



# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
Volume 36-2 March – April 2006



## NJMA OFFICERS

President – Jim Barg  
Vice-President – Nina Burghardt  
Secretary – Ania Boyd  
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## DUES

Payable on calendar year  
Individual: \$15.00  
Family: \$20.00  
Mail checks (payable to NJMA) to:  
Bob Peabody  
50 Alfalfa Hill  
Milford, NJ 08848-1727

## NJMA WEBSITE

[www.njmyco.org](http://www.njmyco.org)  
Bob Hosh and Steve Gleason

## NJMA NEWS

Editor: Jim Richards  
211 Washington Street  
Hackettstown, NJ 07840-2145  
email: [jimrich17@netzero.com](mailto:jimrich17@netzero.com)  
Art director: Jim Barg  
email: [jimbarg@bssmedia.com](mailto:jimbarg@bssmedia.com)  
Circulation: Susan Hopkins  
Deadline for publication:  
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Ania Boyd  
181 Highland Avenue  
Montclair, NJ 07042

**Does your mailing label have a red mark on it?**

**That means it's time to pay your dues in order to enjoy continued membership in NJMA.**

**[Mail your check for membership renewal to Bob Peabody today]**

## CALENDAR OF UPCOMING EVENTS

**Sunday, March 5**  
**11:30 am and 2:00 pm**

**PLEASE NOTE:**  
*This is a very special two-part meeting. Feel free to attend either or both sessions.*  
*Regular NJMA business will be conducted at the start of the afternoon session.*

**Meeting and Lectures** at the Frelinghuysen Arboretum, Morristown, NJ

**Dr. Tim Baroni** of SUNY Cortland, Guest mycologist

**MORNING (11:30 am) session: "Entoloma Taxonomy for the Northeastern United States"**

**AFTERNOON (2:00 pm) session (our regular meeting): "Exploring for Biodiversity of Neotropical Macrofungi – A Glimpse Into the Adventures of a Mycologist"** covering Dr. Baroni's Belize adventures.

**Saturday, March 11**  
**9:00 am - 12:30 pm**

**FREE BEGINNER'S WORKSHOP** at the Great Swamp Bookstore/Gift Shop. NJMA members only, registration required. (see pages 9 & 10)

**Saturday, March 11**  
**1:00 pm - 4:00 pm**

**NJMA Education Class: GILLED MUSHROOM FIELD ID**  
Great Swamp Bookstore/Gift Shop. \$5.00 fee, registration required. (see pages 9 & 10)

**Saturday, March 25**  
**9:00 am - 12:30 pm**

**NJMA Education Class: AMANITA I.D. FOR BEGINNERS**  
Frelinghuysen Arboretum, Classroom A. registration required. (see pages 9 & 10)

**1:00 pm - 4:00 pm**

**REVIEW OF POISONOUS MUSHROOMS**  
Frelinghuysen Arboretum, Classroom A. \$10.00 fee for both 3/25 classes, registration required. (see pages 9 & 10)

**Sunday, April 9**  
**2:00 pm**

**Meeting and Lecture** at the Frelinghuysen Arboretum, Morristown, NJ

**PLEASE NOTE DATE CHANGE!**

**Walt Sturgeon**, guest mycologist, will present **"Just For The Smell of It"**

**Sunday, May 1**  
**10:00 am**

**FIRST FORAY OF THE SEASON!**  
**Princeton Water Works** Leader: Jim Barg

**AND, MARK YOUR CALENDARS FOR:  
NJMA's Annual PEEC Weekend, June 23-25, 2006**

### Directions to the Frelinghuysen Arboretum, Morristown

**Traveling from the South:** I-287 Northbound to Exit 36A (Morris Ave.). Proceed East approx. 1/2 mile in the center lane, past Washington Headquarters (on left). Take left fork onto Whippany Road. Turn left at 2nd traffic light onto East Hanover Avenue. Proceed for about 1/4 mile. Entrance is on left, opposite the Morris County Library.

**Traveling from the North:** I-287 Southbound to Exit 36, following signs for Ridgedale Avenue (bear right in exit ramp). Proceed to traffic light, then turn right onto Ridgedale Avenue. At 2nd traffic light, turn right onto East Hanover Avenue. Proceed for about 1/4 mile. The Arboretum entrance is on the right just past the traffic light at the Morris County Library.

**Traveling on New Route 24:** New 24 West to Exit 1A, (also labeled as Rt. 511 South, Morristown) onto Whippany Road. Stay in right lane. Turn right at 1st traffic light onto East Hanover Avenue. Proceed for about 1/4 mile. Entrance is on left, opposite the Morris County Library.



## PRESIDENT'S MESSAGE

Hello all, and welcome to our end-of-winter issue of the *NJMA News*. NJMA-wise, it's been an eventful season, even if the events which we all planned and worked for didn't quite come off due to interference from the weather! Lots of new things are in the works for NJMA as evidenced by the summary of our annual Executive-Organizational meeting which is located on pages 7 and 8 of this newsletter. I could rehash everything here in a long-winded column, but I think Ania, our Secretary, summed up our current status and plans for the coming year *very* well in that article. Please don't forget to read it!

Also, the February 12 blizzard made me painfully aware that we need to be able to use all means possible to contact people in emergency and non-emergency situations. For the time being, whenever you are in doubt about whether or not an event will be held, please be sure to call me at 908-362-7101 to ask if it's happening. We are currently working on more and better ways to keep you informed, but in the mean time, my phone is always open to your calls.

– Jim Barg

## TOWARDS AN UNDERSTANDING OF SCIENTIFIC NAMES

by Dr. Joseph Ammirati, N.A.M.A. 1986

A binomial system, one that employs two names, a genus (pl. genera) name and a species (pl. species) name, is used for the scientific name of a fungus (pl. fungi) and any other living organism. The genus name is always capitalized, e.g. *Boletus*, while the species name normally is not capitalized, e.g., *edulis*. Both names are either underlined or italicized. The name of a genus can stand alone, but a species name can only be expressed as a binary combination, the name of the genus and species together, i.e., *Boletus edulis*. In other words, the name *edulis* used above as an example of a species name, is meaningless until it is combined with a genus name.

The name of a genus or a species may be taken from just about any source; it may even be completely arbitrary in its origin. Thus, a name may be based on a descriptive feature, habitat, habit, location, a discoverer, in honor of someone, usage, or an old folk name.

Here are some examples:

**a) Descriptive features** – The Latin term *sanguineus* means blood-red; and when combined with the genus *Cortinarius*, i.e., *Cortinarius sanguineus*, means the blood-red *Cortinarius*. The name *Cortinarius* also is descriptive in origin; it comes from the Latin *cortina*, which refers to the curtainlike veil characteristic of *Cortinarius* species.

**b) Discoverer or honorary name** – Many species have been named after the eminent agaricologist Alexander

Hanchett Smith, for example, *Boletus smithii*. Perhaps a less obvious one is *Cortinarius ahsii*, using the first initial of each of his names. A recently discovered truffle was given the genus name *Destuntzia*, after Daniel Elliot Stuntz. *Cortinarius thiersii* was named after Harry D. Thiers, who was the first person to collect this species in the Sierra Nevada Mountains.

