_____ Yes, I have need for the handicap-access suite, for the reason below.

_____ Yes, I have need for air-conditioning, for the reason below.

We will do our best to accommodate other special needs, such as first-floor rooms (dormitories lack elevators), late night arrival on Thursday, etc. If you need such, please tell us below.

Special needs: _____

Fees:

	<u>Number of persons</u>		<u>Fee</u>		<u>Total</u>
• Commuter conference fees:					
Single Day (subject to space availability; <i>cafeteria meals will not be available to single-day participants</i>)	_____	X	\$50	=	_____
All four days (Thurs-Sun)	_____	X	\$85	=	_____
Commuter meals:					
Meals Fri–Sun Morning	_____	X	\$78	=	_____
Dinner Thursday evening	_____	X	\$12	=	_____
• Resident (double occupancy rate is per person):					
3 nights, double occupancy, 3 days meals (Fri-Sun morn)	_____	X	\$263	=	_____
2 nights, double occupancy, 3 days meals (Fri-Sun morn)	_____	X	\$230	=	_____
Dinner Thursday evening	_____	X	\$12	=	_____
A/C supplement # nights _____	X _____	X	\$9	=	_____
Single supplement: # nights _____	_____	X	\$17	=	_____
• Late registration (after July 1):	_____	X	\$30	=	_____

Total owed: _____

Please make a check for the total out to NEMF, and mail it with this form to:

John and Cheryl Dawson, NEMF registrars
393 Waters Road
York, PA 17403-4751

Questions: By email to John or Cheryl Dawson at nemf2005@suscom.net, by phone at 717-846-1225, or by FAX at 717-854-4903.

HERBARIUM OPEN HOUSE

by Susan Hopkins

On June 4th, NJMA held an Open House at our Fungi Herbarium at Cook/Douglass campus of Rutgers University. Unfortunately, this event was not well attended, but several of us took a quick look at a very valuable resource representing countless hours of work in collecting, drying and documenting fungi found mostly in New Jersey. The collection is a combination of work.

HISTORICAL BACKGROUND OF THE HERBARIUM

The NJMA herbarium is housed with the Rutgers University collection of fungi, which includes mostly plant pathogens, such as rust fungi. That collection began in 1889, and includes specimens from all of North America. You can find collections from Ellis, Peck, and Krieger. The collection is in a small side room connected to the Chrysler Herbarium of plant species found in the basement of the old science building on the Douglass campus. At one time, Rutgers' fungal collection was housed in the attic of Martin Hall, Cook College. The NJMA specimens were also allowed storage space there through the efforts of Dr. Gene Varney. The nucleus of the NJMA herbarium began through the taxonomy work of Bob Peabody and Dorothy Smullen in the late 1970's.

(added by Dorothy Smullen)



Susan Hopkins searches for a specimen in the NJMA Herbarium.

The most recent additions are from the individual and extensive work of Ray Fatto and Gene Varney. I missed seeing Gene Varney as he had to leave before I arrived, but I really felt Ray's presence as Dorothy and I looked at some of Ray's collections, complete with his notes and drawings right on the identification slips. I could hear him telling me at forays to go home and check the spores and other details under the microscope, as he did so often. This part of identification is not my strong point, but after looking at mushrooms here in New Jersey for over 25 years, I have developed enough skills to have noticed that many of the early collections from

club amateurs of the 70's and early 80's are not entirely accurate in their identification. This does not take away from the value of the collection as a whole, but does offer two challenges to those of us who are interested in identification. We need to go back over what is in the herbarium and correct the names if we can...and more importantly, we need to save good dried collections from our current forays that are accurately identified, complete with notes and photos. Obviously, this means we need to spend more time after forays.

My interest in seeing what was in the NJMA herbarium was for two reasons. As some of you know, I am interested in the tooth fungi group which includes *Hydnellum*, *Sarcodon*, *Phellodon*, and *Bankera*. I personally have, at home, more specimens of this group from New Jersey than can be found in our herbarium. I was excited to see a collection of *Sarcodon atroviridus*, kept from the August 1984 NEMF foray at Glassboro State College. I have only recently learned about this mushroom from seeing many collections at the NAMA Asheville foray last July. The collections were confirmed by Dr. Richard Baird, who is one of the few mycologists studying this group currently. The initials on the 1984 ID slip were KAH. I recognized this to be the late Ken Harrison of Nova Scotia who was at the Glassboro foray, and was, for many years, the only mycological expert on the *Hydnellum* group. This is a difficult group to identify to species. Many features that are hard to understand in the literature are easier to see in the specimens even if they're dried. I will donate some of my own specimens to the herbarium so that others, who want to, may study this group.

