



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
Volume 37-2 March - April 2007



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NJMA EVENTS HOTLINE

908-362-7109 for information on NJMA events or cancellations due to bad weather.

CALENDAR OF UPCOMING EVENTS

Sunday, March 4
2:00pm

Meeting and Lecture at the Frelinghuysen Arboretum, Morristown

Our speaker will be **Professor Doug Eveleigh** from Rutgers University, his topic will be: "AN HISTORICAL MYCOLOGICAL FORAY – Being a Portmanteau of Discursive and Bewildering Conundrums, with Pleasant Chortles, Aphorisms and Powerful Poesies"

Saturday, March 17
10:00am - 2:00pm

NJMA Education Class:
LICHENS ARE FUNGI ALSO!

at the Great Swamp Bookstore/Gift Shop. \$10.00 fee, Registration required. (see pages 5 & 6)

Saturday, March 24
6:00pm

NJMA Culinary Group North Italian Dinner at the Long Hill Rescue Squad in Gillette

For information or to sign up, contact Jim Richards (908-852-1674) jimrich35@verizon.net or John Horvath (732-249-4257) johnterryh@verizon.net

Saturday, March 31
9:00am - 12:30pm

FREE BEGINNER'S WORKSHOP I

(Basic mycology, ID, and keys) at the Great Swamp Bookstore/Gift Shop. NJMA members only, Registration required. (see pages 5 & 6)

Saturday, March 31
1:00pm - 4:00pm

NJMA Education Class:
GILLED MUSHROOM FIELD I.D.

at the Great Swamp Bookstore/Gift Shop. \$5.00 fee, Registration required. (see pages 5 & 6)

Sunday, April 1
12:30pm - 1:30pm

FREE BEGINNER'S WORKSHOP II

(Cooking and preservation) at the Frelinghuysen Arboretum. NJMA members only, Registration required. (see pages 5 & 6)

Sunday, April 1
2:00pm

Meeting and Lecture at the Frelinghuysen Arboretum, Morristown

Our speaker will be **David W. Fischer**, co-author of mushroom books *Edible Wild Mushrooms of North America: A Field to Kitchen Guide* and *Mushrooms of Northeastern North America*. His topic will be "Field Mycology 104."

Sunday, May 6
10:00am

FIRST FORAY OF THE SEASON!

Princeton Water Works Leader: Jim Barg

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.

ARE YOU SEEING RED?

(on your mailing label?)

If you are, then it's time to pay your dues, or this will be your last issue of NJMA News



PRESIDENT'S MESSAGE

It's hard to believe that we're on the brink of another mushrooming season. Due to the prolonged warm spell of last year into January of this year, it seems now as if winter has just started. But, just as quickly as it turned cold, we'll probably see nature bringing its warm sunshine back, waking every sleeping plant, animal, and fungus.

OK, so I'm waxing poetic (or at least trying *hard* to). Such is the feeling I have at this time of year. I can't help but be an optimist looking for the return of warm weather. I've been counting the days until the start of this year's morel season, not just for the promise of morels that I'll inevitably gather, but for the start of the entire season. Morels, even though they are not the first fungi to appear in the season, are one of the first harbingers of the fungi to come, the wonders we'll seek, and the new species and beautiful oddities that we'll find between now and the frosts of autumn.

We mushroomers are sometimes accused of being a crazy bunch. We do things that many people consider to be "out of the normal". (OK, and some of us *are* "out of the normal"...just look at *me!*) When we tell friends and relatives of our passion for mushrooming, we always get the cocked eye from them. But, on a very personal level, I find that my passion is rooted in that ever-so-slight rebellious feeling that many these days call "tree hugging": a feeling of connection with nature, the exploration of the mystery of life and the connections that nature has instilled in all living things. If my friends and relatives feel like calling me crazy, then I feel even more connected to the intricacies of these natural relationships. Maybe being a nature lover makes me a bit of an outsider, but in my case, I like that feeling. I tell them that I enjoy learning, and what's *wrong* with learning? That can't be rebellious! What were those relative looking at me *so* strangely for?

I'm not saying that all of us are "tree huggers" or even need to be. What I am saying is that all of us have an appreciation for the things that nature provides, and while some of us prefer to hunt and gather, others of us prefer to simply observe. Some wish to find the unknown, and a good number of NJMA members are observers. Sure, I love to eat mushrooms, I love to gather them and look for the edible ones. But over my years with NJMA, while listening to our experts and taxing my feeble mind with attempts at identification, I've been developing a gradual interest in the relationships that fungi have with the natural scheme of things. I am acquiring an appreciation to observe and learn the whys and hows of the fungal kingdom. I don't claim to be even close to being a taxonomical expert or a plant microbiologist, but the "why" of fungi has become just as interesting as finding those delicious edibles. I've

realized that there's more to mycology than just collecting for my dinner. This is *nature* we're talking about, too, after all! Why not learn more about what makes it tick?

This year, as in previous years, NJMA will be offering a series of mushroom education classes that help people like you and me to learn more about mushrooms than most of us every thought could be known. I encourage you to take part in any number of these classes. We'll have classes in "popular" things like gilled mushroom identification and mushroom cultivation. We'll have free classes for beginners. We'll also have classes in the more off-the-beaten-path things like slime molds and lichens (all fascinating in their own rights). And, probably one of our most valuable classes of all (even though you may not realize it if you're a new member), mushroom identification through magnification (both with the hand lens and the microscope). Our classes are taught by experienced experts who are passionate about sharing all they know in their respective areas of mycological interest. They'd love to share their knowledge with you, whether you're new to this or whether you're a 'veteran' member. Be sure to see the listings of these classes on page 5 and send in your registration today.

As the 2007 season unfolds, I hope that you'll join with us, no matter your level of experience, to go on a learning adventure through the wondrous world of nature and fungi. And if you're just in it for the edibles, that's perfectly OK too. Just know what you're picking, and be sure to have your identifications verified by an expert.

– Jim Barg

NEMF DATABASE NOW ONLINE

by Gene Yetter

I have put up on the Internet some Web pages presenting information from the Northeast Foray database that I have been working on since the late '80s. It made sense to me that I should put up these pages to simplify for myself and for Ursula Hoffmann, Webmaster of www.nemf.org, the process of distributing Northeast Foray data.

My new site, www.nemfdata.org, provides access to several Adobe PDF-format reports including, for example, a complete list of fungi recorded over 30 years. Both the NEMF and the database sites are cross-linked. In addition, the Web hosting service that I use makes available guestbook and message board features which I hope will be used by our mycological community. The site is a "work in progress" and will be revised and updated from time to time. I hope the site stimulates interest in the fungal flora of northeastern North America as well as reminding our community what a worthwhile amateur institution the Northeast Foray has become.



MARCH 4 MEETING SPEAKER PROFESSOR DOUG EVELEIGH

On March 4, 2007, NJMA will be treated to an historical perspective on mycology as we practice it today. The meeting will be held at the Frelinghuysen Arboretum at 2:00 PM.

Professor Doug Eveleigh's talk will illustrate the development of publication of early historic mushroom texts, aspects of their conservation, the founding of mycological societies, and the overall development of mycology. The talk is entitled "*An Historical Mycological Foray – Being a Portmanteau of Discursive and Bewildering Conundrums, with Pleasant Chortles, Aphorisms and Powerful Poesies*". Don't let the big words in title scare you...Doug is a most interesting and captivating speaker; he's been a long-time member of NJMA, and comes to us with the highest recommendations of our 'veteran' members Glenn Freeman and Gene Varney.

Doug has quite a broad background, as his resumé shows: He attended Exeter University, UK and studied under G. C. Ainsworth. He was later a post doc and visiting scientist at The National Research Council Laboratory, Halifax, Nova Scotia with Donald Brewer, The US Army Lab., Natick, MA with Elwyn Reese and Mary Mandels, and then at the University of Wisconsin with Stanley Knight. He returned to Canada at the NRC Saskatoon Laboratory for six years before moving to academia (Rutgers University) in 1970. The focus of his research has been the application of microbes (especially of their enzymes) from a high temperature Beano for the kitchen, and the conversion of woody materials to gasohol using cellulase enzymes (the elder bioenergy story), enzymes to attack pathogenic molds, and the early study of nitrogen fixation in the bayberry. His interests spread to the history of the development of antibiotics and also the general development of mycology. This broad interest has been fueled with sabbatical studies at the *Institut Pasteur*, Paris, the International Atomic Energy Agency, Vienna, the Natural History Museum, and also the Science Museum in London.



DAVID W. FISCHER: SPEAKER AT OUR APRIL 1 MEETING

We are pleased to announce that our guest speaker for the April 1, 2007 NJMA meeting at the Frelinghuysen Arboretum will be author/mycologist David W. Fischer.

David is best known as the co-author of two major books on mushrooms: *Edible Wild Mushrooms of North America: A Field-to-Kitchen Guide* (1992, Univ. of Texas Press) and *Mushrooms of Northeastern North America* (1997, Syracuse University Press). He's a well-known expert on the ecology and identification of wild mush-

rooms; served for nine years as president of the Central New York Mycological Society (CNYMS) and is also a past president of the Northeast Mycological Federation, Inc. (NEMF). He serves as a mushroom identification consultant for the New York State Poison Control Center and for several mycological organizations.

