



# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
Volume 39-3 May-June 2009



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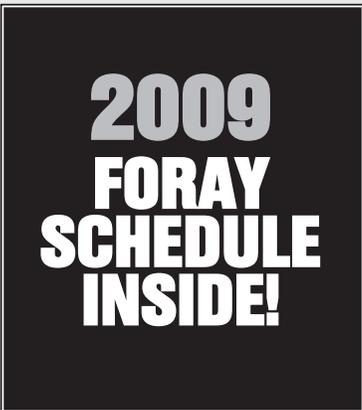
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## NJMA NEWS

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## NJMA EVENTS HOTLINE

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



## CALENDAR OF UPCOMING EVENTS

- |  |   |
|--|---|
| <b>Sunday, May 3</b><br>10:00 am                   | <b>FIRST FORAY OF THE SEASON: Princeton Water Works</b> (Institute Woods) <i>Leader: Jim Barg</i>   |
| <b>Saturday, May 16</b><br>10:00 – 3:00 pm         | <b>WORKSHOP: Working with Digital Photos</b> <b>Frelinghuysen Arboretum</b> <i>Instructor: Jim Barg</i><br><i>Registration required – see page 19</i>   |
| <b>Saturday, May 16</b><br>“Early” to 5:00 pm      | <b>GREAT SWAMP BIO BLITZ</b><br>Contact <b>Dorothy Smullen</b> , <a href="mailto:dsbs@bellatlantic.net">dsbs@bellatlantic.net</a>   |
| <b>Saturday, May 30</b><br>10:00 – 2:00 pm         | <b>NJMA Education Class: COPROPHILOUS (DUNG-LOVING) FUNGI</b> <i>Instructors: Dr. Gene Varney and John Dawson. Registration required (page 19)</i>  |
| <b>Sunday, May 31</b><br>11:00 am                  | <b>NJMA SURVEY: FRANKLIN PARKER PRESERVE</b> (Brendan Byrne State Forest) <i>Registration required.</i><br>Contact <b>Dorothy Smullen</b> , <a href="mailto:dsbs@bellatlantic.net">dsbs@bellatlantic.net</a>  |
| <b>Saturday, June 13</b><br>“Early” to 5:00 pm     | <b>UNION COUNTY BIO-BLITZ</b> at Briant Park, Hidden Valley Park and Houdaille Quarry in Summit and Springfield. <i>NJMA reps: Marc Grobman and Dorothy Smullen. Reserve by May 6<sup>th</sup> by calling (908) 647-5740.</i>   |
| <b>Sunday, June 14</b><br>10:00 am                 | <b>BOB PEABODY WILD FOODS FORAY</b> with special guest “Wildman” <b>Steve Brill</b> Deer Path Park, Hunterdon County. <i>Leaders: Bob Peabody and Bob Hosh.</i>   |
| <b>Sunday, June 21</b><br>10:00 am                 | <b>FORAY: Lake Ocquittunk Group Camping Area (Stokes State Forest)</b> <i>Leader: Jim Barg</i>  |
| <b>Saturday, June 27</b><br>1:00 pm to 5:00 pm     | <b>SCHIFF NATURE PRESERVE BIO-BLITZ</b><br><i>NJMA representative: Susan Hopkins</i>  |
| <b>Saturday, June 28</b><br>9:00 am – 4:00 pm      | <b>NJMA Education Class: ALL-DAY FUNGI CRAFT WORKSHOP</b> at the Great Swamp NWR Bookstore and Gift Shop. <i>Instructors: Susan Hopkins, Ursula Pohl, Viola Spock, Melanie Spock, Rhoda Roper, and Dorothy Smullen. Limited to 10 participants. Registration required (see form on page 19)</i> |
| <b>Friday, July 10 -</b><br><b>Sunday, July 12</b> | <b>NJMA VICTOR GAMBINO FORAY</b> at the King’s Gap Environmental Center, Carlisle, PA. <i>Coordinator: Terri Layton. Registration required - see page 7.</i>  |
| <b>Sunday, July 12</b><br>10:00 am                 | <b>FORAY: Meadow Woods Park</b><br><i>Leader: Susan Hopkins</i>   |
| <b>Saturday, July 18</b><br>1:00 pm - 4:00 pm      | <b>FORAY: Hoffman Park</b><br><i>Leader: Marc Grobman</i>   |
| <b>Sunday, July 19</b><br>10:00 am                 | <b>FORAY: Schiff Nature Preserve</b><br><i>Leader: Susan Hopkins</i>  |
| <b>Saturday, July 25</b><br>3:00 pm                | <b>NJMA CULINARY GROUP: Locavore Summer Garden Party</b> (Location TBA) <i>Coordinators: Bob Hosh and Jim Richards</i>  |
| <b>Sunday, July 26</b><br>10:00 am                 | <b>FORAY: Stephens State Park</b><br><i>Leader: Alex Adams</i>  |



## PRESIDENT'S MESSAGE

By the time you get this newsletter you should be enjoying a lovely dish of morels in cream or maybe a stir-fry with ramps, fiddleheads and sun-dried tomatoes!

We have had two excellent speakers this spring. Our April speaker was Bill Bakaitis, who is well known to many of you. He spoke about edible and toxic look-alikes. This, plus the beginner fungi workshops given by Dorothy Smullen, Bob Peabody and Bob Hosh should give our new members a solid grounding so that they can more fully participate in the upcoming forays.

Our speaker for March was Dr. Omoanghe S. Isikhuemhen. To all of you who listened to the hysterical TV weathermen, you missed a good talk. Dr. Omon is working in Africa to establish successful mushroom farms. Mushrooms are enjoyed in Africa both as a food source and as medicine. It does not take a lot of capital to get started in mushroom farming, but you need high quality spawn grown in sterile conditions to avoid contamination with other spores. He has been developing this with the country agricultural professionals and USAID, using sealed bags.

Dr. Omon also spoke about some of the research going on in universities. Dr. Omolo of Egerton University in Kenya is researching fungi to control the malaria mosquito. Dr. Olice and Dr. Kabase are developing ways to use local fungi in veterinary medicine which would be cheaper and more accessible to the local farmers than the medicine presently on the market.