This November, the club has invited Dr. James Trappe of Corvallis, Oregon to come to New Jersey to collect with us and teach us about his specialty. Dr. Trappe is a world renown expert on all the truffle-like or hypogeous (underground) fungi. Right now he is in Australia for three months to study them where they are abundant. My second interest at the herbarium open house was to look at any specimens of these fungi. Our herbarium has about five or six collections of which only two or three are identified to species. One is a collection of *Rhopogaster transversarium* from 1991.

<i>Rhopogaster transversarium</i>		10-20-91
GENUS	species	DATE
RMF 6x3.5	smooth	(Bosc) Johnston 1458
I. D. BY	COLLECTOR SITE	REMARKS
	State Forest	
HABITAT		EDIBLE <input type="checkbox"/>
COLLECTOR		POISONOUS <input type="checkbox"/>
		NON EDIBLE <input type="checkbox"/>
		UNKNOWN <input type="checkbox"/>
NEW JERSEY MYCOLOGICAL ASSOC.		

PHOTO BY DOROTHY SMULLEN

NJMA also collected this species both in 2003 and 2004 at Pakim Pond, Brendan Byrne (formerly Lebanon) State Forest in the Pine Barrens. I sent specimens from both these years to Dr. Trappe who confirmed the identification for us. We do not have much luck in figuring out those hard, puffball-like fungi. I would like to ask everyone in the club to look for these truffle-like fungi all summer and fall. The *Rhizopogons* are usually partially buried, look like pebbles, and feel like small potatoes. Please cut them in half, top to bottom, photograph or draw the section, dry them, and note where and under what kind of tree (if any) you found them. You can bring these specimens to any club foray (fresh or dried), and give them to either me, Dorothy Smullen, or Glenn and Ania Boyd. As we can not be sure of the weather in November, and as we cannot guarantee what we may find then...we need to save these fungi now so we have specimens while Dr. Trappe is here. These partially underground fungi do grow here in New Jersey, and we must try harder to find them and learn more about them.

The NJMA herbarium could be a true representation of what grows here in the state, but we need to get busy and fill in the gaps by adding to it as accurately as we can.

If you want to visit or use the herbarium for study, it is open during the week. Please contact Sasha Eisenman at (732) 932-9711 extention 231, or email him at eisenman@eden.rutgers.edu. Also notify Gene Varney or Dorothy Smullen for assistance.

CHINA'S EDIBLE FUNGUS OUTPUT ACCOUNTS FOR 70% OF WORLD TOTAL

(Shanghai) – China's edible fungus output has surged to more than 10 million tons annually in recent years, accounting for over 70 percent of the global total, according to the Ministry of Agriculture (MOA).

MOA figures show that the edible fungus industry ranks sixth among domestic plant production industries following grain, cotton, food oil, vegetables, and fruits. China's edible fungus accounts for 80 percent of the foreign trade in Asia and 40 percent of world's total. Last year, China earned 230 million US dollars from trade of edible fungus.

Gu Erxiong, president of the China Edible Fungus Association, forecast promising prospects for edible fungus production. "More people, both at home and abroad, have realized that edible fungus is nutritious and good to health," he said.

Zhang Jinsong, an expert with the Shanghai Municipal Academy of Agricultural Sciences, said that although China has become a major edible fungus producer in the world, efforts are still needed to improve technologies used in the processing of fungus, and more strict standards should be set for production environment.

Zhang called on concerned government departments to strengthen registration of edible fungus varieties and management of procedures for fungus export. "By doing so, China can play its due role in adjusting global fungus resources and prices," Zhang said. (xinhuanet.com)

(reprinted from *The Sporeprint*, LA Mycological Society, May 2005)

Some things never change...

THE MUSHROOM INDUSTRY

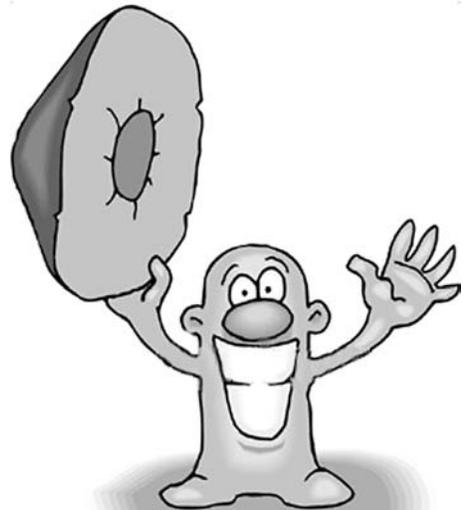
from *The Milford Leader* (Milford, NJ)

