



# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
Volume 37-3 May - June 2007



## NJMA OFFICERS

President – Jim Barg  
Vice-President – Nina Burghardt  
Secretary – Ania Boyd  
Treasurer – Bob Peabody

## DUES

Payable on calendar year  
Individual: \$15.00  
Family: \$20.00  
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## NJMA WEBSITE

[www.njmyco.org](http://www.njmyco.org)  
Bob Hosh and Jim Barg

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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, May 6**  
10:00 am

### FIRST FORAY OF THE SEASON!

**Princeton Water Works** Leader: Jim Barg  
(In addition to our post-foray ID sessions, there will also be a cooking mini-demo after all of our forays this year for those who wish to participate.)

**Friday, May 18**  
7:00 am - 9:00 pm  
**Saturday, May 19**  
7:30 am - 9:00 pm

### MORRIS COUNTY BIOBLITZ 2007

**Loantaka Park Reservation**  
Morris Township.

(see Foray Schedule on page 3)

**Saturday, May 26**  
10:00 am - 12:00 pm

### NJMA Education Class: CULTIVATION WORKSHOP

at the home of Gene Varney in Somerset. \$10.00 fee,  
Registration required. (see pages 11 & 12)

**Saturday, June 2**  
9:00 am - 4:00 pm

### NJMA Education Class: MUSHROOMS MAGNIFIED!

at Foran Hall, Cook College, Rutgers University. \$10.00 fee,  
Registration required. (see pages 11 & 12)

**Sunday, June 10**  
10:00 am

### BOB PEABODY WILD FOODS FORAY

with special guest GARY LINCOFF  
**Deer Path Park, Round Mountain Section**  
Leaders: Bob Peabody and Bob Hosh

**Friday, June 15**  
**Saturday, June 16**  
5:00pm Friday to  
5:00pm Saturday

### UNION COUNTY BIOBLITZ

**Watchung Reservation**  
(Mountainside, Berkeley Heights, Scotch  
Plains, and Springfield)  
(see Foray Schedule on page 3 for info)

**Friday – Sunday,**  
**June 22 – 24**

### PEEC WEEKEND 2007

**Dr. Brandon Matheny, Guest Mycologist**  
Coordinator: Nina Burghardt. See article and registration  
form inside this issue of NJMA News.

**Saturday, June 30**  
9:00 am - 4:00 pm

### NJMA Education Class: SLIME MOLDS

at Foran Hall, Cook College, Rutgers University. \$10.00 fee,  
Registration required. (see pages 11 & 12)

**Sunday, July 15**  
10:00 am

### FORAY: Meadow Woods Park

Leader: Dorothy Smullen

(Our regular ID session and a cooking mini-demo will follow after the foray for those who wish to participate.)



## PRESIDENT'S MESSAGE

(Originally sent to members of the NJMA email list on April 23. My apologies for the rerun, but I wanted to get the message out to the rest of our membership. – JB)

I am pleased to announce that the newly-revised NJMA website has just been posted at <http://www.njmyco.org>.

While the look is similar, I hope everyone is pleased that it's much easier to find what you want without having to jump from here to China to find it.

What's different? We've separated the directions out from the foray page and given them their own "button" on each and every page, we've added a consistent left-side button bar to make it easier to navigate around the site. We've added the ability for you to download the newsletter as well as back issues of the newsletter. Paid-up NJMA members will be able to access the "current" issue with a password, and we'll let our email list members know what the password is when we release each issue of the newsletter. If you're on the NJMA email list, you'll receive a password in your email each time we release a new issue. If you're not on the email list, you should contact me so I can add your email address to it.

We have also set things up so that we'll be able to more easily add to our guide to NJ mushrooms. And foodies take note: you can now print out individual recipes from the site without having to print everything. And, if you have a recipe you'd like to contribute, it is now easy for us to add them. In response to your requests, we've also added a front page button linking our site to the NJMA Culinary Group site (which has been set up and maintained separately by Jim Richards). We've also filled out the links page with even more fun and interesting mycological links.

And if these things aren't enough, we've also added a "stories and tips" section (which can be accessed from the NJ Mushrooms page) which is a place where you can tell your stories, tell your tips, or give away your favorite mushrooming spots (*yeah, right!*) for the world to see. Right now, the only thing there is Bob Hosh's Morel Notes from a few springs ago, but we highly encourage your submissions. We'll also select notable articles from the newsletter to place there as well. If you have an original story or mushrooming tip that you'd like to see on our site, email it to [njmyco@njmyco.org](mailto:njmyco@njmyco.org) and we'll be sure to put it on the site.

And the best news of all (Breathe a sigh of relief!): We're now set up to be able to do near-instant updates by bringing the web "code" in-house, and myself and Bob Hosh will be diligent at keeping things up to date.

If you have any suggestions for new content, or have any rotten tomatoes to throw at us concerning the new

design, please email me at [jimbarg@bssmedia.com](mailto:jimbarg@bssmedia.com) and I'll make it a point to work with Bob to see if we can implement your suggestions.

One thing we will be doing soon is making the home page photo into a rotating slide show, and we'll feature winners of our annual Photo Contest plus other mushrooms which may be of scientific or visual interest. For now, I thought it most important to get the site to where it should be, and the "fluff" will come later.

And, coming soon, thanks to our new member (and newsletter contributor) Frank Santora, we'll be linking into a Yahoo! Group NJMA forum, where the computer-and-mushroom-savvy will be able to share information, ask questions, and generally have a good-ol'-webbing time about mushrooms. More on this in an upcoming newsletter.

So, take a look around at our refreshed site, have fun while doing it, and send me your comments.

– Jim Barg

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## PEEC WEEKEND 2007

by Nina Burghardt

NJMA will hold its annual weekend foray at the Pocono Environmental Education Center (PEEC) on June 22, 23, and 24. The former honeymoon resort is located on a ridge above the Delaware River. It is now run as a nonprofit center where people go to learn about the natural world and it's located within the Delaware Water Gap National Recreational Area. There are waterfalls, hemlock gorges, boreal bogs, and overlooks above the Delaware. This varied environment produces a wide range of interesting fungi. We will spend the weekend collecting and identifying these fungi with the help of microscopes, books and our own expertise.

We have two speakers scheduled. On Friday evening, our own Sang Park will tell us about Korean slime molds and how he grows them. This will be followed by a Strawberry Social. On Saturday night, Dr. Brandon Matheny, a mycologist who is working on "Assembling the Fungal Tree of Life", will talk about an "Overview of the evolutionary relationships of the Agaricales". Dr. Matheny is presently working at the Hibbet Lab at Clark University, Worcester, MA. He was secretary of the Puget Sound Mycological Society when he lived in Washington. His talk will be followed by a Wine and Cheese Social.