After moving south from Syracuse, NY to escape the brutal winters there, he now lives in Binghamton, NY, where he is Scientific Advisor for the Susquehanna Valley Mycological Society (SVMS). His favorite areas of study in mycology involve the biology, ecology, morphology, taxonomy, and systematics of select families and genera of ectomycorrhizal mushrooms, e.g. Lactarius, Amanita, and the cantharelloid, clavarioid, and hydroid fungi.

And, beginners: don't forget that Bob Hosh will be teaching our Beginner's Workshop II prior to the meeting that day, so be sure to register...see pages 5 and 6.



EDITOR'S NOTES

Lots of things are happening that will contribute to making this newsletter even better. Beginning with the next issue (May-June 2007, #37-3), we will be implementing a strict production schedule to make certain that *NJMA News* arrives in your mailbox on time.

At the beginning of each even-numbered month, I will be sending out an email reminder to contributors that I **must** have their articles or photos or art by the 10th of that month.

I will then make certain that all materials that I have will be edited and sent to Jim Barg for assembly by the 17th of that month. Jim, in turn, will be certain to have the *final* copy of that issue to the printer by the 24th.

We are very fortunate to have two new contributors to *NJMA News* this issue. And, their topics could not be more dissimilar. John Dawson has sent us the first of a series of articles on mushroom nomenclature. New member Frank Santora has sent the inaugural article in a projected series about being new to NJMA, which will give those of us who have been around for a while a fresh view as to how others perceive us.

On a slightly different note, I am in charge of mounting an exhibition of mushroom art (paintings, photography, etc.) for the month of September 2008 at Frelinghuysen Arboretum, which will run in conjunction with Fungus Fest 2008. If you wish to help me with the show, please email me at jimrich35@verizon.net. And, it is not too early to be thinking about works that you would like to exhibit.

And, as usual, we need your contributions to keep this newsletter going. Thanks!

– Jim Richards

NJMA CULINARY GROUP NORTHWEST ITALIAN DINNER

by Jim Richards

The next Culinary Group dinner will be on Saturday, March 24, and we will be “traveling” to Northwestern Italy to sample the risottos, polentas, and other dishes from the region that many foodies feel has the best food in all of Italy. Rather than the dishes that many of us think of as “Italian,” much of the cooking of Lombardy, Puglia, and Emilia-Romagna uses many ingredients that are often thought of as French: butter, cream, rice, cornmeal, truffles, apples, walnuts. The great ham *Prosciutto di Parma* and *Parmigiano Reggiano* cheese (which Mario Batali calls “the undisputed king of all cheeses”) come from this region.

We are also going to be trying out a new idea during this dinner: a blind tasting of olive oils before the meal. It will be an interesting experiment, and I am sure most “enlightening.”

Our dinners are limited to 30 people and as of the day of this writing (February 25) we have 22 signed up. So, if you are interested in attending, waste no time in contacting one of us.

For information, or to register, please contact John Horvath at (732) 249-4257 (johnterryh@verizon.net) or Jim Richards at (908) 852-1674 (jimrich35@verizon.net).

Remember, Culinary Group events are based upon a themed menu; they are not potlucks. Before the day of the dinner, we will send out “recipe assignments” based on our theme. To maintain authenticity, we ask that you stick to those recipes.



The eternal conflict

Le Gratin Des Champignons, Roland Sabatier and Georges Becker, 1986

ATTENDING NAMA & NEMF FORAYS

by Nina Burghardt

Each year NAMA and NEMF have forays into new and interesting areas. This past year, they both were in Canada and they both were in the boreal forest (from *Boreas*, meaning “north wind”). This great forest is found in the northern regions of our earth. These large forays also give us an opportunity to learn the latest information about the fungi kingdom.

I attended three fascinating workshops this past summer.

The first workshop was given by Steve Trudell (from Seattle, WA) in Alberta, Canada. His PowerPoint presentation was titled “100 Years in the Deep Freeze and Then You Burn: The Hard Ecological Life of a Northern Mushroom.” Plants in the north have learned to adapt to cold, fire, lack of light, and poor nutrient availability. They have adapted by having tough leaves, slow growth, smaller size, and by harboring mycorrhizal fungi. Steve Trudell then expanded on this mycorrhizal relationship in clear, straightforward language.

The second workshop I attended (also in Alberta) was by Robert Rogers, a retired herbalist who has written a book called *The Fungal Pharmacy – Medicinal Mushrooms of Western Canada*. There was too much information to be covered in just one hour. I purchased his book if anyone is interested in looking at it.

The third workshop which impressed me was at NEMF in Quebec. This workshop was by Mohammed Huri, who is a professor at the Universite de Montreal. This talk was a bit technical, so it took a lot of concentration to understand it. He described reproduction of arbuscular fungi. Arbuscular fungi live in plant roots. They are ancient and we had no clue of their existence until we discovered them with our hi-tech microscopes. These fungi are extremely strange. Each spore has numerous nuclei with different genes. If you want to read more about this, you can look up issue #2482 of *New Scientist* (January 15, 2005), page 18, or *Nature*, #433, (January 13, 2005), pages 160 through 163.

So this year, if you go to NAMA in West Virginia or NEMF in Maine, I urge you to attend a few workshops as well as going to the forays. You will not be disappointed.



Here’s a little tidbit sent to us by Frank Addotta:

A good practice for all who collect mature spore-dropping fungi:

Pat a mushroom a few times to help it drop its spores before picking.

The old adage of a mushroom being a fruit and the mycelium being its tree does not mean a new fruit will appear.

NJMA EDUCATION CLASSES for Spring/Summer 2007

NJMA will be offering classes in mushroom identification and other topics in 2007. 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.* Fees are listed with the courses. *All classes are limited to 25 people unless otherwise noted.* Directions to the Great Swamp NWR Friends Bookstore and Rutgers University are on the next page.

Saturday, March 17

10:00 am to 2:00 pm – LICHENS ARE FUNGI ALSO!

Great Swamp Bookstore /Gift Shop

Presented by Dorothy Smullen, club member. Learn about Lichen biology, classification and uses.

Lichens are present to discover and appreciate in all seasons. Bring a hand lens and lunch. \$10.00 fee.

Saturday, March 31

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

Great Swamp Bookstore /Gift Shop

Dorothy Smullen will introduce fungi groups, terms used in mycology, and use of identification keys.

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

Sunday, April 1

12:30 pm to 1:30 pm – FREE BEGINNER CLASS II (for NJMA members only)

at the Frelinghuysen Arboretum

Bob Hosh will talk on the preserving and cooking of mushrooms.

Please register for this program even though it is free.

Saturday, May 26

10:00 am to 12:00 noon – CULTIVATION WORKSHOP

at the home of Gene Varney, Somerset, NJ (Directions will be emailed after registration)

Gene Varney will discuss and provide materials for oyster mushroom cultivation. Enoki and shiitake cultivation will be discussed. Limited to 15 participants. \$10.00 fee

Saturday, June 2

9:00 am to 4:00 pm – MUSHROOMS MAGNIFIED

Rutgers University, Foran Hall (Cook College campus)

Led by Glenn Freeman, mycologist with the NJ Department of Agriculture, and by Gene Varney, retired professor of Plant Pathology. All day session begins with “What we can learn from a hand lens” and continues with a microscope session that will cover “What can a spore tell us,” as well as other topics for the beginner. \$10.00 fee. Bring lunch and a hand lens.

Saturday, June 30

9:00 am to 3:00 pm – SLIME MOLDS and ASCOMYCETES

Rutgers University, Foran Hall (Cook College campus)

Gene Varney will present the basics of these two fascinating groups through illustrated lectures and use of microscopes. \$10.00 fee.

Saturday, August 4

10:00 am to 3:00 pm – DYEING WORKSHOP

at the Pohl residence, Flemington, NJ (Directions will be emailed after registration)

Gather at the home of Ursula Pohl to take part in dyeing wool with mushrooms. Bring lunch.

Limited to 12 participants. \$10.00 fee.

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

Take exit 30 A from Rt. 287. Follow through Basking Ridge on N. and S. Maple Ave. Make a left onto Lord Stirling Rd. 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 2007

NAME _____

ADDRESS _____

TOWN/ZIP _____

PHONE _____

EMAIL _____

Please mail your check, along with this completed form, at least 7 days before the **first** class (5 days before March 17 class) for which you're registering. Remember, classes are limited in size. Send your check, made out to "NJMA", to: **Jim Barg, 220 Millbrook Road, Hardwick, NJ 07825-9658**

MARCH 17	LICHENS ARE FUNGI ALSO!	\$10.00	x _____	persons = total _____
MARCH 31	FREE BEGINNER CLASS I	FREE	x _____	persons = total _____
MARCH 31	GILLED MUSHROOM FIELD I.D.	\$5.00	x _____	persons = total _____
APRIL 1	FREE BEGINNER CLASS II	FREE	x _____	persons = total _____
MAY 26	CULTIVATION WORKSHOP	\$10.00	x _____	persons = total _____
JUNE 2	MUSHROOMS MAGNIFIED	\$10.00	x _____	persons = total _____
JUNE 30	SLIME MOLDS & ASCOMYCETES	\$10.00	x _____	persons = total _____
AUGUST 4	DYEING WORKSHOP	\$10.00	x _____	persons = total _____

Questions? Call Jim Barg at 908-362-7101

TOTAL AMOUNT ENCLOSED \$ _____

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

WHAT'S AHEAD IN WEEKEND FORAYS FOR THE 2007 SEASON

It's time to start planning for your summer weekend mycological adventures. Here's a look at some of what's coming:

June 22-24, 2007 NJMA's ANNUAL PEEC WEEKEND, Pocono Environmental Education Center, contact Nina Burghardt, 609-466-4690, email jnburghardt@earthlink.net. Details will be in our next issue.