Thursday, July 16, 1885

The growing of mushrooms, an industry as yet little developed in this country, assumes vast proportions in the neighborhood of the French metropolis. Whether the Parisian epicures have an especial weakness for this most delicious of vegetables, whether their gardeners are more enterprising and skilful than those of our cities, or whether the immense abandoned stone queries in the vicinity of Paris offer unusually favorable conditions for mushroom growing, does not appear. The fact however, is not to be disputed, that the environs of this great city produce more mushrooms than those of any other city of which we have knowledge. Her subterranean caverns cannot solve the whole mystery, for large quantities are produced above ground, and in private gardens thrifty beds of this delicacy may often be seen growing in tubs, boxes, or even upon simple wide boards lying upon the ground.

When we are told that the average daily production of the Paris mushroom growers amounts to 23 tons, we may begin to realize something of the importance of the business. Of course this vast amount is not all consumed by the Parisians. On the contrary, a large proportion is preserved in various ways, for shipment of other cities and countries, and in many of the far inland towns of our own country we may purchase French mushrooms at the better class of grocery stores at fancy prices.

(submitted by Robert Peabody)

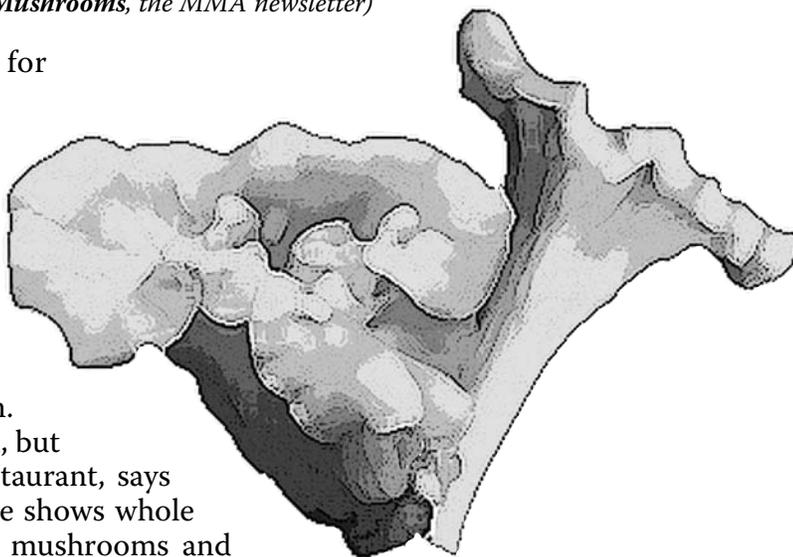




No. 9 Park's Fettuccine with Chanterelle and Corn

from Michaeline Mulvey (originally published in Mainely Mushrooms, the MMA newsletter)

In my memory, 2004 was the best year for chanterelles. They appeared right on time, the beginning of July, and I found caps in good condition through mid September. This recipe was printed in the *Boston Globe Magazine* last year with a photo of the dish as served at No. 9 Park (a Boston area restaurant), and a description. The original title was "No. 9 Park's Fettuccine with Cepe and Corn", but the photo is of chanterelles, which add fire to the nest of pale yellow noodles and golden corn. The recipe calls for the mushrooms to be sautéed, but the description of the dish, as served at the restaurant, says that they are roasted, and the photo in the article shows whole roasted chanterelles. You could also try it with mushrooms and corn, both grilled.



4 tbsp. butter

1/2 pound fresh cepes, chanterelles, or other wild mushrooms, caps thinly sliced

Salt and pepper

1 pound fresh fettuccine (available at specialty markets)

1/2 cup reserved pasta cooking water

4 ears fresh corn, kernels cut from the cob

2 tbsp. heavy cream

1/4 cup fresh parsley

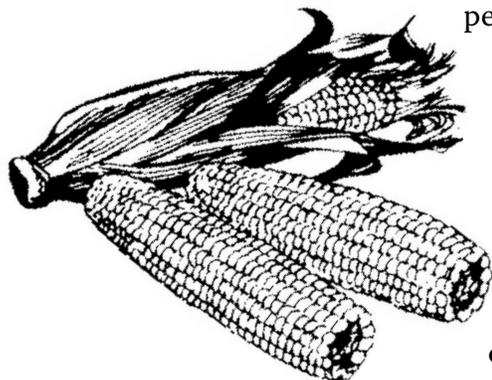
3/4 cup freshly grated Parmesan cheese (for serving)

In a large flameproof casserole, melt 2 tablespoons of the butter. Add the mushrooms and salt. Cook over medium heat, stirring often, for 10 minutes or until the mushrooms are tender. Set them aside.