I hope you can join us at PEEC. If you cannot come for the weekend, at least come for the day. The weekend with room and board costs \$150. Saturday only with no meals costs \$25. If you have any questions please email [jnburghardt@earthlink.net](mailto:jnburghardt@earthlink.net) or telephone me at 609-466-4690. If you leave a message, please speak slowly and clearly.



# 2007 NJMA FORAY SCHEDULE

(Driving directions to forays are on pages 5 and 6)

Forays begin at 10:00 AM, and identification activities usually last for several hours after the foray walk ends. And don't forget to bring lunch!

DATE	LOCATION	LEADER
May 6, 2007	Princeton Water Works	Jim Barg
May 18, 2007 7:00am - 9:00pm	Morris County BioBlitz 2007 <b>Loantaka Brook Reservation, Morris Township</b>	
May 19, 2007 7:30 am - 9:00pm	Staging area is at the park's north side Recreation area on South Street (Exit 35 off Rt. 287). Sponsored by the Great Swamp Watershed Commission and the Morris County Parks Dept.	For information, go to <a href="http://www.greatswamp.org/BioBlitz/BioBlitzHome.htm">www.greatswamp.org/ BioBlitz/BioBlitzHome.htm</a> (no line break in URL)
	Please contact Dorothy Smullen at 908-647-5740 at least one week in advance if you are planning to participate.	
June 10, 2007	Deer Path Park (Round Mountain section): Bob Peabody Wild Foods Foray and picnic <i>Bring food to share and your own picnic gear.</i>	Bob Peabody &Bob Hosh, w/special guest Gary Lincoff
June 15-16, 2007	Union County BioBlitz 2007 <b>Watchung Reservation</b>	
	Contact Marc Grobman at (908) 322-4176 (or <a href="mailto:marcgro@comcast.net">marcgro@comcast.net</a> ) or Dorothy Smullen at (908) 647-5740 (or <a href="mailto:dsbs@bellatlantic.net">dsbs@bellatlantic.net</a> ) for details.	
June 22 – 24, 2007	PEEC Weekend ( <i>registration required, see page 9</i> )	Nina Burghardt
July 15, 2007	Meadow Woods Park	Dorothy Smullen
July 22, 2007	Hoffman Park	Bob Hosh
July 29, 2007	Herrontown Woods	Nina Burghardt
August 5, 2007	Manasquan Reservoir Environment Center <i>Special guest: Steve Trudell. Includes a microscope session after foray.</i>	Nina Burghardt
August 19, 2007	Stephens State Park	Jim Richards
August 26, 2007	Schiff Nature Preserve	Susan Hopkins
September 2, 2007	Rancocas Audubon Nature Center <i>Includes a microscope session after foray.</i>	Sang Park
September 9, 2007	Washington Crossing State Park	Glenn Freeman
September 16, 2007	Stokes State Forest – Grete Turchick Foray & Picnic <i>Bring food to share and your own picnic gear.</i>	Bob Hosh
October 7, 2007	Cheesequake State Park	Bob Hosh
October 14, 2007	Brendan T. Byrne State Forest	Susan Hopkins
October 21 or October 28, 2007	We are currently arranging a late season foray in the South Jersey area. The exact date and location will be announced in an upcoming newsletter.	

NEW JERSEY  
MYCOLOGICAL  
ASSOCIATION



YOUR NJMA MEMBERSHIP CARD  
IS COMING SOON  
(WATCH YOUR MAIL)



Join NJMA for our annual event in the Poconos!

# PEEC WEEKEND '07

**June 22, 23, & 24, 2007**

Pocono Environmental Education Center

**Waterfalls, fresh air, stars, and MUSHROOMS!**

SPECIAL GUEST: **Dr. Brandon Matheny**

Dr. Matheny is a mycologist will present a talk entitled "Overview of the Evolutionary Relationships of the Agaricales". He is presently working at the Hibbet Lab at Clark University, Worcester, MA. He was secretary of the Puget Sound Mycological Society when he lived in Washington.

FRIDAY TALK: **Sang Park** (Growth and study of slime molds)

Cost for entire weekend: \$150.00 per person

Registration and check-in:

Friday, June 22, between 4:30 and 6:00 PM

If you can't stay for the entire weekend, come just for Saturday.  
The cost for the day is \$25, meals not included.

## Pocono Environmental Education Center (PEEC) Weekend – Signup Form

Fill in the name, phone, and address of EACH person who will be attending, then enclose a check payable to NJMA for \$150.00 per applicant. (If you are registering for Saturday only, enclose \$25 per applicant.)

NAME \_\_\_\_\_ PHONE \_\_\_\_\_

ADDRESS \_\_\_\_\_

TOTAL NUMBER OF PEOPLE ATTENDING \_\_\_\_\_ x \$150.00 (or \$25 if Saturday only) = \_\_\_\_\_ (*enclose this amount*)

MAIL THIS FORM AND YOUR PAYMENT TO: **Nina Burghardt, 76 Featherbed Lane, Hopewell, New Jersey 08525**

Questions? Please contact Nina at **609-466-4690** or email her at **jnburghardt@earthlink.net**

## **DRIVING DIRECTIONS TO NJMA FORAYS**

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**BRENDAN T. BYRNE STATE FOREST:** Take US 130 South or NJ Turnpike to Bordentown. Take US 206 South (left at Vincenttown Diner) Go 10 miles to NJ 70/72 Circle & go east on Rt. 72 for 1 mi. to entrance. Follow signs to Pakim Pond picnic area.

**CHEESEQUAKE STATE PARK:** *From the Garden State Parkway:* Take exit 120, Make a right at the end of the exit ramp and follow to the first light. Make a right. At the next light make a right and follow road into the Park.

**From Route 34 South:** Make a left turn onto Disbrow Road which is the light immediately south of the Marketplace Shopping Plaza. Make a right at the end of Disbrow Road. Make a left at the first light and follow into the Park.

**From Route 34 North:** Make a right turn onto Disbrow Road which is the light immediately north of the Berg Animal Hospital. Make a right at the end of Disbrow Road. Make a left at the first light and follow into the Park.

**HERRONTOWN WOODS:** Herrontown Woods is located in the northeastern corner of Princeton Township. It can be reached by taking Snowden Lane off Route 27 (Nassau Street). The entrance to the parking area is located on the left a few hundred feet before the intersection of Snowden and Herrontown Road.