**c) Habitat, location, or habit** – The Latin term *terrestris* means growing on the ground, hence the name *Pholiota terrestris*, for an unusual species of this genus that fruits on the ground, rather than on wood, as most other *Pholiotas* do. *Rhizopogon occidentalis* is a western species; *occidentalis* is Latin for west or western. The combination of two terms is sometimes used for a name, for example the species *Cortinarius psammophilus*, is Greek in origin and means sand (*psammo*) - loving (*philus*). *Clavipes* means club-foot, from the Latin *clava* (club) and *pes* (foot); *Clitocybe clavipes* is named for its swollen stipe base.

**d) Usage or old folk name** – The polypore genus *Fomes* seems to relate to the use of some of its species by primitive people to start fires. *Fomes* in Latin means tinder or touch wood. The name for the extremely poisonous *Boletus satanas* comes from the Latin for Satan or the Devil. The relationship between being poisonous and being evil obviously is equated to this bolete being somehow possessed by Satan.

Both a genus and a species name have an authority, although the authority for a genus is not as commonly seen as that for a species. An authority represents the individual who described and/or published the genus or species name. Sometimes two or more authorities are involved in this process. For example, the genus *Melanoleuca* Patouillard has one authority and the genus *Destuntzia* Fogel and Trappe has two authorities. *Cortinarius thiersii* Ammirati and Smith is an example of two authorities for a species, while *Cortinarius ahsii* McKnight has a single authority.

Sometimes the name of a species will be followed by two names (or sets of names), the first enclosed in parentheses. For example, *Clitocybe nebularis* (Fries) Kummer. There are several reasons why this can happen and a knowledge of the history of each individual name is required to determine why this form is used. In the case above, *Agaricus nebularis* Fries was the original binoma.

Later studies showed that there were many different species included in the genus *Agaricus* by E.M. Fries, actually a number of different genera. It was decided by P. Kummer that *Agaricus nebularis* was a species of *Clitocybe* and he transferred it to that genus. To give credit to the original author, E. Fries, which is required by the International Code of Botanical Nomenclature, and to show the change from one genus, *Agaricus*, to a second genus, *Clitocybe*, the two authors are separated by parentheses, resulting in *Clitocybe nebularis* (Fries) Kummer.

## WALT STURGEON GUEST SPEAKER, APRIL 9

*adapted from the NEMF Mont Alto program, August 2005*

Walt Sturgeon is a social worker with extensive mycological experience. He has received NEMF's Friend of the Amateur Award and NAMA's 1989 Award for Contributions to Amateur Mycology. He is a Poison Center Consultant, author of numerous mycology articles and is an award-winning photographer with photos published in numerous field guides. His particular interests include Boletus, Hygrophorus, and Lactarius of the Central Appalachian region. Walt is highly regarded for his skill at mushroom identification.

Always a captivating and witty speaker, Walt will present his talk "Just for the Smell of It" at our April 9<sup>th</sup> meeting.

## REQUEST FOR OFF-SEASON REPORTS

*by Marc Grobman*

As a newcomer to mycology, I assumed that the reason NJMA scheduled its last foray of the year for early November was because mushrooms wouldn't appear again until May. I trusted that supposition so much that when other NJMAers told me about finding mushrooms in December and January, I thought they were joking.

Perhaps other newbies make the same assumption. So to help them along in their education, I'd like to run a list in the November-December *NJMA News* reporting what fellow NJMAers found this year in the off-season. If you'd like to contribute to that list, please send me the following information:

- Common and scientific name of any mushrooms you found between November 1, 2005 and April 30, 2006
- Month(s) – to the best of your recollection – that you found them
- County or region (e.g., northwestern New Jersey) where you made your find. Since this article is to be a guide to what people might find locally, please limit your reports to New Jersey or within 100 miles of the state.

I'll aggregate the reports and present the list as an informal, rough guide to what folks are finding during the off-season, with the recognition that we may not have such a warm winter again for quite some time. It was so warm this year that in January, in Union County, I found crickets and red-backed salamanders, all as lively as if they were enjoying a warm day in June!

Please email your off-season reports to Marc Grobman at [marcgro@comcast.net](mailto:marcgro@comcast.net), or send them to:

Marc Grobman  
94 Paterson Rd.  
Fanwood, NJ 07023

## DR. TIMOTHY BARONI

GUEST SPEAKER, MARCH 5

*submitted by Nina Burghardt*

Indiana Jones is coming to our March 5<sup>th</sup> meeting at the Frelinghuyen Arboretum in Morristown, NJ. Well not quite, but Dr. Timothy Baroni will be there. Dr. Baroni was dropped onto a mountain peak in the Belize jungle, in 2004, from a Huey helicopter. He was there with two other mycologists, seven other scientists, a reporter and lots of equipment. This was the final year of a four year survey of tropical fungi in Central America and the Caribbean. A picture of Dr. Baroni from the September 7, 2004 *New York Times* article by Bruce Barcott "The Fungi Hunt: So Many Species, Ripe for Finding" is at [www.newyorktimes.com](http://www.newyorktimes.com) (search for "Timothy Baroni").

Dr. Baroni teaches mycology at SUNY in Cortland, NY. He also teaches a two-week-long biannual field course at Raquette Lake in the Adirondacks. Judging by all the teaching awards he has received, he must be a very good instructor.

Dr. Baroni will be talking about the *Entoloma* species of North America at 11:30 AM. He will be speaking about his Belize trip at 2:00 PM in the lecture which he's entitled "Exploring for Biodiversity of Neotropical Macrofungi – A Glimpse Into the Adventures of a Mycologist".

If you want to read more about Dr. Baroni, look up the *Humbolt State University News*, May 2005 website or type "Dr. Timothy Baroni, mycologist" into your search engine.

## SPECIAL ANNOUNCEMENT:

## TELL US IF YOU WISH TO ATTEND A RESCHEDULED MYCOPHAGY

We don't need to tell you that Mother Nature was not kind to us this past February 12, the date on which we had scheduled our annual Mycophagy meeting with two professional chefs. It was a difficult decision to cancel that meeting at a time when there wasn't any snow yet falling, and it was just as difficult to contact all our members to let them know of the cancellation. We extend deepest apologies to anyone who didn't get our message, and we are taking steps to streamline our "emergency communications" in the future.

But, for now, there is good news! We do intend to reschedule Mycophagy to another date. That date may fall "between newsletters", so **if you wish to be notified of a new date** (once we have one), **please contact Jim Barg either by email ([jimbarg@bssmedia.com](mailto:jimbarg@bssmedia.com)) or by phone (908-362-7101)**. People who contact us will be notified of the new date by whatever method they use to contact Jim. **To repeat: This is the *only* way we can let you know of a new date, if that date falls between now and the next newsletter. So, if you want to know *when and where the rescheduled meeting will happen*, please take a few minutes to let us know who you are.**

## WHAT ABOUT *POLYPORUS SQUAMOSUS*?

by Vito Testa

(reprinted from *Mycelium*, Mycological Society of Toronto, July-September 2005)

Among the couple of dozen mushrooms that appear in the spring, including *Agrocybe*, *Inocybe*, *Nolanea*, *Entoloma*, *Pleurotus ostreatus* and, not forgetting the favorite of many of us, the elusive *Morchella esculenta*, there is the unmistakable *Polyporus squamosus* (see Tony Wright's urban photo at right): a polypore that some of us have eaten and appreciate. It grows on a variety of live and dead hardwood trees such as Manitoba Maple and very old dead Elms (which also host *Flammulina velutipes*), and at the very base of the trunk we often see large clusters of *Coprinus micaceus*.