August 9-12, 2007 NEMF's 13th ANNUAL SAMUEL RISTICH FORAY at the University of Maine campus in Orono, Maine. A description of this foray is on page 12 and a registration form is included on page 15 of this newsletter. You can also visit their website at www.nemf.org for details and other good information.

August 16-19, 2007 NAMA PIPESTEM FORAY at the Pipestem Resort in West Virginia. Details are (or will be soon) on their website at www.namyco.org.

August 23-26, 2007 COMA's 30th ANNUAL CLARK ROGERSON FORAY in Moodus, Connecticut. Go to www.comafungi.org for details and registration information.

September 28-30, 2007 Eastern Penn Mushroomers' HELEN MIKNIS FORAY at the King's Gap Environmental Center in Carlisle, Pennsylvania. More details will be forthcoming in this newsletter.



WHO'S IN A NAME?

by John Dawson

This is the first in a projected series of articles profiling the careers of those who have had mushrooms named after them. A few mushrooms have common names that are eponyms – Caesar's mushroom, Berkeley's polypore, Ravenel's stinkhorn – but many more bear eponymous scientific names, in which either the name of the genus (*Galiella*, *Hohenbuehelia*, *Rozites*, *Underwoodia*), the specific epithet (*atkinsoniana*, *booniana*, *cokeri*, *schweinitzii*) or both (challenge: give an example of such) are derived from the surname of a person, usually that of a mycologist.

Many biologists object to naming creatures after people, on the grounds that such names have no descriptive value and merely reflect human vanity. But names that are not eponymous aren't always descriptive either. (For example, what does *Lycoperdon* – Latin for 'wolf fart' – tell us about a puffball?) And not all eponyms are flattering; indeed, some (such as *Brefeldia maxima*, the name of a particularly ugly slime mold) were intended to be defamatory! In any case, it is natural in any field of human endeavor to want to memorialize the contributions of major figures, and naming entities (creatures, theorems, devices, even syndromes and diseases) after such people is one way of doing so. That practice helps to guide those interested in the history of a subject to the life stories of some remarkable individuals, and that is the aim of the series

of articles to follow, which were inspired by my reading of Barbara and Richard Mearns' *Audubon to Xantus* (Academic Press, 1992), a compendium of biographical vignettes of those who have been commemorated in names of North American birds.

There are, however, many more species of mushrooms than there are of birds. So before focusing on particular individuals who have had mushrooms named for them, it is necessary to restrict the focus of inquiry. For, strictly speaking, the scientific name of every mushroom includes the name of at least one person. That is so because the scientific names of fungi conform to the International Code of Botanical Nomenclature¹, according to which the complete scientific name of an organism consists of an italicized Latin binomial (the taxonomic device introduced by Linnaeus in his *Species Plantarum* of 1753) together with the name (in roman type) of the *authority*² who applied that binomial to it. In succeeding installments, I shall focus on eponymous Latin binomials. For the benefit of interested readers, however, the rest of this article is devoted to explaining how to interpret citations of authorities, and what their purpose is.

Many field guides, including David Arora's *Mushrooms Demystified* and George Barron's *Mushrooms of Northeast North America*, omit the names of authorities, even when they give synonyms (see below) for some of the names adopted therein. Others, such as Gary Lincoff's *National Audubon Society Field Guide to*

¹Fungi are no longer regarded as plants, but they were by Linnaeus, although their lack of stamens and pistils posed a problem for his classification scheme, which was based on features of reproductive anatomy. Accordingly, he placed them in a class all their own, the Cryptogamia (those whose 'marriage' was 'hidden'). Fungi were still considered 'lower' plants in 1900, when the International Code of Botanical Nomenclature came into being at the first International Botanical Congress. The ICBN has since undergone numerous revisions; the most recent can be viewed online at <http://www.bgbm.fu-berlin.de/iapt/nomenclature/code/SaintLouis/0000St.Luistitle.htm>

²Or a standard abbreviation of that name: See the Appendix on page 9.

North American Mushrooms and Bessettes' and Fischer's *Mushrooms of Northeastern North America*, include them. Most amateur users of such guides take little notice of the citations of authorities, but for those concerned with taxonomy the citations serve two useful purposes: They help one to find descriptions of species in the technical literature, and for binomial names that have been altered, they indicate to whom the original species epithet is due and who placed the species into a different genus.

How citations of authorities are to be given is specified in the ICBN. The details are somewhat complicated, because of the need to allow flexibility within the Code to accommodate both advances in scientific knowledge and legitimate differences of opinion among specialists. To begin with, some starting point for taxonomy had to be agreed upon. For gasteromycetes, rusts, and smuts, the starting point for scientific binomials are those given by the South African botanist Christiaan Hendrik Persoon in his 1801 book *Synopsis Methodica Fungorum*. For all other fungi it is the names given by the Swedish botanist Elias Magnus Fries in his *Systema Mycologium* of 1821. That does not mean that Persoon and Fries are given credit for having named all the species described in their books; but no binomial in use *before* the appearance of those books is considered valid *unless* it was adopted by Persoon or Fries. For cases in which those authors retained a binomial that had originally been applied to a species by someone else, a special provision is made to make clear the original source for the name.

The following examples illustrate the possibilities. The puffball *Lycoperdon perlatum* was first described by Persoon (either in his 1801 book or later). That binomial has been applied to it ever since, so its complete scientific name is simply *Lycoperdon perlatum* Persoon. Similarly, *Cantharellus cibarius* Fries shows that Fries was the first to describe that chanterelle, and that it has retained the name he gave it. Likewise, the name *Agaricus placomyces* Peck denotes a species first named and described by the American mycologist Charles Horton Peck *after* the appearance of Fries' book. On the other hand, *Cyathus striatus* was named before 1801, and *Agaricus campestris* before 1821. Those names were adopted in the books by Persoon and Fries, respectively, so they remained valid afterward. But how should credit be given to those who originally proposed the names (William Hudson and Linnaeus, respectively)? Either of two citation formats are used: The authorities may be cited either as Hudson ex Persoon and Linnaeus ex Fries, or more succinctly as Hudson: Persoon and Linnaeus: Fries. In this regard, note that names that Persoon gave to species other than gasteromycetes before 1821 are only valid if Fries chose to retain them. Since Fries did so in many cases, the citation Persoon ex Fries (often abbreviated as Pers ex Fr.) is frequently encountered.

So far, so good. But what if different investigators happen to apply the *same* binomial to *different* fungi; or what if *different* names are given to the *same* fungus at different times or by different investigators, as is so often the case?

The former are called *homonyms* and are treated according to the rule of priority: Only the fungus to which the name was first applied can remain so designated; all others must be renamed. The latter are called synonyms, and are more problematic. It is not the purpose of the Code to adjudicate among them, but only to prescribe how to indicate their provenance.

Consider, for example, the Brick Cap. Fries called it *Agaricus sublateritius*. The French mycologist Quélet later split up the genus *Agaricus* and placed the Brick Cap in the new genus *Hypholoma*. Later still, the mycologist Karsten split up Quélet's genus and put the Brick Cap in the new genus *Naematoloma*. Authors such as Bessette et al., who accept Quélet's change, call the species *Hypholoma sublateritium* (Fries) Quélet. Those, such as Alexander H. Smith, who followed Karsten instead called it *Naematoloma sublateritium* (Fries) Karsten. In either case, the name enclosed within parentheses indicates that Fries was the person responsible for the specific epithet, while the name outside the parentheses is that of the person who moved it to the specified genus. In such cases the complete name represents a *new combination*: a different generic name attached to the same specific epithet. The specific epithet itself remains valid and is not changed *unless* the reclassification would result in a homonym. In that case the specific epithet must be changed as well, resulting either in a *new name* or reversion to a name given earlier (if the reclassification was due to two species formerly considered different now being deemed to be the same).

As exercises, the reader is invited to interpret the following illustrations of the principles described above: *Crepidotus applanatus* (Pers. ex Fr.) Kummer; *Cortinarius pholideus* (Fries:Fries) Fries.

For further amusement, I highly recommend the web site "Curiosities of biological nomenclature," which I thank Gary Emberger for bringing to my attention. Its URL is <http://home.earthlink.net/~misaak/taxonomy.html> and there you will find such remarkable eponyms as *Arthur dactylus conandoylensis*, as well as the answer to the question: What mushroom genus shares its name with that of a genus of fishes?