**HOFFMAN PARK:** *Directions from the East/Clinton Area:* Take Route 78 West to exit 11. Follow the circle around to the left and cross over Route 78, following the signs for Pattenburg. Immediately after crossing 78, turn left at the light. Proceed to the remains of an old church and veer right onto Baptist Church Road. Proceed on Baptist Church Road under a railroad bridge and shortly thereafter turn left into the park entrance, which is marked by a large brown sign.

**MAHLON-DICKERSON RESERVATION:** *From the East:* Take I-80 West to Exit 34B (NJ Route 15 North to Jefferson/Sparta). Once on Route 15, travel north 4.5 miles and carefully follow the signs for the Weldon Road exit (there is another exit JUST before the Weldon Road exit...be careful!). Exit and merge onto Weldon Road and travel exactly 4 miles. The entrance to the park is on the left and is labeled "Picnic Area" (with a blue picnic table icon) which is hung directly under the larger brown Mahlon Dickerson Reservation sign. *From the West:* Take Exit 34 off of I-80 East, make a right at the end of the exit ramp and move into the centermost lane. Follow the signs to Route 15 North. Continue with directions above beginning at "Once on Route 15..."

**MANASQUAN RESEVOIR:** *From north on Garden State Parkway:* to Exit 98, Interstate I-195 West. Proceed onto I-195 West to Exit 28B, Rt. 9 North-Freehold. Stay in right lane when entering Rt. 9 North. At first traffic light, turn right onto Georgia Tavern Road. Proceed on Georgia Tavern Rd. for  $\frac{1}{2}$  mile to the Environmental Education Center on right. Meet in the parking lot.

*From Freehold, heading south on Rt. 9:* Take jughandle at Georgia Tavern Rd. to turn left onto Georgia Tavern Rd. and proceed as above.

**MEADOW WOODS PARK:** *From junction of US 206 & NJ 24 in Chester,* go east on 24 for 3 miles. Just past Parks' fruit farm stand, see Old Mill Rd. on the left.\*

*From Morristown area,* go west on NJ 24 and pass blinker in Mendham. Go 2.4 miles; past Mendham Animal Hospital, and see Old Mill Rd on right (blue house).\*

\*Go 1.3 miles north and see stone gate on left. Enter and bear left to parking area.

*NOTE: NO TABLES, WATER, TOILETS, ETC. Be prepared to meet all your own needs.*

**PEEC:** I-80 West into PA. Take exit 52 (Marshall's Creek) to US 209 North. In Bushkill; note your odometer. Continue 7 miles to the sign for PEEC. Turn left, go up hill and then fork right into the PEEC parking area. Or, US 206 to Dingman's Ferry bridge into PA, then south on US 209. After several miles, note sign for PEEC and turn right; proceed as above. Website: <http://www.peec.org>

**PRINCETON WATER WORKS:** *From US 1 North or South* to exit at Alexander Road West. Go approximately 1 mile to canal and take first left just across the canal onto West Drive. At fork, see sign for Chas. H. Rogers Wildlife Refuge. Bear right to small dirt road, and parking lot on right after about 200 ft.

*From US 206 South:* Turn left at Lovers Lane, one block to traffic light at Mercer St. and turn left. Proceed down Mercer St. and turn right onto Springdale; proceed past the Institute for Advanced Study and take dirt lane about 300 feet to parking lot used by bird watchers.

**RANCOCAS AUDUBON NATURE CENTER:** *From NJ Tpk Exit 5*, go left approximately 1 mile to I-295 South, and exit at 45A, Rancocas Rd. east. After 1.7 mile, see Center on right.

**From US 206 near Mt. Holly**, take NJ 38 West to Co. 541, and turn right. At 2nd intersection, turn left (west) on Rancocas Rd. After 1 mi. see Center on left.

**ROUND MOUNTAIN (Deer Path Park):** *From I-78/ Clinton*, take NJ 31 South for approximately 6.4 miles and go left on West Woodschurch Rd.\*

**From Flemington Circle (Rts. 31, 202, 12)** take NJ 31 North approx. 4 mi. and turn right onto West Woodschurch Rd.

\*Go 0.7 mile to joint entrance for both Deer Path Park and YMCA. Turn right and go straight to main parking lot near rest rooms and pond.

**SCHIFF NATURE PRESERVE (located in Mendham):** *From Route 287*: Take Rte 287 to exit 22B (Bedminster/Netcong/Rte 206 North). Travel 3.5 miles on 206 North (pass the Sunoco gas station on your right) to Holland Road and make a right. Turn left at the stop sign at the end of Holland Road. Travel 1.1 miles and turn right onto Mosle Road. Travel 2.7 miles and as the road forks look for the white Union School House, bear right here onto Pleasant Valley Road. Travel 0.1 miles and make a left between the stone pillars into the Schiff Natural Lands Trust. Make a left at the "T" at the far end of the parking lot and follow the winding road for 0.5 miles to the top of the hill. Pass the two houses and follow the road into the parking lot.

**STEPHENS STATE PARK:** I-80 to exit 25. Take the first right turn-to Waterloo Village. Turn right at the first traffic light to County 604 South. Make a left turn onto 604 South (Waterloo Road) toward Waterloo Village. Park entrance is seven miles on the left. Look for House of the Good Shepherd sign.\*

**NJ 24 West** to NJ 183 / or US 46 to their intersection in Hackettstown. Go north on County 604 (Willow Grove St.) for 1.5 miles to entrance on the right.

\*Turn right across river, and right again to lower parking, potties, & picnic areas.

**STOKES STATE FOREST:** I-80 to US 206 North, and through Branchville & Culver Lake. Entrance is about five mi north of Branchville, on the right at a sign for the office. Pass the office and follow signs for Kittle Field Parking, near ball field. Restrooms & some roofed tables are available. Be prepared for colder and/or wetter weather than at home!

**WASHINGTON'S CROSSING STATE PARK:** NJ 29 north from I-95 or south from Lambertville to County 546 East for about half-mile (or NJ 31 south to Pennington circle, then west on County 546 for four miles to Park entrance on right. *Follow a well-marked route to Knox Grove, a picnic area with rest rooms.*

**From Eastern Pennsylvania:** I-95 or Route 202 to Lambertville and proceed as above.

**WELLS MILLS COUNTY PARK:** *From Garden State Parkway northbound, exit 69* (Route 532), turn left (west), proceed 2 1/2 miles to park entrance on left.

**From Garden State Parkway southbound, exit 67** (Barnegat, Chatsworth), turn right on West Bay Ave. (Rt. 554). for about 5 miles to Route 72. West on 72 a short distance to Route 532 east. Turn right and proceed 3.8 miles to park entrance on right.

