



# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
Volume 37-6 November - December 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 NEWS

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Circulation: Susan Hopkins  
Deadline for publication:  
10<sup>th</sup> of even-numbered months.

Send ONLY newsletter submissions to the editor. All other correspondence should be sent to the secretary:

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181 Highland Avenue  
Montclair, NJ 07042

## NJMA EVENTS HOTLINE

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

## Artists and Photographers

It's not too early  
to start planning for  
our September 2008  
art gallery exhibit at the  
Frelinghuysen Arboretum

Contact Jim Richards  
[jimrich35@verizon.net](mailto:jimrich35@verizon.net)  
908-852-1674

## CALENDAR OF UPCOMING EVENTS

**Sunday, November 4**  
2:00 pm

**MEETING AND LECTURE**  
Frelinghuysen Arboretum, Morristown

Our speaker for this meeting will be **Glenn Freeman**, Research Scientist for the NJ Department of Agriculture and NJMA member. The title of his talk will be: *"Yikes! False Turkey Tails, Hedgehogs, and Milky Caps related???* A simplification of modern fungal taxonomy"

**Sunday, December 2**  
2:00 pm

**ANNUAL HOLIDAY DINNER,  
PHOTO CONTEST,  
AND ELECTION OF OFFICERS**  
Unitarian Society, Tices Lane, East Brunswick

\$10 per person, registration required. See page 17 for details and a registration form.

**Sunday, January 6**  
2:00 pm

**MEETING AND LECTURE**  
Frelinghuysen Arboretum, Morristown

Speaker: **Leon Shernoff**, editor of *Mushroom the Journal*. The tentative title of his talk will be *"Strange Mushrooms, and How to Know If You Have One"*

**Sunday, February 10**  
2:00 pm

**ANNUAL MYCOPHAGY MEETING**  
Unitarian Society, Tices Lane, East Brunswick

This year, our member chefs will be preparing all kinds of mushroom goodies for you to sample. And, we'll be continuing to use the video setup that we used last year so you can see what they're doing. And if that isn't enough, Bob Peabody, club treasure and "master auctioneer" will conduct our annual auction to raise funds for NJMA events and activities.

### 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.

### Directions to the Unitarian Society, Tices Lane, East Brunswick

**From New Brunswick via Route 18:** Take U.S. Highway 1 south, exit at Ryders Lane to East Brunswick, continue to the second light, and turn left onto Tices Lane. The Unitarian Society is the 2nd drive on the right before you go under the NJ Turnpike.

**From the south via the Garden State Parkway:** Take Route 18 north toward New Brunswick to Tices Lane exit (take jughandle from right lane of 18 across to Tices Lane). Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.

**From the NJ Turnpike:** take Exit 9 to Route 18. Take Rt 18 South to East Brunswick. On 18, turn right onto Tices Lane at the third traffic light. Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.



## PRESIDENT'S MESSAGE

It is with great sadness that I write my last President's Message within a few days of learning of the passing of Ania Boyd, who has been NJMA secretary for many years now. Ania spent many years of her life battling serious illnesses, and through it all, she had the courage and strength to always put life over adversity. Her dedication to NJMA and her vibrant interest in the natural world touched all who knew her. We were happy to call her "friend". We'll miss you, Ania. Your zest for life will always serve as a lesson to each and every one of us.

Well, it looks like it's about time for me to hand over the reigns of NJMA to a new president. It's been a wild few years, and I hope I've lived up to your expectations (hey, at least we didn't fall into oblivion, right?). We've made a few changes with the help of our members: Bringing this newsletter back up to speed, moving Fungus Fest to the Frelinghuysen Arboretum, establishing new means of communication (the club email list, the events hotline, and the Yahoo group), experimenting with new formats for the annual Mycophagy meeting, reaching out more actively to new members as best we can, and revamping the photo contest. While some things have been more successful than others, it should give us all a sense of accomplishment that we are capable of moving the club forward.

NJMA for me, as it is for many members, is a labor of love. I will always wish to see our organization grow and further the public interest in "all things mushrooms". As I've said before, our strength is in our diversity, and I truly hope that all who lead this club in the future will continue to make NJMA accessible to all, from casual pot hunters, to the amateur mycologists, to the professional taxonomic mycologists. I've never seen NJMA as a club for a select few...we are open to all, and we must never lose sight of our goal to educate people about "The joy of fungi" (credit to Tom Volk for that!), whatever their level of interest.

Thank you to all for the privilege to be the leader of this outstanding club for the past three-plus years. Specifically, I wish to thank my predecessors, John Horvath, Susan Hopkins, and Jack Barnett; vice-president Nina Burghardt, secretary Ania Boyd and Glenn, treasurer Bob Peabody, Bob Hosh, Gene Varney, Jim Richards, Dorothy Smullen...oh, the list can go on and on. And I extend very special thanks to Frank Addotta, who took me out on my first morel foray and truly sparked my passion in this "mushrooming thing".

Now I return to being "just plain Jim," and I look forward to being able to devote more time to doing things like honing my ID skills and helping to advance NJMA and mushrooming in whatever ways possible.

Again...Thank you, everyone!

– Jim Barg



## EDITOR'S NOTES

The thing that made the biggest impression on me at Fungus Fest was something that I had lost sight of. I tend to think of Fungus Fest in the way that it was conceived: as a way for the general public to learn about NJMA's existence and to get some idea as to what we are all about.

The publicity created for the very first Fungus Fest (back in 1979) by the people at SCEEC was aimed at enticing people to attend with emphasis on the weirder aspects of what we do. They made reference to "Fungus Fritters" (which we were able to give attendees samples of), along with the other mushroom dishes we prepared. Yes, back in the pre-liability-insurance days, we gave out samples of puffball fritters (and many other things) to the public, and they loved it (and no one ever got sick!). It worked very well! The parking lots overflowed and cars lined both sides of the road.

And Fungus Fest has continued to grow over the years. With the move last year to the Frelinghuysen Arboretum in Morristown, attendance jumped back up to the levels it had been at in earlier years at SCEEC. This year, it was even better than last...we had over 600 attendees this year, probably the best number we have ever had. And, there were new exhibits, including Susan Hopkins' wonderful diorama and Phillips Mushrooms Farms' display of mushroom cultivation (not to mention their donation of mushrooms for Bob Hosh's cooking demos).

But, what I most realized was that this is also a great place for NJMA members to reconnect. For many members that cannot attend regular forays and lectures for one reason or another (for myself, I usually work on Saturdays and Sundays), it is an event that we really try to make a special effort to attend. I was so touched this year to see two of our members that have been suffering from major medical problems for many years, Ania Boyd and Frank Addotta, both in wheelchairs, with their devoted families: Glenn, Ania's husband, and Nancy, Frank's wife, along with his son with Frank. It is rare today to find the depth of caring and affection that these families exhibit. (It is with deepest regret that I have to note that Ania left us physically on October 19<sup>th</sup> – she will never really leave us.)

I also look at those NJMA members who have participated in Fungus Fest from the beginning: Bob Peabody and his Foolproof Four (now a digital presentation), Melanie and Viola Spock with their exhibit of dyed-with-the-fungus fabrics and yarns, and Dorothy Smullen with taxonomy. We express our gratitude to all of those who have added so much over the years, and

(continued on page 14)

# FUNGUS FEST 2007

by Terri Layton

2007 was another successful Fungus Fest at Frelinghuysen Arboretum. We had over 600 attendees, making it slightly better than last year, and we picked up 38 brand new memberships. We are mushrooming!