Reference: "How mushrooms are named", pp. 108–117 in Alexander H. Smith, *Mushrooms in Their Natural Habitat*.

John Dawson is currently president of the Eastern Penn Mushroomers. A member of the NJMA, he resides in York, PA, where, prior to his retirement last June, he taught math at a Penn State campus for 31 years.

APPENDIX: Some Commonly Cited Authorities for Mushroom Names

The following list of mycological authorities is taken largely from the database of authorities for plant names maintained by the Royal Botanic Gardens, Kew, England. Standard abbreviations for the names listed are printed in **boldface**.

- Adam **Afzelius** (1750-1837)
Johannes Baptista von **Albertini** (1769-1831)
George Francis **Atkinson** (1854-1918)
Charles David **Badham** (1806-1857)
Frederic **Bataille** (1850-1946)
August Johann Georg Karl **Batsch** (1761-1802)
Giovanni Antonio **Battarra** (1714-1789)
Miles Joseph **Berkeley** (1803-1889)
James **Bolton** (1758-1799)
Appolonaris Semyonovich Bondartsev
[**Bondarzew**] (1857-1968)
Hermann Friedrich **Bonorden** (1801-1884)
Jean Louis Emile **Boudier** (1828-1920)
Julius Oscar **Brefeld** (1839-1925)
Giacopo **Bresadola** (1847-1929)
Francesco **Briganti** (1802-1865)
Vincenzo **Briganti** (1766-1836)
Louis de **Brondeau** (1794-1859)
Christopher Edmund **Broome** (1812-1866)
Jean Baptiste Francois **Bulliard** (1752-1793)
Mordecai Cubitt **Cooke** (1825-1914)
William Chambers **Coker** (1872-1953)
Moses Ashley **Curtis** (1808-1872)
Augustin Pyramus **De Candolle** (1778-1841)
John Baptiste Henri Joseph **Desmazieres** (1786-1862)
Nicaise Auguste **Desvaux** (1784-1856)
James J. **Dickson** (1738-1822)
Johann Jacob **Dillenius** (1684-1747)
L.P. Fr. **Ditmar** (fl. 1806-1817)
Franklin Sumner **Earle** (1856-1929)
Job Bicknell **Ellis** (1829-1905)
Elias Magnus **Fries** (1794-1878)
Karl Wilhelm Gottlieb Leopold **Fuckel** (1821-1876)
Leon Gaston **Genevier** (1830-1880)
Claude-Casimir **Gillet** (1806-1896)
Robert Kaye **Greville** (1794-1866)
Harvey Wilson **Harkness** (1821-1901)
Paul Christoph **Hennings** (1841-1908)
Ludwig Samuel Joseph David Alexander von
Hohenbühel Heufler (1817-1885)
Theodor **Holmskjold** (1732-1794)
William **Hudson** (1730-1793)
Nicolaus Joseph von **Jacquin** (1727-1817)
Franz Wilhelm **Junghuhn** (1809-1864)
Karoly **Kalchbrenner** (1807-1886)
Gustav Karl Wilhelm **Hermann Karsten** (1817-1908)
Petter Adolf Karsten (1834-1917)
Calvin Henry Kauffmann (1869-1931)
Johann Friedrich **Klotzsch** (1805-1860)
Julius Vincenz von **Krombholz** (1782-1843)
Wilhelm Gottfried **Lasch** (1787-1863)
Harald Othmar **Lenz** (1798-1870)
Jean Baptiste Louis **Letellier** (1817-1898)
Joseph-Henri **Léveillé** (1796-1870)
Friedrich Wilhelm von **Leysser** (1731-1815)
Karl von Linné (Linnaeus) (1707-1778)
Curtis Gates **Lloyd** (1859-1926)
George Edward **Masse** (1850-1917)
Pier Antonio **Micheli** (1679-1737)
Jean Pierre Francois Camille **Montagne** (1784-1866)
Andrew Price **Morgan** (1836-1907)
William Alphonso **Murrill** (1869-1957)
Christian Gottfried Daniel **Nees** von Esenbeck (1776-1858)
Wilhelm **Opatowski** (1810-1838)
Narcisse Theophile **Patouillard** (1854-1926)
Jean Jacques **Paulet** (1740-1826)
Charles Horton **Peck** (1833-1917)
Christiaan Hendrik **Persoon** (1761-1837)
Lucien **Quélet** (1832-1899)
Gottlob Ludwig **Rabenhorst** (1806-1881)
Henry William **Ravenel** (1814-1887)
Richard **Relhan** (1754-1823)
Anders Jahan **Retzius** (1724-1821)
Charles Eduard **Richon** (1820-1893)
Friedrich Wilhelm Gottfried Theophil **Rostkovius** (1770-1848)
Ernest **Roze** (1833-1900)
Pier Andrea **Saccardo** (1845-1920)
Jacob Christian **Schaeffer** (1718-1790)
Joseph **Schröter** (1837-1894)
Heinrich Christian Friedrich **Schumacher** (1757-1830)
Lewis David von **Schweinitz** (1780-1834)
Joannes Antonius **Scopoli** (1723-1788)
Louis **Secretan** (1758-1839)
Rolf **Singer** (1906-)
Alexander **Hanchett Smith** (1904-1986)
Soren Christian **Sommerfelt** (1794-1838)
James **Sowerby** (1757-1822)
Roland **Thaxter** (1857-1932)
Louis Rene **Tulasne** (1815-1885)
Lucien Marcus **Underwood** (1853-1907)
Antonio **Venturi** (1805-1864)
Carlo **Vittadini** (1800-1865)
Domenico **Viviani** (1772-1840)
Carl Friedrich Wilhelm **Wallroth** (1792-1857)
Johann Anton **Weinmann** (1782-1858)
Carl Ludwig von **Willdenow** (1765-1812)
Franz Xavier von **Wulfen** (1728-1805)



A BEGINNER'S VIEW OF MUSHROOM HUNTING

by Frank Santora

The following conversation took place about 2 months ago in a local tavern: "I would rather hunt mushrooms than deer". The local at the bar said this straight-faced over his tumbler of bourbon. I didn't believe it. I argued such a thing was not only impossible but blasphemous. I asked him to continue.

"Well, you can get "chicken of the woods" mushrooms so big you can't carry them home at once. They're my favorite. We find truffles and sell them sometimes. We get oyster mushrooms too. Then we get morels, we save them and then take them ice fishing with us, slice them up and fry them in some butter. Put a nice venison steak in there with them and wash it all down with some beer."

I HAD heard of morels, and in fact in a high school botany class I had even found an enormous one, and my teacher kept on display for years (I eventually went back as a substitute teacher and to my surprise it still sat, almost as big as the day I picked it, on a cabinet shelf in the science room). All this other stuff about edible mushrooms was obviously influenced by lots of potent spirits. Everyone knows, even me, that there are only two kinds of edible wild mushrooms in NJ; one is the morel and the other grows under cellophane in the grocery store (maybe you can count those weird ones in Chinese food but I'm doubtful even of those). I have no doubt that the stories I heard of truffles and 80 pound loads of mushrooms were vastly exaggerated, but nevertheless the idea had been planted. I'm interested in field guides, so I asked the wife to consider a mushroom guide as a Christmas gift. She really should have known better.

I seem to be unable to be a casual enthusiast about ANYTHING. I wouldn't say that I lose interest in easily, but it might appear that way to the casual observer because most of the time my interests are enduring under the considerable time restraints of having seven to eight thousand other hobbies and interests that are competing for my time. Eventually they seem to sort of merge. If I can't be actively engaged in several activities at once, the ones that don't fit are given less time and energy. Consider the examples of archery, hunting, hiking, native gardening, and bird watching. I can do them all at once, each being minimally invasive to the other. Moving slowly through the forest, bow in hand, I'm engaged in more than just stalking deer, I'm taking inventory of all the things about the forest that are interesting; what grows where and why, which birds make which sounds, and I'm getting a nice hike in "to boot" (hey, I deserve at least one stupid pun here after being subjected to the playful overuse of the word "mushrooming" in every mycology article I've read so far...as in "interest in mycology has really mushroomed").

So as you see, I'm ALREADY crawling on my belly in the forest for hours at a time, and I feel as long as you are going to be that intimate with fungi, you really ought to know their names. And it's something I can do with my wife too, who oddly enough considering our (mostly) vegetarian lifestyle refuses to help me harvest deer. I've tried to explain that a deer is not much different than a bean burrito, only juicier, more flavorful and bigger. Mycology wasn't a hard sell, maybe because Disney has yet to make a movie about a toadstool that has been orphaned by a mushroom hunter.

I did get that field guide for Christmas, and since I'm gradually collecting the Audubon series, that's the one she chose for me. I cracked it open to the page describing the Jack-O-Lantern. I thought "Yeah right, a mushroom that glows in the dark. I'll believe it when I see it." Two things immediately struck me as somewhat irresistible; the number of edible species (or at least the number of species that won't *immediately kill you but rather just make you wish you were dead*) and the distribution of these species (I had a chance at finding them in NJ!).