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**NOTE TO THOSE WHO ARE PREPARING DISHES  
FOR THE DEER PATH PARK AND STOKES FORAY/PICNICS:**

Clearly write on a card the ingredients of your dish including the oils, spices, etc. that you used. Place card next to your dish. Provide appropriate serving utensil(s). Bring your own place setting, setz-pad, bowl, cup, and any tablecloth, cushion, or other amenities you want. A grill will be provided.

**HEADS UP!**

*Many places we foray have fees in season, carry-out garbage policies, open picnic areas, poison ivy, stinging or biting insects, rain, or other potential inconveniences. Nature isn't your mom. Indiscriminately, it drops trees, caves in, produces lightning, bears, and snakes, and turns from sunny to cold or from familiar to "Where the heck am I?" Be prepared, but don't forget to have a good day in the woods! Please bring any revisions or improvements to these directions to the Foray Committee's attention. It's easy: E-mail Bob Hosh at [rhosh@patmedia.net](mailto:rhosh@patmedia.net)*

# WHO'S IN A NAME?

## *Bondarzewia berkeleyi*

by John Dawson (part 2 of a series)

In the introductory article of this series, I challenged readers to give an example of a mycological binomial in which both the genus name and specific epithet are eponyms. The spectacular polypore *Bondarzewia berkeleyi* (Fries) Bondartsev and Singer is one such. "Berkeley's polypore", pictured on page 9 and in many field guides, is frequently encountered and is likely to be well-known to most club members. Its large size makes it a memorable find – though perhaps a disappointing one for pot hunters, who may mistake it for the Hen-of-the-Woods (*Grifola frondosa*), which also fruits in large clusters at the base of living hardwoods.

It was Elias Fries who first described this fungus. He named it *Polyporus berkeleyi* in honor of his eminent British contemporary Miles Joseph Berkeley (1803-1887), sometimes called "the father of British mycology". Then, much later, in 1940, the great German mycologist Rolf Singer revised the classification of the Polyporaceae and placed Berkeley's Polypore in the new genus *Bondarzewia*, which, together with the family *Bondarzewiaceae*, he named in honor of a Russian collaborator of his, Apollinaris Semenovich Bondartsev (1877-1968).

(Here a note on spelling and pronunciation is in order. Bondarzew is the German transliteration of the Russian name БОНДАРЦЕВ, whose German pronunciation is the same as that of the English transliteration I have used above [Bon-DAR-tsev]. And since the British pronunciation of the name Berkeley is BARK-lee, the proper pronunciation of *Bondarzewia berkeleyi* is Bon-dar-TSEV-ee-ya BARK-lee-eye.)

Who were those men, and what did they contribute to mycology?

Berkeley was a gentleman scholar, as most nineteenth-century British scientists were; and like many other such scholars, he was a clergyman by profession. Born in Northamptonshire, he was educated at Rugby and Christ's College, Cambridge, from which he received his B.A. in 1825 and his M.A. in 1828. Ordained as a priest in the Church of England in December of 1827, he became successively curate at St. John's, Margate, Kent, perpetual curate of Apethorpe and Woodnewton,



A. S. Bondartsev

Northamptonshire, and finally vicar at Sibbertoft. Berkeley's interest in natural history began during his years at Rugby and continued throughout his life. He first published on molluscs, but then, under the influence of J.S. Henslow, turned to cryptogamic botany. His wife Cecelia, whom he married in 1830, was a fine botanical illustrator (as was he), and a linguist as well. She helped to translate and illustrate her husband's botanical publications, the first of which, *Gleanings of British Algae*, appeared in 1833.

One might suppose that his clerical life gave Berkeley the leisure to pursue his botanical investigations. In fact, however, his appointment provided only a modest stipend and was far from a sinecure. And since he and his wife produced fifteen children, it is no wonder that he found it necessary to run a boys' boarding school on the side in order to make ends meet!

How he found time to carry out research and maintain an extensive correspondence with other mycologists at home and abroad is hard to imagine. Yet his output was prodigious: He wrote over 400 papers on fungi, alone or in collaboration with others (especially C.E. Broome). His mycological reputation was established through the meticulously detailed descriptions of fungi that he contributed to one of the volumes of James Edward Smith's *The English Flora* (1836), and thereafter he became the authority to whom the Royal Botanic Gardens at Kew referred fungal material from all over the world sent there for identification, including that collected by Darwin on the voyage of the Beagle.

In the course of his life, Berkeley described over 5000 species of fungi (including many from America sent to him by Moses Ashley Curtis) and built up an herbarium of some 10,000 specimens, which he ultimately gave to Kew. But that was not all: The Irish potato famine of 1845 caused him to shift his attention from taxonomy to plant pathology, and it was he who identified the cause of the potato blight (the fungus now called *Phytophthora infestans*). Subsequently, between 1854 and 1880, he published a long series of articles on pathogenic fungi in *The Gardener's Chronicle*. He was also the first to recognize "the constant presence of basidia [structures that had been discovered earlier by Joseph Henri Léveillé]...in a large group of fungi," thereby helping to establish the fundamental distinction between Basidiomycetes and Ascomycetes. Berkeley was a much beloved figure, and his portrait confirms the description of him as "a man of splendid presence and



Miles Joseph Berkeley

great refinement".

The information above is drawn largely from the entries on Berkeley in the *Dictionary of National Biography* and the *Dictionary of Scientific Biography* (from which the preceding quotations are taken). The portrait of Berkeley is from Duane Isely's *One Hundred and One Botanists*, and the cartoon of him from Mary P. English's biography of Mordecai Cubitt Cooke.

Sources dealing with Bondartsev, on the other hand, are scant. For the details that follow I am indebted to my friend Nancy Tittler, who at my request translated an obituary memoir of Bondartsev that appeared in the Russian journal *Mikologiya i fitopatologiya*.

Bondartsev was born ten years before Berkeley's death. He graduated from the Polytechnical Institute in Riga, Latvia, in 1903 and became a government agronomist. Beginning in 1905 he worked at the Central Phytopathological Station in St. Petersburg, and in 1913 he became Director of the Department of Phyto-pathology at the Botanical Gardens there (later the USSR Botanical Institute). His work in plant pathology included studies of the powdery mildews *Sphaerotheca humuli* of hops and *Sphaerotheca morsuvae* of gooseberries, as well as the diseases of red clover, hops, and lilacs caused by the pathogens *Botrytis anthophila*, *Septoria humulina*, and *Ascochyta orientalis*, respectively (all of which Bondartsev was the first to describe). In 1912, he published a book on "Diseases of Cultivated Plants and Methods of Combating Them", which for many years was the only textbook in Russian on phytopathology.