Despite dry conditions during most of August and September, there was no shortage of variety of fungi brought in by inquiring collectors. Mushroom walks and the ID tables were still very popular, and our panel of expert mycologists and taxonomists did their earnest best to share their knowledge and passion of fungi with the public.

Lectures, both live and digitalized, generated lots of traffic, and most attendees followed their noses to where Bob Hosh was woking up a storm with the help of Artie Grimes...eleven dishes to be exact. I would love to know how many people signed up just because of the aroma. And, Susan Hopkins' diorama was a great hit!

We had the usual roundup of dedicated NJMAers (you know who you are) who continue to make Fungus Fest a success year after year. Thank you!

Special thanks to Phillips Mushroom Farms for donating, year after year, beautiful and delicious mushrooms for display and for the Mycophagy demonstration.

We thank Scott D'Agostino of Morris County Park Commission, who's been great to work with, and all of the staff at Frelinghuysen Arboretum for their gracious accommodation.

Here are some comments on Fungus Fest happenings from members:

- Judy Mudrak, who “womanned” the membership booth, said, “I had a blast meeting new and interesting people, and so did my husband Mike, who was busy greeting over 600 attendees.” Judy added, “And boy, this group sure knows how to cook, especially Bob Hosh! The potluck dinner afterwards was worth all the time we spent there; it was out of this world!”
- Dorothy Smullen gave glowing compliments to Jim Barg, who digitalized Ray Fatto's “*Mushrooms of NJ*” slide presentation and made the booth signs.
- A surprise visit from Nancy and Frank Addotta and their chip-off-the-old-block son was a real treat for many.
- A strange incident at Gene Yetter's booth. (See *article on Entoloma-poisoning-that-wasn't*).
- Papermaking got a lot of attention. Kids not only got to try making paper, but also got to take it home. Nina Burghardt remarked about a job well done by Maya Bloom. Rhoda Roper also heard good things about the event.
- The book sale was a blast. Herb Pohl reported that books were mostly sold out.

- Thanks to Phil Layton who spent hours designing/making/re-making display stands and provided materials and labor for the diorama frame.

Additional comments by Igor Safonov, who finds himself in a win-win situation with NJMA:

“This is my second Fungus Fest in which I participated. I noticed that the NJMA participants did a very thorough job of providing an astounding amount of education and entertainment for the visitors. The diorama by Susan Hopkins was wonderfully assembled, sporting lots of interesting specimens in great physical shape.”

“I had plenty of fun engaging cohorts of visitors at the skull-and-bones poster. I was pleasantly surprised by how much I actually knew to withstand scrutiny from those who stopped to ask questions. Most people, though, wanted to know just how poisonous *Amanita virosa* and *Amanita phalloides* are and how much one must consume to need a liver transplant or meet his creator.”

“A short time ago, I decided to join this great association for two reasons: namely my above-average interest in mycology and my desire to learn more about this fascinating field as to perhaps become an expert in it one day. So far, NJMA has been able to fuel and sustain, both by way of providing plenty of hands-on experiences to further my knowledge of fungal taxonomy, species identification through a multitude of local and out-of-state forays, series of lectures, presentations and workshops by expert mycologists.”

Brace yourself for another banner year next year, and if you did a good job, you will be asked to help again and again and again.



(A full page of Fungus Fest photos is on page 12)

## YIKES! FALSE TURKEY TAILS, HEDGEHOGS, AND MILKY CAPS RELATED??? – A SIMPLIFICATION OF MODERN FUNGAL TAXONOMY

GLENN FREEMAN TO SPEAK AT OUR NOVEMBER 4 MEETING

The father of fungal taxonomy is a title generally credited to Elias Magnus Fries, who published in the early 1800's, and is known as the Linnaeus of mycology. A lot of information for the classification of fungi has been gathered from his time until now, culminating with the new tool of DNA sequencing. In modern criminology, a DNA sample at a crime scene is very important in determining the identity of a suspect. What is the importance of taking DNA from a mushroom? Find out when Glenn Freeman simplifies this new technology for mycological science. Beginners and experienced mushroom hunters should find this talk informative and entertaining.



# CHEMICAL SECRETS OF THE MATSUTAKE MUSHROOM

submitted by Prof. William F. Wood

Department of Chemistry, Humboldt State University, Arcata, CA

Mushroom hunters know how hard it is to find the elusive matsutake. They hide in the forest duff, just peaking out with a small portion of their cap or only showing as a hump in the ground cover. In spite of their secretive nature, they are actively sought out by amateur and commercial pickers because of their exquisite taste and high commercial value.

Because of its unique flavor, the matsutake has been revered for hundreds of years in Japan and has become deeply ingrained in the culture. In recent years, the harvest of the Japanese Matsutake (*Tricholoma matsutake* (Ito et Imai) Sing.) has declined and so the American Matsutake [*Tricholoma magnivelare* (Peck) Redhead] is imported to fill the gap.

The chemicals that make up the exquisite taste of this mushroom have been the focus of many scientific studies on the Japanese species. In fact, the very first studies as to the compounds responsible for odors in mushrooms were done on extracts of Japanese matsutake. In 1936 and 1938, the Japanese scientist, S. Maruhashi isolated and identified two highly odoriferous compounds from matsutake extracts. The substance that is most characteristic of the distinctive odor of the matsutake is the ester, methyl cinnamate. Esters are pleasant smelling compounds and are found in many edible fruits. In this case the ester is related to the compounds that give cinnamon its spicy flavor, hence the origin of the name "cinnamate."

The other compound that Maruhashi identified

as being important to the flavor of the matsutake was an alcohol. This compound has been dubbed, "mushroom alcohol," because it is found in many other mushroom species. The proper chemical name for this alcohol is 1-octen-3-ol, and it is responsible for the typical mushroom odor.

A recent scientific study explains why these two pleasant tasting compounds are found in the matsutake. In the September issue of *Biochemical Systematics and Ecology* [volume 35, 634-6 (2007)], William Wood and Charles Lefevre report the production and function of these substances in the American matsutake. The spicy ester, methyl cinnamate, is a potent slug repellent. The matsutake uses this compound defensively to protect the sporocarp from being eaten by slugs before it can release its spores.

The second compound, the "mushroom alcohol," is even more interesting. When Wood and Lefevre extracted mushrooms that were not cut up or crushed, they found this "mushroom alcohol" was absent. If they crushed the mushroom before their analysis, large amount of this chemical is formed. This is a second and equally potent way the matsutake protects itself from slug predation. Previous research by William Wood has shown that "mushroom alcohol" is a potent banana slug repellent (*Biochem. Syst. Ecol.* 29, 531). When a slug tries to eat a mushroom, the chewing causes this alcohol to be released, which repels the slug. It is interesting that these two chemicals, which humans find as flavorful, are in reality produced by the mushroom to protect them from slug predation.