This year, and I digress, at the last spring foray of June 4, there were 4-5 beautiful mushrooms brought in which on first hunch were thought to be perhaps *Armillaria caligata*, but the gills of our specimens were yellowish, then assessed as possible *Armillaria albolanaripes*, which does have yellow gills toothed at the edges. Both of these mushrooms grow on the ground. We were told that the specimens brought in were taken on a conifer stump. On double checking,

we noticed that the gills were actually sawtooth.

At this point it had to be some kind of *Lentinus*. Alan and I both took a specimen home to check further - spore print etc. - and the next day we confirmed it was *Lentinus lepideus* (commonly called the "Train Wrecker"). Its habitat: logs, wooden posts, railroad ties, decaying conifers, and this was our case. The growing period: from May to September. Spore colour: white.

### Coming back to *Polyporus squamosus*... Here is one of my favorite recipes for this polypore:

- Remove and discard all the scales and possibly the cuticle (skin) at the top.
- Cut the rest of the polypore in slices of about 10 mm. thick (say about a third of an inch). You may use part of the stem if it is tender.
- In a frying pan, pour some olive oil or seed oil of your choice, to cover the bottom of the pan. When the oil is warm enough, but not smoking, add the sliced polypore, and some salt at this stage to help release liquid from the mushrooms. You could cover the pan if desired. A frying pan 7-8 inches (20cm.) wide should be full of mushrooms to the top, as they shrink quite a bit.
- Let them cook on medium-high heat until the liquid evaporates.
- As spring is time for wild leeks, should you find some, at this point add about 10-15 of them to the pan, using the white part only, cut in slices of 5 mm. Store-bought leeks can replace wild ones, in which case one leek is enough. At the same time, add half a red sweet pepper cut in thin slices.
- Add more oil and fresh ground pepper to taste and more salt if needed.
- Let cook for another 10-15 minutes, stirring often with a wooden spatula; then add 2 tablespoons of pure Canadian maple syrup and 2-3 tablespoons of balsamic vinegar.
- Be patient and keep stirring till all the liquid has evaporated.

It is now ready to be served. Bon appetit!

# MINE OR YOURS?

by Terri Layton

It's October and it's the Porcini (a.k.a, *Boletus edulis*) season. October also happens to be our wedding anniversary, and to celebrate the occasion my spousal component (Phil) and our little doggie family (Freida and Heidi) went on a daylong hiking trip up by the Delaware Water Gap. A romantic bunch, huh.

Anyway, we were enjoying a perfectly beautiful October day and along the way saw all kinds of mushrooms and I was happy rattling off names of fungi (in Latin, mind you). Probably half right, but who would argue? Certainly not the dogs and most certainly not my husband. He is far less knowledgeable about mushrooms than I, and he is an astute individual who knows the consequence of arguing with me from years of getting beat over the head (explains the bumps on his head). AND behold, my husband literally stumbled onto these gigantic mushrooms (beginner's luck) and exclaimed "Look what I found!" I glanced over in his direction and the conversation went something like this:

TERRI: (slowly pronouncing each syllable) Oh----  
My---God!

PHIL: (fast and choppy) What? What? What?

TERRI: (screaming) These are porcinis! *Boletus edulis!* King Boletus!

PHIL: (clutching his heart) Don't scare me like that.  
I thought you stepped on a snake.

TERRI: (still screaming) I don't believe it!!

PHIL: (stupefied) Is that good?

TERRI: (agitated) THESE ARE PORCINIS! THE  
BEST edibles!

PHIL: (grinning from ear to ear) Did I do good?

Well, I don't have to tell you what came next. I got down on my hands and knees (after all it was a religious experience) and harvested. Well you didn't expect me to just leave them there for one of our members to bop along and claim them. Did you? I am not bragging, but I think I had about 6 lbs of prime stuff. Don't cry...you will get your turn. Maybe. I'll have you know that I did leave a few little ones for the next lucky person not because I am magnanimous, but they really were so tiny I would have had to use forceps or chopsticks to pick them (I carry lots of things in my backpack but not those). After I got home, I called Bob Hosh to find out how long to dry them (no other option since my freezer was full of chanterelles). Please don't hate me. But, I DID share my good fortune with some of our members. Do I get kudos for sharing?

Anyway, about a week later I was bragging (keeping my mouth shut is not my strong suit) about my find at one of our forays. A big mistake here (the bragging part, not the harvest). Anyway, by this time there were several very interested members listening to me (kind of like

when Sue H talks about truffles and rhizopogons) and, of course, several members wanted to know where they were found (the nerve of some people). I think one of the first things I was taught when I joined the club was, never to ask where they were found probably even before I was taught to spell 'mycology'. Well, I've formed an opinion about why people ask 'where' you found them. I used to think that these inquiring/nosy minds wanted to steal your spot, but lately I had a change of mind and would like to think that most who ask 'where' is just making nice. Kind of like when you wear something special (you think) and they ask you where you got them even though they would never be caught dead in it. What do you think?

Anyway getting back to my story, among the listeners was none other than someone we'll call "the Big Bad Wolf", and as I was describing the general location (another big mistake) and to my shock and to everyone's amusement....the Wolf shouts "I THINK that's my SPOT." And I thought, "Oh, \$\*!%."

Needless to say, Mr. Wolf and I had a private conversation (under some duress) and it turned out I was in HIS SPOT. Immediately I started to apologize (another mistake) and told him that I shared (are we up to mistake #4?) as if this was going to make him feel better (fat chance here). I swear I detected moistures gathering in Mr. Wolf's doleful eyes. Later, at our Christmas meeting, Mr. Big Bad once again reiterated that I harvested HIS SPOT. He confessed, however, that he had managed to get a few *Boletus edulis* in his spot.....I think he is referring to the little ones I left behind. BUT, did he thank me? NOOOOoooo.

To digress a bit from my main story (for a good reason); last August, on my way to work I came upon (more like drove upon) an old oak tree with chicken mushrooms (*Laetiporus sulphureus*) just starting to peek out. Apparently this phenomenon is referred to as a "Drive by". My initial excitement was rapidly replaced by an overwhelming sensation of impending doom as the realization came to me that if I can spot it from my car so can others, especially the slow pokes. Each time I approached the tree, my heart would flutter from both anticipation and panic as the mushrooms got BIGGER and BRIGHTER. Talk about needing psychiatric help. Thankfully, and to my amazement, no mushroom snatchers were about while they were getting plumper by the day. At one point I entertained the idea of tacking a brown paper bag to conceal them. Hey, desperate situations call for desperate measures. One Friday, I picked the big plump ones and left the small ones for the following Monday. Of course I was taking a chance on weekend theft, but what could I do? They were too small to harvest. I couldn't very well pitch a tent by the tree and get arrested for trespassing. By the way, did you know that one of our members (who shall remain nameless) got questioned by a police officer while looking for fungi (or did he say 'fun-guy') in the middle of a

night? What was he thinking?

