



NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION
Volume 39-2 March - April 2009



NJMA OFFICERS

President – Nina Burghardt
Vice-President – Igor Safonov
Secretary – Terri Layton
Treasurer – Bob Peabody

DUES

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

NJMA WEBSITE

www.njmyco.org
Bob Hosh, Jim Barg, Rob Robinson

NJMA NEWS

Editor: Jim Richards
211 Washington Street
Hackettstown, NJ 07840-2145
email: jimrich35@verizon.net
Art director: Jim Barg
email: jimbarg@bssmedia.com
Circulation: Susan Hopkins
Deadline for submissions:
10th of even-numbered months.
Send ONLY newsletter submissions to the editor. All other correspondence should be sent to the secretary:
Terri Layton
1319 Reed Lane
Kintnersville, PA 18930-9433

NJMA EVENTS HOTLINE

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

SEEING RED?

Check your mailing label. If you see a red mark, it means that you haven't paid your 2009 dues. That means that this is your last issue of NJMA News. Don't miss another issue: Send your dues in to Bob Peabody now!

CALENDAR OF UPCOMING EVENTS

Sunday, March 1
2:00 pm

MEETING AND LECTURE

Frelinghuysen Arboretum, Morristown
Speaker will be Dr. Oman Isikhuemhen of North Carolina A&T University. His talk will be on the culture of mushroom hunting, cultivation, and usage among African people.

Saturday, March 21
6:00 pm

CULINARY GROUP DINNER: Soups and Salads

Unitarian Society, Tices Lane, East Brunswick
For information or to register, contact Bob Hosh 908-892-6962 (gombasz@comcast.net) or Jim Richards 908-852-1674 (jimrich17@mac.com)

Saturday, March 28
9:00 am – 12:30 pm

FREE BEGINNER CLASS I

Great Swamp Bookstore and Gift Shop
Instructor: **Dorothy Smullen** *Registration required.*

Saturday, March 28
1:00 pm – 4:00 pm

GILLED MUSHROOM FIELD I.D. CLASS

Great Swamp Bookstore and Gift Shop
Instructor: **Bob Peabody**. \$15.00 fee. *Registration required.*

Sunday, April 5
12:45 – 1:45 pm

FREE BEGINNER CLASS II

Frelinghuysen Arboretum, Morristown Preserving and Cooking. Instructor: **Bob Hosh** *Registration required.*

Sunday, April 5
2:00 pm

MEETING AND LECTURE – Frelinghuysen Arboretum, Morristown

Speaker: Bill Bakaitis, Founder of the Mid-Hudson Mycological Association. Topic: "Edible mushrooms and Toxic Look-alikes"

Sunday, April 19
12:00 – 4:00 pm

WORKSHOP: Mushroom Breads

Hackettstown, NJ (location will be provided to registrants)
Instructor: **Jim Richards** \$20.00 fee. *Registration required.*

Sunday, April 26
12:00 – 4:00 pm

WORKSHOP: Asian Ways with Mushrooms

Hackettstown, NJ (location will be provided to registrants)
Instructor: **Jim Richards** \$20.00 fee. *Registration required.*

Sunday, May 3
10:00 am

FORAY: Princeton Water Works (Institute Woods)

Leader: **Jim Barg**

Saturday, May 16
10:00 – 3:00 pm

WORKSHOP: Working with Digital Photos

Frelinghuysen Arboretum Instructor: **Jim Barg**
\$10.00 fee. *Registration required – see page 11*

Saturday, May 16

GREAT SWAMP BIO BLITZ

Contact **Dorothy Smullen**, dsbs@bellatlantic.net

Directions to the Frelinghuysen Arboretum, Morristown

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

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

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



PRESIDENT'S MESSAGE

Spring will be here before we know it and we will be dusting off our baskets and wax paper bags in search of early mushrooms. Our first foray will be May 3 at the Princeton Water Works (a.k.a. Institute Woods) and, as usual, it will start at 10:00 in the morning.

As I write this, Bob Hosh is finishing the foray schedule. This year we will have several Saturday forays for those who cannot make it on Sunday.

Meanwhile, back to icy winter. We have a very busy program coming up, with all sorts of offerings. We have two more Sunday talks which should be very interesting. Dr. Oman Isikhuemhen will be here March 1 with his two daughters. Dr. Isikhuemhen comes from North Carolina A&T University, where he teaches and works with farmers to develop and manage the mushroom industry in that state. He also helps mushroom farmers in Africa, as well as organizing a mycological conference in Ghana each year. He will be talking about what is happening on the mushroom front in Africa.

Our speaker in April will be Bill Bakaitis, who lives in New York state. He founded the Mid-Hudson Mycological Association and has written and spoken extensively about mushrooms for over thirty years. The topic of his talk, "Edible and Toxic Look-alikes," will give us basic information that we will need before we start our forays.

This year we will take on a new long-term project. Dr. Devito of the New Jersey Conservation Foundation has asked us to collect and document the fungi on the Franklin Parker Preserve in the heart of the New Jersey Pine Barrens. This project should be similar to the survey that some of our members did over many years on the grounds of the Paul Brandwein Institute at Rutgers Creek in Orange County, New York. With 9,400 acres to carry out our study, we should find many unusual mushrooms.

In this issue, you will find a listing and registration form for our education workshops. I am sure that you will find one that matches your interests, whether it be making crafts, cooking, or studying. Sign up early since all workshops have a limit on how many people can sign up. Thank you, Dorothy, for spending the time to set up these workshops.

If you are fooling around on your computer, there is a fascinating video that you may want to look at. It shows a *Cordyceps* consuming an ant. You can find it at www.youtube.com/watch?V=XQERRbU23bU. Please let me know if you come across any other web sites that you think might interest club members.

– Nina Burghardt

NJMA CULINARY GROUP SOUP AND SALAD DINNER:

Saturday, March 21 at 6:00 pm

The culinary group's next dinner will be held in the Gathering Room of the Unitarian Society in East Brunswick. The meal will begin at 7:00 pm, but members who have dishes to prepare and who wish to help with the setup of the tables, etc. may arrive at 6:00.

The theme of the dinner will be Soups and Salads. Appetizers will be served, and then we anticipate having six soups (served in two flights of three soups each) along with salads and breads. We'll then finish with desserts, tea, and coffee. The planners of this event, Jim Richards and Bob Hosh, expect to have the menu finalized and recipes distributed by the second week in March. Bob plans to contribute the recipe for a sensational soup that he enjoyed at Longwood Gardens as one of the six. We know that there will be a couple of mushroom soups in the mix as well.

A brief description of the group and the meal are in order for those who have never attended one of the Culinary Group's events. The Culinary Group had its first Dinner in April of 1983, and has held an average of four dinners each year since – which means that approximately one hundred dinners have been cooked, and well over a thousand dishes have been consumed. That's a lot of food!