Besides looking into the chemicals produced by the fruiting body or sporocarp, these researchers investigated the chemicals found in the mycelium of the American matsutake. This mushroom is mycorrhizal and only grows in association with the roots of trees. In this association, the trees exchange sugars produced in their leaves for nutrients collected by the mycelium from the soil surrounding the tree roots. Because of this special mutu-

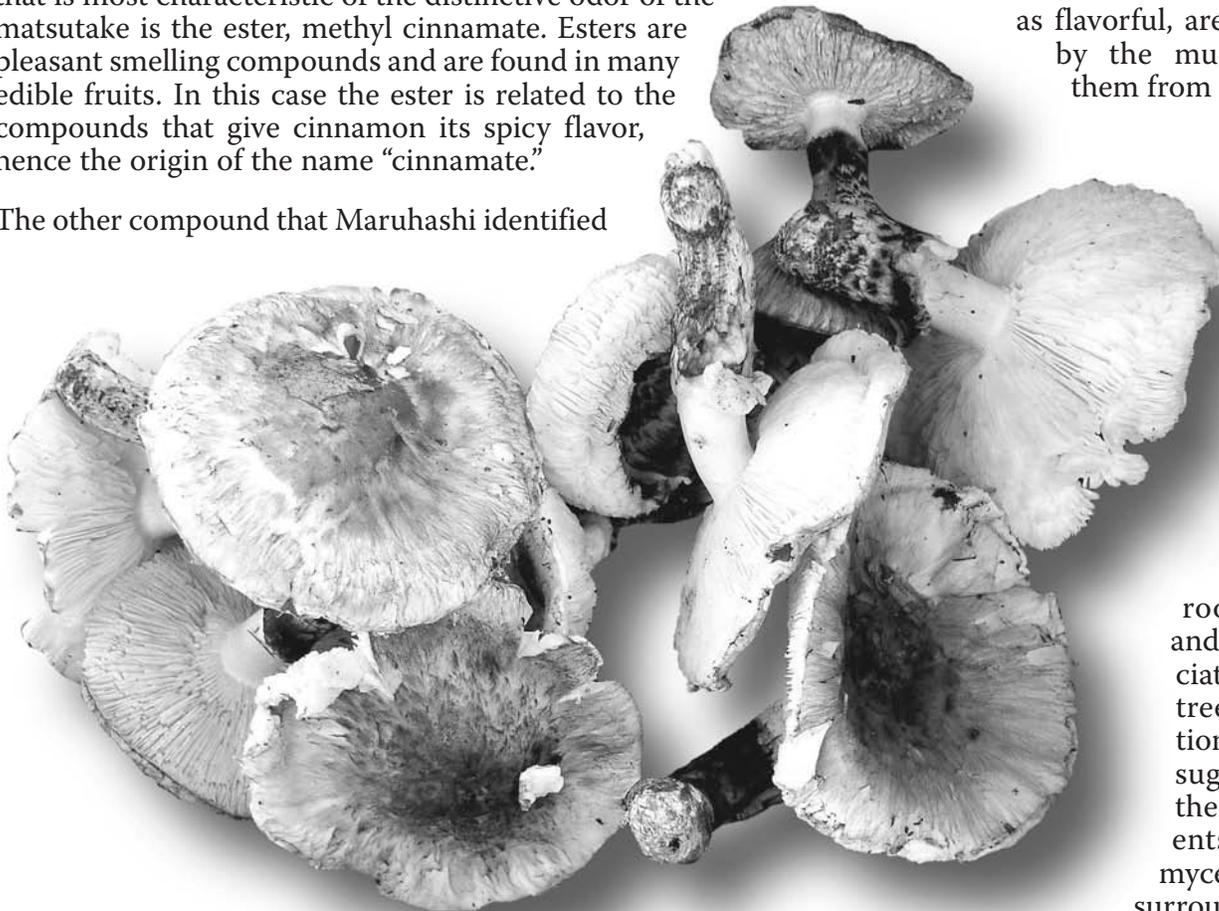


PHOTO BY JIM RICHARDS

alistic or symbiotic arrangement these mushrooms cannot be artificially grown and harvested.

As part of his Ph.D. studies, Charles Lefevre was able to culture American Matsutake mycelium in the absence of the symbiotic tree roots. These cultures were slow growing, taking a number of months to grow to a reasonable size. When these cultures were analyzed by William Wood, the chemist on this study, he found to his surprise that the slug repellent chemicals observed in the sporocarp were absent in the mycelium. The secret chemical life of the matsutake continued to unravel.

The major chemicals Wood found in the mycelium were of a type rarely found in terrestrial plants or animals, they contained organic chlorine compounds. These types of compounds are best known as substances that humans have used as pesticides, such as the insecticide DDT or the herbicide 2,4-D. Why are these compounds being made by the mycelium? This is the question these researchers asked.

The mycelium is not under threat of being eaten by slugs since it is growing underground with the tree roots. However, at this stage of its matsutake's life cycle, there is competition with other fungi for space on the tree roots. The chlorinated compounds found in the mycelium, 3,5-dichloro-4-methoxybenzaldehyde and 3,5-dichloro-4-methoxybenzyl alcohol are known to stop important aspects of fungal metabolism. They inhibit an enzyme that produces cell walls in other fungal species. These compounds also halt the production of fungal melanin, a pigment that protects fungal hyphae by forming a physical barrier between the cell and its surroundings. Chemical warfare between different fungi for space on plant roots is not frequently observed, but must be an important aspect of fungal life.

To exclude the possibility that these chlorinated compounds were only produced in the artificial medium in which the mycelium was grown, these researchers analyzed soil containing matsutake mycelium. They identified the most abundant of the chlorinated compounds in the soil, so these compounds are not artefacts and are produced by free-living mycelia.

Thus, the matsutake uses defensive chemicals throughout its life cycle. When it is underground and associated with tree roots, it fights off other fungi's mycelium with exotic chlorinated compounds. On fruiting, it protects the spores in the sporocarp with the volatile and spicy ester, methyl cinnamate. Furthermore, if slugs trying to eat this mushroom are not repelled by this potent ester, it releases large quantities of distasteful mushroom alcohol upon tissue disruption.



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## RECIPE FILE

### *Beech Mushrooms with Turnip*

by Bob Hosh

*(This dish was prepared at the Fungus Fest 2007 mushroom cooking demonstration.)*

- 10 oz. of Beech Mushrooms**  
*(Hypsizygus teresulatus), cleaned and cut into bite-sized pieces*
- 2 cups peeled and diced white-globe purple-top turnips**
- 2 tablespoons shallots, minced**
- 3 tablespoons butter**
- 2 tablespoons flour**
- 1/2 cup heavy cream**
- 1/4 cup dry white wine**
- 1 teaspoon sugar**
- 1/2 teaspoon freshly grated nutmeg**
- 1 teaspoon salt**

1. First, peel and dice the turnips and cook in just enough water to cover, until tender. Drain and set aside.
2. In a skillet, melt the butter and sauté the mushrooms and shallots until tender, about 6-8 minutes. Dust with the flour and mix well.
3. Add the cream, white wine, sugar, salt, and freshly grated nutmeg.
4. Add the cooked turnips and simmer a couple of minutes more.

This dish goes well with roast chicken.

*(Ed. note: Works just fine by itself, or over rice or pasta)*

**Serves 4-6**



Bob Hosh and Artie Grimes at the Fungus Fest 2007 cooking demo.

PHOTO BY JIM RICHARDS

# AMANITA UPDATES

by Rod Tulloss

I just heard yesterday that Jonathan Walton and Heather Hallen (Michigan State Univ.) have found two genes that program the construction of the deadly poisons of the Phalloideae. One programs amatoxin creation, and the other programs phallotoxin creation. Apparently the creation of the deadly molecules takes place on the ribosomes. Interestingly, the genes are largely constant in structure, but there is a small section in both genes that is highly variable. The result is a multiplicity of molecule structures in both toxic compound "groups." Fascinating news.