Anyway, getting back to my chicken mushroom story... The following Monday, as I approached the tree, my heart suddenly leaped into my tummy – you guessed it – some rotten human being stole the rest of my mushrooms! And left nothing, nil, zilch, zero, nada. I almost cried but opted to curse instead. And cursed all the way to work. And YES, I can curse like a truck driver. Although, I was somewhat pacified later that month when I found more chickens elsewhere. But to add an insult to my injury, when I graciously shared my bounty with my beloved sister, she didn't seem particularly impressed. In fact, she just crinkled her nose and said "I thought it was OK...nothing special". The NERVE of some people and definitely no accounting for taste. The old parody that goes something like "give truffles to hog" comes to my mind.

The reason for my digression here was that after my experience with my chicken mushrooms episode, I can really empathize with The Big Bad Wolf on what he went through or is still going through.

So what have I learned from all this? Some dos and don'ts when you find the big ones:

1. Don't give out location.  
This includes park or state name.
2. Don't agree with him/her even if they figured out where the spot was.
3. Do deny even if he/she figures out you are lying.
4. Don't apologize. This is a sure giveaway.
5. Don't tell how much you harvested.  
Limit to one pound or less. Less is definitely better here (more or less).
6. Don't say how delicious it was. Say...it was JUST OK (like my sister).
7. Do share with family and friends who appreciate the finer things in life
8. Do leave tiny ones for the next person.
9. Don't do anything to attract local police like foraging with miners hat or flashlight.

P.S. #1: Sorry Mr. Big Bad. Early mushroomers get the porcinis.

P.S. #2: Can we take a vote? Is it mine or the Wolf's? I need a plan of attack for next year.

*(Editor's comment: If two or more mushroomers find the same great collecting area, the mushrooms belong to whoever gets there first. On the other hand, if someone takes you to their spot, then you MUST contact them before returning on your own. The lowest form of collector is the person who poaches in someone else's special spot after having been first taken to that location by the original collector.)*

## BOOK REVIEW: **MORELS BY MICHAEL KUO**

*submitted by Nina Burghardt*

Michael Kuo has just written a book called *Morels*. It is published by the University of Michigan Press. He also maintains a web site called *MushroomExpert.com*. I will review his book and then his web site.

*Morels* is a chatty, humorous book. Mr. Kuo is a professor of English in Illinois, who enjoys sharing his love and knowledge of morels.

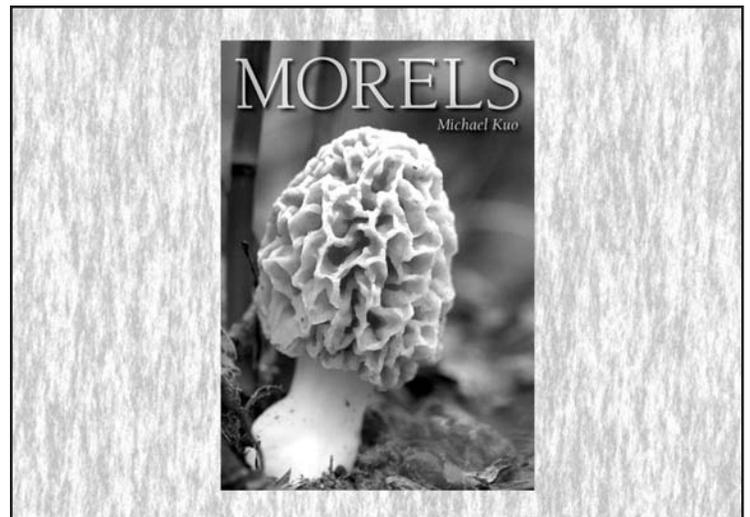
He begins with a description of the characteristics of the morel, which he divides into three general categories: Black (blackish ridges with lighter pits), Yellow (yellowish ridges with darker pits), and Half-free morels (half of the cap attached to the stipe). In the last chapter, he describes the different species in each category, as well as two look-alikes: *Verpa* (inedible to many) and *Gyromitra* (poisonous to many).

There is a brief overview of the lifecycle of morels, complete with a photo of Tom Volk's arm! Mr. Kuo also suggests that morels start out mycorrhizal and become saprophytic when the host tree starts to die.

There are recipes by Becky and Kim Plischke, while John Plischke has his terrific photos featured throughout the book.

If you love morels, get this entertaining and informative book.

*MushroomExpert.com* is a web site for the forager. There is a section on trees, with a list of common fungi which grow in association with them. Another section has a list of what to study in order to identify your mushroom. I particularly like the section on chemical reactions. There is a list of 600 fungi with excellent photos, chemical reactions, and associated trees. It also mentions whether the fungus is mycorrhizal, saprophytic, or parasitic. I certainly will be visiting *MushroomExpert.com* this summer.



# SUMMARY OF 2006 NJMA EXECUTIVE MEETING MINUTES

by Ania Boyd, NJMA Secretary

On January 21, 2006 NJMA had its annual Organizational Meeting. It was chaired by Jim Barg, our new president, who stepped in after Jack Barnett moved out of NJ in mid-year 2005. The motto of his term is: "Growing the NJMA in a time of change". And things are changing for NJMA!

First and foremost, we have a new "home". Our base of operations, and the site for Fungus Fest, has been switched to Frelinghuysen Arboretum in Morristown. The move is spurred by the dramatic increase in fees charged by SCEEC in Basking Ridge (for Fungus Fest alone we were charged \$600 in 2005). Being a member of Friends of the Arboretum allows us to hold 12 meetings (including Fungus Fest) at the Arboretum for an annual fee of \$125. Plus, we will be included in Arboretum's publicity effort, which reaches several thousand people around NJ. However, since this is an even more northern location than SCEEC, we will keep an open mind about having a couple meetings in the Unitarian Society in East Brunswick, which is more accessible to Southern NJ members. This winter we are having two meetings in each location. We are also adding more southern forays this year (see the foray list).

Immediately connected to the new location is the matter of Fungus Fest, which is our top priority in 2006. Being held in a new place, it will need a lot of reorganizing and revamping. We would like to be able to hold our own in such a professional environment, and present Mycology in the best possible way. Let's try to convey our enthusiasm for all things fungal to the general public. There are no ideas too small to talk about. Please contact John Horvath, the Fungus Fest chair (732-249-4257, email johnterryh@worldnet.att.net) or any of the officers with your suggestions and/or offers to help out. And help we WILL need! We think that the estimate of 500 or more of visitors is not an unreasonable one (scary and great at the same time!).

Another closely related subject is publicity, not only of Fungus Fest, but the club as a whole. Glenn Boyd will work on one page mini-mushroom guide with NJMA info in the back, to be distributed in Nature Centers, Audubon Centers, State Parks, etc. Rhoda Roper, Bob Hosh, and Dorothy Smullen have volunteered to overhaul the membership application and the new member packet. Jim Barg will take care of the final layout for both projects.