Being somewhat CDO (that's OCD but in the correct alphabetical order as it should be), I became uneasy with the idea of trusting my own skills and a book or two at correctly identifying a species before eating it. I wasn't willing to risk dying to satisfy a culinary curiosity. I thought it might be prudent to find an expert, maybe an online club or message board I could post photos to so I had at least a chance of someday being confident enough to collect one of these wild edibles. Besides the local guys I mentioned (who are superb woodsman, overall nice guys, but are not perhaps the best choice when the imminent possibility of a fatal poisoning is involved), there couldn't *possibly* be anyone else in NJ interested in eating wild mushrooms, right?

It took only a quick search to find out how wrong I was, and I soon received a reply to an e-mail sent to the NJMA president, Jim Barg. Not only had I found what I was looking for (people knowledgeable of local mushrooms) but Jim informed me that Gary Lincoff, the author of my new field guide, was to be speaking at a meeting about 30 minutes from my home in less than a week!

I wondered what these people were going to be like. I figured either a bunch of guys in white lab coats conversing in Latin or a bunch of Hippies in tie-dyed headbands that would begin the meeting by singing Jefferson Airplane's "White Rabbit". I think my wife and I were both a little surprised to find it was actually a little of both, but more so that these were actually "normal" people (for the most part). We also found it interesting that just as many women as men attended, and that members often greeted each other with a hug, suggesting to me that people stay in the group long enough to become friends. I was able to approach Mr. Lincoff who graciously took the time to sign my field guide. His slide

show was an interesting testament to the great variety of edible and/or photogenic mushrooms we have in our area, and his presentation encouraged me to make a commitment to at least finding out the basics of what mycology was all about. I resigned myself to doing some in-depth research on the Internet and to reading as much as possible of Lincoff's book and of another highly recommended title, *Mushrooms Demystified*, which I had purchased a few days before.

Before leaving, I had Jim Barg take a look at a polypore I had incorrectly identified as a Cinnabar. I learned from Jim that it was actually a Ling Chi. I was excited to learn that next month NJMA had two chefs scheduled to appear and discuss the preparation of wild mushrooms, and they were going to cook some wild mushrooms that we would be able to sample! My wife Ashley was especially looking forward to this. So ended the first week or so of my new found interest in mushrooms. What I was going to learn over the next few days of taking a deeper look into mycology would be absorbing but at the same time very intimidating and frustrating, including my first short foray and the confidence I would be returning home with at least a hundred pounds of prime oyster mushrooms and several large truffles...and more to come.

I grabbed my trusty longbow, donned some warm wool underwear and headed for the relatively secret patch of woods I knew was the home of a few deer and turkey and one particularly interesting acre or two of birch, oak, beech, and hickory. There are trees of different sizes, some living, some dead, but all on a wet slope with several small runoff trickles. From what I've read this seemed like an ideal habitat for oyster mushrooms. I came upon the stand and spotted some small white fungus. Then more- and MORE! It was all over! I knew that the unusually warm temperatures and the torrential rain we just had would be a guarantee of mushrooms! I carefully pulled off a large white specimen and put it in a sample bag. A paper bag of course. If there's one thing I've learned in my two-week-long career so far as a mushroom hunter, it's that mushroom people *love* to tell you to carry paper bags. You could be telling them about where you plan on going on vacation, or about the last book you read, or about your favorite restaurant, and they will find some way to insert advice about paper bags into the conversation.

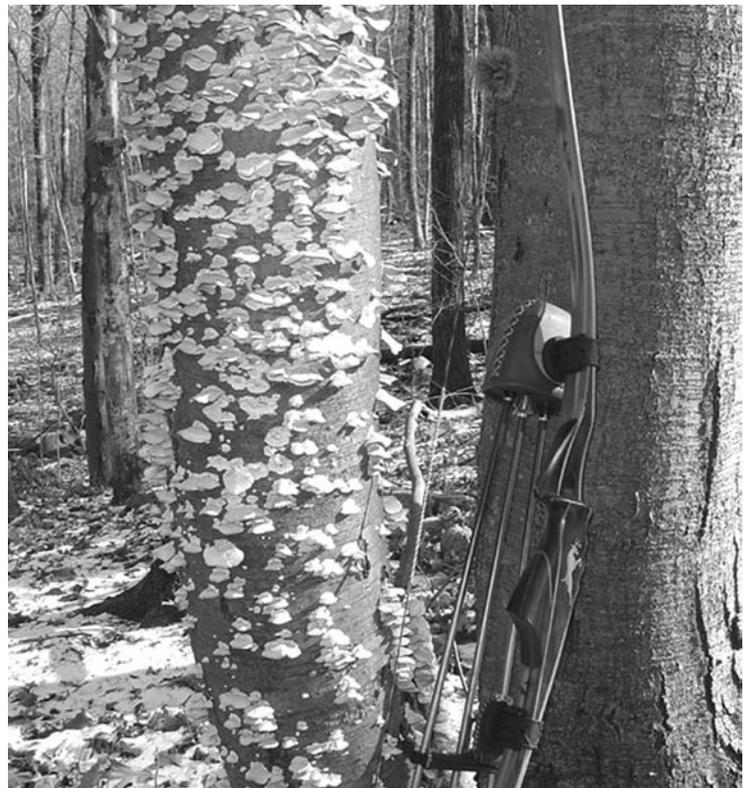
So with paper bag in hand, I headed home to identify and then gorge myself on this fungus (not really, but the idea was exciting).

Before you start accusing me of telling lies or having beginner's luck, let me assure you that unless you know of a good recipe for turkey tail (*Trametes versicolor*) this was no lucky find. Besides a bit of witch's butter (*Tremella mesenterica*) I really found nothing *besides* the turkey tail. The stuff is simply all over the place! To make matters worse, I found at least 5 different similar

looking variations, some of which looked different underneath (toothy and rusty to pale orange vs. smooth and white) suggesting I may not have even identified all of them correctly. I tried making a spore print, but even though I had six to seven samples and left them on white paper for a few hours, I obtained no print.

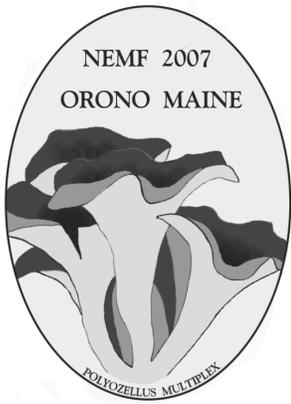
Even though my first attempt was frustrating I had a good time trying. I suppose that mid-January isn't the best time for looking for mushrooms. I look forward to exploring the unknowns of mycology!

Frank Santora is one of our newest NJMA members. He is an English teacher and avid outdoorsman. He has promised that this article is the first of a series, and we welcome him as both a budding mycological fan and a contributor to NJMA News.



My "big find" turned out to be turkey tails, *Trametes versicolor*, not oyster mushrooms! Aaargh...got a recipe?





NEMF Foray, August 9 - 12, 2007

At the University of Maine, Orono Campus

Welcome to the 13th Annual Samuel Ristich Foray

This year's foray will be held in Orono, Maine, at the University of Maine campus. Your host will be the Maine Mycological Association, Inc.

The spruce, pine and deciduous forests with streams, rivers and bogs around Orono provide diverse habitats for finding mycological treasures. There is a wide range of recreational opportunities around Orono for you and your family to enjoy. Activities you can delight in within an hour of Orono are golfing, fly fishing, white water rafting, canoeing, kayaking, and visiting the Maine Discovery Children's Museum in Bangor and various museums on campus. There is shopping nearby in Bangor, Ellsworth, Belfast and Portland (all have interesting galleries, shops and restaurants) or Freeport (home of L.L. Bean and numerous outlet stores). Other natural attractions you may wish to explore within easy traveling distance include Acadia National Park, Bar Harbor, Moosehead Lake, and Baxter State Park with Mount Katahdin and the Appalachian Trail. If you wish to extend your visit, the Humboldt Field Research Institute (www.eaglehill.us), about 2 hours from Orono on the coast, will have a course given by Rosalind Lowen, Lawrence Leonard, and Edward Bosman called "Mushrooms for Naturalists" from August 12 to 18, and the American Folk Festival will be held in Bangor (www.americanfolkfestival.com) from Aug. 24 to 26th.