Also, the first species of sect. Phalloideae ever reported from Brazil is an indigenous species just found growing in the Atlantic coastal dunes by a student that I co-supervise in his Ph.D. program – Felipe Wartchow. The species is very odd in having pigmented powder (made of inflated cells) on the pileus surface, but there is a true bulb on the stipe and that species cannot belong to sect. *Amidella*.

Also, in non-toxic news (how much toxic news there is nowadays!), the COMA (Connecticut-Westchester Mycological Association) foray included the first known collection of *Amanita recutita* sensu Coker since 1915. See new page on Amanita Studies site:

<http://eticomm.net/~ret/amanita/species/recutcok.html>

I have compared the material to Coker's collections (I have them on loan), and we have the little critter almost certainly. It is a very curious member of the *Vaginatae* with broad, tear-drop-shaped gills and a stem that is almost woody. The spores are narrow (sometimes elongate or even cylindrical), the sac is small, there is a little annulus, and the grayish cap has very short marginal striations and no umbo. If it's in Connecticut, then it may be distributed in the Atlantic coastal (or inner coastal) plain from Cape Cod to Florida. Eyes open. It appeared in very hot weather after drenching rains in the Salmon River collecting area (SW Connecticut), in which collecting is fairly heavy every year. No one remembers it from a past foray...so far.

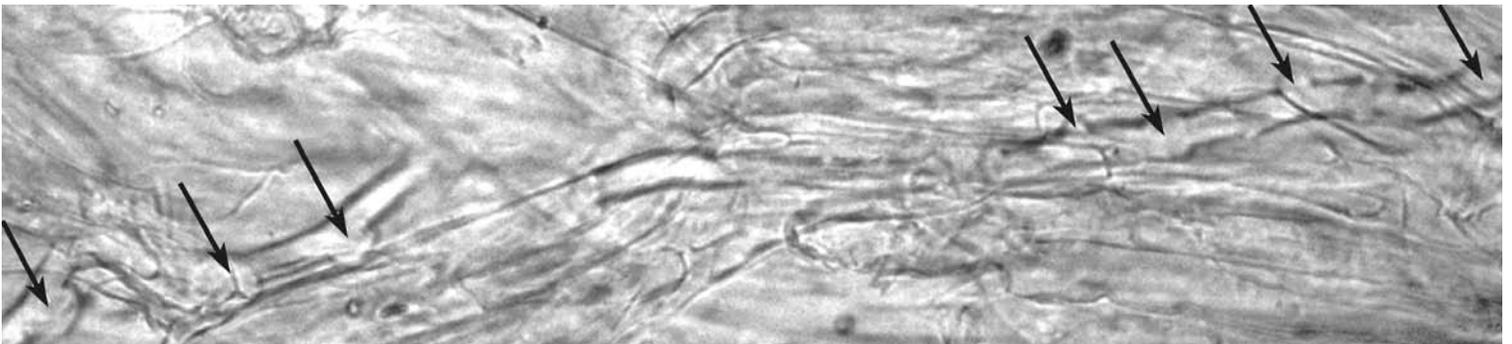
Please pass the information about Coker's "recutita" onward to people who collect in the eastern US states. Thanks!

Below is a picture that gives a panorama view of little bubble-like bleed-spots on vascular hyphae (*may be a little difficult to see in black and white - Ed.*). Some people think that the contents of vascular hyphae in *Amanita* transport an antibiotic compound. Vascular hyphae sometimes are seen to have clustered in wounded areas of a fruiting body. They also commonly cluster at the mechanically stressed point where the differently organized pileus tissue and stipe tissue meet. Vascular hyphae used to be called "oleiferous hyphae" because they are refractive; however, apparently there is no oil-like substance in amanitas. There are also other refractive hyphae in amanitas sometimes; however, these nonvascular hyphae lack the insoluble contents (seen leaking in the picture) and apparently have refractive yellowish walls instead of refractive yellowish (or darker) contents.

Note the club-shaped cells in the background. These are the acrophysalides...the club-shaped cells of *Amanita* stipe tissue. They are aligned with the axis of the stipe (top of same toward left). Notice the nonvascular hyphae of the stipe are aligned with the acrophysalides. This stipe tissue (along with bilateral (means the same as divergent) gill trama) defines the genus *Amanita*. How simple is that? So it is pretty unusual when some one doesn't bother to check these two characters when they think they are describing a new species of *Amanita*. However, it happens...and happened recently.

These pictures [from Felipe Wartchow (doing Ph.D. research in Pernambuco State, Brazil)] show part of the work he is doing in studying *Amanita* in that country. While some of his colleagues were correct in saying that *Amanita* is not commonly collected in Brazil, it is quite amazing how many new species he is finding. He is also clarifying older species (see *Amanita lilloi* paper in recent Mycotaxon and *Amanita lilloi* page on the Amanita Studies site).

I hope he will have time to do comparison of his taxa with apparently related taxa of central Africa. I think that may prove very revealing. Physical contact between NE Brazil and Africa (the last point of contact of the two continents) ended 120-140 million years ago. The continents still share descendants of some tree families that are mycorrhizal with *Amanita* (in both places).



# MEET ME AT KING'S GAP

by Terri Layton

Several NJMAers joined the Eastern Penn Mushroomers (EPM) for the Helen Miknis Foray at the King's Gap Environmental Center in Carlisle, PA. This multi-day foray is named in memory of Helen, who passed away in 2002. Helen was a charter member of EPM who did most of the organizational work on the foray since its inception in 1998.

King's Gap is about three hour drive southwest of central Jersey, and formerly was a private mansion built atop of South Mountain. It offers a panoramic view of the Cumberland Valley. What a treat! The place was gorgeous and the food was excellent (Bob Hosh agreed), and it was served by an accommodating and smiling staff. At night we heard trains at a distance, katydids' chorus, and a gentle breeze to lull us to sleep. Most of us were walking around on cloud nine muttering "I can't believe this...this is fantastic!" The weather could have been a lot better for foraging, but was groovy for hiking in the woods.

The forays were to nearby parks, led by the EPM President John Dawson, Cheryl Dawson, Paul Good, Secretary Bill Miknis, Gary Emberger, Chris Snyder, and Cathy Cholmeley-Jones. The evening lectures included Dorothy Smullen's "Lichens" and Glenn Boyd's "Amanitas".

Susan Hopkins commented: "I was excited to find a good collection of *Hydnellum scrobiculatum* and *Sarcodon piperatus* in the same general area. The *Sarcodon piperatus* (very hot peppery) was a new find for me and exciting, since teeth fungi are one of my very favorites."



*Hydnellum scrobiculatum*

"Another good find at the District Road foray was called *Hapalopilus croceus*. Paul Good found the same species five years ago on the exact same log. Paul had brought one in, and I absent-mindedly put on a drop of ammonia and figured out what it was when it turned bright purple; so I ran out to find few more. The fresh speci-



Front of the mansion at King's Gap

mens were express-mailed to Tom Volk to confirm my ID. We've encountered this species in Asheville, NC in 2004, and in NAMA West Virginia 2007."

"The view, the food, the lodging, and ID center were all outstanding and delightful. It was also nice to get to know some of the EPM'ers better and see how well we got along. On the way home, I did some damage at Cabela's, but not too bad."

Other interesting finds (and of special interest to Dr. Gary Emberger, plant pathologist, and member of both EPM and NJMA) included something that looked like a lump of coal. This is what John said about it: "It was *Camarops petersii*. It was exciting because very few books mention it (so it's presumably not at all common) and because it has a very unusual inner structure and outward appearance."