Second, the state of NJMA's financial affairs. As you know already, with executive decision from last year, we have raised the dues: individual membership from \$10 to \$15, and family from \$15 to \$20 effective January 2006. It is the first raise ever for NJMA since its inception in 1971. Was it needed? It was necessary! Although

some members feel that they do not get much for their membership, because the educational classes are extra, Holiday Party has a fee, etc., let's take a look at the numbers. The total income from membership fees in 2005 was \$2,965.00. Just printing and mailing the newsletter cost \$1990.67. That left \$974.33 for renting facilities, speakers, Fungus Fest, and other miscellaneous costs. Impossible, so how did our club pay for all those expenses? Initially NJMA had a healthy balance, but with time our expenses have grown considerably. For instance the rent expenditure: in 1996 we spent \$400. Over last three years we had to pay on average about \$1300 each year to hold our meetings and educational classes. Big difference, right? Effectively, for past few years we were spending more than we were bringing in, dipping into that "healthy balance" until it is now quite modest (current unrestricted funds are \$942.29).

This is the reason why the idea of a fundraising drive was raised. The club has never had a need for that before, but times (and prices) change. A committee has been formed with Glenn Boyd as a chair, and Rod Tulloss, Terri Layton, Bob Hosh, and Ania Boyd as its members. We will aim for a matching donation grant, created either by our members and/or our members' work programs.

To remind you, NJMA is a non-profit organization (which means that any donation is tax-deductible?). Thanks to that fact, and three years of tireless work from Bob Peabody, NJMA became a beneficiary of the closing of another 501.3K company. NJ Business Industry Science Education Consortium ceased to exist in 2005, and their remaining funds of \$6000 were transferred to NJMA. There are certain strings attached to this sum. The aim of the Consortium was to improve the teaching of science and math for NJ teachers, so the money can only be used for purposes furthering the general knowledge and ability of teaching of science, in our case, mycology.

We have two more lectures this winter with Tim Baroni coming on March 5th, and Walt Sturgeon speaking on April 9th. For our November meeting, we have Roy Halling from NYBG tentatively scheduled. Our PEEC weekend falls this year on June 23-25. Rick Kerrigen, an *Agaricus* specialist, is going to be our guest speaker.

Throughout the spring and early summer, we are going to have several educational classes and workshops (please see the registration form on page 10). As usual, we ask you to pre-register, even for the free classes.

The foray list includes regional and national mushroom events. To help you make sense of some of those acronyms:

- **PEEC** is the Pocono Environmental Educational Center in Delaware Water Gap National Recreational Area (in short: the woods on the border of Northwestern NJ and Pennsylvania). NJMA starts off

its mushroom season with a weekend gateway at PEEC (former honeymoon retreat where we every year renew the pledge of our love to fungi!)

- **NAMA** is the North American Mycological Association – a national organization of amateur and professional mushroom fans, both more and less serious. NJMA is one of 60 affiliate members of NAMA, which means that we support their message and activities, and our members get a discount off NAMA membership for only \$32 a year. As a member, you will receive the newsletter and yearly journal, you can rent several educational fungi-related videos/CDs, and attend its annual foray.

- **NEMF** stands for Northeastern Mycological Federation – a regional organization of several mushroom clubs. Its purpose is to organize a yearly regional foray somewhere in the Northeast. NJMA, with EPM (Eastern Penn Mushroomers) and WPMC (Western Pennsylvania Mushroom Club) was a co-organizer of 2005 NEMF.

- **COMA** – Connecticut Mushroom Association's weekend foray (somewhat like our PEEC)

- **Wildacres** – a regional NAMA foray in North Carolina (you need to be a NAMA member to attend)

- **Newfoundland Foray** – a weekend foray planned by The Humber Natural History Society with sponsorship of several Newfoundland and Labrador local parks and organizations.

The forays highlighted in bold are the events organized by NJMA:

**May 7 Princeton Water Works** *Jim Barg, leader*

**June 23-25 PEEC**

August 17-20 NAMA

August 25-27 COMA

September 1-3 NEMF

September 15-17 Newfoundland Foray

Sept. 29 - Oct. 1 Wildacres Regional Foray

**October 7-8 FUNGUS FEST** (setup on 7th)

If you did not know, now you do: NJMA has a library of books about (guess what?) Mushrooms. Since we moved out from SCEEC, the books are scattered among several of our members. The goal for this year is to purchase a library program, transfer the catalogue from paper to electronic form, post it on the web, and find a good home for the collection. Bob Hosh is going to head the work on this project.

The members present at the Meeting expressed their gratitude to the team producing the newsletter: Jim Richards and Jim Barg – the editor and art director, and Bob Peabody and Susan Hopkins, who actually make the newsletter arrive at our door. Please remember that the Jims are editors, *not journalists*, and their job is not to write the articles – they have enough work already. It

is OUR job, the members, to contribute to the newsletter to make it more interesting. Each and every one of us should take responsibility for it. If you feel you are not up to writing, but have an interesting idea, find someone who will write about it. It should be possible!

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## JOHN DIGHTON LECTURE JANUARY 8, 2006

*by Frank Addotta*

Nina Burghardt made us aware of the opportunity to attend Dr. John Dighton's lecture on the complex-made-simple-fungal-harmony of things. (See page 3 January/February *NJMA News*) Dr. Dighton used computer projected graphics, text, and good communication skills to keep his conversation comprehensible. Audience attention was kept and most questions were held to the end, enabling his talk to move along swiftly. A surprising English accent was by no means a detriment to his scope of coverage. If anything, it lent interest. He moved through a variety of topics, starting with lichens that actually form an acid to etch, drill and feed into rock. We learned of how a small cut of earth housed plant life working in harmony with tiny fungi, such as *Mycena* and *Marasmius*. Along with the plant world, the cut of earth was home to an insect that fed on the fungi. This symbiosis is happening below our feet, in our outside world, given the area is not hot arid desert sand. It's all Nature's way to break down dead organisms into food for the next generation's growth. Above ground, the circle of things included the utilization of lichens for food by reindeer. A portion of the talk covered the breakdown of woody matter vs. leafy matter. The components of breakdown varied greatly in the ratio of carbon to nitrogen (C/N) and carbon to phosphorus (C/P). Naturally, nature puts her best fungi forward to break down each specific kind of dead material. Without this balance of things, we'd be buried deep in dead growth; it's quite hard to picture such a world. Another aspect covered was how fungi put out mycelium fibers. These fibers hold things together like sewing threads. This most of us have observed. To look further, we were introduced to the transport of matter from one place to another through this network of webbing. The food is taken from the dead matter to grow more mycelium. When enough webbing is created, nature knows to create a fruiting body. This fruiting body is there to propagate new life to go other places and continue the work of breaking things down. It sends its spores by propulsion, water, wind, living carriers such as insect and animals, internally and/or externally. If Chernobyl was covered, I may have missed it. However, articles we covered earlier in our group found fungi picked in the area of high reading proved to show higher readings. Thus moving radioactive matter may be a possibility thanks to mushrooms. For those who went to hear Dr. Dighton speak last summer at PEEC, I wish to advise you, his lecture here at East Brunswick was not a copy of that.