The dinners are planned meals with some sort of theme (usually some region) and are definitely *not* potluck meals. At the end of the meal, everyone hands in their receipts for the costs of the dish that they prepared. Everything is added together and, after adding the cost of the room, is equally divided among the participants. Dinners usually average between \$12 and \$15 per person. Attendees bring all their own dishes, silverware, glasses, etc. and beverages. For this particular dinner, we will be supplying the soup bowls. Coffee and tea are also provided.

One question that you will be asked when you first join the group is "What do you like to cook?" We would like to make sure that everyone gets recipes that they are comfortable with. If you really love to cook and are up to a challenge we will be glad to oblige. If, on the other hand, you want a easier dish, we will come up with something for you as well. We want to make sure that everyone has a great time.

Space at the dinners is limited to 30 participants. We have a little over half that number already signed up. So if you are interested in attending, or if you would like additional information, please contact Bob Hosh (908-892-6962) gombasz@comcast.net or Jim Richards (908-852-1674) jimrich17@mac.com



TWO TALES OF FUNGI: A REVIEW OF DR. AMY TUINGA'S LECTURE

by Terri Layton

Dr. Amy Tuininga from the Louis Calder Center for Biological Research Station at Fordham University, was our lecturer in January. Dr. Tuininga is an Assistant Professor of Biology and an Associate Chair of Graduate Studies. Amy lectured on the "Effect of too much Nitrogen in Soil and how that can play out for Mycorrhizal Fungi" and "Deer tick-killing Fungi".

Amy conducts research in Fungal Ecology and her general theme of research is how any disturbance through natural perturbations and anthropogenic effects changes the structure of communities and how this ultimately affects an ecosystem's function. The types of disturbances she researches include fires, climate change, invasive species, and atmospheric nitrogen deposition.

The purpose of the Nitrogen Deposition Study is to identify/determine any mycorrhizal fungi species that are bioindicators of atmospheric nitrogen levels. Primary sources of nitrogen deposition are automobile emissions, power plants and farms. Interestingly, but not surprisingly, Ohio has the highest level of nitrogen deposition due to the high number of power plants in that state.

Basically, the aim of the study is to determine whether: if nitrogen is made readily available to plants through deposition, would a plant's reliance on fungi diminish? Mycorrhizal plants normally rely on fungi to transfer inorganic nutrients from soils to them. Products from burning fossil fuels react with sunlight and eventually lead to excess deposition of nitrogen in soils. Dr. Tuininga hopes to use the information from her study to help policymakers and land managers set stricter standards for regulation of emissions.

New Jersey has a diverse landscape. In the north, we have white pines, shale and loamy nitrogen-rich soil; in the south (around and below Brendan T. Byrne State Forest) we have forests dominated by pitch pines, in sandy, porous soil, resulting in a nitrogen/nutrient deprived landscape, thereby creating a unique and very sensitive ecosystem. It's not too hard to imagine that nitrogen deposition over time would surely decrease biodiversity and fungal colonization all over the state. The accumulation of nitrogen deposition on the oligotrophic pine barrens would surely have devastating consequences for both the fungi and higher plants.

Additional research that Amy is conducting includes a study of the ecology of entomopathogenic fungi that kill ticks, particularly blacklegged ticks (*Ixodes scapularis*, formerly known as the deer tick). Surprisingly, these blacklegged ticks have a very high mortality rate: 97% do not survive and only .01% become adults. Can you

imagine what would happen if the mortality rate was only 1% instead?

Ticks are the leading carriers of diseases to humans in the United States, and are second only to mosquitoes worldwide. It is not the tick bite itself that causes the problem, but the organisms in the tick's saliva transmitted through the bite that cause disease. These tiny, biting insects feed on the blood of warm-blooded animals, including **humans**. They burrow painlessly into the skin with their feeding parts, draw blood, and eventually drop off when they become **engorged** with blood. Ticks have greatly increased in number since the middle 1900s!

If you haven't had your fill of these nasty creatures, read on: Some people may develop fever, headache, nausea and a general sick feeling caused by the tick-transmitted pathogens.

We sure hope to avoid these nasty creatures and we hope that Amy can identify some fungal species to control tick populations **very soon**. In the mean time, if you do get tick bites there is an almost instant treatment: by taking prophylactic doxycycline for a twenty-four hour period, you can virtually prevent future problems.

Amy is a native of Oregon who accidentally ended up in the Eastern US. She currently tutors graduate students in the field of mycology at Fordham University in NY. Dr. Amy Tuininga regularly publishes articles with Dr. John Dighton, who is well known in mycology. We are proud that Amy is one of our club members, and delighted that she uses the NJ Species List that we publish annually (see the January-February 2009 issue of this newsletter). We all agreed that she certainly was a delightful speaker and a very, very nice person.

Thank you to Dr. Gene Varney for his technical review of this article.



Dr. Amy Tuininga with Nina Burghardt





EDITOR'S RAMBLINGS

This time, for a change, there is quite a bit to write about other than the usual "Thank you's" and "Please submits". First, there is the question of what you want to see in *NJMA News* other than the calendar of club activities. Would you like more technical articles, more "human interest" pieces about NJMA members, more recipes, more mushroom-related craft articles? Is there an interest in covering other topics such as the flora and fauna that are found in mushroom collecting areas, or general information about trekking through the fields and woods? Should all articles be written "in house" (that is, by NJMA members), or are you interested in finding out what other clubs are doing? Please let Jim Barg or myself know, either by email or phone. Our contact information is: jimbarg@bssmedia.com (908-362-7101) or jimrich17@mac.com (908-852-1674).

If anyone is interested in reading the newsletters of other mushroom clubs, please, please let me know. I have several very large stacks of them and I need to get rid of them. The quality does vary considerably. Some issues are very heavy on technical articles. Some newsletters are nothing more than a brief listing of club events. But, there are many, many very interesting articles that we just do not have room for in this newsletter. I will be more than happy to make reasonably-sized packages of some of the more interesting newsletters, which can then be circulated among our members. Distribution would take place at forays and meetings.

We are looking for an alternate printer for *NJMA News*. Our current printer, who has taken care of most of NJMA's printing needs (these newsletters, new member packages, posters, brochures, etc.) may no longer be available in the near future. If you know of someone that can step into his shoes, please let us know. We are looking for someone who can provide these services at a rate considerably below that of commercial printers. Or, if you know of a commercial printer that would be willing to give special rates to a not-for-profit educational organization, that would certainly work. Again, please let me or Jim Barg know about it.