In this country, Dr. Omon is working with North Carolina tobacco farmers to help them convert to mushroom farming. He is also trying to develop a commercially viable native maitake (*Grifola frondosa*). The maitake grown in the commercial mushroom farms all comes from Asia. He has asked us to send him some pieces of the mushrooms when they fruit in the fall.

We still have openings for our education workshops. You can learn how to produce an award-winning photo or make mushroom-dyed felt bowls for your valuables and even paper on which to send a greeting!

If you have a scientific interest and are attending the workshop on DNA and fungal evolution on November 14, you might like to look at Dr. Eric Boehm's web site at [www.eboehm.com](http://www.eboehm.com).

I recently attended several interesting fungal events. The first was a presentation given by Dr. Nicholas Money, author of *Mr. Bloomfield's Orchard*, to the Eastern Penn Mushroomers. He described the work that he was doing with his students using high speed photography. He showed photos taken at up to 250,000

frames per second of a dung fungus shooting its spores. You can watch a video of these fungi shooting off their spores on YouTube (look up "fastest fungi"), or you can see still photos (frames from the video) on the web at <http://schaechter.asmblog.org/schaechter/2008/09/the-fastest-fli.html> (put the whole address on one line). If you want to find out more about dung fungi, sign up for the May 30 workshop with Dr. Gene Varney and John Dawson.

I also attended a day of Pineland Short Courses, given once a year, at Burlington County College. Dr. Dighton, who visited us several years ago, gave an overview on the world of fungi. If you live in southern New Jersey or in the Philadelphia area, you should investigate these courses sponsored by the Pinelands Institute. They are well worth the effort.

Dorothy Smullen will be leading a group of twenty in a foray at Duke Gardens, just outside of Somerville, on June 27. If you are interested in attending, please let her know. Her email is [dsbs@bellatlantic.net](mailto:dsbs@bellatlantic.net). Duke Gardens also has a webcam set up in an eagle's nest so you can spy on "Ma Eagle" sitting on her chicks. So go on the site and give a look.

I hope to see you at one or the other of our forays. Happy hunting!

— Nina Burghardt

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## SCHIFF NATURE PRESERVE BIO BLITZ ON JUNE 27

*submitted by Tanya Sulikowski,  
Executive Director, Schiff Nature Preserve*

Volunteer biologists and naturalists are needed!!

Money from a recent Conserve Wildlife grant is funding a species inventory project for local high school kids, and we plan to use the BioBlitz as a culminating activity for the grant and also to enhance our stewardship efforts here at the Schiff Nature Preserve.

Join us for our first BioBlitz on Saturday June 27, 2009 from 5:30am to 10:00pm. (We have decided to avoid the 24-hour survey for our first event.) The 340+ acre Schiff Nature Preserve consists of Highlands forests, meadows, wetlands, and streams, and is the largest non-profit run nature preserve in Morris County. For more information about Schiff, visit the Schiff website at [www.schiffnaturepreserve.org](http://www.schiffnaturepreserve.org).

Kindly RSVP to let me know if you would like to join us and what your preferred survey creatures are. We are also searching for a few willing folks to act as "Team Leaders" to coordinate all who are surveying for a particular taxa.

Food, fabulous company and great weather will be provided to all who contribute time and talents to our event. 

## Why do mushrooms always get a bum rap?

Did you know that fruit and vegetables have personalities? Not really...but according to research carried out by Robert Sommer at the University of California, Davis, in 1988, lemons are seen as dislikable, onions are stupid, and mushrooms are social climbers.

The study indicated that fruit and vegetable metaphors for human characteristics were more likely to describe physical than personality attributes. Fruit metaphors reflected more favorable characteristics than did vegetable metaphors.

– Robert Sommer (1988) *The Personality of Vegetables: Botanical Metaphors for Human Characteristics, Journal of Personality* 56 (4), 665-683, 1988.

## 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](http://njmyco.org), and click the Photo Page button for details on how to contribute your photos. Happy snapping!



## DUKE FARMS FUNGI DIVERSITY STUDY TO BEGIN ON JUNE 27

by Dorothy Smullen

I have proposed an ongoing macrofungi diversity study at Duke Farms in Hillsborough, NJ to begin on Saturday, June 27<sup>th</sup> from 11:00am to 3:30pm.

Any interested NJMA members who wish to take part on June 27 (or in the future) *must* contact me at 908-647-5740 or at [dsbs@bellatlantic.net](mailto:dsbs@bellatlantic.net). On the first Saturday, there will be a limit of 20 members. After that time, there will be trips with smaller numbers of NJMA identifiers either on weekdays or weekends, hopefully once a month. For June 27<sup>th</sup>, you must contact me at least a week in advance or you will not be allowed through the gate.

The Stewardship Committee at Duke Farms requires a photo CD of our identified specimens. There are three wooded areas, not open to the public at this time, where we will begin our study.



## “WILDMAN” STEVE BRILL TO LEAD NJMA’S WILD FOODS FORAY

submitted by Bob Peabody

As is customary for NJMA in June, when mushrooms are not in peak season, our annual Bob Peabody Wild Foods Foray will be held at 10:00am on Sunday, June 14 at Deer Path Park (Round Mountain Section), Hunterdon County, New Jersey.

Our walk leader will be “Wildman” Steve Brill. Besides achieving fame on radio and television, he is also a successful author of wild food books. For more info on Steve, go to [www.njmyco.org/links.html](http://www.njmyco.org/links.html) and click the link to the ‘Wildman’s’ informative website.

After the walk, Steve will give a short talk on wild edibles in the Lakeside Pavilion.

This will be followed by our wonderful potluck picnic. Please bring something to share. The foray will be held rain or shine.



“Wildman” Steve Brill with Japanese Knotweed

## BOOK REVIEW

# THE LIFE OF KANSAS NATURALIST ELAM BARTHOLOMEW

by Gene Yetter

In the archives of the Kansas State Historical Society in Topeka is the diary of a Plains farmer who taught himself botany and mycology and contributed significantly to the body of knowledge of those sciences in his time. Elam Bartholomew, a settler in Rooks County in 1874, detailed his observations in a panorama of about 5600 pages covering 63 years. He lived through settlement of the American heartland when study of its fauna, flora and fungi were in relatively early stages.