In later years Bondartsev became an expert on polypores and "house fungi": those fungi that cause decay of man-made structures. (It is reported that, at age 81, he would still climb onto roofs to inspect rotted beams.)

He traveled widely throughout the Soviet Union and in 1953 published "*Tree fungi of the European USSR and the Caucasus*", the definitive monograph on that subject. He maintained a wide network of correspondents and published over 200 articles.

During the siege of Leningrad in World War II, Bondartsev remained in the city, where together with V.N. Bondartseva-Monteverde (his wife, presumably) he, like Berkeley, studied diseases of potatoes. And in his later years he published a series of articles on polypores with M. A. Bondartseva (his daughter?), who is currently on the staff of the Komarov Botanical Institute in St. Petersburg, the leading botanical institution in Russia.

Two remarkable personalities, from two different centuries and two different cultures, are thus commemorated in the name of a single familiar mushroom. 



Berkeley cartoon

## DON'T FORGET THOSE "BIG" WEEKEND FORAYS!

Plan for your summer weekend mycological adventures. Be sure to register now!

**June 22-24, 2007 NJMA's ANNUAL PEEC WEEKEND**, Pocono Environmental Education Center, contact Nina Burghardt, 609-466-4690, email [jnburghardt@earthlink.net](mailto:jnburghardt@earthlink.net). Details elsewhere in this issue.

**August 9-12, 2007 NEMF's 13<sup>th</sup> ANNUAL SAMUEL RISTICH FORAY** at the University of Maine campus in Orono, Maine. We've reprinted the description on page 15 of this newsletter, and you'll find a registration form there as well. You can also visit their website at [www.nemf.org](http://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 on their website at [www.namyco.org](http://www.namyco.org).

**August 23-26, 2007 COMA's 30<sup>th</sup> ANNUAL CLARK ROGERSON FORAY** in Moodus, Connecticut. Go to [www.comafungi.org](http://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 the next issue of this newsletter.

# **NJMA EDUCATION CLASSES: Space still available!**

NJMA is 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 at <http://www.njmyco.org/directions>.

You'll find a registration form on page 12 of this newsletter, or at [www.njmyco.org](http://www.njmyco.org).

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## **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

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## **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.

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## **Saturday, June 30**

### **9:00 am to 3:00 pm – SLIME MOLDS**

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

Gene Varney, assisted by Sang Park, will present the basics of this fascinating group through illustrated lectures and use of microscopes. \$10.00 fee.

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## **Saturday, July 28**

### **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.

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## **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.

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## **MORELS MAY BE THE ANSWER TO PAIN, TUMORS**

(reprinted from The Spore Print, Los Angeles Mycological Society, February 2007)

NEW DELHI, INDIA - A humble fungus, the morel mushroom, could soon relieve you from pain and protect you against tumors.

Scientists from Amala Cancer Research Centre, Thrissur, have found significant anti-inflammatory and anti-tumor qualities in the mushroom extract-especially when administered to mice suffering from cancer-compared to the standard reference drug Diclofenac. The extract, scientists say, could be put to therapeutic use in chemotherapy.

Prized by gourmet cooks, morels in India are found only in the upper reaches of Sikkim, Himachal Pradesh, Uttarakhand and Jammu and Kashmir. Most of mushrooms are either dried and eaten by tribals or exported to European countries for over Rs 6,000/kg.

The team of scientists from Amala reported their findings in the latest edition of the Indian journal *Current Science*.

– 25 January 2007, *Indiatimes.com*



## 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 for which you're registering. Remember, classes are limited in size. Send your check, made payable to "NJMA", to: **Jim Barg, 220 Millbrook Road, Hardwick, NJ 07825-9658**

**MAY 26 CULTIVATION WORKSHOP**

\$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

**JUNE 2 MUSHROOMS MAGNIFIED**

\$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

**JUNE 30 SLIME MOLDS**

\$10.00 x \_\_\_\_\_ persons = total \_\_\_\_\_

**JULY 28 LICHENS ARE FUNGI ALSO!**

\$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 \$ \_\_\_\_\_**

### CULINARY GROUP REPORT NORTHERN ITALIAN DINNER 3/24

by Jim Richards

On Saturday, March 24, thirty members and guests of the NJMA Culinary Group met for a dinner celebrating the food of the northernmost regions of Italy.

But, before the dinner began, we enjoyed a blind tasting of eight extra-virgin olive oils accompanied by some *Ciabatta* and *Pane Como*-typical breads of Lombardy. I think we were all intrigued by how differently the oils tasted and by the range in reaction to them by the tasters. The same oils were liked by some members and disliked by others. Price was not a factor in determining preferences. Some of the most expensive samples were among the oils least liked by the group, while some of the more moderately priced ones ranked higher with most tasters.

The formal meal began with a selection of antipasti: marinated olives, very thin *Grissini* wrapped with *prosciutto* (dry-cured ham) and *Braesola* (dry-cured beef), mushrooms with a garlic stuffing, tuna and white beans, and beef tongue with a green sauce. Then came an array of dishes: Homemade egg fettucine with a parmesan cream sauce with sage, walnuts, and *prosciutto*; rabbit *cacciatore*; *polpettöne*-braised beef meat loaves with sauce; boiled capons (cooked under sofa cushions – ask Jim Barg about this recipe from one of his favorite uncles) served with a pesto sauce; a mixed roast-

ed vegetables salad; a huge green salad with a wide range of organic lettuces; and braised leeks, polenta, and greens cooked with garlic and hot peppers.

The meal ended with a selection of desserts: Apple cakes, *Torte della Nonna* (a cheese crostata) and *Panna Cotta* with strawberries and balsamic vinegar along with coffee and tea.

Usually, at this point in the review of one of our dinners, we announce the date and theme of the next one. But John Hovath and I have decided to step aside for a while and let someone else run the show. So, if you are at all interested in planning the menus, distributing the recipes, and coordinating the dinners, please let either John Horvath (732-249-4257), Jim Barg (908-362-7101) or me (908-852-1674) know.



## A LOOK BACK: PEEC 2006

submitted by Rhoda Roper

If you have never been to a PEEC Weekend, or have not been to one for a while, you don't know what you are missing! The Pocono Environmental Education Center is located just across the Delaware River in Pennsylvania, near Bushkill Falls. The area is beautiful and there are lovely woods with streams and waterfalls for mushrooming or just hiking. It is such a good opportunity to get to know your fellow NJMA members!