As most of you already know, *NJMA News* is also available online at the club website www.njmyco.org at the same time that the issue goes to the printer. If you prefer to read the newsletter online only, you now have the option of having your name removed from our newsletter mailing list. (Of course you can print out whatever pages you want.) If you aren't receiving newsletter notices in your email box, please send your email address to Jim Barg (jimbarg@bssmedia.com) As with most choices we make, there are pros and cons. On the plus side: You get the newsletter a few days before the issue arrives via snail-mail, you save NJMA money (the cost of printing and

mailing the newsletter is one of the club's biggest expenses), and you get to save a couple of tree branches somewhere. Also, if the newsletter were to be published online only (a future possibility), there would be no limit to the number of color pages that could be used (Currently, we are restricted to one color page (two sides) for each issue.) On the negative side, there are many of us who just like the feel of a printed document and who like to get mail. If you wish to opt out of getting the mailed newsletter, contact Bob Peabody ([pagprolog@aol.com](mailto:paprolog@aol.com)) or Susan Hopkins (azubahsjh@earhlink.net). You can always change your mind later and request re-instatement on the mailing list if the online version isn't to your liking.

And, now there is a place for your mushroom photos on our club website! Rob Robinson has begun organizing and hosting a section devoted to New Jersey mushrooms. See the article on page 6. And (a sneak peek ahead), I have it on good authority that there will be a new category added to the Photo Contest this year called "Creative", with no limits as to what wild and crazy pictures will be accepted. On this note, you might want to sign up for Jim Barg's "Working with Digital Photos" workshop on May 16.

For all you creative types, there is now a competition organized by Frank Marra (see page 6) for a new NJMA T-shirt design.

That should be more than enough for you to think about (and act on) until *NJMA News* 39-3 is published in two months' time. Thanks again to all of you who have contributed to *NJMA News* and please keep the articles and photos coming (I had to get that in!)

– Jim Richards

MUSHROOMS & HEALTH

Mushrooms haven't been lauded for being especially nutritious. That should change: A three-ounce **portobello** cap provides more than 400 mg of potassium, about as much as a small banana. One serving (three ounces) of **cremini** mushrooms, prized for their meaty richness, delivers 32 percent of the daily recommended intake of immunity-boosting selenium. And researchers at Penn State recently discovered that **shiitake**, **oyster** and **maitake** mushrooms are the best sources of the disease-fighting antioxidant ergothioneine, containing 40 times more than wheat germ, previously one of the top-rated sources.

– from *Food and Wine* magazine (February 2006)
"The Beauty of Mushrooms" by Jane Sigal

WHO'S IN A NAME?

Underwoodia columnaris

by John Dawson (part 12 of a series)

The ascomycete *Underwoodia columnaris* Peck is a very unusual member of the Helvellaceae. It is pictured in all of the major field guides to eastern U.S. mushrooms, but it is described as “widespread but rare” in George Barron’s *Mushrooms of Northeast North America* and appears never to have been collected on forays of either the Eastern Penn Mushroomers or the New Jersey Mycological Association. Its generic name commemorates Lucien Marcus Underwood (1853–1907), who was one of the founding members of the Board of Scientific Directors of the New York Botanical Garden and was its chairman at the time of his death.

Born in New Woodstock, New York, Underwood became interested in natural history early on:

While working on the family farm as a young boy, he is said to have carried a small box with him in the fields, so that “no new thing ... could escape him.”¹ Because of farm work between the ages of eleven and seventeen, he was able to attend school only during the winter. Nonetheless, at fifteen he began attending classes at the nearby Cazenovia Seminary, and in 1873 he enrolled at Syracuse University, from which he graduated in 1877 and then received an M.S. in 1878 and a Ph.D. in 1879. His dissertation was in the field of geology, but he had also developed a strong interest in the study of ferns and liverworts, and his book *Our Native Ferns and How to Study Them*, published in 1881, was the first manual devoted to North American ferns.

While still a graduate student, Underwood began teaching at Morrisville Union School, where for \$700/year he was expected to teach fourteen ungraded classes of unruly students. Somehow he managed to maintain order and systematize the curriculum there, and a year later he was hired as a teacher of natural science at the Cazenovia Seminary, where he himself had studied. Upon the receipt of his doctorate, he then moved on to become a college professor, first at Hedding College in Abingdon, Illinois, and then successively at Illinois Wesleyan University, Syracuse University, DePauw University, Alabama Polytechnic Institute at Auburn, and, finally, Columbia University,

where he served as professor of botany from 1896 until his death. During the summer of 1887 he also worked for the Smithsonian Institution in Georgia, Tennessee and Virginia, and in 1891 he assisted the Department of Agriculture in a study of the extent and distribution of a disease of orange trees in Florida.

Before 1890, Underwood devoted his attention primarily to ferns, liverworts and insects. After that time he turned away from entomology and increasingly focused on cryptogamic botany, thrice in his career accepting a lower salary in order to be able to undertake studies of the lower plants. In 1889, he published *Generic synopses of the basidiomycetes and myxomycetes*, and a decade later, *Moulds, Mildews and Mushrooms*. He prepared the text on the Hepaticae for *Gray’s Manual of Botany*, and later contributed the text on the Pteridophyta to Britton and Brown’s *Illustrated Flora*.



Lucien Marcus Underwood

Throughout his career, Underwood was active in various botanical organizations. While at Illinois Wesleyan, he participated in the early years of the Indiana Academy of Sciences and served as the first director of the Indiana Biological Survey. In 1892, he served as a member of the Committee on Nomenclature of the American Association for the Advancement of Science and was chosen as a delegate to the International Botanical Congress in Genoa, where he was elected vice-president and was involved in the deliberations that established 1753 as the starting date for botanical nomenclature. He was one of ten botanists charged with forming the Botanical Society of America, was its president from 1899–1900, and was also editor of publications for the Torrey Botanical Club from 1898–1902.

According to various posthumous tributes paid to him, Underwood was a devoted and enthusiastic teacher, more concerned about the advancement of knowledge than about his own salary or reputation. Among the many adjectives applied to him, “light hearted”, “genial”, “helpful” and “unselfish” are typical. He was also reportedly devoted to his wife Marie, whom he married in 1881, and to their daughter Helen. Indeed, one account states that after his marriage “the home was the one place around which all [his] other interests centered”² — which, if true, makes the circumstances of his demise all the more tragic.

(continued on next page)

¹ Carleton Clarence Curtis, “A biographical sketch of Lucien Marcus Underwood”, *Bulletin of the Torrey Botanical Club* 35:1 (1908), 1– 12.

This obituary tribute is the principal source for the present article.

² *Ibid.*, p. 11.

Obituary memoirs published at the time of Underwood's death discretely fail to mention its cause, while the biographical note accompanying the description of his papers at the New York Botanical Garden³ says merely that he took his own life. But a newspaper account from the Danbury, Connecticut *Evening News*, dated Monday, November 18, 1907⁴, provides sensational details: "In a sudden attack of mania, due, it is believed, to depression over losses sustained during the recent period of financial unrest, Professor Underwood...attacked his wife and daughter with a knife Saturday afternoon in his country home in Redding [Connecticut]."