The Sunday walk around the display table, led by Dorothy Smullen, began with slime molds and ascomycetes. Gary, John, and Cheryl weaved in their passion and knowledge of slime molds and ascomycetes. Later, Susan punctuated the talk with her abundant knowledge of (and enthusiasm for) dyeing mushrooms which made the walk/talk very lively and interactive.

John also added, "A number of interesting things were collected, including several different *Hydnums* and three of the four bird's-nest fungi that occur in our area. And I was particularly excited to find and photograph the slime mold *Didymium iridis* and to observe a powdery mildew of the genus *Uncinula* that had infected leaves of a sweet buckeye in the yard of the Kings Gap General Store. I was surprised by the paucity of *Russulas* and *Lactarii* we found, but at the same time I was impressed at the overall number of species that were collected, despite the drought conditions."

The Boyds were pleasantly surprised to see *Amanita daucipes* (which won a prize), and Bill Miknis kept us entertained with his story about locals who calls *Lactarius corrugis* (wrinkled milky cap), a beef steak.

Chris and Kathy Snyder hosted the mycophagy, and we all had plenty of wonderful things to eat (and someone twisted Bob Hosh's arm into doing a dish as well.)



*Didymium iridis*

At last the supper, the surprise was not just good food and wine (compliments of EPM), but vodka-infused with lovely Chanterelles, which the Snyders made. Heavenly and fruity! Dreamy thoughts of marketing this to exclusive New York vodka bars danced before my eyes, as I was being slowly dulled by lovely apricot aroma drifting up my nostrils and warm liquid gently tickling my throat. But then I felt a hot burning sensation on my right cheek (face) as I realized that a pair of eyes was silently measuring how much I had consumed and was speculating on how much more I was going to consume...Arrrrgh!

Many NJMA members profusely thanked and complimented Cathy for finding this wonderful place, but despite our enthusiastic gratitude, Cathy thought nothing of her find. You can tell that Cathy has not had the pleasure of spending the weekend at NJMA's Pocono Environmental Education Center (PEEC) Weekend, which is the NJMA version of Helen Miknis Foray.

Many, many moons ago, PEEC was considered a hot honeymoon spot...I kid you not...with sunken tubs and all...I can't make up stuff like this.

There is something unforgettable about PEEC in June. At meal times, one must endure greasy gray mystery meat that resembles a road kill or canned Spaghetti-O's (if staff is uninspired). Then one must wash it all down with murky brown tepid liquid that "I-don't-hear-or-see-you" staff insists is coffee. All is served in 50's avocado-green plastic dishes that definitely have seen better days.

Then one steps into the threshold of a honeymoon cabin jammed with at least dozen bunk beds atop each other stuffed with a half century old paper-thin, moldy (very) plastic mattress. At this point, one starts questioning the wisdom of throwing out good money to suffer the slings and arrows of PEEC. After carefully

selecting a bunk bed to toss and turn on all night, one counts the remaining days to departure, and mutters "I CAN do this".

But then realization looms that summer is finally here and the night temperatures have reached that critical point which require a modern contraption to circulate air, and it's no where in sight. Then one hopes for a divine wind intervention to dispel that dusty-moldy-not-been-occupied-for-awhile cabin smell and to drive out the stifling humidity. Resolutely, one mutters that old mantra preached and practiced by some NJMA amateur mycologists:

*"We are not here for the food. We are not here for the comfort. We are here because..."*

But I love lots of good food, fluffy clean pillows, hot showers, and real china plates.

I am a mushroomer, not a martyr!

Maybe we should take up a collection and treat Cathy and her loved one to an unforgettable honeymoon weekend at PEEC to express our gratitude.

Here is John Dawson's remark about the foray and the camaraderie between NJMA and EPM folks:

"The Miknis foray has become the single most enjoyable social event on our calendar. The camaraderie, good food and fellowship, and the intimate size of the foray combine to make it a very special experience. (I'm still basking in the afterglow of the past weekend.) Everyone works so well together, and the shared interest and expertise is just wonderful. It's a great group of people."

Amen!



# NJMA HAPPENINGS

A photo gallery from recent forays and events  
photos by Susan Hopkins



*Gene Varney with a new group at Schiff Nature Preserve*



*Taylor Lockwood with Ursula Pohl and Bernice Fatto*



*Doing "the ID thing" at Schiff with Dorothy Smullen*



*Terri and Phil Layton mastered the grill at Stokes*



*Party time with Taylor Lockwood!*



*More than a sack o' 'shrooms at Schiff!*

A REMINDER...THE DEADLINE IS ALMOST HERE! DETAILS IN OUR SEPTEMBER-OCTOBER ISSUE

## NJMA PHOTO CONTEST 2007

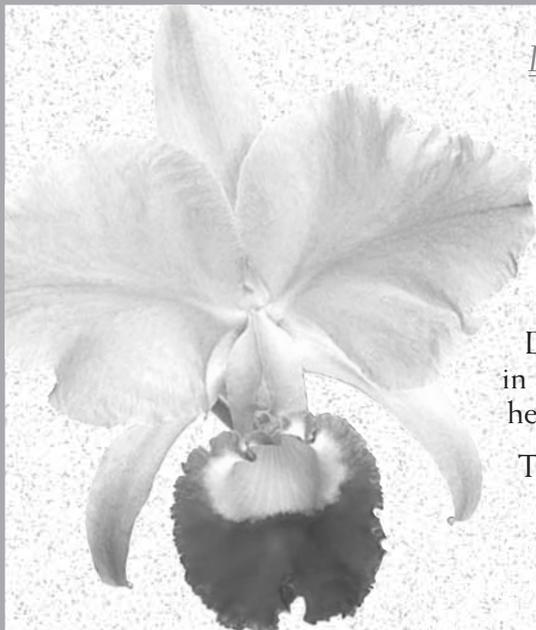
*Send us your best shots!*

DEADLINE FOR ENTRIES: **NOVEMBER 4, 2007**

*In memorium*

# Ania Boyd

1965 - 2007



We are sad to report that Ania Boyd, Secretary of NJMA, passed away on Friday, October 19, 2007, after battling with a long-term illness. She had been active with NJMA for almost a decade. During that time she effectively co-chaired 2005 NEMF conference in Mont Alto, PA as well as numerous NJMA Fungus Fests along with her husband and best friend, Glenn.

This message was relayed to NJMA by Glenn about Ania's death:

*Despite many medical challenges, Ania and I had a wonderful summer. I had taken off work in June, and being together full-time was joyous for both of us. We managed to attend NAMA in WV, spend time in a cabin at Parvin State Park, and visit many friends we had not seen in a long time.*

Ania was admitted to Temple University Hospital on October 1, immediately after attending the Eastern Penn Foray at King's Gap Environmental Center. Her condition improved and deteriorated several times at TUH, but by last Tuesday, it seemed likely she would be coming home soon. Unfortunately, an unforeseen infection landed her in critical care on Wednesday. By that evening, she was in a coma. She died late Friday night, peacefully and without suffering.

Ania loved picking and eating mushrooms when she was a just a little girl growing up in Poland. When Ania came to the US in her twenties, she taught ballroom dancing, and waltzed right into Glenn's arms, and, as they say, the rest is history.