Bring 4 quarts of salted water to a boil. Add the fettuccine and cook for 2 minutes or until the pasta floats to the top. Dip a heatproof glass measuring cup into the pasta water. Remove and reserve 1/2 cup of the water.

Drain the pasta into a colander and shake it gently.

Add 1/4 cup of the reserved pasta cooking water along with corn, salt, and pepper to the mushrooms. Bring to a boil. Stir in the cream and the remaining 2 tablespoons of butter. When the butter melts, add the fettuccine and parsley. Turn them in the sauce to coat them all over. If you like, add more cooking water, a couple of tablespoons at a time, to make a creamy dish.



Divide the pasta among 6 shallow bowls and sprinkle with Parmesan. Serve at once. (The photograph in *The Globe* shows a more composed dish with corn on the bottom, a nest of pasta piled in the middle and whole roasted chanterelles, upside down, arranged on top of the corn around the pasta. Experiment!)



NEW JERSEY MYCOLOGICAL ASSOCIATION, INC.

50 Alfalfa Hill, Milford, New Jersey 08848-1727

www.njmyco.org

Ray Fatto Scholarship Notice and Application

2005

The New Jersey Mycological Association has established an annual scholarship in the memory of Ray Fatto, a dedicated long-time member and outstanding mycologist who always took the time to teach what he knew to those around him. Ray's mycological scholarship was meticulous, and we are establishing this award for the purpose of supporting scholarship in the next generation of mycologists. The award, in the range of \$500 to \$1000, will be applied toward a specific research project or educational activity in mycology. The NJMA scholarship committee will determine the award recipient based on the project which best aligns with the goals of NJMA:

1. To provide the means for sharing ideas, experiences, knowledge and common interests regarding fungi.
2. To furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms.
3. To promote interest in mycology and mycophagy.

To be eligible, the applicant must be either (a) enrolled in a college located in New Jersey, Pennsylvania, New York, Delaware, or Connecticut; or (b) is working on a mycological project located within the same five state area. Further, NJMA is particularly interested in mycological research based in New Jersey or research that involves New Jersey fungi species or habitats. Both graduate and undergraduate students may apply, although preference is given to support for graduate theses.

To apply, please fill out the attached form and return it with a description of the project, official transcript, a *curriculum vitae* or resume, and two letters of recommendation (one of which must be from your faculty advisor) to:

New Jersey Mycological Association Scholarship Committee
c/o Robert Peabody
50 Alfalfa Hill
Milford, NJ 08848-1727

The deadline for NJMA to receive completed applications is October 1st, 2005, and a decision will be made by November 15th. The NJMA is a not-for-profit, educational organization (see <http://www.njmyco.org>). The award recipient will be invited to attend a NJMA meeting to receive the award. The following year the recipient should plan either to present the research results to the NJMA membership in person or to submit a report on the results. The monetary award itself will preferably be disbursed through the college or university attended by the recipient, provided that the institution does not incur any overhead which requires decreasing the amount of the award.

Ray Fatto Scholarship: 2005 Application Form

Name _____ Date _____

Current Address _____

City _____ State _____ Zip _____

Home phone _____ Business phone _____

E-mail address _____

Permanent Address _____

City _____ State _____ Zip _____

Expected date of graduation: _____

Expected degree: _____ In what subject? _____

Department or program name: _____

Institution Name: _____

Research advisor: _____

Current employment, if applicable _____

List other sources of support for your research:

Please attach a description of your mycological project, including purpose, estimated amount of time needed for the research, location, literature cited, relevant courses already taken, and projected budget detailing how you would use the award. If there is anything else you would like us to know about your connection or commitment to mycology, please add it to the end of your project description. Your description should not exceed three pages in length.

You should also attach:

1. your *curriculum vitae* or resume
2. an official copy of your current transcript
3. two letters of recommendation in sealed envelopes (see attached form) from people who know your academic work, including one from your research advisor.

Ray Fatto Scholarship: 2005 Letter of Recommendation

Applicant's Name: _____ Date: _____

Your name: _____

Title: _____

Address _____

City _____ State _____ Zip _____

Home phone _____ Business phone _____

E-mail address: _____

Your relationship to the applicant _____

How long have you known the applicant? _____

How would you rate the applicant's ability to do mycological research? (e.g., top 5%)

How would you describe the applicant's interest in mycology?

