



# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
Volume 39-5 September-October 2009



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## NJMA EVENTS HOTLINE

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

**fungus  
fest**  
2009

**Sunday, September 27**  
**10:00 am - 4:00 pm**  
**Frelinghuysen Arboretum**  
**Morristown**

## CALENDAR OF UPCOMING EVENTS

**Sunday, September 13 10:00 am** **FORAY: Grete Turchick Foray and Picnic, Stokes State Forest, Leader: Bob Hosh**

Bring food to share and your own picnic gear. (Write clearly the ingredients of your dish, including what oils, spices, etc. on a card, which goes next to your dish.) Provide appropriate serving utensil(s). Take your own place setting, setz-pad, bowl, cup, and any tablecloth, cushion, or other amenities you want. A grill will be provided.

**Saturday, September 19 1:00 pm** **FORAY: Cheesequake State Park**  
*Leader: Jim Barg (Be sure to bring your membership card)*

*(Note time correction from last newsletter)*

**Sunday, September 27 10:00 am - 4:00 pm** **FUNGUS FEST 2009**  
**Frelinghuysen Arboretum, Morristown, NJ**  
*Terri Layton and Dorothy Smullen, co-chairpersons*

**Sunday, October 4 10:00 am** **FORAY: Cattus Island County Park**  
*Leader: Igor Safonov*

**Sunday, October 11 10:00 am** **FORAY: Brendan Byrne State Forest**  
*Leader: Sang Park*

**October 15-19** **NEMF 33rd Annual Samuel Ristich Foray, Eastham (Cape Cod), MA**  
*Sponsored by the Boston Mycological Club.*

**Sunday, October 25 10:00 am** **FORAY: Wells Mills County Park**  
*Leader: Nina Burghardt*

**Sunday, November 1 1:00 pm** **FREE EDUCATION CLASS at the Frelinghuysen Arboretum**  
*Glenn Boyd will present his talk entitled "Introduction to Polygenetics and DNA"*

**Sunday, November 1 2:00 pm** **MEETING AND LECTURE at the Frelinghuysen Arboretum**  
*Guest speaker: Michael Kuo (author of several books and webmaster of [mushroomexpert.com](http://mushroomexpert.com)) Topic TBA.*

**Saturday, November 7 6:00 pm** **NJMA CULINARY GROUP DINNER "A Taste Of Louisiana"**  
*Unitarian Society, Tices Lane, East Brunswick*

**Saturday, November 14 1:30 pm - 4:00 pm** **NJMA EDUCATION CLASS: Evolution of the Bitunicate Ascomycetes**  
*Instructor: Dr. Eric Boehm. \$10.00 fee. Pre-registration is required. See the March-April 2009 issue of this newsletter or visit the NJMA website at [www.njmyco.org](http://www.njmyco.org) to find a registration form.*

### 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

We are having some very interesting forays this year. The mushrooms are appearing much earlier than normal, and we are finding mushrooms that are either new or have only appeared in our database once or twice. Who ever heard of Black Trumpets and *Boletus edulis* appearing at the end of June and the beginning of July? The morels were nothing to write home about, but the chanterelles have been plentiful. I hope everyone has enjoyed his summer and is partaking of our numerous fall events.

We have our Fungus Fest on Sunday, September 27. This year we will have a table devoted to dung fungi. If you have friends or family who want to find out about mushrooms, this is a great introduction to the fascinating world of mycology.

On November 1, from 2:00pm to 4:00pm, Michael Kuo will come and talk to our group at Frelinghuysen Arboretum. He has written a book for beginners called *100 Edible Mushrooms* which deals with much more than just edible mushrooms. He also has written *Morels* and maintains the web site [www.mushroomexpert.com](http://www.mushroomexpert.com).

NAMA (North American Mycological Association) has come out with its newest issue of *McIlvainea*, which is available online. There are quite a few articles on toxicity in mushrooms. One article by Michael Beug and Marilyn Shaw deals with poisonings of dogs and cats by *Amanita pantherina* and *Amanita muscaria*. *McIlvainea* tends to be heavy going, but if you want to look at it, you can access the article online at [www.namyco.org/publications/mcil.journal.html](http://www.namyco.org/publications/mcil.journal.html). I would encourage all of you to take out a membership in NAMA. Besides *McIlvainea*, you will also receive *The Mycophile*, which lists all the upcoming mycological events for the year, as well as book reviews and the latest fungi news. This year it comes inside the magazine *Fungi*. NAMA also sponsors interesting forays all over North America and has lots of educational material for teachers.