Bartholomew secured a 160-acre homestead site north of Stockton, Kansas. With his own hands and help from new neighbors, he built a house for himself and his wife, Rachel, and turned many acres of former grassland to farming. At age 30 (1882), he began to study grasses, wild flowers, shrubs, trees and fungi of his adopted territory, and in a few years he was in demand as a speaker on botany and on fungi that interact with plants and crops. In 1919 he read a paper on The Edible Mushrooms of Kansas before the Academy of Science in Manhattan, Kansas. He also became known as a source of specimens assembled in "*exsiccati*" sets for distribution to herbaria across the U.S. and overseas. As of March 2009, the New York Botanical Garden holds well over 1100 Bartholomew collections with many more expected to be cataloged. He authored or co-authored hundreds of fungal taxa.

I have not seen the diary, but excerpts from it have been brought together in a book entitled, *Pioneer Naturalist on the Plains: The Diary of Elam Bartholomew, 1871 to 1934*. The author is a grandson, David Bartholomew of Dundee, Illinois. Running 338 pages, the book consists of chapters on homesteading, farming, nature, the diarist's personal life, his politics, his religion and his accomplishments in botany and mycology. The entries are linked by narrative of the author.

Evident everywhere in the diary entries is a strong sense of the shared life on the Plains of family and community. It is the rugged life of legend. Bartholomew first reported use of a telephone on July 24, 1903. As regards "nature," many diary entries deal with earthquakes, prairie fires, dust storms, drought, tremendous rain and flooding, withering heat, freezing temperatures and raging blizzards, usually with economic impact. Nevertheless, there are also the harvests and good times, and Bartholomew is able to look beyond everyday concerns to make loftier observations as in his entry about a celestial event on December 6, 1882:

"Between the hours of one and two o'clock the

clouds broke away partially and we got a moderately good view of the transit of Venus across the sun's disc and as another transit will not occur until the year 2004 it is probably the last one we will witness."

The book's illustrations include fascinating old photographs and scans of records and documents. Besides family pictures, there are reproductions of Bartholomew's homestead certificate and a page from his handwritten daily weather log, pictures of his sod house, a picture of the wheat harvest with horse-drawn equipment, and a picture in 1914 of the cherry harvest with automobiles of the period deployed at the perimeter of the orchard.

Bartholomew's diary entry for July 16, 1885, tells of a two-day visit to his homestead by two scientists from the Kansas State Agricultural College (today Kansas State University), George H. Failyer and William A. Kellerman. They were doing geological research in the vicinity and had camped near the house. The visitors looked over Bartholomew's collections and discussed with him the flora of the region and other scientific subjects, establishing lifelong friendships. They departed on the 18<sup>th</sup> leaving behind a microscope for his use; they intended to report the microscope back at the college as a "mysterious disappearance."

Quoting from David Bartholomew's book:

"Kellerman and others returned often, and the Bartholomew farm became a place for agricultural crop experimentation. The hospitality was shared willingly, and Elam's fertile mind flourished under such scientific stimulus"

After considerable recognition by the scientific community, the Agricultural College in 1898 awarded Bartholomew a Master of Science Degree, "for proficiency in botanical and horticultural researches." In 1927, the College followed that award with an Honorary Doctor of Science degree.

Among all of the scientific projects Bartholomew undertook, one of the most significant was his assuming responsibility for continuing work on the Fungi Columbiani *exsiccati* begun by Job Bicknell Ellis and Benjamin M. Everhart in 1893, after those two elderly gentlemen retired in 1901. In this enterprise he organized specimens in 70 indexed sets of a hundred species per set. The sets are called "centuries." They were sold by subscription (\$6 a set) to herbaria at institutions mostly in the U.S. but some worldwide. While Ellis and Everhart had completed 15 Fungi Columbiani centuries, Bartholomew finished century 16 (December 1901) through 51 (March 1917). Doing the math, that's 245,000 neatly packaged and labeled fungal specimens that are still in possession of the world's cryptogamic

(continued on page 6)

## WHO'S IN A NAME?

### *Ingoldian Fungi*

by John Dawson (part 13 of a series)

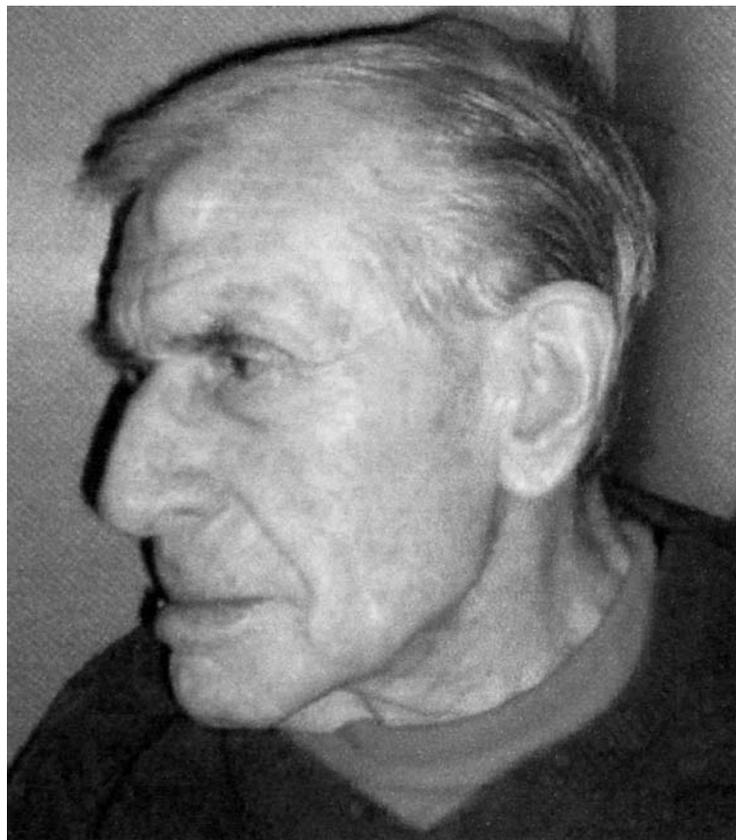
This installment departs from the format of its predecessors in two respects, since it honors a *living* mycologist for whom an entire class of fungi, not an individual species or genus, is named.