# **NJMA EDUCATION CLASSES for Spring/Summer 2006**

NJMA will be offering classes in mushroom identification and other topics in 2006. The classes will be offered on weekends at various times and places – see list below. For all-day sessions, please plan to bring your own lunch. Coffee and tea will be provided. PRE-REGISTRATION IS REQUIRED (a registration form is on the reverse side of this page.) Fees are listed with the courses. All classes are limited to 30 people unless otherwise noted.

Directions to the Great Swamp and Rutgers University are below.

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## **Saturday, March 11**

### **9:00 am to 12:30 pm – FREE BEGINNER CLASS** *(NJMA members only)*

#### **Great Swamp Bookstore /Gift Shop**

Dorothy Smullen will introduce fungi groups, terms used in mycology, and use of identification keys. Bob Hosh will talk on the preserving and cooking of mushrooms. Handouts will include information about foray gear and procedures.

Please register for this course even though it is free.

### **1:00 pm to 4:00 pm – GILLED MUSHROOM FIELD IDENTIFICATION**

Bob Peabody will present an intermediate course based on the Largent book for macroscopic features. Excellent handouts are included. \$5.00 fee

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## **Saturday, March 25**

### **9:00 am to 12:30 pm – AMANITA IDENTIFICATION for Beginners**

#### **Frelinghuysen Arboretum, Classroom A**

Glenn Boyd and Rod Tulloss will present an illustrated program with handouts.

### **1:00 pm to 4:00 pm – REVIEW OF POISONOUS MUSHROOMS**

Rod Tulloss and Dorothy Smullen will discuss and illustrate the 8 major groups of poisonous fungi. This class is an excellent review for those members that assist New Jersey Poison Control. \$10.00 fee includes both courses.

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## **Saturday, May 20**

### **10:00 am to 1:00 pm – CULTIVATION WORKSHOP**

#### **at Gene Varney's home, Somerset, NJ**

Gene Varney will discuss and provide materials for oyster and shiitake mushroom cultivation. Enoki cultivation will be discussed. Registrants will receive directions by e-mail. This workshop will be limited to 15 participants. Bring lunch. \$10.00 fee.

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## **Saturday, June 17**

### **9:00 am to 4:00 pm – MICROSCOPY for the BEGINNER**

#### **Rutgers University, Foran Hall (Cook College campus)**

Led by Glenn Freeman, mycologist with the State of NJ Agriculture Dept., and hosted by Gene Varney, retired professor of Plant Pathology, Rutgers University. Participants will use microscopes to identify mushrooms. \$10.00 fee

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## **Saturday, July 15**

### **10:00 am to 3:00 pm – MYCOMEDICINAL WORKSHOP**

#### **Rutgers University, Foran Hall (Cook College campus)**

Presented by Bob Peabody and Gene Varney – Learn how to prepare teas, and make extracts and capsules from New Jersey's medicinal fungi. \$10.00 fee.

## DIRECTIONS to the FRIENDS OF GREAT SWAMP NWR Bookstore/Gift Shop

Pass SCEEC on Lord Stirling Rd., Basking Ridge. Continue on dirt road over small bridge. Road is now called White Bridge Rd. Turn left on Pleasant Plains Rd. Continue past the turn for the refuge headquarters (closed on weekends). Watch for sign on the right for the Friends Bookstore. (Note: Do not try to get there from Madisonville Rd. The bridge is closed.)

## DIRECTIONS to RUTGERS UNIVERSITY, FORAN HALL

**From NJ Turnpike:** Take Exit 9, bear right to Rte 18 N, New Brunswick. Follow 18 to Rte 1 S. \*Follow Route 1 south past Sears and Ryders Lane exit to next exit @ Squibb Dr./College Farm Road. At end of ramp turn right onto College Farm Road. \*\*Go past NJ Museum of Agriculture and barns to 4-way stop. Turn right at stop sign, go past Food Science building on left to adjacent parking lot #90. Follow path to Foran Hall, a large new building behind parking lot.

**From Rte 1 or 130 from the South:** At intersection of 1 and 130 go north on Rt.1. Pass DeVry Institute on right and take next exit onto Squibb Dr./College Farm Road. Follow U-turn under Rte 1 to stop sign. Turn left onto College Farm Road and continue from \*\* in the directions above.

**From Rte 287:** Take Rte 287 to exit 9, River Road. From exit ramp keep right onto River Road. Follow River Road to lights where you turn right on Rte 18 over the Raritan River. Continue on Rte. 18 to exit for Rte 1 S. Follow from \* above.

**Alternate route from Rte 287:** From 287 take Exit 10 to Easton Ave, Rte 527. Follow Easton to end at the RR station in New Brunswick. Turn left on Albany St. and then right at light onto George Street. Follow George through the city and at about the 9th light turn right onto Nichol Ave. and then left at the bookstore onto 1-way Lipman Drive. Continue straight at the curve in the road to 4-way-stop, then turn left and park in lot #90 on left next to Food Science building. On the weekend, you can park on Lipman Drive and ignore the parking meters.

## DIRECTIONS TO FRELINGHUYSEN ARBORETUM – See front page of this newsletter

### REGISTRATION FORM for NJMA EDUCATION CLASSES 2006

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

TOWN/ZIP \_\_\_\_\_

PHONE \_\_\_\_\_

EMAIL \_\_\_\_\_

Please mail your check, along with this completed form, at least 9 days before the first class (5 days before March 11 classes) for which you're registering. Send check made out to "NJMA" to:

**Jim Barg, 220 Millbrook Road, Hardwick, NJ 07825-9658**

MARCH 11 BEGINNER WORKSHOP      FREE x \_\_\_\_\_ persons = total \_\_\_\_\_

MARCH 11 GILLED FIELD IDENTIFICATION      \$5.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

MARCH 25 AMANITA / POISON GROUPS      \$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

MAY 20 CULTIVATION WORKSHOP      \$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

JUNE 17 MICROSCOPY FOR THE BEGINNER      \$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

JULY 15 MYCOMEDICINAL WORKSHOP      \$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

TOTAL AMOUNT ENCLOSED \$ \_\_\_\_\_

Questions? Call Jim Barg at 908-362-7101

NOTE: You may wish to copy the other side of this page before clipping and mailing this application.