Her association with NJMA started in 1998 when she stumbled onto the 1998 Fungus Fest and found a home away from home. Her Not-So-Interested-In-Fungi-Husband Glenn quietly tagged along at her side for a while. It was some time later when Glenn finally became interested in what Ania was already passionate about. While traveling in Olympic National Park, the Boyds ran into a ranger who happened to mention the mycorrhizal relationship between fungi and trees. This fact gravitated to, and captured, Glenn's scientifically-inclined mind. To Ania's delight, Glenn was hopelessly pulled into the world of fungi, and the couple then shared a common interest in fungi. Their combined knowledge of fungi became unbeatable.

Despite Ania's medical challenges, the Boyds spent many years traveling the US, Costa Rica, and Columbia on various natural field trips to help satisfy their insatiable quest for knowledge.

We will all miss Ania very much. Not just for her expert fungi identification skills at forays, but we will also miss her for her no-nonsense problem-solving skills at NJMA executive meetings, her technical articles for the newsletter, and her gracious hosting of NJMA guest lecturers.

Beyond her club duties, Ania was truly an inspiration to the many friends and NJMA members who knew her in the way that she lived her life: with passion, determination, and bravery. Above all, she'll be remembered for her dignity while making the most of what life dealt her.

Ania will continue to live on, as her indomitable spirit spins and twirls in our minds as we delight in the smallest things nature has to offer.

---

*We would like to share your experiences and impressions of Ania in the next newsletter.  
Please forward your comments, short or long, to [mycoterri@verizon.net](mailto:mycoterri@verizon.net).*

*written by Terri Layton*

## WHO'S IN A NAME?

### *Amanita atkinsoniana*

by John Dawson (part 5 of a series)

In Rod Tulloss' list of species of *Amanita* recorded in the New Jersey Pine Barrens and adjacent areas, *Amanita atkinsoniana* Coker is listed as uncommon. Photos of that mushroom can be found on his site at <http://pluto.njcc.com/~ret/amanita/species/atkinson.html> (no hyphen). Both it and *Mycena atkinsoniana* A.H. Smith (one of the bleeding species of *Mycena*, described at <http://www.ilmyco.gen.chicago.il.us/-Taxa/Mycenatkin661.html> (again, no hyphen in this URL)) were named in honor of the American George Francis Atkinson (1854–1918), a man whose scholarly career followed a most unusual trajectory.

Information about Atkinson's early life is very scanty. He was born in the now defunct town of Raisinville, Michigan, and he once told a group of students that he had run away from home at age 13, working at whatever jobs he could find to make ends meet. For a time, he was a stage driver in the Black Hills of South Dakota. He never attended high school, but eventually realized that if he "were ever to be anything but a crude laborer" he had to acquire an education.<sup>1</sup>

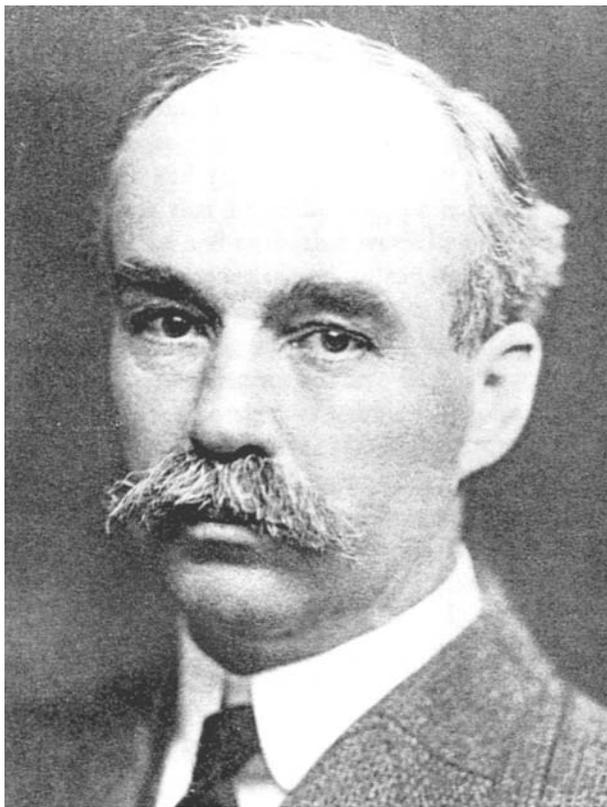
Toward that end, in 1878, he returned to Michigan, where he spent two years taking college preparatory courses at Olivet College, intending to become a newspaperman. He continued there until 1884, when he transferred to Cornell and developed an interest in biology. A year and a half later, at age 31, he received a Bachelor of Philosophy degree from Cornell with a thesis on the development, structure and alternate generations of a species of fresh-water alga.

Upon graduation, Atkinson was appointed Assistant Professor of Entomology and General Zoology at the University of North Carolina, Chapel Hill, and began a

series of publications on insects, spiders, phosphorescent earthworms (!), and birds. He married in 1887, and a year later he was promoted to associate professor. Shortly thereafter, however, he moved to the University of South Carolina, where he was appointed Professor of Botany and Zoology, despite never having published at all on botanical topics.

Atkinson remained at South Carolina only a year before moving on to Alabama A&M and Polytechnical Institute at Auburn. And there, at last, he turned his attention to botany and mycology: In just three years, he published twenty papers totaling some 266 pages, all but one concerned with Alabama crop parasites, including rusts of figs and of cotton.

On the basis of his work in Alabama, in 1892, Atkinson accepted an offer to return to Cornell as Assistant Professor of Cryptogamic Botany. He was promoted to associate professor the following year and became Professor and head of the Department of Botany (then within the College of Arts) in 1896. Subsequently, as new departments (plant pathology, plant physiology, etc.) were split off from botany and moved to the Agricultural College, Atkinson grew more and more isolated. But his social interactions had always been quite limited, and with the dissolution of his department, he was relieved of teaching obligations apart from directing the work of certain graduate students.<sup>2</sup> Consequently, he was able to devote himself to extensive field work and to the development of a fungal reference collection in the Cornell herbarium. He carried on an extensive correspondence and exchange of specimens with other botanists, and in 1903 he traveled to Uppsala, Sweden, to confer with Elias Fries' son and to obtain fresh specimens from Fries' original collecting areas. Subsequently, he went on to England and France and made collections there as well.



George Francis Atkinson

<sup>1</sup> This quotation, together with the portrait of Atkinson and most of the information about his life recounted here, is taken from the obituary memoir of him by Charles Thom, published in the *Biographical Memoirs of the National Academy of Sciences* (vol. 29, 1956) more than thirty-six years after Atkinson's death.

<sup>2</sup> Atkinson's domestic life was also very much that of a loner. Thom's memoir notes that for years, "his sole interest outside [his work was] a three-acre tract" of land that he bought and surveyed as the site for a pretentious home. Progress, however, was slow, and his wife became impatient. Consequently, while he "continued to develop his plan," she purchased a home directly across from his laboratory. Eventually she left Ithaca altogether, after which he moved into the one-story structure that was all that ever resulted from his elaborate designs.

Overall, Atkinson published around 150 papers, in addition to two books (*Biology of Ferns*, in 1893, and *Studies of American Fungi*, in 1900). He was particularly concerned with clarification of fungal taxonomy and the evolutionary relationships among fungi, and many of his students later became prominent figures in mycology.

Atkinson was elected a member of the National Academy of Sciences in April of 1918, and the following summer he and a group of students traveled to the Pacific Northwest, where they began collecting specimens on the slopes of Mount Rainier. With the arrival of autumn, "his students and assistants returned to other duties", but Atkinson stayed on there, alone, until late in the season.<sup>3</sup> He was caught in a storm, from which he emerged in a state of exhaustion. He was hospitalized in Tacoma, but developed influenza and then pneumonia, from which he died on November 14.