The account goes on to say that Professor Underwood had gone "upstairs after lunch", where "his daughter... found him at the entrance to the bathroom...a few moments later. [There] he seized her, and his manner was so unusual that she ran downstairs and called to her mother. Mrs. Underwood [then] hastened upstairs and was at once attacked by her husband with a small knife...He gashed her across the right side of the throat...and there was a short struggle, in which Mrs. Underwood tried to secure possession of the knife." Failing to do so, and "realizing that...they were unable to cope" with him without assistance, "the women ran from the house and fled to the home of their nearest neighbor...a short distance away."

When help arrived at the Underwood's home, the professor was found "lying upon the floor of the bathroom with a gash in his throat." He was "carried...into an adjoining room", but "managed to escape", and after "a short but fierce struggle" was "finally overpowered" and "tied securely in order to prevent him from doing further harm to himself." Efforts made to save his life proved unsuccessful, however, and he died about half an hour later. 

³ http://sciweb.nybg.org/science2/libr/finding_guide/underwb2.asp

⁴ Available at:
<http://genforum.genealogy.com/underwood/messages/4500.html>



RECIPE FILE

Beech Mushrooms with Turnip

by Bob Hosh

(This dish was demonstrated at the February 2009 NJMA Mycophagy meeting)

- 10 oz. 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**

First peel and dice the turnips and cook in just enough water to cover until tender. Drain and set aside. 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. Add the cream, white wine, sugar, salt and freshly grated nutmeg. Add the cooked turnips and simmer a couple of minutes more.

This goes well with roast chicken.

Serves 4-6

ASK A QUESTION OR SHARE YOUR KNOWLEDGE

NJMA YAHOO GROUP
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.

Join now, and start communicating!

NEW! NJMA "FUNGI FINDS" – WEBSITE PHOTO CONTRIBUTIONS

by Rob Robinson

Current NJMA members are invited to contribute their digital photos to the NEW "Fungi Finds" Photo Page of the NJMA website. The goal is to provide a pictorial guide to fungi found in New Jersey, while showcasing the photographic talents of NJMA photographers.

Just visit the NJMA website at njmyco.org, and click the Photo Page button for details on how to contribute your photos. Happy snapping!



NJMA T-SHIRT DESIGN CONTEST!

NJMA is looking for a new mushroom-friendly and interesting T-shirt design. Here's your chance to bring your artwork to the masses!

Your design must be in **one color only**, for both front and back of the shirt, and must contain the club name or the initials "NJMA".

Win \$25 (applicable to NJMA events or books) and free shirts for you and your family (max. 5) if your design is selected by the club.

Send completed designs to marraman1@verizon.net, or to: NJMA T-SHIRT DESIGN COMMITTEE
146 Beverly Avenue, Staten Island, NY 10301

Deadline for submissions: May 31, 2009

THE CREW!

THE AUCTION!

THE SERVER!

THE CHEFS!

THE BOWTIES WITH MORELS!

THE WARM SALAD WITH MUSHROOMS!

MYCOPHAGY 2009

CHIEFS & SERVER PHOTOS BY DOROTHY SMULLEN



A glimpse back into NJMA's past

Photos unearthed from members' archives



Dorothy Smullen, Sam Ristich,
Jim Richards, and Gary Lincoff



Gertrude Espenscheid
and Bunji Tagawa, July 1984



Ray Fatto (center) with other
NJMA members at Hacklebarney
State Park, July 1984. Ask some
of our "old timers" who they are!



Bunji Tagawa & Danny Manalovich, July 1984

2009 MYCOPHAGY – TOGETHER AGAIN!

by Terri Layton

Together again: Bob Hosh and Jim Richards (B&J) at the NJMA Annual Mycophagy Meeting, cooking up a storm. It was sweet (or should I say DELICIOUS?) For a while our club tried different ways to delight our members with the annual mushroom cooking, but at last we realized that NOBODY DOES IT BETTER. Babes, you (B&J) are the BEST.

Bob and Jim cooked up five dishes each, and all 45 of us were stuffed by the end of the program. Tastily coordinated dishes complimented each other and we eagerly waited for the next dish as our mouths watered in anticipation. The variety of mushroom dishes was amazing.

Jim's dishes included spices of Asian and European origin. Although I was horrified when Jim actually used brown gravy straight out of a jar for one of his recipes. This is the kind of thing I might do, but would never admit to. I guess one doesn't sweat that kind of stuff when one knows that one is THAT GOOD. Bob, not to be left behind, used curry, Asiago cheese, tons of fresh herbs and, of course, sour cream. Bob confessed to making up a dish as he went along. Cool!

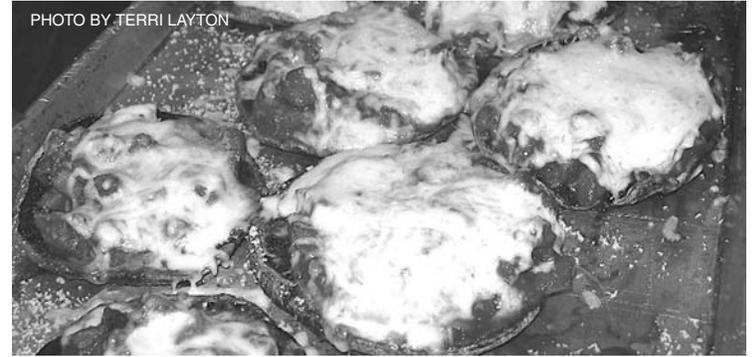
For the benefit of those who missed the event, Bob and Jim prepared their own dish as they each called out ingredients. We were able to see the whole cooking process via an oversized projection screen complete with Smell-O-Vision. As dishes were done, served and being consumed, Bob Peabody, the auctioneer, got things moving. Many interesting mushroom artifacts were donated to the auction, including books, a night light (looked to be an *Amanita daucipes*), stationery, patches, and lots and lots of fresh and dried mushrooms.

Things got pretty hot a few times with members trying to out-bid one another. I am really not sure what Bob Peabody does for a living, but he sure looked like he knew what he was doing. He knew exactly when to pause for effect, give a little pep talk about what a wonderful thing it was, explaining creative ways to use it and more than patiently explaining why we all needed it. Whatever it was!

Jim Barg unselfishly donated a half-gallon of dried black morels, three quarts of dried *Boletus edulis* (I know the spot where he got them from!) and a whole quart of *Xanthoconium separans*. I think the street value must have totaled about \$600, and one of them that fetched a whole \$95 was purchased by one of our new members, Marcus Morreale. The cycle of cooking, watching, eating, and auctioning was repeated five times. That's a lot of delicious food and a lot of shopping, not to mention shouting.

The next-to-last dish served before the Warm Mushroom Salad and the Creamed Morels with Bowtie Pasta was Portobello Pizzas. Here is what Bob Hosh said about the pizzas: "These have always been a team effort by Jim and me going back at least 20 years. He prepares the caps to use

as crusts by sweating them in the oven, and he gets the cheeses ready for topping. I make the sauce with the chopped Portobello stems and tomatoes with herbs. The pizzas are then assembled and baked. It has been a very popular dish with members for years".