Nina Burghart, who organizes the weekend, manages to find interesting speakers for the evening programs. This year, on Friday evening, our own Dorothy Smullen gave a talk about her trip to Denmark to attend a symposium on dyeing and papermaking with mushrooms. Fresh strawberries and fantastic cheesecake followed the talk.

Even though it had rained all night, we had a rain-free foray after breakfast with a choice of two brooks to follow. The trails were full of wildflowers and we brought back lots of mushrooms. Glenn and Ania Boyd even found some chanterelles!

In the afternoon, some went on another foray and some of us worked on identifying the many fungi that had been collected. Working out the name of a mushroom whose identity you don't know is like solving a puzzle, and can be very exhilarating.

Saturday's evening program was a talk on Agaricus by Dr. Richard W. Kerrigan, a mycologist who develops new strains of Agaricus for commercial cultivation. In private life, he is studying the genetics of the genus and urged us to begin to take DNA samples of our mushrooms and send them for sequencing. It appears that very few people have interested themselves in describing the Agarics, especially here in the eastern United States. He presented us with a synoptic key we can use to at least ID them to sub groups. We learned, to our amazement, that microscopes are not particularly useful in identifying Agarics. According to Dr. Kerrigan, the best tool is DNA sequencing. He hopes to write a book on this little-known genus. After all this thought-provoking information, we socialized over wine and cheeses 'til bedtime.

Sunday was rainy, but intrepid folk went on a bird walk with a PEEC staffer and then went on a short foray before lunch. A few of us still had mushroom puzzles to solve and worked away on our microscopes.

All in all, we found about 78 species which a lot of mushrooms for so early in the season.

**"I would feel more optimistic  
about a bright future for man  
if he spent less time proving  
that he can outwit Nature  
and more time  
tasting her sweetness  
and respecting her seniority."**

– E.B. White (1899–1985)

## "VARIETAL" MUSHROOMS

by Jim Richards

A new restaurant with very wild dishes has just opened on West 25th Street in New York named *Varietal*. Interestingly enough, in the three reviews that I recently read, each of the critics selected one or two mushroom dishes to sample, each with very different results.

The first dish is a main course of Hen-of-the-Woods mushrooms (maiitake, *Grifola frondosa*). Moira Hodgson in *The New York Observer* says that "the wild-haired mushroom is roasted with grapeseed oil, infused with lemon verbena and star-anise, and comes with an avocado sauce. She questions why the avocado is there since it is "tasteless," but that the mushroom is heavenly. Adam Platt in *New York Magazine* simple states that Hen-of-the-Woods mushrooms don't go with lemon verbena, especially when they're "pallidly" cooked. And Paul Adams in *The New York Sun* says that the mushrooms "take center stage...two rippy oyster-colored hedgerooms trisecting the plate" (\$26), but "that their tops are crisped with a bacony taste that obscures the fungus' lovely natural flavor" and "a quasi-Asian accompaniment of crunchy lotus-root rounds steeped in sake adds worthwhile contrast but a line of grayish pureed avocado (it's back) does nothing for the dish."

The other dishes that Adams and Hodgson review are desserts(!) To quote Adams in *The Sun*: "Tall sheaves of dried, candied shiitake stand erect in a "chocolate gel" (\$13). Another dessert, Vivid pear sorbet, is described by Hodgson as a pear nectar that does not have much taste. He says that the mushrooms "deliver a pleasant, earthy crunch." Adams says that "the strong-flavored mushroom does clash a bit, if only because its dirty-woodsy taste lasts in the mouth much longer than the sweet flavors do."



(Editor's note: both the chef and the dessert chef have been replaced.)



# A NOT-SO-FAST BLITZ AT CENTRAL PARK (JANUARY 2007 LECTURE by GARY LINCOFF)

review submitted by Terri Layton

The Central Park BioBlitz (CPBB) 2006 was intended to run for just 24 hours to record every organism in a designated area in the Upper West Side confined to about 100+ square yards. But Gary spent about a month carrying out his part after getting permissions from the Explorer's Club and CP Conservancy to accept a special extension for the fungi blitz which others might consider unfair.

Here is what Gary found most interesting about the CPBB, using his method (and I quote) "If you go back over and over the same place you see things that you otherwise would miss...lots of things that you wouldn't guess were there because you don't see them the one time you go there. Go on a Sunday and you find fifteen different mushrooms. On Monday, Tuesday, Wednesday, etc. of that week, you will see some things disappear and others suddenly show up. By the end of the week, you've seen so much more than if you just go once. Maybe it's the difference between an Andy Warhol movie – just let the camera run – and a postcard."

Gary encouraged all of us to pick a small plot and visit it frequently to create a unique database that you won't be able to find in any field guide. Gary recommends paying attention to how long each fungus lasts, note how they change and keep a record of how often you visit. He added that the fungi we see in most field guides are split-second snapshots and they do not represent what they really look like at other stages.

Gary is originally from Pittsburgh, PA, and a long-time resident of New York City with his wife Irene and son Noah. He is a freelance writer, editor, and also is the author of the *Audubon Society field Guide to North American Mushrooms*. He even has a foray named after him (in Pennsylvania). Gary says that living in New York City can be frustrating for his passion because the park tries to tidy things up by hauling away fallen trees and branches. But, he manages to find out-of-the-way spots which keep him somewhat mollified.

Gary certainly kept us entertained with his many stories of foraging in New York City. One particular one about a time when he was on his hands and knees close to the ground looking at Bird's Nest fungi through a scope: When a bird watcher asked Gary what he was doing and naturally Gary replied, "looking at birds' nests" and a fellow bird watcher wanted to know what kind! Duh! It's hard to imagine, but Gary manages to find *Agaricus bitorquis* on the sidewalk just at the entrance to the park. And he got stumped when he encountered oysters growing on grass which later turned out to be growing on an oak stump cut very low to the ground.

At CPBB, he was surprised not to encounter two common species of stinkhorns (*Pseudocolus* and *Mutinus elegans*), but instead saw an abundance of something called *Phallus rubicundus*, which he had not encountered there previously. A few days after the lecture, Gary told me that Gene Varney had e-mailed him to say that NJMA has records of *Phallus rubicundus* dating back to 1991. Gary also stays in touch with Rod Tulloss, and sends unique Amanitas to Rod. Double kudos for NJMA.

We enjoyed his lecture and are sure to see him again soon judging by the attendance.



(Editor's note: Gary will be the guest expert at this year's Wild Foods Foray at Deer Path Park in June. He began teaching at the New York Botanical Garden on wild foods and then moved on into mushrooms.)