Please attach a page describing the skills, abilities, interests, background, and/or accomplishments this applicant has that qualify him or her for this scholarship. Please also include any additional comments you have that you feel are relevant.

Recommendation based on applicant's ability and interest:

_____ Strongly recommended _____ Recommended

_____ Recommended with reservation _____ Not recommended

MUSHROOMS IN MOVIES

by Dean Abel (reprinted from from *Symbiosis* (newsletter of the Prairie State Mushroom Club) Vol. 22, No. 3, June 2005)

While settling down to watch the movie *Monsters Inc.* on DVD at home, I became exasperated waiting for the parade of Disney previews to pass. Suddenly I noticed a little girl kneeling down within a circle of mushrooms. What movie was this!

It was *Summer of the Monkeys*, a 1998 Disney home video, based on the 1976 book of the same name by Wilson Rawls (see box on right). He is perhaps best known as the author of the great American dog story *Where the Red Fern Grows*.

"*Monkeys*" is set in rural Oklahoma around the turn of the century. Jay is a 14-year-old boy who wants to earn enough money to buy a horse. He gets his chance when he discovers a troop of monkeys who have escaped from a traveling circus. If he can catch them, he will reap the reward offered for their capture.

Jay's family is poor. His crippled sister, Daisy, needs an operation. In the movie, Daisy confides to her brother, "If only I could find an Angel Ring of snow-white mushrooms, my wish will come true."

Indeed she finds the fairy ring and each family member takes a turn to kneel in the mushroom circle and make a wish. What do they wish for? I'll just say here that there is a Happy Ending.

The movie and book are recommended to young and old alike. The movie often portrays the chimps strictly for laughs (dressed up in funny clothes, performing silly tricks), but also shows sensitivity to their plight as lost children. There is a scary Mountain Man who operates a clandestine still and chases off the children, but he has a good heart.

So what other movies have mushrooms in them? I immediately think of Treebeard the Ent in *The Lord of the Rings: The Two Towers*. He has a large conk growing out of his forehead, perhaps *Ganoderma applanatum*.

Let us know of other fungal cinema sightings and we will report them in the newsletter.



FROM CHAPTER 14 OF **SUMMER OF MONKEYS** BY WILSON RAWLS

"Look, Papa!" Daisy said as she pointed with her hand. "It's a fairy ring!"

"A fairy what?" Papa asked.

"A fairy ring, Papa," Daisy whispered.

Then I saw it – the snow-white circle of little toadstools in a ring that looked about ten feet around. Each toadstool was about the same height. I looked closer and could see that the little stools were the same distance apart – about eight inches. The snow-white ring, the height of the stools, and the distance between each stool was so perfect I could have sworn that someone had planted them.

All my life I had heard stories of the fairy ring: how rare it was, one of the rarest things ever to be found in the Ozark Mountains, and how lucky it was to find one. I knew there was a legend about the ring, but I was so stunned I couldn't remember it. I just stood there with my mouth open.

I looked at Mama. I had never seen such an awed expression on her face, or such a warm, tender glow in her eyes. She knelt down, reached out, and touched one of the little toadstools with her hand.

In a low voice, Mama said, "A fairy ring! Oh, how wonderful! So very few have been found. It's a miracle – that's what it is – a miracle!"

Then I noticed something that I hadn't noticed before. A strange silence had settled over the hills. No birds were singing. No squirrels were chattering. I couldn't hear a thing. It was so quiet.

I couldn't remember a day that you couldn't hear something around our home: a cackling chicken, a grunting hog, or a mooing cow. I kept listening and waiting to hear something – any kind of sound. But there was nothing – absolutely nothing – just silence all around us.

"Isn't there a legend about the fairy ring?" Papa said, in a low voice. "Seems like I heard something about it once."

"There is, Papa," Daisy said. "It's an old, old legend, hundreds of years old, and I believe it, too. According to the legend, fairies make the ring so they'll have a place to dance. Some of the fairies sit on the toadstools and clap their hands while the other fairies dance in the circle."

"Whoever finds a fairy ring is very, very lucky. If you step in the center of the ring, kneel down and make a wish, the wish will come true."

NJMA NEWS

c/o Susan Hopkins

P.O. Box 291

Oldwick, New Jersey 08858

FIRST CLASS MAIL

In this issue:

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- **FUNGUS FEST VOLUNTEERS**
- **GREEK PICNIC**
- **SICILIAN DINNER REVIEW**
- **WINECAP STROPHARIA**

...plus much more!

PHOTO BY JIM BARG



Gomphus floccosus
The Scaly Vase Chanterelle
(not edible)