Cecil Terence Ingold, born July 5, 1905, is now approaching 104 years of age. As one centenary tribute to him noted<sup>1</sup>, “His research interests have ranged over an exceptionally wide field”, including chytrids, spore discharge mechanisms in asco- and basidiomycetes, smuts, polypores, *Entomophthorales*, and the remarkable group of aquatic hyphomycetes, now known as Ingoldian fungi, that are primarily responsible for leaf decay and nutrient recycling in streams. It was he who first recognized the significance of those hyphomycetes, as well as their ubiquitous distribution.



*C.T. Ingold at age 59*

In 1926, Ingold received an undergraduate degree in botany, with an emphasis on mycology, from Queen's University in Belfast. He then spent a year at Imperial College, London, where he took an advanced course devoted equally to mycology and plant physiology. Captivated by the latter subject, he returned to Queens for his Ph.D., which he earned in 1930 with a dissertation on systems in plant sap that buffer against changes



*C.T. Ingold in old age*

in pH. Nevertheless, he later described the years 1927-30 as “frustrating and sterile”<sup>2</sup>.

Ingold's first faculty appointment was at the University of Reading, where he taught more than half of all the courses in the Department of Botany. Still having “strong leanings toward mycology”, he there met Walter Buddin, who would later serve as treasurer of the British Mycological Society. It was Budden who introduced him “to the joys of fungal forays” and induced him to join the BMS in 1932.

In 1937, Ingold moved to University College, Leicester, where he “became excited by the chytrids attacking planktonic algae”. It was his discovery of one particularly beautiful such chytrid (*Endocoenobium eudorinae*) that reportedly caused him to specialize thereafter in mycology rather than plant physiology; and the next year, while searching for chytrids in a small brook near his home, he found in the stream scum an “abundance [of] many kinds of most extraordinary fungal spores”, most of which were large and tetra-radiate in shape. For several months he continued to find such spores in scum, and he finally discovered their source to be fungi living on submerged alder leaves in the stream bed. He later learned that a few such fungi had been described earlier, but, he thought, “rather inadequately”; and so he

*(continued on next page)*

<sup>1</sup> John Webster, “Centenary of a mycologist: C. Terence Ingold”, *Mycological Research News*, 2005, p. 754.

<sup>2</sup> Information in this paragraph, and elsewhere if not otherwise indicated, is taken from C.T. Ingold, “My involvement with aquatic hyphomycetes”, in B. Sutton (ed.), *A Century of Mycology* (Cambridge Univ. Press, 1996), pp. 39-52.

undertook to classify those aquatic hyphomycetes into eight new genera, all of which remain valid today.

When Ingold first presented his findings in a report to the BMS, his mentor John Ramsbottom urged him to note the precise location where they occurred, as he thought that “such a distinctive fungal flora might not occur elsewhere”. But in fact, they were subsequently found to exist in profusion (up to 20,000 per liter of water) in streams throughout the world. Indeed, Nicholas Money, in his wonderful book *Mr. Bloomfield's Orchard*, devotes a full chapter to “Ingold's jewels”, where he compares Ingold's discovery of this “wholly new type of fungus” to “the first scientific reports of elephants, rhinoceros, and other African mammals” (p. 109).

In 1944, Ingold accepted a chair at Birkbeck College, London, where he remained for the next 33 years. In his centenary tribute, Webster describes Ingold as “a disciple of A.H. Reginald Buller, whose writings ... kindled [Ingold's] interest in spore discharge.” Ingold subsequently published three books on that subject, the last of which<sup>3</sup> is an exceedingly interesting and eminently readable text.

Though Ingold retired from teaching in 1972, he retained his interest in aquatic hyphomycetes and continued to do serious research on them at his home for another five years. Then, recognizing that he could not compete in retirement with “the splendid studies of those fungi” being undertaken elsewhere, he turned his attention to other microfungi<sup>4</sup>. By the time of his eightieth birthday he had a bibliography of 174 publications, and a further 100 appeared in the following twenty years!<sup>5</sup> His last laboratory work, leading to two short papers in the journal *Mycological Research*, was conducted in 1998 and involved smut fungi. 

<sup>3</sup> *Fungal Spores: Their Liberation and Dispersal* (Clarendon Press, Oxford, 1971).

<sup>4</sup> C.T. Ingold, “Terence Ingold reflects”, *Mycological Research News* 2005, pp. 754-755.

<sup>5</sup> Webster, *loc. cit.*

*Really now?*

## Crif Dogs Introduces Gourmet Corn Dogs

The bacon-wrapped institution answers your late night prayers with a new corn dog made from a mushroom-like corn spore called *huitlacoche*, courtesy of Tailor's Sam Mason. Add in some new Crif gear and a few new cocktails (like the gin-soaked *Blackthorn Rose*) and you'll forget you're eating a mushroom-like corn spore called *huitlacoche*.

Crif Dogs is located at 113 St. Mark's Place, New York.

## THE LIFE OF KANSAS NATURALIST

ELAM BARTHOLOMEW (continued from page 4)

herbaria. Bartholomew performed this task with the help of his wife and sons at a lab he had built on his homestead, also the epicenter of his farming and agricultural research.

By the time of his work on the Fungi Columbiani, Bartholomew had established himself with scientists and institutions around the U.S. On a railroad trip to the East in 1910, he visited Ellis's grave in Newfield, New Jersey, and eventually arrived in New York City. His diary entry on June 3 notes:

“After lunch I took an elevated car up N.E. several miles to Bronx Park where I visited the New York Botanical Garden and meeting Dr. W. A. Murrill there was shown about the buildings and grounds by him and had the pleasure of meeting Dr. P. A. Rydberg, Dr. J. K. Small, Dr. M. A. Howe, Dr. C. E. Fairman of Lyndonville, N.Y., Prof. Fred J. Seaver and Mrs. N. L. Britton, wife of the Director of the Garden.”