Jim's and Bob's Portabello Pizzas coming out of the oven

Adding to the festivity were Jim Richards' wonderful mushroom and cheese breads. Definitely no leftovers here. If you liked the breads, don't forget to sign up for the spring class to learn how to make them.

Special thanks go to Mike Rubin, Mike Mudrak, and Steve Zahorbenski, all who kept the kitchen going the whole five hours with washing, chopping/dicing, and serving. Thanks also to about 15 people (you know who you are) who chopped and diced the mushrooms donated by the Phillips Mushroom Farms in Kennett Square, PA once again this year.

Phillips Mushroom Farms donated *Agaricus bisporus* (Criminis & Portabellos), *Lentinula edodes* (Shiitakes), *Hypsizygus tessulatus* (Beech), *Pleurotus eryngii* (Royal Trumpet) and *Grifola frondosa* (Hen-of-the-Woods), and *Hericium erinaceus* (Pom-Pom). To top it off, this year they added wild-collected *Craterellus cornucopioides* (Black Trumpet) and *Hydnum umbillicatum* (Hedgehog). A special thanks goes to Tina Ellor, Technical Director of Phillips Mushroom Farms, for making it all possible. Thanks to Nina Burghardt for making the long trip out to Kennett Square to pick up these goodies. And, one last thank you to Jim Barg for the audio/video set-up and for donating mushrooms for the auction and the cooking demonstration.

Wow! A delicious meal, wonderful entertainment and togetherness! Events like these really make me appreciate how wonderful our members are!

Be sure to visit www.phillipsmushroomfarms.com for more information and recipes.

(See color photos of our Mycophagy meeting on page 7, and recipes on pages 6 and 13)



A footnote from our Treasurer: The Mycophagy meeting auction brought in \$512. Items were contributed by Jim Barg, Phillips Mushroom Farms, Randy Hemminghaus, Terri Layton, Frank & Ashley Santora, Barbara Ecker, Jane Bourquin, and Bob Peabody – for which we thank you very much. Also, a big cheer for all the bidders at the auction. If you weren't successful in your quest this year, please come back and try your luck next year.

LACTARIUS, SKIMMING THE CREAM

by Walt Sturgeon (reprinted from OMS *MushRumors*, issue 34-4)

The genus *Lactarius* can be a good one for beginners to concentrate on. This genus contains mushrooms with milk. That is to say they exude latex when cut or broken. While this is not the only genus that lactates, it is the most prominent and one which contains some distinctive edibles. The good news is that there are no known deadly poisonous species and the not recommended species taste bad. The bad news is that they are underappreciated, mostly because they benefit from recipes a bit more complex than simply frying in butter.

The milk mushrooms are in the same family as the brittle gills in the genus *Russula*. Both tend to be rather squat, and are found under trees with which they form mycorrhiza. Their cells tend to be nearly round, making the fruiting bodies brittle. Their stipes break like a piece of chalk. With some notable exceptions, they are not as brightly colored as their *Russula* cousins. Their gills are not as crumbly as the *Russula* genus and they have a more solid, clean appearance. The latex can be obvious or merely a damp stain on the flesh, depending on the species and the environmental conditions. Tasting the latex and observing color changes of the latex and flesh are helpful in identification.

In Ohio, the species most commonly consumed is the Bradley, *Lactarius volemus*. It is most common in July and August often associated with oak trees. It has abundant white to cream colored latex which is sticky and stains the gills brown. It will also stain fingers. The cap ranges from yellow orange to orange brown. The stipe is similar in color but paler. The gills are whitish and close. A fishy odor is present, but it disappears on cooking. Sometimes the cap is wrinkled and it intergrades with *Lactarius corrugis* which is also edible. *Lactarius corrugis* usually has a darker cap and always has darker gills. It also is most abundant under oak trees. Another edible look alike is *Lactarius hygrophoroides*, which looks like a Bradley but with subdistant gills. It will occur under oak but often fruits in sandy soil along streams under yellow birch and hemlock. Note that all of these have abundant mild tasting latex. *Lactarius luteolus* is a pale cream to white species with abundant, mild tasting milk and a fishy odor. All four are firm rather than coarse textured mushrooms which are good in casseroles.

Perhaps the most striking milk mushroom in Ohio is the blue to bluish-silver *Lactarius indigo*. It has sparse blue milk, usually visible as a stain on the flesh. Eventually the stains become greenish. Look for it under oaks and pines. It is an edible species and one of the very few blue foods that is not a fruit.

In Europe, *Lactarius deliciosus* is known as an excellent edible with mushroom festivals in Spain featuring this species. It is rare in Ohio. A look alike that occurs here under conifers is *Lactarius deterrimus*. It is also edible but not especially good. It has somewhat bitter tasting flesh. Both species have orange caps and mild, scanty, orange latex. Both stain green. Many guides incorrectly identified

Lactarius deterrimus as being its more delectable cousin.

As a general rule, it is wise to avoid eating any *Lactarius* whose latex is acrid or hot tasting, and any that have white latex which changes to yellow or purple after a few minutes. A watermelon-pink milk mushroom with a silver luster is *Lactarius subpurpureus*. It has sparse, mild, reddish purple latex which stains the flesh greenish. It is edible. Look for it under hemlock.

There are several common white species which have very acrid milk. Under hardwood trees, the peppery milk mushroom, *Lactarius piperatus*, has extremely crowded gills. It has abundant latex which, depending on the variety, may slowly turn yellow or green. The latter is variety *glaucescens* which some consider a separate species. It is abundant in Ohio. Another common white milky is *Lactarius deceptivus*, which has a cottony roll of tissue on the cap margin which covers the gills in the button stage. It often fruits under hemlock. Our most common acrid white milk mushrooms with no cottony margin and with subdistant gills is *Lactarius subvellerus* var. *subdistans*.

There are two common local species with latex going quickly from white to yellow when exposed to air. In summer under oaks and in mixed woods, *Lactarius chrysoreus* is often very common. In late summer and fall *Lactarius vinaceorufescens* makes an appearance under conifers. It soon develops dark reddish stains on all parts. It can be abundant in pine plantations.

In my experience, the species with latex turning bright violet are rare in Ohio. Farther north, I often see *Lactarius uvidus*, *L. aspideoides* and *L. representaneus*.

A very dark greenish capped milk mushroom is probably *Lactarius atroviridis*. It occurs with oaks and has peppery milk. A lighter green peppery species is *Lactarius turpis* which has also been called *L. necator* and *L. sordidus*. It occurs with hemlock.

Under oaks, often in lawns, is the zonate-capped *Lactarius psammicola* var. *glaber*. It is a yellowish-tan mushroom with an inrolled cap margin at first. Its white latex is acrid.

Section *Plinthogalus* of *Lactarius* includes numerous species and varieties many of which have brown to black caps. They can be strikingly beautiful with the contrast of the creamy gills and the plush dark cap. *Lactarius lignyotus* and *L. lignyotellus* are common under birch and hemlock. No species in this section are known as good edibles. The various species and varieties can be difficult to separate.