At the conclusion of his memoir on Atkinson, Thom acknowledges that students' opinions of his teaching varied widely, and that he was better suited to instructing more advanced students. His own recollection was that Atkinson was "a leader who was always in his workroom, always accessible", and always willing to stop his own work "to help a younger man" overcome a difficulty. 

<sup>3</sup>The account of Atkinson's demise is taken from the article about him in the *Dictionary of American Biography*.

ASK A QUESTION OR SHARE YOUR KNOWLEDGE

**NJMA YAHOO GROUP**  
[tech.groups.yahoo.com/group/NJMYCO](http://tech.groups.yahoo.com/group/NJMYCO)

A free forum on the Internet for NJMA members to share mushrooming experiences and to freely exchange any kind of mycological information.

For full details on joining this group, see the July/August issue of this newsletter.

**Join now, and start communicating!**

## EDITOR'S NOTES *(continued from page 2)*

even though I'm not mentioning everyone, if I listed everyone, this article would exceed the space available.

And, while we are talking about Fungus Fest, please plan ahead if you are an artist or photographer. We will have the large exhibition space (Mostly lower level, but also the stairwell) to fill next year for the whole month of September, coinciding with Fungus Fest 2008. Not only will this be a great lead-in to Fungus Fest 2008, it will also be an opportunity to show and sell your work.

And, before I forget, I'll make my usual (sorry about that) request for photos (preferably with captions attached), articles, etc. for NJMA News 38-1 (deadline for submissions is December 10!)

– Jim Richards

"In all things of nature there is something of the marvelous."

– Aristotle (384 BC - 322 BC), *Parts of Animals*

## CHYTRIDS

*submitted by Nina Burghardt*

When I was at the NEMF conference this summer, I attended a very interesting workshop on Chytrids. I had never heard of Chytrids, but it appears that these microscopic fungi are making big news. The chytrid *Batrachochytrium dendrobatidis* is apparently responsible for the dying off of frogs around the world. Workshop leader Joyce Longcore is the scientist who discovered the dying frog chytrid connection.

Chytrids are microscopic fungi which live in wet environments. Like all fungi, they are composed of chitin and reproduce by spores. They reproduce asexually. Unlike most fungi, they are mobile. The spores develop a flagellum (a whip-like tail) which allows them to navigate in water and to attach themselves to a food source. The food source can be chitin, keratin, or cellulose. Once they are attached, they develop into a ball. This fills up with spores. When the spores are ready, they leave through pores and the whole process starts over. The whole cycle takes four days.

Chytrids are everywhere there is water: ponds, puddles, and the forest canopy. Frogs also like wet areas, which puts them at risk. The chytrids consume keratin which covers the frog's skin. Frogs breathe through their skin; the skin also keeps the frog from drying out. For some reason, our northeastern frogs have been affected.

We had a great time looking at Chytrids through a microscope.

Dr. Joyce Longcore had a lot of patience. It is a tribute to her determination that she got her Ph.D when she was in her 50's and has carried on her research for years with no salary using her own money. 

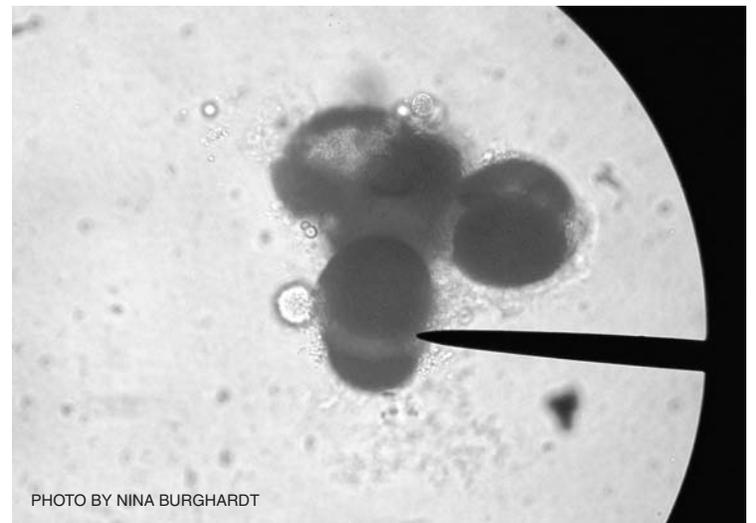


PHOTO BY NINA BURGHARDT

*Chytrids under the microscope*

# THE ENTOLOMA POISONING THAT WASN'T!

by Gene Yetter

I'm afraid the incident that torpedoed all of my impressions of Fungus Fest was the visitor who picked up and chewed a raw mushroom. What happened, unbeknownst to most NJMA members and Fungus Fest guests, involved an apparent collection of *Entoloma luridum*, a potentially toxic species, brought in by Dave Wasilewski of the Western Pennsylvania Mushroomers. Sang Park and me, and one or two other folks, were standing at the sorting table in the center of the display area examining the collection. Suddenly, an elderly man standing next to me picked up the largest specimen in the collection, put the cap in his mouth, bit it off at the stem, and started chewing.

Sternly, I told the man to spit out the mushroom cap because we were assuming it was poisonous. At first, he refused, and continued chewing for a moment before he finally did expel it. I urged him to run to the sink in the kitchen and rinse his mouth. This he refused to do and he made the strange remark, "I survived an atomic bomb, I can survive a mushroom." What the heck did he mean by that? Was he present in Hiroshima or Nagasaki? Or had he been present at a nuclear bomb test? I assume he swallowed juice or particles of the mushroom.

I consulted NJMA president Jim Barg about this incident, and while doing so, an Arboretum staff person overheard our conversation and asked Jim to inform the Arboretum staffer in charge. We were concerned with liability in case the "victim," who would have self-inflicted a medical emergency, suffered a toxic reaction.

Jim and I agreed that we should find and confront the man again and urge him to monitor his situation for the rest of the day, and if he experienced any unusual symptoms to call New Jersey Poison Control. We found him as he seemed to be leaving. In response to our instructions about a reaction, he said, "I rinsed my mouth several times. I am going home to watch the Giants game. That is more important than a mushroom."

Those events culminated in me making a signed statement in the presence of an officer of the Morris County Park Police, who was summoned by the Arboretum staffer in charge. I certainly didn't mind. Before the officer left, I took him to my table to show him the remaining bits in the *E. luridum* collection. I explained to him how I had looked at the specimen spores under the microscope, and how we arrived at a tentative identification by keying it out (incorrectly at first...we were thinking *E. sinuatum*) in the Moser book, "*Agarics and Boleti*." He took all this quite seriously, thanked me, and departed.

Thankfully that was the end of the affair. A 2002 NAMA poisoning report indicated that the "onset" of toxic

symptoms associated with ingestion of a sidedish-sized portion of *Entoloma luridum* was a half-hour. At least there were no poisoning alerts from New Jersey Poison Control through Sunday and Monday. No doubt an NJMA member would have been called for input.

I forwarded the remaining specimen to Tim Baroni at SUNY Cortland, leading entolomatologist, and Tim is, so far, agreeing with our tentative identification, *Entoloma luridum*. Dave Wasilewski has uploaded his photos of the fresh material on the discussion group thread at the MushroomExpert.com Web site <http://www.activeboard.com/forum.spark?forumID=82256&p=3&topicID=13620570>. The incident seems to add a new implication for our due diligence in the future, and we may decide to conspicuously post a sign warning visitors not to eat any mushrooms that they see on display. (President's note: It's done and ready!)