- 🍄 Accommodations are dormitory rooms with twin beds, and bed linens and towels are provided. Shared bathrooms are on each floor and are designated male or female. Most rooms are double occupancy. There is a maximum of 3 people per room; and this includes small children. The "third person" option on the registration form includes a mattress, linens and all meals. Some single and handicapped-accessible rooms are available. Each residence has laundry facilities in the basement and vending machines. Lounges are centrally located in the dorms for informal community interaction. There is no air conditioning, so you may want to bring a fan. In August, the temperatures in Orono range from 58 F at night to 78 F in the day. Meals will be cafeteria style, except for the banquet, and there will be vegetarian choices available at all meals.
- 🍄 Alcohol is prohibited in all common areas on University of Maine property. Certain areas in residence halls and other facilities may be designated for an event with alcohol for people 21 years of age and over. Recreational drug use is prohibited. Pets are not allowed, nor is smoking inside any building.
- 🍄 If you do not want to stay on campus, you will need to make your own reservations at local hotels and register as a commuter. There are two hotels within 5 minutes drive of campus: University Inn Academic Suites (800-321-4921) and Best Western Black Bear Inn (800-528-1234).
- 🍄 The campus is located off of Hwy I-95 (exit 191 or 193) and is within 4 hours driving distance from Boston and 6 hours from Montreal, Quebec City or Burlington, Vermont. Bangor International Airport has flights from most national airlines and is approximately 10 minutes from campus. Concord Trailways and Greyhound bus services have terminals in Bangor approximately 10 minutes from campus.
- 🍄 Early registration is up to July 13, after that date a fee of \$30 per person will be charged.
- 🍄 For cancellations received up to July 20, we will refund all fees minus \$30 per person; after that date, no refunds will be given.
- 🍄 Questions: By email to Marie Murray mariemur@juno.com, by phone at 207-353-9743.
or to Marcia Leonard lleonar1@maine.rr.com, by phone 207-781-2426

(Registration form is on page 15 of this newsletter)

EXECUTIVE COMMITTEE MEETS TO ESTABLISH PLANS FOR 2007

by Jim Barg (adapted from minutes of the meeting by Terri Layton)

On February 4, 2007, NJMA held its annual Organizational Meeting at the Frelinghuysen Arboretum to review our past year and to establish plans to continue to make the NJMA experience as rewarding as possible for all of our members.

President Jim Barg thanked all who volunteered their efforts that resulted in the huge success of Fungus Fest 2006. He then outlined the goals for the upcoming year, including the need to reach out to all new members to make them feel welcome and to encourage them to get involved in club activities. He also pointed out that, while the idea and effort is often noble, there has not been a lot of follow-through on past projects that we have committed to, and he vowed to be the catalyst to make these things (and future things) happen. To fill vacancies and to confirm memberships, the list of committees was reviewed, and new volunteers and chairpersons were selected (a list will appear in the next issue of this newsletter).

Two vacancies were filled on the Nominating Committee: Terri Layton volunteered to fill the expiring seat of Herb Pohl, and Herb agreed to stay on for another year, filling the seat of John Horvath, who is stepping down from the post for personal reasons. (The Nominating Committee is responsible for choosing new officers for the club and also for filling vacancies whenever they arise.)

Nina Burghardt and Dorothy Smullen were officially named as co-chairs for Fungus Fest 2007, which will be held at the Frelinghuysen Arboretum on Sunday, September 23. Both have promised to hold organizational meetings, much like those that were held last year, to assure that this year's 'Fest will be another rousing success. Marc Grobman has agreed to take on the role of Publicity Chairman for this event, and he will be seeking assistance from our membership as the months progress. (Dorothy has stepped down as Photo Contest chair and has handed that role to Jim Barg.)

Jim made the point that the NJMA website will be actively updated over the coming months. All present felt that our website needs to be more dynamic and project a positive impression to first time visitors. Toward that end, Jim will work with Bob Hosh and new Website Committee member Rob Robinson to update the site and transfer it to a new (cheaper, better, and more accessible) hosting service, where they can collaborate to keep the site up to date and provide new and more extensive information to visitors and club members alike.

In addition, work will begin almost immediately to update our New Member Package and to get the club's

library back in action. Bob Hosh restated that the library can be located at his home in Somerset. He will be obtaining computer software, and shelving will be donated to house the books. The entire library will be consolidated and will again be available for NJMA member use shortly thereafter.

The need to "restart and revitalize" the Ray Fatto Scholarship was also discussed. The scholarship fund has grown slightly over the past year from member contributions, but due to many circumstances, the scholarship was not advertised or awarded in 2006. We will change that this year! The Scholarship Committee will again advertise to recruit candidates, and they will also send out a letter requesting new contributions to the scholarship fund. Instead of advertising only to college students, Gene Varney thought that we also should be reaching out to high school students who show interest in mycology to help give them a head start. Just about everyone present agreed, and the matter was handed back over to the Scholarship Committee for implementation.

Several members noted that some state parks may soon begin a policy of requiring mushroom collectors to show *bona fide* identification when they are collecting in those parks. Figuring that now is as good a time as any, the club has decided to issue membership cards to all paid members. Details for distribution need to be worked out, but we will be issuing those cards in the near future.

As is required at such meetings, NJMA Treasurer Bob Peabody outlined the club's financial health. He stated that, after six years of operating "in the red," NJMA's treasury is now "in the black" due to savings in meeting hall rental fees and education-targeted grant monies received earlier in the year from the (now-dissolved) NJ Business Industry Science Education Consortium. Additional monies came in which resulted from certain IRS-related tax penalties which NJBISEC had challenged. Overall, as a result of this grant, NJMA's budget for education-related activities for now and years to come is extremely healthy. Our two largest outlays this past year were for printing and distribution of this newsletter and the purchase of a video projector for use at meetings and education classes. Bob also requested that the board approve an expenditure of approximately \$150 to hire an expert to guide us through filing to re-establish our non-profit status with the IRS. Approval was granted.

Herb Pohl added that we made a significant profit from book sales during 2006. He noted that not everyone is aware of bargains to be found by purchasing books from NJMA – sometimes our deals are better than those on the Internet! More advertising through our newsletter was discussed to further encourage sales. Good job, Herb!

Next, Dorothy Smullen presented this year's schedule for Education Classes which will be held at various locations throughout the spring and summer. This year we

will offer two Beginner's Workshops, along with classes on Lichens ("Lichens are Fungi Also!"), gilled fungi, mushroom cultivation, slime molds and ascomycetes, "Mushrooms Magnified" (microscope and hand lens ID techniques), and a Dyes from Mushrooms workshop. Many of these classes require a small registration fee, but the beginner's workshops are free. (See pages 5 and 6 for information on our Education Classes along with a registration form.)

Bob Hosh then presented this year's proposed foray schedule. Based on suggestions from members, changes this year include moving the southern forays to the latter part of the season to allow us to (hopefully) find fungi and not "freeze our buns off" too much! The foray schedule will be finalized within the next month. Plus, new, corrected and updated driving directions will be posted in our next newsletter and on the NJMA website.

One particular "addition" to our forays this year will be an "advertised" mycophagy mini-session to cook our finds (if any) at the end of each foray. Bob Hosh has volunteered to provide pantry items and cooking tools for these sessions and will teach several of them. Other members are welcome to teach as well; arrangements should be made with Bob ahead of time so that we have someone available at each foray. Even if no edible mushrooms are found on any particular foray, we'll still try to provide some mushrooms so everyone can take part in a "reliably-scheduled" informal class in mushroom cookery.

Regarding our newsletter, Editor Jim Richards has agreed that we need to put a firm production schedule into place (with unmovable deadlines) to assure that every issue will be delivered to you on time. (The schedule has been worked out and will be in place for the next issue.) Jim Barg will be implementing Marc Grobman's suggestion that submission deadline reminders be sent out to our regular contributors (and members of the club's email list) at least one week prior to the deadline.

Nina Burghardt expressed concern that participation in our PEEC Weekend in June has gone down despite the lineup of great speakers, as well as improvement of the cafeteria food and facilities since PEEC's building renovation. This year, the date is set for June 22–24. We will make more effort to advertise it in the newsletter, at meetings, at our May foray, and on our website. Those who have not been to our PEEC weekend in several years will be in for a pleasant surprise. The trails at PEEC are prime for all kinds of early summer fungi, and all those bad impressions some of you may have had about the facility from many years ago have been erased, so why not join us again?

Susan Hopkins and Ursula Pohl, NJMA's representatives for NEMF and NAMA respectively, announced the upcoming 2007 "big events" being presented by those associations. For those who are new to our club, NEMF (North East Mycological Federation) and

NAMA (North American Mycological Association) are regional organizations composed of and sponsored by the many individual clubs. They both offer great benefits to their members, the least of which are some exceptional large forays in mycologically-rich areas in different parts of North America. In 2006, both organizations held forays in the boreal forests of Canada, and both forays were valuable experiences for anyone interested in fungi. This year, NAMA will hold its big foray in Pipestem, West Virginia on August 16–19. NEMF's "big one" will be held in Orono, Maine on August 9–12. If you can attend one or both events, do so! They are unforgettable. Registration and information is available on their websites: NAMA: www.namyco.org and NEMF: www.nemf.org. (We also will be publishing the NEMF Orono registration form in our next issue.) To get a taste of what NAMA and NEMF have to offer, see Nina Burghardt's article on her NAMA and NEMF 2006 experiences elsewhere in this newsletter.

It was also noted that, in addition to NEMF and NAMA, there are also several other "big forays" that we invite our members to attend. The COMA Rogerson Foray, August 23–26 in Moodus, Connecticut (www.comafungi.org), and the Eastern Penn Mushroomers' Helen Miknis Foray in Carlisle, PA (September 28–30) (www.epennmushroomers.org) are fun and informative events which are not to be missed. If you're addicted to forays, these events are perfect to "fill in" your desire to work with experts and friends from all walks of mycology.