Most difficult to identify macroscopically are what I refer to as the *Lactarius subdulcis* complex. These are small tan to orange and have scanty white or watery latex.

Overall, *Lactarius* is a good genus to work with. There often have distinct characteristics. There are many that are a challenge. Several are worth collecting for eating and many are quite attractive.



NJMA EDUCATION CLASSES for the 2009 SEASON

NJMA will be offering classes in mushroom identification and other topics in 2009. 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 (Registration form is on page 15)*. Fees are listed with the courses. *Classes are limited to 25 people unless otherwise noted*. Directions to the Great Swamp NWR Friends Bookstore and Rutgers University are on the next page.

Saturday, March 28

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

Great Swamp Bookstore and Gift Shop

Dorothy Smullen will introduce fungi groups, terms used in mycology, and use of identification keys. Handouts will include information about foray gear and procedures. *Please register for this course even though it is free.*

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

Bob Peabody will present an intermediate course based on the Largent book for macroscopic features. Excellent handouts are included. \$10.00 fee.

Sunday, April 5

12:45 pm to 1:45 pm – FREE BEGINNER CLASS II (for NJMA members only)

at the Frelinghuysen Arboretum (just before our regularly-scheduled monthly meeting)

Bob Hosh will talk on the preserving and cooking of mushrooms. *Please register for this class even though it is free.*

Sunday, April 19

12:00 pm to 4:00 pm – MUSHROOM BREADS (New class!)

at the home of Jim Richards in Hackettstown (directions will be sent or emailed to registrants)

Jim Richards will give a hands-on bread workshop featuring a variety of breads that use mushrooms as a major ingredient – from Chinese Steamed Mushroom Buns to Italian bread, using both dried and fresh mushrooms. Participants will sample their handywork. *This class is limited to 6 people, so register early.* Directions to Jim's home will be sent or e-mailed. \$20.00 fee.

Sunday, April 26

12:00 pm to 4:00 pm – ASIAN APPROACH TO MUSHROOM COOKERY

at the home of Jim Richards in Hackettstown (directions will be sent or emailed to registrants)

Jim Richards will conduct a hands-on workshop using both fresh and dried Oriental mushrooms. The menu will run from Dim Sum to Dessert. Participants will enjoy the fruits of their labor. *This class is limited to 6 people, so register early.* Directions to Jim's home will be sent or e-mailed. \$20.00 fee.

Saturday, May 16

10:00 am to 3:00 pm – WORKING WITH DIGITAL PHOTOS

at the Frelinghuysen Arboretum

Do your digital photos suffer from such ills as bad lighting, lack of sharpness, inaccurate color, or less-than ideal composition? Utilizing the computer application Adobe Photoshop Elements, instructor Jim Barg will show you how to compensate for, and even correct, many of these problems. *This was a popular course last year, so sign up early!* *Limit – 20 participants.* Fee \$10.00.

Saturday, May 30

10:00 am to 2:00 pm – COPROPHILOUS (DUNG-LOVING) FUNGI

Rutgers University, Foran Hall (Cook College campus)

Using microscopes, participants will examine cultures of dung fungi prepared by Gene Varney who will also discuss the major groups which inhabit dung. These include Zygomycetes (*Pilobolus*), Ascomycetes (many perithecial and cup fungi), a few Basidiomycetes and the Hyphomycetes or Imperfect/asexual/conidial fungi. John Dawson will show us how to take prize-winning photos of these small, beautiful fungi with a digital camera. Bring lunch. *Limited to 15 participants.* \$10.00 fee.

(continued on next page)

Sunday, June 28

9:00 am to 4:00 pm – ALL-DAY FUNGI CRAFT WORKSHOP

at the Great Swamp NWR Bookstore and Gift Shop (bring lunch!)

Join Susan, Ursula, Viola, Melanie, Rhoda and Dorothy in this hands-on workshop to create mushroom related items. Activities to choose from will include dyeing wool and fleece, making felted bowls from wool fleece, dyeing silk scarves, forming mushroom paper and paper beads made from polypore fungi, making mushroom jewelry. *Limited to 10 participants.* \$25.00 fee. Registrants will receive a “to bring” list.

Sunday, November 1

1:00 pm – THE BIOLOGY BEHIND THE FUNGAL TREE OF LIFE (New class!)

A pre-meeting program by Glenn Boyd. More information to come. \$10.00 fee.

Saturday, November 14

1:30 pm to 4:00 pm – EVOLUTION OF THE BITUNICATE ASCOS

at Kean University (directions will be provided to registrants)

Dr. Eric Boehm, Jr. of Kean University will present a program on DNA and fungal evolution highlighting his specialty of small carbonaceous ascomycetes. We will get a chance to visit the lab and see DNA running on a gel as well as some of the devices used in these studies. \$10.00 fee. *Limited to 15 participants.*

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

Take exit 30 A from Rt. 287. Follow through Basking Ridge on N. and S. Maple Ave. Make a left onto Lord Stirling Rd. Continue on dirt road over small bridge. Road is now called White Bridge Rd. Turn left on Pleasant Plains Rd. Continue past the turn for the refuge headquarters (closed on weekends). Watch for sign on the right for the Friends Bookstore. (Note: Do not try to get there from Madisonville Rd. The bridge is closed.)

DIRECTIONS to RUTGERS UNIVERSITY, FORAN HALL

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

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

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

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

DIRECTIONS to the UNITARIAN SOCIETY, 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.



RECIPE FILE

(As prepared by Jim Richards at Mycophagy 2009)

Gnocchi with Mushrooms and Basil Cream

adapted by Jim Richards from a recipe by Susan Selasky for the Detroit Free Press

Preparation time: 15 minutes Total time: 35 minutes

- 1 package gnocchi (DeCecco was used in the demonstration)***
- 6 ounces Oyster mushrooms***
- 6 ounces Cremini (Baby Bella) mushrooms***
- 4 ounces Shiitake mushrooms, stems removed***
- 1 tablespoon olive oil***
- 1 tablespoon butter***
- 2 cloves garlic, peeled and chopped***
- 1 medium sweet onion, sliced***
- 1/3 cup dry white wine***
- 1/2 cup vegetable broth (recipe follows)***
- 1 cup heavy cream or half-and-half***
- Salt and pepper to taste***
- 1 cup frozen peas***
- 1/2 cup chiffonade of basil***
- 1/3 cup shredded Parmigiano-Reggiano cheese***
- 2 tablespoons beurre manie (equal parts softened, unsalted butter and flour blended until smooth)***
- Salt and black pepper***

In a large pot of salted boiling water, cook the gnocchi according to package directions, about 3 minutes. They are done when they float to the top. Drain, reserving 1 cup of the cooking water, and transfer to a serving platter. Keep warm. (Note: The reserved water can be used to thin the sauce at the end, if necessary. I did not need it.)