Bartholomew stayed the night at Murrill's and the next day met Garden director, Nathaniel Lord Britton. Shortly he departed from the Garden by way of “the Zoological Park and out to the Westfield subway station.” He was bound for Washington, D.C., where he made the rounds at the Department of Agriculture.

Elam Bartholomew's ancestral roots trace to Huguenots who fled France to live in Holland in the time of persecution by King Charles IX. More recent ancestors came to the New World settling in Philadelphia. Elam was born a fourth generation son of George and Fanny (Bowman) Bartholomew on June 9, 1852. At the time, the family was living near Granville, Ohio. Elam was the fourth son; he was followed by four more brothers and a sister. A sister aged seven months had died in 1851. At the end of the Civil War, the family relocated to Farmington, Illinois. From there, most of the children eventually moved away to homestead in Kansas, and the parents followed.

In the last few years of his life, Bartholomew acted as curator of the mycological herbarium at Fort Hays State College where he also lectured on rusts and smuts. In his diary Bartholomew often wrote on national events or world events. But, according to grandson's book, the diary never mentions the Wall Street Crash of 1929. Elam died at his home in Hays, Kansas, on November 18, 1934, at age 82. His story is classic Americana.

*Pioneer Naturalist on the Plains* was published (and copyrighted) by David Bartholomew in 1998. It is available on the Web from Sunflower University Press for \$24.95. 

# NJMA 2009 Victor Gambino Foray

## King's Gap Environmental Center, Carlisle, PA

Located near Pennsylvania's beautiful Michaux State Forest and Colonel Denning State Park

### July 10-12, 2009

Join your fellow NJMAers at the King's Gap Environmental Center for two nights' accommodations in the mansion, feast on *delicious meals*, and attend forays and lectures. Be the among the first to attend our annual Victor Gambino Foray in our brand new location – only three hours away from Morristown!

#### REGISTRATION FEES

**\$150** for two nights' accommodations and meals, including Friday dinner to Sunday lunch.

**\$100** for meals and programs for the entire weekend. No overnight accommodations.

**\$55** for Saturday programs and dinner only. No overnight accommodations.

*Camping is available at Colonel Denning State Park and at a hostel at Pine Grove Furnace State Park.*

**Register early! Overnight accommodations limited to 30 people!**  
**Deadline for registration is June 15, 2009**

### NJMA 2009 VICTOR GAMBINO FORAY REGISTRATION FORM

NAME 1: \_\_\_\_\_ (CIRCLE YOUR CHOICE)

NAME 2: \_\_\_\_\_ VEGETARIAN MEALS: Yes / No

PHONE: \_\_\_\_\_ ROOMMATE PREFERENCE: Male / Female

EMAIL: \_\_\_\_\_ ROOMMATE NAME: \_\_\_\_\_

I will be attending:  WEEKEND w/ACCOMMODATIONS  WEEKEND-MEALS & PROGRAMS ONLY  SATURDAY ONLY

**Total number of people attending** \_\_\_\_\_ **x FEE** (*see above*) = \$ \_\_\_\_\_ (*Enclose check*)

**Liability waiver:** By signing below, I release New Jersey Mycological Association and King's Gap Environmental Center, and 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 July 10, 11, and 12th weekend foray.

SIGNATURE NAME 1: \_\_\_\_\_

SIGNATURE NAME 2: \_\_\_\_\_

Make your check payable to "NJMA" and send payment, along with this completed form, to:  
**Terri Layton, 1319 Reed Lane, Kintnersville, PA 18930**  
Telephone: 610-346-9099



PHOTO BY JIM RICHARDS

## CULINARY GROUP SOUP SUPPER

by Jim Richards

On March 21, some two dozen or so members of the Culinary Group met in The Gathering Room at the Unitarian Center in East Brunswick for a Soup Supper. We began with an assortment of appetizers: Mushroom Lentil Pate, Blue Cheese Mousse, Cheddar Cheese Spread, Marinated Olives and Mini Cornish Pasties accompanied by a mix of crackers and homemade breads: Honey-Wheat, Five Grain Boule, and Pane de Levain.

We moved from the first round of food (still eating the breads and crackers) to the theme of the meal, six very large pots of soup: a delicate Apple and Fennel Soup, a Vegetarian Minestrone, a French Onion with Cheese Toasts, Chinese Hot and Sour (not the usual gummy version that most Chinese restaurants serve), a hearty Duck, Cabbage and Bean Potée, and a very rich and creamy Chester County Mushroom Soup. These were accompanied by a Lettuce and Red Cabbage Salad and a Mesclun-Frisee Salad with Orange Vinaigrette.

Even though we all claimed to be stuffed (lots of containers of soup went home with the attendees for the next several day's meals), we somehow managed to finish off an enormous Bread Pudding with Brown Sugar-Walnut Sauce, a Pear Galette, and two Chocolate Banana Tarts along with coffees and teas.

One of the nicest things about the meal was the large number of people who were attending a Culinary Group Meal for the first time and who thoroughly enjoyed themselves and are planning to make the dinners a regular habit.

Photos of the meal are online at:  
<http://gallery.me.com/jimrich17/100023>

The recipes are available until the end of May at:  
<http://public.me.com/jimrich17>



## Gotta love these Saucy Little Morels

by Maggie Iadanza, reprinted from the newsletter  
of the Ohio Mycological Society, #47-3

As additions to pasta and rice dishes or casseroles, mushrooms often play a supporting role. So, when mushrooms abound, it is tempting to serve them in ways that they can really strut their stuff – plentiful and highly visible. If you have a successful day in the forest, sauté up a batch of morels in a little butter. Here are two recipes for flavorful sauces that complement morels and a simple broiled chicken breast, steak or fish fillet. Easy, tasty and fattening!

### Mustard Cream Sauce

1 tablespoon butter  
2 tablespoons chopped shallot  
1/2 cup whipping cream  
2 teaspoons Dijon mustard  
Salt and pepper to taste

Melt butter in a small skillet. Add shallot and cook, stirring often, for one minute. Add cream and mustard; stir well and cook one more minute or until slightly thickened. Add salt to taste. Makes 1/2 cup.