# GIVE YOUR FORAY BASKET A MAKE-OVER FOR FASTER, HASSLE-FREE HARVESTING

by Marc Grobman

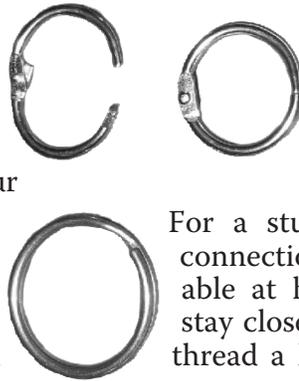
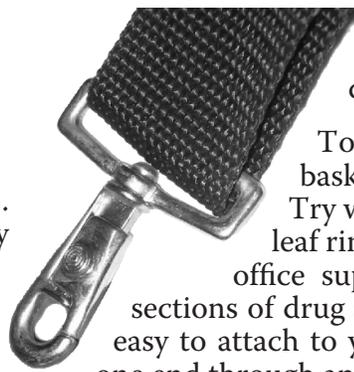
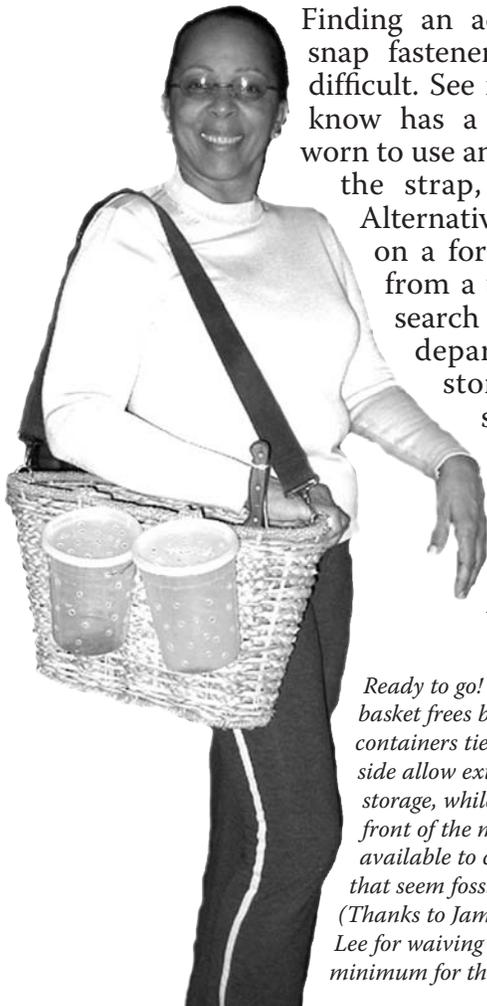
Your foraying should be Easy, Efficient, and Fun (EEF). Let's look at some ways you can customize that vital foray tool – your foray basket – to increase your EEFfulness.

**EEF #1: Get an Extra Hand:** When you're on a foray, do you have to put your basket down while you wander around picking mushrooms, and then walk back to pick it up again? When hiking through wooded areas do you have to swap your basket from one hand to the other so you can push aside branches before they stick you in the eye? On bumpy trails, do you suffer near falls because you only have one hand free to grab a tree for support because your other hand is carrying your \*&\$!#@!%\*! basket?

Wouldn't it be great if you could carry your basket without using your hands? You can! You can use your shoulder instead, freeing up your basket-carrying hand to serve you instead of your \*&\$!#@!%\*! basket. All you have to do is find an adjustable strap with snap fasteners, and a couple of ring fasteners so you can secure it to the ends of your basket.

Finding an adjustable strap with snap fastener ends shouldn't be difficult. See if you or anyone you know has a tote bag that's too worn to use anymore. If so, unhook the strap, and toss the bag. Alternatively, whenever you go on a foray, borrow the strap from a tote you still use. Or search out a cheap tote at a department store, drug store, office supply store, or thrift shop. However and wherever you get your strap, get one that's at least 1-1/2" (3.5 cm.) wide, as the wider the strap, the

*Ready to go! The strap on the foray basket frees both hands. The two plastic containers tied onto the basket's outer side allow extra, separate fungus-find storage, while the holstered knife in front of the model's wrist is readily available to cut bracket mushrooms that seem fossilized on fallen trees. (Thanks to Jamaican supermodel Cecile Lee for waiving her customary \$5,000 minimum for this photo shoot.)*



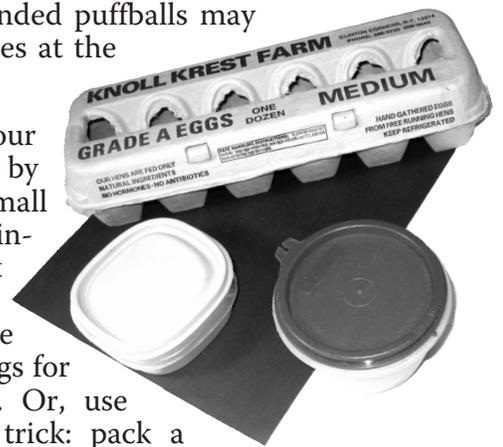
less it'll cut into your shoulder, especially as you weight it down with successful pickings.

To attach your strap to your basket, you have a couple of choices. Try what are alternately called loose-leaf rings or book rings; they're sold at office supply stores and the stationery sections of drug and department stores. They're easy to attach to your basket. Open one up, pass one end through an opening at the top edge of your basket, and click it shut. But be sure to use at least two rings for each strap end. I've found that if you use only one, it can open up under pressure or movement. But I've never had that problem since I started using two rings for each strap end.

For a sturdier and more stable strap-to-basket connection, try a heavy-duty split key ring, available at hardware stores and locksmiths. They'll stay closed, but as your experience from trying to thread a key onto one of these probably reminds you, you might have a tough time slipping them onto your basket.

**EEF #2: Shield Your Fragile Finds from Destruction:** On a good day, your basket's contents can get packed together like rush-hour commuters on a New York subway. Cute little *Mycena* parasols can crush easily, and colorful slimes and jellies can smear like jam. Perfectly-rounded puffballs may explode their spores at the least provocation.

You can protect your fragile fungi finds by carrying a few small plastic food containers in your basket – the kind with snap-on lids. Use these instead of bags for your fragile finds. Or, use another NJMAer trick: pack a whole or half egg carton. It will provide six to twelve protective compartments for as many small samples of different species. (Thanks, Terri Layton, for passing on that tip!)



**EEF #3: Increase Your Basket's Capacity:** Once you have a shoulder strap on your basket, you may find you have enough room to attach some containers on the side away from your body. This will give you more storage capacity, in separated areas.

The quart-size plastic food containers from Asian food take-outs work well if you put holes in them to run a wire or twine through to attach them to your basket,

and a few other holes to allow air to circulate around your fungi. But you have to be careful: the plastic used for these containers is brittle, and cracks easily. The safest way to put holes in them is to hold a sharp-pointed object – such as a nail or hole punch – in a pliers, heat it up over a stove burner or candle flame, and then use the hot tip to gently burn holes in the containers.

**EEF #4: Find Your Knife Fast:** A knife is a great tool for cutting off a batch of bracket fungi that seem to be fused with Crazy Glue onto a dead tree. Pocket knives are barely adequate – their blades are too short and they're a bit of a hassle. Not only do you have to retrieve them from your pocket, but you have to unfold and refold them. Instead, get a non-folding knife, and if it doesn't come with a holster, fashion one out of cardboard. Then, wire or tie the holster onto the inside edge of your basket. Now it'll be readily accessible.

**EEF #5: Never Lose Your Knife Again:** Every time you cut fungi and then have to put your knife down while you put your finds in your basket, you risk forgetting your knife and leaving it behind. But now that you have a holster for your knife, you can tie a string to the knife handle, and the string's other end to the basket. Now, if you forget to reholster your knife, you'll drag it clinking over the rocks after you, just like a faithful dog made out of tin cans. Then, if the clanking sound doesn't alert you, it'll get caught on something and jerk you back. And that will remind you to reholster it.