Lightly rinse mushrooms and slice into 1/4-inch-thick pieces. Set aside.

Heat olive oil and butter in a large skillet over medium-high heat. Add onions and garlic and sauté until they start to become tender and turn golden in color. Add the mushrooms, Cook until they release their juices and are tender, about 8 minutes. Add the vegetable broth and cook 2 or 3 minutes.

Add the *beurre manie* and stir until thickened. Add the heavy cream and cook over medium heat until smooth. DO NOT BOIL.

Season the sauce with salt and pepper to taste and stir in the peas; cook 1 minute.

Stir in the basil and cheese and heat through until the cheese melts and serve immediately.

Serves 6

Vegetable Broth

Cut two onions (about 10 ounces total), 2 medium carrots, 1 medium parsnip, and 1 medium white turnip into large chunks (\pm 1 inch). In a pressure cooker, saute the vegetables in 2 tablespoons olive oil until golden (about 5 to 7 minutes). Add 6–7 whole black peppercorns to the pot along with 2 quarts of water. Cover, seal, and bring up to high pressure. Reduce the heat and cook for 12 minutes. Turn the heat off and let the pressure release naturally. Strain through a fine sieve and discard the vegetables. Refrigerate or freeze until needed.

NJMA COMMITTEE CHAIRS AND MEMBERS FOR 2009

Archives/Historian	Bob Peabody
Books	Herb Pohl
Circulation	Susan Hopkins
Computer	Gene Yetter
Culinary (dinner group)	Jim Richards, Bob Hosh
Cultivation	Gene Varney, John Horvath, Melanie Spock
Dyeing	Susan Hopkins, Ursula Pohl, Viola Spock, Melanie Spock
Education	Dorothy Smullen , Gene Varney
Foray Manager	Bob Hosh, Nina Burghardt
Foray Recorder	Glenn Boyd , John Burghardt
Fungus Fest	Dorothy Smullen, Terri Layton
Hospitality	Nina Burghardt
Victor Gambino Foray	Terri Layton
Library	Bob Hosh, Herb Pohl
Mycoesthetics	Jim Richards
Mycophagy	Bob Hosh, Jim Richards
NAMA Representative	Ursula Pohl
NEMF Representative	Susan Hopkins
New Foray Sites	Bob Hosh, Nina Burghardt, Bob Peabody
New Members	Jim Barg, Bob Hosh, Jim Richards, Rob Robinson
Newsletter Editor	Jim Richards
Newsletter Art Director	Jim Barg
Newsletter Circulation	Susan Hopkins
Nomination	Jim Barg, Sang Park, Rhoda Roper
Photography	Jim Barg, Jim Richards
Ray Fatto Scholarship	Mike Rubin (Chair), Bob Peabody (Treasurer), Gene Varney, Dorothy Smullen, Glenn Boyd
Slide Library	Dorothy Smullen, Jim Barg
Sunshine	Ursula Pohl, Nina Burghardt
Taxonomy	Gene Varney, Dorothy Smullen, Glenn Boyd
Web Site	Bob Hosh, Jim Barg, Rob Robinson
Toxicology	Rod Tulloss, Mike Rubin

A SEX STORY

by Lawrence Millman (reprinted from the *Boston Mycological Club Bulletin*, Vol. 61, # 2, 2006)

Several years ago, I found myself in a taxi in Kuching, the largest town on the island of Borneo. The taxi driver, an eagerly voluble Malay man, asked me the question that taxi drivers always ask foreigners in this part of the world: "Want girl?"

Almost as fast as he asked the question, I had my reply ready. "No thanks," I said. "How about boy?" he inquired. "Sorry, no." "Maybe little girl?" "No!" He paused for a while, then said: "Maybe you want dog? I can arrange." "I want kulat [mushrooms]!" I told him.

He looked at me as if I was a complete pervert, but business is business, so he drove me to Kuching's Central Market. There I saw enormous piles of fruit, vegetables, and – one of Borneo's gastronomic specialties – cicadas. Likewise, each vendor had piles of fresh and dried mushrooms laid out in front of him – *Agaricus*, wood ears, Russulas, Boletes, and the so-called Split Gill (*Schizophyllum commune*), a fungus usually described as "inedible."

As it happens, *Schizophyllum* is the most popular edible mushroom in Borneo. However, it's not the flavor or lack thereof that locals crave. Rather, they regard its leathery consistency as a sine qua non in their rice dishes. For they believe such dishes achieve culinary perfection only when the ingredients consist of many different textures, including, presumably, the texture of leather. In this, they are not dissimilar to many other Asians.

Here I should add that *Schizophyllum* is the most promiscuous of all fungi. In the 1950s, Harvard's John Raper determined that it has some 28,000 different genders (many of the more primitive fungi have only two genders). In other words, each *Schizophyllum* hyphal filament can mate – i.e., combine – with different homokaryotic hyphae of the same species. Such wantonness is doubtless the reason the wood-inhabiting *Schizophyllum* has been found on every continent except Antarctica.

It's also why I've titled this little vignette "A Sex Story."



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

REGISTRATION FORM for NJMA EDUCATION CLASSES 2009

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 check, made out to "NJMA", to: **Igor Safonov, 2215 Arch St. #501, Philadelphia, PA 19103**

MARCH 28	FREE BEGINNER WORKSHOP I	FREE	x _____	persons = total _____
MARCH 28	GILLED MUSHROOM FIELD I.D.	\$10.00	x _____	persons = total _____
APRIL 5	FREE BEGINNER WORKSHOP II	FREE	x _____	persons = total _____
APRIL 19	MUSHROOM BREADS	\$20.00	x _____	persons = total _____
APRIL 26	ASIAN APPROACH	\$20.00	x _____	persons = total _____
MAY 16	WORKING WITH DIGITAL PHOTOS	\$10.00	x _____	persons = total _____
MAY 30	DUNG FUNGI WORKSHOP	\$10.00	x _____	persons = total _____
JUNE 28	FUNGI CRAFT WORKSHOP	\$25.00	x _____	persons = total _____
NOV. 14	DNA & FUNGAL EVOLUTION	\$10.00	x _____	persons = total _____

Questions? Call Igor Safonov at 215-313-1764 or Dorothy Smullen at 908-647-5740

TOTAL AMOUNT ENCLOSED \$ _____



33rd Annual Northeastern Mycological Foray The Samuel Ristich Foray October 15-18, 2009 Four Points Sheraton Hotel, Eastham, MA

The Boston Mycological Club (BMC) invites you to one of its favorite collecting areas, the National Seashore and conservation lands of Cape Cod. The Cape is a coastal peninsula with beaches and marshes along the shore, and dunes, bogs, and ponds inland. The native trees include black locust, pitch pine and bear oak (pitch pine barrens), beech, and Atlantic white cedar. Fall weather is mild and rainy, guaranteeing an extended fall mushrooming season. We will foray in the Beech Forest, the Atlantic White Cedar Swamp and Marconi area, Duck Harbor, Great Island, and in some conservation lands along the shores of the inner Cape. BMC members have collected many species in October including *Suillus salmonicolor* (Slippery Jill), *Astraeus hygrometricus* (Barometer Earthstar), *Tricholoma flavovirens* (Canary Trich), *Leccinum aurantiacum* (Red-capped Scaber Stalk, Orange-capped Bolete, Copper-top), *Boletus projectellus*, *Rozites caperata* (Gypsy Mushroom), *Laccaria trullisata* (Sandy Laccaria) and *Amanita phalloides* (Death Cap).