### Marsala Cream Sauce

1 tablespoon butter  
2 tablespoons chopped shallot  
1/2 cup dry Marsala  
1/4 tsp dried thyme  
1/2 cup heavy whipping cream  
Salt and pepper to taste

Melt butter in a small skillet. Add shallot and cook, stirring often, for one minute. Add dry Marsala and thyme; cook until reduced by half. Add cream and cook one more minute or until slightly thickened. Add salt to taste. Makes 1/2 cup.

– Maggie Iadanza, [nmciadanza@yahoo.com](mailto:nmciadanza@yahoo.com)

# HOW TO PRESERVE MORELS

from The Toadstool Review, official newsletter of the Minnesota Mycological Society

The easiest, fastest, longest-lasting method of preserving morels is DRYING. Simply place your young, healthy specimens (whole or cut in half) on a non-metal screen, directly in the sunshine, raised off the ground for some air flow. Do this early in the morning, remove mushrooms before sundown. Process usually takes 8 to 10 hours, depending on conditions. Place completely dry morels in paper bags to store. Keep in a dry place. Will last years!

Two ounces of dried morels will rehydrate to one full pound. Rehydrate in cool water for at least 2 hours. Use the caramel-colored water for soup, stock and gravy.

Hint #1: Hard or reflective surfaces (like a deck or driveway) below your screen will help dry the mushrooms more quickly.

Hint #2: Do not leave outdoors overnight (dew!) or allow rain to get on the drying, or dried, mushrooms.

Hint #3: Do NOT WASH the mushrooms before drying. The moisture can change the chemistry, making the morels hard and dark.

Hint #4: Morels can also dry indoors on screens, but it will take longer. Provide heat and air if possible.

Hint #5: If you're concerned about bugs inside the mushrooms, cutting them in half and placing them in the sun on the screen will eliminate "critters".

Morels can also be frozen or canned. The shelf life is more limited. You need a perfect seal, and it takes up more space. The top chefs "sweat" or half-sauté. High temperature. In a frying pan saute onions or garlic in butter or oil. Add mushrooms. The liquid from the morels will create a "soup". Remove from heat, cool, put in ziplock bags and freeze. To re-use, put frozen mixture into a HOT frying pan. It will finish the sauté.



# MUSHROOM TRIVIA

One portabella mushroom has more potassium than a banana. White and cremini (all *Agaricus bisporus* sp.) are also good sources of potassium. Potassium helps the human body maintain normal heart rhythm, fluid balance, and muscle and nerve function.

(Source: USDA)

## 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](mailto:marraman1@verizon.net), or to: NJMA T-SHIRT DESIGN COMMITTEE  
146 Beverly Avenue, Staten Island, NY 10301

Deadline for submissions: May 31, 2009

## CULINARY GROUP: JULY 25 "LOCAVORE" GARDEN PARTY

Submitted by Jim Richards

The next Culinary Group event, on Saturday, July 25 at 3:00 PM, will be a Garden Party for Locavores. (For those unfamiliar with the term, a locovore is a person who wants to eat only food that is grown within a radius of 100 miles from their dinner table).

We plan on featuring foods from the farmers' markets, members' gardens and the nearby woods and fields.

In July, there will be a wide range of foods to choose from: all kinds of vegetables, fruits, wild mushrooms, etc. Not to mention the great local cheeses, breads, meats, and seafood that are available in the Garden State.

As usual, this will be a carefully planned meal, so if you have foods to contribute, please contact us so that we can coordinate the menu.

To register, or for additional information, please contact either Bob Hosh ([gombasz@comcast.net](mailto:gombasz@comcast.net)) at 908-892-6962 or myself ([jimrich17@mac.com](mailto:jimrich17@mac.com)) at 908-852-1674. The location for the party and additional information will be available in the next issue of this newsletter (July-August 2009).



# 2009 NJMA FORAY SCHEDULE

*(Driving directions to forays are on pages 12 and 13)*

Sunday forays begin at 10:00 AM; Saturday forays begin at 1:00 PM, and identification activities usually last for several hours after the foray walk ends. And don't forget to bring lunch!

DATE	LOCATION	LEADER
May 3, 2009	Princeton Water Works (a.k.a. Institute Woods)	Jim Barg
June 14, 2009	Deer Path Park (Round Mountain section): <b>Bob Peabody Wild Foods Foray and picnic</b> <i>Bring food to share and your own picnic gear. Guest leader/speaker: "Wildman" Steve Brill!</i>	Bob Peabody and Bob Hosh
June 21, 2009	Lake Ocquittunk Group Camping Area, Stokes State Forest	Jim Barg
July 12, 2009	Meadow Woods Park	Susan Hopkins
July 18, 2009 <i>(Saturday foray, runs from 1:00-4:00 pm)</i>	Hoffman Park	Marc Grobman
July 19, 2009	Schiff Nature Preserve	Susan Hopkins
July 26, 2009	Stephens State Park	Alex Adams
August 2, 2009	Manasquan Reservoir Environmental Center	Melanie Spock
August 9, 2009	Rancocas Audubon Nature Center	Dorothy Smullen
August 22, 2009 <i>(Saturday foray, runs from 1:00-4:00 pm)</i>	Deer Path Park (Round Mountain Section)	Bob Hosh
August 30, 2009	Herrontown Woods	Nina Burghardt
September 13, 2009	Stokes State Forest – Grete Turchick Foray & Picnic <i>Bring food to share and your own picnic gear.</i>	Bob Hosh
September 19, 2009 <i>(Saturday foray, runs from 1:00-4:00 pm)</i>	Cheesequake State Park	Jim Barg
September 27, 2009	Fungus Fest 2009 Frelinghuysen Arboretum, Morristown, NJ	Dorothy Smullen & Terri Layton
October 4, 2009	Cattus Island County Park	Igor Safonov
October 11, 2009	Brendan T. Byrne State Forest	Sang Park
October 25, 2009	Wells Mills County Park	Nina Burghardt

*We are currently arranging another foray in the North Jersey area. The exact date and location will be announced in an upcoming newsletter, on our website, and will be sent to those on our email list.*

*Please note that regional and national forays are no longer listed on this schedule. See the Events page at [www.njmyco.org](http://www.njmyco.org) for information on NEMF, NAMA, COMA and other such forays.*