## PHALLUS RUBICUNDUS

by Gene Varney

If you heard Gary Lincoff's lecture at our January meeting, you may remember his enthusiastic report on the discovery of a new stinkhorn found in Central Park, New York City. It was the most conspicuous mushroom in the very wet month of July, 2006, during the MycoBlitz in the Park. At the time, I wondered if it was the same stinkhorn that Neal MacDonald found a number of years ago for the first time in New Jersey – and it was! Neal left his dried collections with us to include in our herbarium housed at Rutgers. His first collection was found in late August to early September in 1991. He found it again on July 8, 1998 and on July 2, 2003. All the collections were in the vicinity of Princeton and, so far as I know, he is the only one to report its occurrence in New Jersey.

You will not find a description or a picture in any of our field guides. David Arora does refer to it in *Mushrooms Demystified*, noting that it is primarily known from Africa and other tropical and subtropical locations, including the Gulf Coast to New Mexico. It had also been reported from northeastern North America at least as far north as Maryland. It resembles the dog stinkhorn, *Mutinus elegans*, but is red to scarlet and has a distinctive detachable or loose head on which the spores are borne. You can Google *Phallus rubicundus* on the Internet and select the web site by Michael Kuo [www.mushroomexpert.com](http://www.mushroomexpert.com). He has a good description and photographs in color. You will get numerous "hits," including Gary Lincoff's detailed report on the 2006 MycoBlitz in Central Park.

I urge all of you to double-check any dog stinkhorns you find this year. *P. rubicundus* is now known to be as far north as New York City and Illinois, and has likely spread beyond the Princeton area. Is this further evidence of global warming and the spread of a southern species to the north?



# DAVID FISCHER LECTURE RECAP

by Jim Richards

At our meeting on the first of April, we were introduced to "Field Mycology 104" by David Fischer with the help of a vast collection of his slides.

David stressed the importance of being able to distinguish edible and poisonous species in the same genera (Agaricus, Amanita, and Russula to name but a few.) He suggests that the best way to proceed with specimens in these groups is to try to disprove that you have a poisonous mushroom, rather than to try to prove that you have an edible species in hand. In passing, he made note of the fact that Dr Tim Baroni will not eat any Amanita at all in an effort to discourage amateurs from experimenting with possibly dangerous species within that genus.

David had many interesting comments on the difficulty of fungal identification, especially with those genera that are mycorrhizal such as Russula, Lactarius, and others.

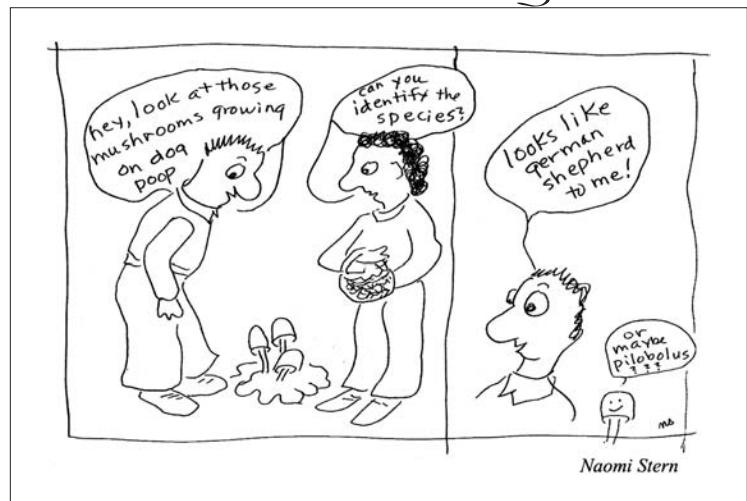
Here are a few tidbits from his lecture:

1. *Bondarzewia berkeleyi* is more closely related to Russula and Lactarius than to other polypores.
2. Reticulated stipes are a bolete's attempt to manufacture additional spore-producing tubes.
3. There are not many species left in the genus *Collybia*. They have been moved to other genera.
4. *Entoloma abortivum* attacks the honey mushroom, not the other way around. And, if you plan on eating them, make sure you have some of the aborted type mixed in with the others to help confirm their identity.
5. DNA studies seem, in a large part, to back up older field morphological IDs.
6. When picking for the table, it is best to be a "Pristine Picker": pick only the best specimens.
7. If you want variety, do a Google or Yahoo search for *Hygrocybe conica*
8. Be wary of the Oyster Mushroom lookalike *Lentinellus ursinus*, it's very hot!
9. Yeast contamination can cause variation in spore prints and gill colors.
10. Be wary of commercial sales of wild mushrooms. They may have been collected in areas that have been treated with herbicides and other poisons.
11. One great way to cook *Morchella esculenta* is with garlic and scallops and serve over pasta.
12. If you find a patch of morels with tiny ones just coming up, water them and wait!

Now, to put all of his tips to use during the collecting season which is about to start!



## Overheard at the COMA Foray



Reprinted from Spores Illustrated, the newsletter of the Connecticut-Westchester Mycological Association, Winter 2006

## Michael Kuo's Edibility Rules for Morels

### RULE NUMBER ONE: *If in doubt, throw it out!*

If you are not 100 percent sure your mushroom is a morel, why would you even think about eating it?

### RULE NUMBER TWO: *If it ain't hollow, don't swallow!*

Morels are hollow. Slice open a black, yellow, or half-free morel, and you will find only air (and bugs, if you haven't cleaned it), from top to bottom. Slice open a false morel, and you'll find mushroom flesh. Sometime the flesh of a false morel is interspersed with air pockets, creating a "chambered" effect – but there is flesh present. Consequently, false morels weigh more than morels. If you hear someone bragging about how much a morel weighed before he ate it, you are speaking to an idiot.

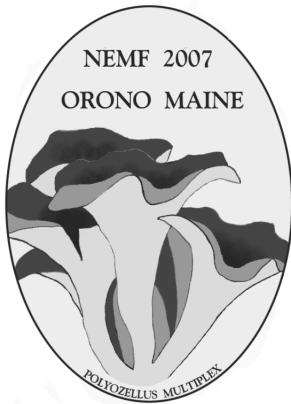
### RULE NUMBER THREE: *If it's wavy, don't make it gravy!*

The caps of false morels are often wavy, rather than pitted. The pits on morels are not, on very close inspection, symmetrical, but they are very regular when compared to the lobed, wavy, brain-like structure of the false morel cap. Here, by the way, we encounter a problem with some of the common names for morels: "brain mushrooms" and "sponge mushrooms." Do not rely on what you picture from these common names! False morels are better described as "brain-like" than morels, and either kind of mushroom could conceivably be described as "sponge-like."