Over the telephone that evening, I ran this story by Aaron Norarevian and, with his usually repressed deadpan humor, Aaron wondered with a laugh, "So what did it taste like?" I guess I forgot to ask the man. Well, heck, you can't think of everything. 

## SOMA Winter Wild Mushroom Camp January 19-21, 2008 in Occidental, CA

with Tom Volk, Else Vellinga, and Taylor Lockwood  
Forays, classes, presentations, and mushroom cuisine

Fees: \$275 for full weekend, \$215 with off-site lodging,  
\$125 for Sunday only. For information, call 707-773-1011,  
or email [SOMAcampinfo@SOMAmushrooms.org](mailto:SOMAcampinfo@SOMAmushrooms.org)

SOMA is pleased to announce that Tom Volk has agreed to be the featured speaker at our upcoming winter wild mushroom camp. (<http://tomvolkfungi.net>)

DO NOT MISS TOM! He is one of the most authoritative and interesting mycologists around. A dynamic speaker of mushroom-world fame! Spread the word!

Joining Tom on our roster will be the engaging speaker Else Vellinga, who is affiliated with UC Berkeley, Dept. of Plant and Microbial Biology, Bruns Lab. Her area of expertise is Agaricales.

We also expect Taylor Lockwood to give one of his renowned photo discussions.

There are others still jockeying for inclusion in our lineup, so stay tuned for future announcements.

**Please note that the early bird discount pricing ends November 15th!**



## RECIPE FILE

The following recipe is adapted from *Simple to Spectacular* [Broadway Books, 2000] by Jean-Georges Vongerichten and Mark Bittman.

### *Mushroom Spring Rolls*

*2 tablespoons oil*

*2 pounds mixed mushrooms, trimmed, washed, and coarsely chopped* (if using portabello, remove the gills)

*3 tablespoons minced ginger*

*1 tablespoon minced garlic*

*4 scallions, minced (white and green parts)*

*24 6-inch squares of phyllo dough*

1. Heat the oil in a large skillet until medium-high. Add the mushrooms and cook, stirring from time to time, until they give up their juices. Add the garlic and ginger, along with salt and pepper to taste, and cook until quite dry. Stir in the scallions and let cool.

2. Preheat the oven to 350° F. Brush 12 squares of phyllo lightly with oil and top with the remaining phyllo. With a point of the square facing you, place a heaping tablespoon of the mushroom mixture across the center of each square making a 4-inch long log from left to right. Fold over the left and right point of each square so they overlap in the middle. Brush a bit of oil over the top half of the wrapper. Fold the bottom half up, then roll tightly. (The oil will seal the roll.) As each roll is finished, place it on a lightly-oiled or parchment-lined baking sheet. (The rolls can be refrigerated at this point for up to 2 hours before baking – Turn the oven off if you chose to delay baking)

3. Bake the spring rolls for about 15 minutes, or until golden brown.

4. Serve with the following dipping sauce:

*1/2 cup salted peanuts, finely chopped*

*1 small bird chile, chopped (you may substitute cayenne or Tabasco to taste)*

*2 teaspoons sugar*

*1 cup unsweetened coconut milk*

*2 teaspoons soy sauce (or fish sauce)*

*1 teaspoon fresh lemon juice*

1. Combine the peanuts, chile, and sugar in a small skillet over medium-high heat and cook, tossing and stirring, until lightly browned, 2 to 3 minutes. Add the coconut milk and stir, then cook until reduced by one-third and thick, about 5 minutes. Stir in the soy or fish sauce and lemon juice. Correct the seasonings and remove from the heat.

2. Serve the spring rolls hot, with the warm dipping sauce.





# Holiday Dinner 2007

The NJMA requests the pleasure of your company at our annual Holiday Dinner, Photo Contest, and Election of Officers to be held at the Unitarian Society in East Brunswick on December 2, 2007 at 2:00 p.m.

Please bring a favorite dish (sufficient to serve 8 to 10 people) for the buffet table. If you plan to bring a dish containing wild mushrooms you must get clearance for the dish from Bob Hosh, who is coordinating the buffet menu. You may contact him via e-mail at [rhosh@patmedia.net](mailto:rhosh@patmedia.net) or by phone at (732) 873-1406. Dishes should be labeled to show ingredients and should arrive ready for the buffet table with serving utensils. All questions concerning the buffet menu should be directed to Bob. The club provides beverages.

**Please note that a donation of \$10.00 per person is required to help offset some of the buffet costs. In order that we may cater the party properly, please respond by November 28, 2007!**

### Directions to the Unitarian Society:

The Unitarian Society is near the corner of Tices Lane and Ryders Lane in East Brunswick.

**From New Brunswick via Route 18:** Take U.S. Highway 1 south, exit at Ryders Lane to East Brunswick, continue to the second light, and turn left onto Tices Lane. The Unitarian Society is the 2nd drive on the right before you go under the NJ Turnpike.

**From the south via the Garden State Parkway:** Take Route 18 north toward New Brunswick to Tices Lane exit (take jughandle from right lane of 18 across to Tices Lane). Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.

**From the NJ Turnpike:** take Exit 9 to Route 18. Take Rt 18 South to East Brunswick. On 18, turn right onto Tices Lane at the third traffic light. Follow Tices Lane until you pass under the Turnpike. The entrance is in the woods on the left just after you leave the underpass.

## NJMA Holiday Dinner Registration Form

Fill out this form, make your check payable to NJMA, and mail both, before November 28, to:

**Bob Hosh, 209 South Middlebush Road, Somerset, NJ 08873**

Questions? Phone: 732-873-1406 E-mail: [rhosh@patmedia.net](mailto:rhosh@patmedia.net)

NAME(S): \_\_\_\_\_

TELEPHONE: \_\_\_\_\_ E-MAIL: \_\_\_\_\_

NUMBER OF PEOPLE ATTENDING \_\_\_\_\_

x \$10.00 each = \$ \_\_\_\_\_ (Don't forget to enclose your check for this amount)

**I will bring sufficient to serve 8 to 10 people (please specify below):**

_____	Hors d'Oeuvres	_____	Meat casserole
_____	Vegetable casserole	_____	Green salad
_____	Potato or pasta salad	_____	Dessert

**I will help with:** \_\_\_\_\_ Setup \_\_\_\_\_ Serving \_\_\_\_\_ Cleanup

## **NJMA NEWS**

c/o Susan Hopkins

P.O. Box 291

Oldwick, New Jersey 08858

### **FIRST CLASS MAIL**

*NJMA is a non-profit organization whose aims are to provide a means for sharing ideas, experiences, knowledge, and common interests regarding fungi, and to furnish mycological information and educational materials to those who wish to increase their knowledge about mushrooms.*

#### *In this issue:*

- **WE'LL MISS YOU, ANIA**
- **MEET ME AT KING'S GAP**
- **HOLIDAY DINNER**
- **WHO'S IN A NAME, PART 5**
- **AMANITA UPDATES**
- **FUNGUS FEST RECAP**
- **GLENN FREEMAN TALK**
- **BEECHES AND TURNIPS**
- **MATSUTAKE SECRETS**
- **CHYTRIDS**

*...plus much more!*

### ***Fistulina hepatica***

A polypore which is often found in the fall, this mushroom is one of the few edibles that can be eaten raw. Its distinctive red shading on the top and its cream-colored pore surface make it unmistakable. Its flavor is often described as "citrusy" or "acidic", but in any case, this is a unique and tasty find!