***Before attending any NJMA foray, READ and UNDERSTAND our foray guidelines!***

# NJMA FORAY GUIDELINES

1. Unless noted otherwise, meet at the designated foray site at 10:00 AM. Groups will form and start off by 10:15. Forays will continue until about 12:30, at which time a lunch break will be taken at an area designated by the foray leader.
2. Forays will be held rain or shine and might be over rough trails or through heavy woods. Dress accordingly. Hiking shoes & insect repellent are strongly recommended. Do not hunt at selected foray sites within one week prior to the foray.
3. The Foray Leader is responsible for organizing and conducting the foray. Cooperation of members and guests is expected. It is the responsibility of each mushroom hunter to remain with the group. Your best learning opportunities will be in watching and hearing experienced forayers.
4. Collection: Paper bags or waxed paper, a knife and a basket are essential. Do not use plastic bags or plastic wrap, which induce premature spoilage. When collecting for identification, try to get specimens of the same species in various stages of development. Disregard old/rotting specimens. Use a knife to dig up the entire specimen, including those parts below the surface of the substrate. Do not mix different species in the same bag.
5. Specimens belong solely to the finder. However, when mushrooms of particular interest are located, please allow others to examine and photograph them in situ. Disposition of the specimen is the prerogative of the owner, but cooperation with the Taxonomy Group in building the club herbarium is urged for the benefit of the entire membership.
6. Collectors are urged to use good conservation practices and to endeavor to leave foray areas as undisturbed as possible. If fungi populations are repeatedly decimated by over-zealous collectors, future years will see decreases in the size and variety of the fungi flora of the area. Please think ahead!
7. Identification: After lunch, two tables will be set aside for the sorting, identification and display of fungi collected. Members are invited to place any specimen collected during the foray on the sorting table. Plates and collection forms will be available. Identified specimens will then be moved to the display table for general examination.
8. **WARNING: Never eat anything which has not been positively identified, and known to be edible!** Poisonous mushrooms can be fatal. While foray leaders and others may aid in classification, neither the NJMA nor the individual members are responsible for the identification of any fungus.
9. Members are encouraged to bring friends who may be interested in our programs to any club function except – for insurance reasons – those where wild-collected foods are shared.
10. Suggestions are welcome. Please advise the foray leader or any club officer.

**NOTE:** In the past, the burden of identification has fallen on a few of our members whom we refer to as “experts”. Please don’t “dump” your collection on the table and expect someone to sort and identify your mushrooms. This is supposed to be a learning experience, so please try your best to identify your specimens to at least the Genus level. Beginners are encouraged to ask questions and be helped in their quest to identify mushrooms. However, beginners should collect only a few specimens (3-4) and try to learn these mushrooms before collecting more. It is easy to become overwhelmed with collecting and identifying mushrooms, so be patient and learn only a few at a time. For detailed field collecting notes, please check [www.njmyco.org/guidelines](http://www.njmyco.org/guidelines).

## **DRIVING DIRECTIONS TO NJMA FORAYS**

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

**CATTUS ISLAND COUNTY PARK:** Garden State Parkway to Exit 82 - Route 37 EAST/Seaside Heights. Take jughandle to Fischer Blvd., then go north on Fischer Blvd. for approximately .3 miles to Cattus Island Blvd. Turn right at light, and left at park entrance. For more information, call 1-877-OC PARKS.

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

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

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

**FRELINGHUYSEN ARBORETUM:** *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.

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

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

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

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

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

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

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

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

*(continued on next page)*

**PRINCETON WATER WORKS (a.k.a. INSTITUTE WOODS)** *From US 1 North or South* to exit at Alexander Road WEST. Go approximately 1/2 mile to canal and take first left just across the canal onto West Drive. At fork, see sign for Chas. H. Rogers Wildlife Refuge. Bear right to small dirt road, and parking lot on right after about 200 ft.

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

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

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

**DEER PATH PARK (Round Mountain section):** *From I-78/ Clinton,* take NJ 31 South for approximately 6.4 miles and make a left onto West Woodschurch Rd. using the jughandle.\*

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

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

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

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

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

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

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

**LAKE OCQUITTUNK GROUP CAMPING AREA, STOKES STATE FOREST:** I-80 to US 206 North, and through Branchville & Culver Lake. Pass the Stokes main entrance on 206 and continue north until you see signs for Lake Ocquittunk and the Montclair State University Research Station. Make a right here (Flatbrook Rd.), bear right at the T, continue past the cabin area, and make a right onto Skellenger Road. Drive past the lavatories and make a right onto the road between the pond and the big lake. Parking area is on the right just past the pond but before the lake dam.

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

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

**HEADS UP!**

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

## ERIC BOEHM WEBSITE

submitted by Dorothy Smullen

Our presenter for the November 14 Education Class invites you to check out his new research website at <http://www.eboehm.com> that highlights his work in mycology. He has a section on NJ Fungi that he has worked on: the lignicolous ascomycetes. It features microscope drawings, photos and even the latitude and longitude coordinates of the carbonaceous ascus on wood.

At the November 14th workshop, Eric will show us the techniques of his work on DNA sequencing which was included in the Fungi Tree of Life Project. The group that he studies are small, black ascus that are called bitunicates because their asci are double walled, and when they eject their ascospores the ascus does so in a jack-in-the-box fashion.

This workshop will be held at Kean University, and you must register in advance. See the Education Course list in *NJMA News* 39-2 (March-April 2009). 

Love is like a poisonous mushroom:  
You don't know if it is the real thing  
until it is too late. - Source unknown

## FIVE THINGS YOU DIDN'T KNOW ABOUT MUSHROOMS

from *Mushroomcouncil.com*, April 28, 2008

Margo Kraus, a registered dietitian and consultant for The Mushroom Council, advises:

1. 20 calories: Just a handful of mushrooms may be nature's hidden treasure for healthier meals. Mushrooms have essential nutrients that are good for heart health and help boost immunity. With just 20 calories per serving, they have fewer calories than a rice cake.

2. Flavor: Mushrooms have umami – the fifth taste. They add savory flavor when paired with other foods.

3. Vitamin D: an average serving of mushrooms contains 4 percent of the daily value of vitamin D. No other fresh vegetable or fruit has vitamin D.