## RECIPE FILE

### *Polenta with Wild Mushroom Ragout*

*adapted by Michael Peters*  
from *The Mushroom Lover's Mushroom Cookbook* by Amy Farges

- 1.5 lbs. mixed exotic or wild mushrooms**
- 4 tbsp. butter or olive oil**
- 1/2 cup of finely cut leeks**
- 2 tbsp. brandy**
- 1/2 cup demi-glace (or chicken stock)**
- 3 tbsp. heavy cream**
- 2 tsp. chopped thyme**
- 1/2 cup cornmeal**
- 1/4 cup grated cheese**
- 2 tbsp. butter**

1. Clean all the mushrooms. Keep them separate.
2. Cook the leeks in the melted butter until soft, about 5 minutes. Add the firmest mushrooms first,

*(continued at top of next column)*

When they begin to give off liquid, stir in the smaller more delicate mushrooms.

3. Add the cognac and ignite with a match. Add the demi-glace and thyme. Season with salt and pepper.
4. Bring 2 cups of water to a boil with \_ tsp salt. Stir in the cornmeal. Continue stirring for about 3 minutes. When the cornmeal is thick, stir in the cheese and butter.
5. Serve the polenta topped with the mushroom ragout.

### *Huitlacoche Risotto*

*adapted by Michael Peters*  
from *The Mushroom Lover's Mushroom Cookbook* by Amy Farges

- 3 cups chicken stock**
- 2 tbsp. butter**
- 1 onion, chopped**
- 1 cup carnaroli rice**
- 1 tsp. salt**
- 1/2 cup white wine**
- 1 tbsp. olive oil**
- 1 shallots, chopped**
- 2 cloves garlic, chopped**
- 1/2 lb. huitlacoche, frozen or fresh**
- 2 poblano peppers, grilled, skinned, and seeded**
- 3/4 cup frozen corn**
- 1/2 cup milk**
- 2 tbsp. chopped cilantro**

1. Melt 1 tbsp. butter in a large saucepan. Add the onion and sauté until transparent. Stir in the rice with the salt and coat with the butter. Add the wine and a little of the chicken stock. Continue cooking, adding the stock a little at a time until the rice is cooked *al dente*, about 20 minutes.
2. Cook the shallots and garlic in the remaining butter and the olive oil. Add the huitlacoche and the grilled peppers and cook 3 minutes. Season with salt and pepper. Add the corn and the milk to the huitlacoche.
3. Stir in the remaining chicken stock into the risotto. Stir in the huitlacoche mixture. Serve the huitlacoche risotto with a sprinkle of chopped cilantro.

# PAT AND ARLIE, THAILAND, NONG NOOCH, AND THOSE GIANT THAI MUSHROOMS

by Pat Bogue

Arlie and I visited his nephew and wife, who live in Bangkok, Thailand, this past November and had some very memorable experiences. Although the focus on our trip to Thailand was not on mushrooming, we did find these magnificent specimens at Nong Nooch Botanical Tropical Gardens.

Nong Nooch Tropical Botanical Garden represents an effort to manage plant species in cultivation. The garden and other participating institutions work together to preserve long-term genetic diversity in cultivated populations as well as propagate highly endangered species.

Nong Nooch is about 8 miles from South Pattaya and is one of the most attractive tourist resorts in the province of Chon Buri. The entire area of over 500 acres is beautifully landscaped, with several botanical gardens. There are also cultural and traditional performances, an elephant show and a small zoo, where we found these marvelous mushrooms. There you can have your picture taken with a tiger, elephant or, as we did, with a couple of orangutans!

Nong Nooch has meticulously tended gardens, including numerous flower beds, a butterfly house and butterfly hill created out of 50,000 flowers; a huge collection of

palms and cycads and bromeliads; a French style, Stonehenge and pagoda garden; a clay pots display garden and pottery factory; a hothouse for orchids and ferns; statues of mythical characters of Thai literature; a bonsai garden; heliconia garden and cactus conservatory.

This is a must-see if you ever travel to Thailand.

For your interest, additional pictures of our trip to Thailand, which we will be adding to in the future, can be viewed at [http://www.flickr.com/photos/bogue\\_picts/](http://www.flickr.com/photos/bogue_picts/)



## **NJMA NEWS**

c/o Susan Hopkins

P.O. Box 291

Oldwick, New Jersey 08858

### **FIRST CLASS MAIL**

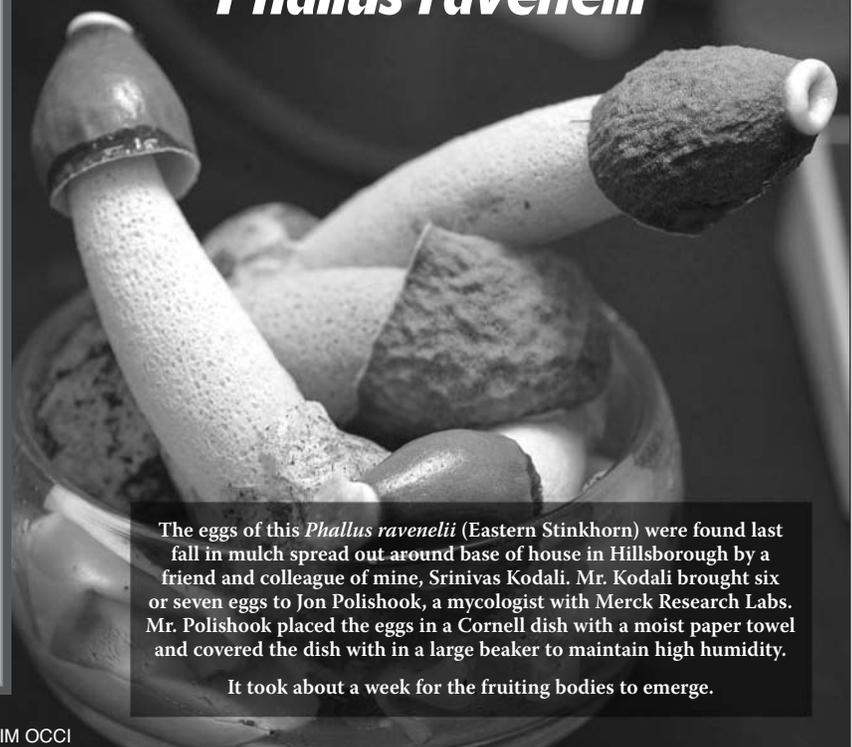
#### *In this issue:*

- **EDUCATION CLASSES 2006**
- **DR. TIM BARONI**
- **MINE OR YOURS?**
- **WALT STURGEON**
- **POLYPORUS SQUAMOSUS**
- **YOUR FORAY BASKET**
- **OFF-SEASON REPORTING**
- **MYCOPHAGY RESCHEDULE?**
- **SCIENTIFIC NAMES**
- **MEMBERSHIP ROSTER**

*...plus much more!*

**Just when you thought it was time for the sweet smells of springtime, we bring back old memories!**

## ***Phallus ravenelii***



The eggs of this *Phallus ravenelii* (Eastern Stinkhorn) were found last fall in mulch spread out around base of house in Hillsborough by a friend and colleague of mine, Srinivas Kodali. Mr. Kodali brought six or seven eggs to Jon Polishook, a mycologist with Merck Research Labs. Mr. Polishook placed the eggs in a Cornell dish with a moist paper towel and covered the dish with in a large beaker to maintain high humidity.

It took about a week for the fruiting bodies to emerge.