And now for something completely different: It's not too early to start thinking about next year, at least when it comes to our Mushroom Art Exhibit which will be displayed in the Frelinghuysen Arboretum's Lobby Art Gallery during the month of September 2008 (coinciding with Fungus Fest 2008). Being experienced in art display and framing, Jim Richards has agreed to coordinate the exhibit. He will contact members to find assistance with the display. Jim asks that you begin contacting him about artwork and photography which you might like to display. This will be a great opportunity to showcase our members' talents, show the beauty of fungi, and will serve as great advertising for Fungus Fest as well!

Jim Richards and John Horvath reported that the NJMA Culinary Group is humming along with about 100 regular members, and it's still growing. The culinary group holds themed dinners every few months, and while the cooking is not mushroom-centric, it often does include some very unique and tasty mushroom dishes from other parts of the world. If you'd like to participate, contact Jim Richards at 908-852-1674 (jimrich35@verizon.net) or John Horvath at 732-249-4257 (johnterryh@att.net).

As always, it was a fairly long and busy meeting, and I thank all who attended for their input and their untiring dedication to NJMA.



NEMF Foray, August 9-12, 2007, University of Maine – Orono Campus Registration Form

Your name: _____ Phone number: _____
 Your address: _____ Email: _____
 _____ Organization (optional: for name tag) _____

Others in your party: Name _____ Address (if paying separately) _____

____ I want to share a room with the following: _____ OR ____ Please assign me a roommate.
 I am ____ male ____ female

Special requests: ____ Yes, I have need for a handicap-access room.
 Other Special needs: _____

Liability waiver-ALL adults in your party must sign: By signing below, I release the University of Maine and the Northeast Mycological Federation, Inc., the host clubs, their officers and members from any and all liability and loss arising from any accident, injury or illness which may result from activities of the NEMF foray.

<u>Print name</u>	<u>Signature</u>	<u>Date</u>
_____	_____	_____
_____	_____	_____

Fees: All fees are per person.	<u>Fee</u>	<u>Number of persons</u>	<u>Subtotals</u>
<u>Residents (housing on campus, Banquet included) per person:</u>			
• Double occupancy 3 nights, 4 days meals, 3 days socials	\$310	x _____ =	_____
• 3 rd person in room, 3 nights, 4 days meals, 3 days socials	\$230	x 1 =	_____
• Single occupancy 3 nights, 4 days meals, 3 days socials	\$360	x 1 =	_____
<u>Commuter conference fees:</u>			
• 4 Days, all meals/socials/including Banquet	\$210	x _____ =	_____
• Single Day, meals/social/banquet extra) ____ (#) of days x	\$80	x _____ =	_____
• Single Day, no meals _____ (#) of days x	\$45	x _____ =	_____
• Extra Banquet ticket	\$18	x _____ =	_____
<u>Additional fee for registration mailed after July 13:</u>	\$30	x _____ =	_____

Banquet meal choices (Saturday evening / Cash bar): Please choose one entrée and one dessert per person.

Entrees included with registration: Marinated Grilled Chicken (#) _____
 Curry Sesame Tofu (Vegetarian) (#) _____
 _____ Entrée with extra charge: 1 lb Steamed Maine Lobster (#) _____ x \$12 = _____

Desserts (included): (#) _____ Lemon Blueberry Tart, (#) _____ Chocolate Cake

Please make a check out to NEMF in US funds for the total owed.	TOTAL OWED: _____
--	--------------------------

Mail checks and this form to:
 Marie Murray, NEMF registrar Questions? mariemur@juno.com, phone 207-353-9743
 213 West Road or Marcia Leonard, lleonar1@maine.rr.com, phone 207-781-2426
 Bowdoin, ME 04287

Confirmation of registration and directions will be sent by email, if address is provided above, otherwise by regular mail.

MYCOPHAGY 2007

by Jim Richards

Well, it finally happened! Mycophagy with two professionals demonstrating a menu of mushroom-oriented dishes was held on February 11 – just a year after it was first scheduled. In 2006, a blizzard interfered with our plans. But the weather this year was beautiful and about 60 NJMA members met at the Unitarian Society in East Brunswick to sample some fungal treats.

As a little background for those who are not aware of what goes into one of these affairs, let me explain that last year, we had arranged for Dirck Noel, chef-owner of Winners' Circle BBQ in Blairstown, and Michael Peters, chef-owner of Pierre's Bistro in Harding Township to let us in on some of the ways that professionals cook with a variety of mushrooms. As I said earlier, the weather was not with us. But Dirck and Michael had agreed to do it at a later date. Nothing could be arranged last spring because of our inability to coordinate all the parts needed to make this work – the chefs, the mushrooms, a place to hold the meeting, etc. etc.

Both chefs again agreed to cook for Mycophagy this year. Michael told Jim Barg and myself that a possible new location, Morris County College, had just instituted a Hospitality Program. We were told that they seemed to be willing to work with us. (Michael is working as an advisor to the program.) So, Jim and I went to check the facility out earlier this winter. It was a great place, but was prohibitively expensive for our needs. But, we did pick up some pointers on how we might improve the way we had been doing these demos in the past. Jim said that since NJMA now owns a video projector, it would be nice if we could work out a way to use it to show what the chefs were doing. Jim was able to borrow a camera, Phil Layton made a pair of light-stands, and we were ready to "televise" the goings-on, much as the AV system at MCC would have done.

Then, two weeks before Mycophagy was scheduled to take place, I got an email from Michael that he would not be able to participate. He had a large event scheduled at Pierre's for that afternoon and had two cooks leave on short notice. So he had no way to leave the restaurant. By great good fortune, Dirck had been working with Delia Quigley, an author, macrobiotic chef, and yoga instructor, on developing dishes for the menu at Winners' Circle BBQ. She graciously volunteered to help with the program.

Jim, Delia, Dirck, and I met Friday, February 2 to go over a possible menu. On Tuesday the sixth, Delia and Dirck got together to try out some dishes and put together the shopping list for the mushrooms they wanted to use for their demonstration. On Friday, a small group of NJMA members went to Phillips Mushroom Farms to pick up the mushrooms and have tour with Tina Ellor of the

growing facilities. Once again, Tina and Phillips Mushroom Farms were more than generous with the mushrooms that they donated for the cooking demonstrations and the auction afterward.

Jim took the mushrooms for the demonstration to Dirck's restaurant and they proceeded to smoke the oyster mushrooms (and themselves...long story) on Friday evening. On Saturday night, Jim went back to Dirck's restaurant where he, Dirck, and Delia prepared the mushrooms for Sunday's demonstration.

On Sunday, we all met at the Unitarian Society and the whole thing came together perfectly. Phil's light stands, Jim's camera and tripod and screen, and the club projector worked as a well-oiled team.

The chefs' demonstrations, as well as their willingness to answer any-and-all questions from a very enthusiastic audience, was greatly appreciated.

Thanks to all who helped to make this such a resounding success: to Dirck and Delia, for their expertise and willingness to teach us some new ways to deal with fungi in the kitchen, to Jim Barg for all his work to make this a better event (to say nothing of his generosity in contributing all the dried mushrooms that were used by the chefs, including morels, boletes, and black trumpets), to the kitchen crew and servers Susan Hopkins, Dorothy Smullen, Judy and Mike Mudrak (and others that I am sure I have forgotten) and to Bob Peabody for his usual great job in convincing members to part with their money for a wide range of myco-related items. And, of course special thanks to Tina Ellor and Phillips Mushroom Farms for their donation of the mushrooms.

And, *now*, we can start planning for 2008!



GARY LINCOFF VISITS NJMA



Author and NJMA friend Gary Lincoff treated us this past January to a very interesting talk on his Mycoblitz in New York's Central Park. Unfortunately, the reporter who was covering Gary's lecture ran out of time to get an article completed for this newsletter. But there is a great article about Gary's Mycoblitz on the NEMF website. Go to www.nemf.org, click on "NE areas checklists" under the column "Gary Lincoff's Pages," then look at Central Park NYC.



RECIPE FILE

The following recipes are published courtesy of our 2007 Mycophagy Meeting chefs, Dirck Noel and Delia Quigley. These recipes have been adjusted to reflect actual ingredients used on the day of the meeting.

Coconut Vegetable Soup by Delia Quigley

- 1 small onion, finely chopped**
- 1 tbsp. fresh ginger, peeled and chopped**
- 1 carrot, chopped**
- 1 cup broccoli florets**
- ¼ tsp. Indian spice powder**
- 1 cup coconut milk**
- 4 cups homemade chicken, mushroom, or vegetable broth** (for Mycophagy, dried morel stems were added to the other vegetables)
- 2 ½ tbsp. fresh parsley, chopped**
- Salt and pepper, to taste**
- 1 hard-boiled egg, shelled and quartered**
- 4 shallots, thinly sliced**
- 3 tbsp. sesame oil** (not the dark toasted Oriental kind)
- 2 green onions, sliced**

1. Combine the first seven ingredients in a medium size saucepan and bring to a boil.
2. Reduce heat and simmer until vegetables are tender.
3. Season with salt and pepper.
4. Heat the oil in a small frying pan over medium-high heat.
5. Add the shallots and sauté until crisp and dark brown, about 7 minutes.
6. Transfer fried shallots to a paper towel to drain.
7. Pour soup into small soup cups and garnish with parsley, fried shallots, green onions, and eggs.