4. Good for you: Mushrooms' antioxidant capacity is comparable to that of brightly colored vegetables such as tomatoes, zucchini, carrots, red peppers and broccoli.

5. Hold the burger: Data suggest if men substituted a 4-ounce grilled portabella mushroom for a 4-ounce grilled hamburger over the course of a year, and didn't change anything else, they could save more than 18,000 calories and nearly 3,000 grams of fat. That's the equivalent of 5.3 pounds, or 30 sticks of butter. 

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.

**Join now, and start communicating!**

## LECTURE FOLLOW-UP FROM BILL BAKAITIS

Hi Nina,

Thanks for the invite to talk with your group. It was very nice to see so many old friends and have the chance to meet other members of your group.

After the talk a number of members came up and asked me if I had anything in print for them to see. Some asked for the text of the talk I gave, but I don't work from a script so I think they may be out of luck. I did notice that one fellow appeared to be taping the talk, so he may have a recording for those who need – if he is willing to share.

I did tell several members, however, that I would send you links to websites that had some of my articles. Here are two:

<http://tinyurl.com/d9mg3k>

<http://tinyurl.com/bakaitisarticles>

May I recommend the article "Successful Strategies for Collecting Morels" on page 2 of Leslie's blog:

<http://tinyurl.com/collectingmorels>

as one that you might wish to put in your newsletter and or on your web page.

If so you should certainly put a link to this article on Dianna's site. It is an in-depth look at the Lead arsenate/Morel issue that has particular reference to your members.

<http://tinyurl.com/leadarsenatemorels>

Thanks again for the opportunity to speak at NJMA. I hope you all have a great collecting season.

– Bill Bakaitis



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(Also, you'll be missing pages 15, 16, 17, and 18)



PHOTO BY JIM RICHARDS

## 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**

<b>MAY 16</b>	<b>WORKING WITH DIGITAL PHOTOS</b>	<b>\$10.00</b>	x _____	persons = total _____
<b>MAY 30</b>	<b>DUNG FUNGI WORKSHOP</b>	<b>\$10.00</b>	x _____	persons = total _____
<b>JUNE 28</b>	<b>FUNGI CRAFT WORKSHOP</b>	<b>\$25.00</b>	x _____	persons = total _____
<b>NOV. 14</b>	<b>DNA &amp; FUNGAL EVOLUTION</b>	<b>\$10.00</b>	x _____	persons = total _____

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

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

## **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 FORAY SCHEDULE**
- **2009 MEMBERSHIP ROSTER**
- **WHO'S IN A NAME - PART 13**
- **CLASS REGISTRATION FORM**
- **"WILDMAN" ON JUNE 14**
- **DUKE FARMS SURVEY**
- **SCHIFF BIO-BLITZ**
- **FORAY GUIDELINES**
- **PRESERVING MORELS**
- **KINGS GAP WEEKEND!**

*...plus more!*

## ***Polyporus squamosus*** **Pheasant's Back**

One of the near-sure harbingers of morel season, this mushroom is often seen on the trunks and stumps of dead elm trees (and other hardwoods). Its markings and coloration remind some of the feathers on a pheasant, hence the common name. It has the smell of watermelon rind, and is edible when only when very young (actually when it is in the "bud" stage, so be sure of your ID!). Older specimens are too tough to eat and are riddled with bugs anyway. This mushroom has sometimes been seen growing to a diameter of 18" or more! Watch for it on your morel forays.

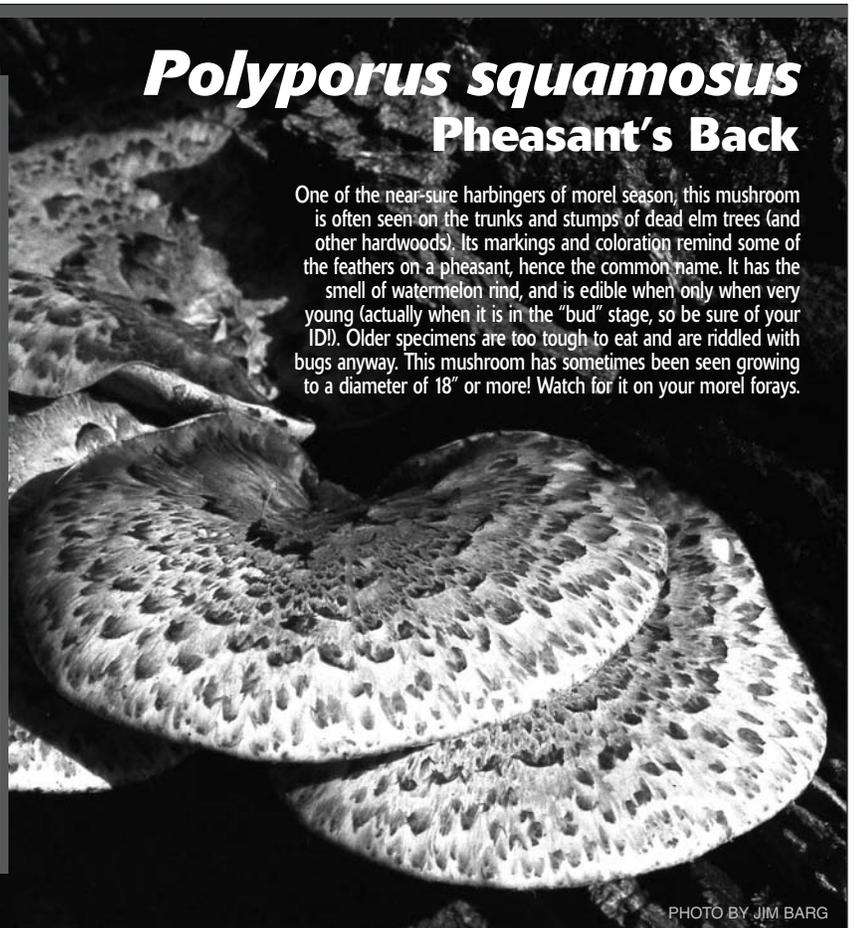


PHOTO BY JIM BARG