### RULE NUMBER FOUR: *If it's reddish, you could be deadish!*

False morels frequently (though not always!) have reddish-brown shades. I have seen yellow morels develop red stains, especially in age (the stain usually begins as a stripe on the stem and then grows), and when morels are growing under pine. So, this rule might eliminate some good-eating morels. But it is more likely to eliminate false morels. Don't rely on this rule (or any of the rules, for that matter) alone!

Kuo, M. (2001). Edibility rules for morels.  
Retrieved from the MushroomExpert.com website:  
[http://www.mushroomexpert.com/rules\\_for\\_morels.html](http://www.mushroomexpert.com/rules_for_morels.html)



# NEMF Foray, August 9 - 12, 2007

**At the University of Maine, Orono Campus**

## Welcome to the 13<sup>th</sup> 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](http://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](http://www.americanfolkfestival.com)) from Aug. 24 to 26<sup>th</sup>.

- 🍄 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](mailto:mariemur@juno.com), by phone at 207-353-9743.  
or to Marcia Leonard [lleonar1@maine.rr.com](mailto:lleonar1@maine.rr.com), by phone 207-781-2426

(Registration form is on the next page)

# 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.

Print name

Signature

Date

**Fees: All fees are per person.**

**Residents (housing on campus, Banquet included) per person:**

- |  | <u>Fee</u> | <u>Number of persons</u> | <u>Subtotals</u> |
|--|------------|--------------------------|------------------|
| • Double occupancy 3 nights, 4 days meals, 3 days socials                | \$310      | x _____                  | = _____          |
| • 3 <sup>rd</sup> 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                      | = _____          |

**Commuter conference fees:**

- |   | <u>Fee</u> | <u>Number of persons</u> | <u></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 _____                  | = _____ |

**Additional fee for registration mailed after July 13:**

<u>Fee</u>	<u>Number of persons</u>	<u></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

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

**Mail checks and this form to:**

Marie Murray, NEMF registrar  
213 West Road  
Bowdoin, ME 04287

Questions? mariemur@juno.com, phone 207-353-9743  
or Marcia Leonard, lleonar1@maine.rr.com, phone 207-781-2426

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

## NJMA NEWS

c/o Susan Hopkins  
P.O. Box 291  
Oldwick, New Jersey 08858

FIRST CLASS MAIL

### *In this issue:*

- **2007 FORAY SCHEDULE**
- **DIRECTIONS TO FORAYS**
- **PEEC WEEKEND '07**
- **WHO'S IN A NAME, PART 2**
- **THE "BIG" WEEKEND FORAYS**
- **A NOT-SO-FAST BLITZ**
- **RULES FOR MOREL EDIBILITY**
- **DAVID FISCHER LECTURE**
- **NJMA WEB SITE REFRESHED**
- **CLASS SPACE STILL AVAILABLE**

*...plus much more!*

*the woods beckon...*

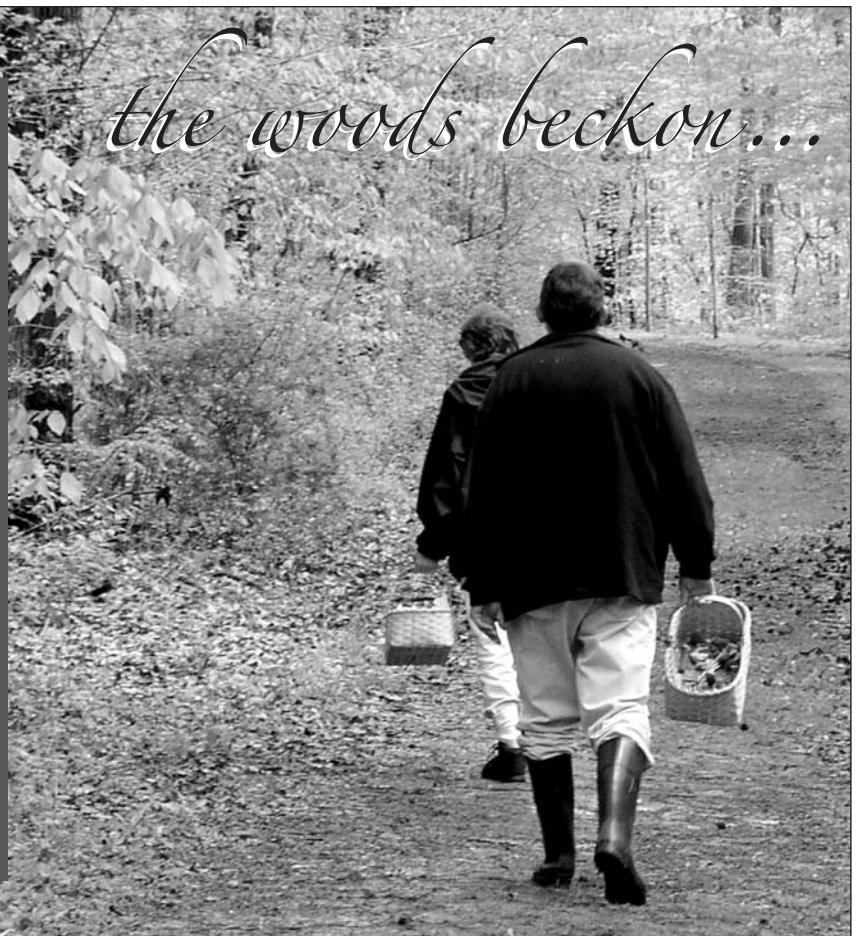


PHOTO BY JIM RICHARDS

## NOTE TO OUR ONLINE READERS:

I extend my sincerest apologies to John Dawson, the author of "Who's In A Name," for my forgetfulness not including the proper captions for two of the photo/illustrations which accompanied his article, and to both John and Gary Emberger for miscrediting Gary's magnificent color photo of *Bondarzewia berkeleyi* which appears in the printed edition of this newsletter.

The photo credit should read "Photo by Gary Emberger, from the 2005 NEMF foray".

Here are the other two corrected captions:

The first photo: *Apollinaris Semenovich Bondartsev*

The "cartoon": *The Rev. Berkeley presiding at a dinner of the Woolhope Naturalists' Field Club*  
*(cartoon by Worthington G. Smith, published in the periodical Graphic, 1875)*

Jim Barg, Art Director  
4/30/07

*(By the way, the color pages are NOT included in the online edition due to file size limitations for our dialup site visitors.)*