At this time, expected faculty members are Roy Halling, principal mycologist, New York Botanical Gardens; Bart Buyck, National Museum of Natural History, Paris; Gro Gulden, Natural History Museum, Oslo; David Hibbett, Clark University; Sue Hopkins, mushroom dyeing expert; Renée Lebeuf, renowned mushroom photographer; Gary Lincoff, *Audubon Society Field Guide to North American Mushrooms*; Bill Neill, *Mushrooms of Cape Cod and the National Seashore*; Donald Pfister, Farlow Library and Herbarium, Harvard University; Anne Pringle, Harvard; Moselio Schaechter, *In the Company of Mushrooms*; Michaela Schull, Harvard, Elinor Shavit, Contributing Editor, *Fungi Magazine*; Tom Volk, University of Wisconsin-Lacrosse.

In addition to walks and lectures, workshops are planned on beginning mushroom identification, dyeing, cooking, microscopy, mushroom cultivation, and photography. Evening programs will feature a talk on the geological formation of Cape Cod and a 3D mushroom slide presentation.

The Sheraton Hotel is a comfortable hotel with excellent food conveniently located on the Cape Highway, Route 6, just 45 miles from the Cape Cod Canal bridges. The fully equipped hotel rooms are arranged on two floors around the indoor pool. There are exercise and game rooms. Meals will be buffet style except the banquet; vegetarian choices will be offered, and there will be a lobster option at the banquet. Smoking and pets are not permitted in the hotel. Camping and other accommodations are available nearby. Consult the Cape Cod chamber of commerce at www.capecodchamber.org or call (508) 362-3225.

According to the terms of our contract, NEMF must have reservations for 60 double rooms by July 15th or the foray will be cancelled. Note also that the first eighty rooms reserved will be located in the Sheraton. Additional rooms will be in the adjacent hotel, which is under Sheraton management.

Cape Cod is a world class resort area with varied activities for nonmycologists: walk on the National Sea Shore; bird watch; visit the nearby quaint towns of Provincetown, Chatham, Hyannis, Orleans, Sandwich; discover antique and artisan shops, art galleries, and museums. For the sports minded, there are places to fish, twenty-seven golf courses and extensive bike paths. The Cape Rail Trail bikeway can be accessed from the hotel parking lot. The famous Wellfleet Oyster Festival takes place that weekend. There are numerous possibilities for those who wish to extend their stays. In addition to Cape areas and Plymouth, one can visit Nantucket or Martha's Vineyard. For more information, consult the Chamber of Commerce.

For more information about transportation to Cape Cod, registration form, and program please go to the NEMF website: <http://www.nemf.org/files/2009/2009>. See you at the Cape!

Attend the pre-foray, four-day workshop at Eagle Hill, Maine, October 11(D)-15(B), 2009:
Gary Lincoff, "Mushrooms of Coastal Maine during the Fall Foliage Season."

Tel (207) 546-2821 email: office@eaglehill.us. Web: nemf.org

REGISTRATION FORM

2009 NEMF, October 15-18, 2009, Four Points Sheraton, Eastham, MA

Name(s): _____ Phone: _____

Address: _____ e-mail: _____

_____ Club: _____

Other adults or children (under 18) in your group: _____

I would like to share a room with _____ **OR** Please assign me a roommate.

I am: male female

Special requirement (e.g., handicap, vegetarian): _____

Liability Waiver: ALL adult members in your group must sign and date: By signing below, I release Four Points by Sheraton and the Ocean Park Inn in Eastham, Cape Cod, and the Northeast Mycological Federation, Inc., the Boston Mycological Club, 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(s)	Signature(s)	Date(s)
_____	_____	_____
_____	_____	_____

Fees: All fees are per person

	Fee	# of persons	=	Subtotal
Adult, double occupancy: Thu-Sun, 8 meals	\$360	x _____	= _____	_____
Adult, double occupancy: Fri-Sun, 6 meals (no Fri breakfast)	\$280	x _____	= _____	_____
Adult, single occupancy: Thu-Sun, 8 meals	\$480	x _____	= _____	_____
Adult, single occupancy: Fri-Sun, 6 meals (no Fri B)	\$360	x _____	= _____	_____
Adult, triple/quadruple occupancy: Thu-Sun, 8 meals	\$330	x _____	= _____	_____
Adult, triple/quadruple occupancy: Fri-Sun, 6 meals (no Fri B)	\$260	x _____	= _____	_____
Child under 18 in room with parents: Thu-Sun, 8 meals	\$140	x _____	= _____	_____
Child under 18 in room with parents: Fri-Sun, 6 meals (no Fri B)	\$105	x _____	= _____	_____

Commuter fees – includes all activities

Thurs-Sun, 8 meals	\$240	x _____	= _____	_____
Fri-Sun, 6 meals (no Fri breakfast)	\$200	x _____	= _____	_____
1-day registration, 3 meals (BLD): circle Fr or Sa	\$140	x _____	= _____	_____

Other

I (we) would like lobster instead of chicken/veg. at Sat banquet	\$30	x _____	= _____	_____
<u>Late registration fee after July 15th:</u>	\$30	x _____	= _____	_____

Please make check payable to NEMF in US funds for the total due: **TOTAL DUE:** _____

Registration Limit: 200 people Registration Deadline: postmarked by July 15, 2009

Mail check and this form to:
 Marcia Jacob, NEMF Registrar
 118 Presidents Lane
 Quincy, MA 02169-1961

Questions: email Marcia Jacob at mjacob@earthlink.net. **Include "NEMF" in subject line**, or telephone Marcia at (617) 471-1093, or Karen Davis at (978) 368-1846 or visit <http://www.nemf.org/files/2009/2009.html>

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

Cancellation policy: Prior to 7/15/2009, full refund minus \$30 cancellation fee. After that date, call registrar.

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:

- **2009 EDUCATION CLASSES**
- **MYCOPHAGY REPORT**
- **WHO'S IN A NAME - PART 12**
- **NEMF 2009 REGISTRATION**
- **A GLIMPSE INTO THE PAST**
- **GNOCCHI & MUSHROOMS**
- **YOUR PHOTOS ON OUR WEBSITE**
- **NJMA COMMITTEE CHAIRS**
- **SKIMMING THE CREAM**
- **TUNING IN TO DR. TUINGA**