Yield: 4 servings



Winter Vegetable Salad by Delia Quigley

- ½ butternut squash, peeled, seeded, and cubed**
- 4 small red onions, quartered lengthwise**
- 1 clove elephant garlic, peeled, julienned**
- ¼ cup extra virgin olive oil**
- 1 cup assorted dried mushrooms** (for Mycophagy, a mix of black trumpets, boletes, and morels was used), reconstituted
- 2 tbsp. butter plus 1 tbsp. olive oil**
- 1 cup cooked French lentils**
- 4 oz. organic goat's feta cheese**
- Sea salt**
- ¼ cup toasted walnuts, chopped**

1. Place the butternut, onion, and garlic in a medium-size bowl.
2. Drizzle with half the oil and a small amount of salt. Mix to coat well.
3. Spread on a well oiled baking sheet and place in a pre-heated 400-degree oven.
4. Roast until squash is tender, about 20 minutes.
5. Meanwhile, in a skillet, sauté the mushrooms and elephant garlic in the butter plus oil for about 3 minutes. Set aside.
6. When squash is done assemble on 4 plates: squash, onion, and French lentils.
7. Drizzle anchovy dressing (see below) over the vegetables, top with the mushrooms, then the feta cheese, and finally the walnuts.
8. Serve while squash is still warm.

Yield: 4 servings

Anchovy Dressing

- Juice of one large lemon**
- 1 tsp. white wine vinegar**
- ½ cup extra virgin olive oil**
- 6 anchovies (more as needed)**

Place ingredients in a blender and puree until smooth. Refrigerate when not using.

(more recipes on the next page)



Pit-Roasted Chicken BBQ with Smoked Oyster Mushrooms by Dirck Noel

- 1 4-pound pit-roasted frying chicken**
- 2 tbsp. dark chili powder**
- ? tsp ground cumin**
- 1 tsp. roasted garlic paste**
- 1 tsp. sea salt**
- 1 tsp. fresh ginger, peeled and chopped**
- 1 tbsp. Braggs Aminos**
- 1/4 cup Blue Agave syrup**
- 1 scallion, sliced**
- 8 oz. smoked oyster mushrooms, chopped**
- Several whole smoked oyster mushroom caps**
- 2 sweet potatoes, thinly sliced**
- 1/4 cup sweet red bell pepper, finely diced (brunoise)**

1. Remove and discard skin and bones from warm chicken.
2. Pull chicken meat into medium-coarse strands and place in medium-sized bowl. Add the chili, cumin, garlic, sea salt, ginger, and Blue Agave syrup to the chicken meat. Adjust seasonings.
3. Place the smoked oyster mushrooms in the bowl with the chicken. Foil the top of the bowl and hold it in a warm oven.
4. Fry the sweet potato slices at 350° until they are crispy. If you don't have a Fry Baby, put them in a deep skillet with a generous amount of oil and pan-fry them to crispy.
5. Place the crispy sweet potato slices on a white or black plate. Top the slices with the warm chicken BBQ mixture. Place a warm smoked oyster mushroom cap or two next to the chicken BBQ. Top with sliced scallion and red pepper *brunoise*.

Serve immediately.

Yield: 4 servings

Smoking mushrooms at home

Most mushrooms are well-adapted for the wood-smoking process. Dirck Noel smokes his mushrooms over hickory wood in the controlled environment of a restaurant barbecue pit, but it's also relatively easy to do at home with a home stovetop smoker (available in many kitchen supply stores), albeit you'll have less control over exact temperature.

The most important thing: You want to infuse gentle smoke flavor without applying too much heat, which can make many of species dehydrate or turn leathery. You should later "cook" them in your recipes. (In most cases, smoking does not fully cook the mushrooms.) Dirck and I have had excellent results with *Pleurotis ostreatus* and several Lactarius species (*L. hygrophoroides*, *L. volemus*, and *L. corrugis*). Chanterelles are also good smoked, but care must be taken not to dry them out.

– Jim Barg

Spelt Crostini with Aioli and Brown Miso, Porcini, Chevre, and Apple-Pear Chutney by Dirck Noel

- 1 package of thin-sliced Spelt bread**
- 2 oz. organic roasted garlic paste**
- 2 oz. brown miso**
- Thinly-sliced Porcini or Shiitake mushrooms**
- Sliced goat cheese (Chevre)**
- 2 oz. apple-pear chutney (recipe follows)**

1. Toast 4 sices of the thinly-sliced Spelt bread.
2. Combine the organic garlic paste and the brown miso.
3. Spread the above mixture thin on the toasted Spelt bread slices.
4. Place a thin slice of the goat cheese on each garlic-miso-Spelt toast.
5. Lightly sauté the porcini (or shiitake) mushrooms. Place several thin slices on each of the garlic-miso crostini.
6. Place the mushroom-topped crostini in a 350° oven for 2 to 3 minutes until the cheese becomes soft and melts.
7. Place warm crostinis on a serving plate and top each with 1/2 teaspoon of the apple-pear chutney.

Yield: 4 servings

Apple-Pear Chutney adapted by Delia Quigley

- 2 pounds of apples and 2 pounds of pears**
- 1 pound raisins**
- 8 oz. onions**
- 2 1/2 pounds brown sugar**
- 4 oz. of dried currants or dried cherries**
- 1 tsp. ground cloves**
- 1 oz. chopped, preserved (crystallized) ginger**
- 1 dessertspoon of dry mustard***
- 1/4 tsp. cayenne**
- 1 tbsp. salt**
- 1 1/2 pints cider vinegar**

Peel and core apples and pears and stew gently in a little water until tender.

Chop raisins and onions, then add all ingredients to apple mixture and simmer gently for 1 1/2 hours.

Put into sterilized jars and seal.

*This is adapted from an English cookbook recipe, so use your best guess on the meaning of "dessertspoon!" (a dessertspoon is equal to 2 teaspoons - JWR)

NJMA NEWS

c/o Susan Hopkins

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Oldwick, New Jersey 08858

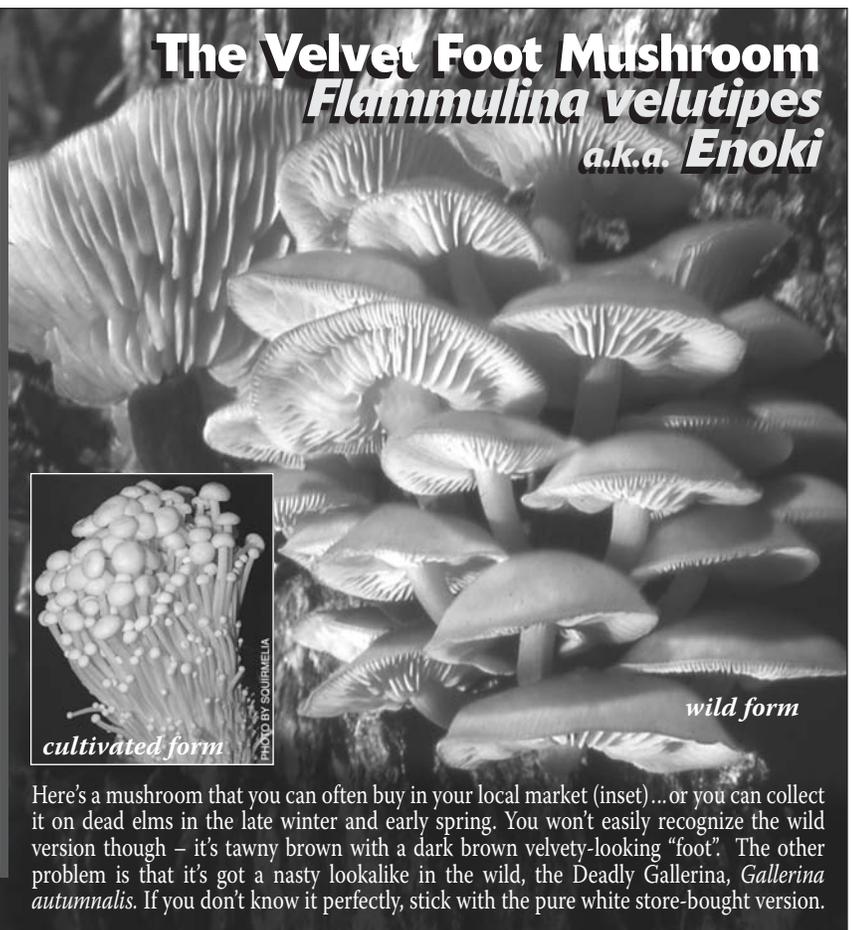
FIRST CLASS MAIL

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...plus much more!

The Velvet Foot Mushroom *Flammulina velutipes* a.k.a. **Enoki**



Here's a mushroom that you can often buy in your local market (inset)...or you can collect it on dead elms in the late winter and early spring. You won't easily recognize the wild version though – it's tawny brown with a dark brown velvety-looking "foot". The other problem is that it's got a nasty lookalike in the wild, the Deadly Gallerina, *Gallerina autumnalis*. If you don't know it perfectly, stick with the pure white store-bought version.