Halloween is supposed to be a scary day, but it certainly is not as scary as the demise of our insect-eating friends - the bats. Bats are dying in alarming numbers and it would appear that the culprit is a newly named fungal species, *Geomyces destructans* which is either a new or unknown species. This curious fungus seems to thrive in the cold while most fungi like it hot. There was a conference in July dealing with this topic. Tom Volk has been quite involved in studying this disaster. He has written quite a bit about this topic in his May "Fungus of the Month" on his web site, <http://tomvolk.net>.

Susan Hopkins has decided to retire from the Post

Office and move to Saranac Lake, New York, in the Adirondacks. Anyone who went to the NEMF foray at Paul Smith's College knows that this is an area just loaded with fungi. This move will give Susan a chance to continue her study of the toothed mushrooms. Many of these produce the beautiful dyes which are used in her hand-knitted sweaters. Susan joined our club in 1980, and during that time she has been president, newsletter circulation person, an organizer of terrific parties and a great identifier of fungi. She will be greatly missed by our club but I am sure that she will enjoy her new life.

Glenn Boyd is going to give an introduction to polygenetics and DNA, at 1:00, before Michael Kuo's talk on November 1. He will tell us what some of the words mean that people use when talking about DNA, how DNA is obtained and what is the universal code. Glenn is very good at turning complicated ideas into something comprehensible. This introduction will be especially valuable for the people who have signed up for Eric Boehm's educational class on November 14. The November 1 event is free and open to the public.

– Nina Burghardt

## FUNGUS FEST 2009 IS ALMOST HERE!

**Sunday, September 27<sup>th</sup>**

**10:00 AM - 4:00 PM**

**Frelinghuysen Arboretum  
(Haggerty Education Building)  
Morristown, NJ**

**Be sure to attend this educational and fun mushroom event for the entire family!**

**Learn about everything "mushrooms"**

**Bring your mushrooms for identification, participate in walks and talks by experts.**

**Learn about poisonous mushrooms, see cooking demonstrations, purchase mushroom books and field guides. All kinds of exhibits about things you never dreamed of about mushrooms.**

**Activities for children, too!**

**Free and open to the public, but we suggest a \$2.00 donation for adults and \$1.00 for those under 16.**

**BE THERE!**

**It's a day you won't soon forget!**

# VICTOR GAMBINO FORAY AT KINGS GAP

by Mike Rubin

As I was driving down Rt. 78 from NJ to PA, I was thinking to myself “what a great day”. I was off on my adventure to the Victor Gambino Foray at Kings Gap, PA. When I arrived, I was greeted by Bob Hosh and Margaret, as well as by Terri and Phil Layton, who hosted the weekend.

The view from the mansion was spectacular as it overlooked the entire Cumberland Valley. The 32-room mansion was built in 1906 by James McCormick Cameron out of locally-quarried quartzite. The room I shared with Patrick was magnificent and well-appointed, with a sitting area that included a fireplace. I think it was larger than my real living room.

It was already time for the early bird foray to District Road. Susan “Lead-Foot” Hopkins led the caravan to the site. She sure seemed like she was in a hurry to find those Hydrelliums. We passed through some really nice terrain including Michaux Forest to get to the site. The woods seemed drier here than my local woodlot in northern NJ, but, as in the past, many eyes make for finding many mushrooms. On the way back to Kings Gap, Frank Marra stopped to collect a *Laetiporus sulphureus* (Chicken of the Woods) that he had spotted on the way to the foray site. It was in perfect condition and Bob Hosh turned it into one of my favorite dishes the next day.



Walt Sturgeon fascinates them at Kings Gap

We had some newbies with us, Paul and Fran Sheldon. Fran definitely gets “the most enthusiastic attendee award” for the whole weekend. She found things that most of us would have just walked by and ignored including a slime mold that resembles a clam, *Physarium bivalve*. The *Physarium* was identified by Lance Biechele who joined us from the Delmarva Peninsula. Lance was a good friend of Sam Ristich and, like Sam, is an entymologist. Sam always spoke highly of

our club and Lance just had to meet us for himself.

When we got back to the sorting room, Dorothy Smullen and Lance were ready to jump into action, sorting and identifying the finds of the day. Table space and paper plates went faster than anticipated and we had to request more tables from the staff. We had quite a nice collection to start off the weekend.

One of the best parts of the weekend was just being able to spend some quality time with other members in the sitting rooms exchanging stories of mushrooms and past experiences during our “down time”. Bob told some really interesting stories about Dolly the Cow and his responsibility as a mother duck to 40 ducklings while growing up on the farm in Louisiana. I particularly enjoyed Phil’s story of having to break a bear out of a jail cell. And, it was great to see Tamara Homer, and Jack (Barnett) and Maryanne (Carletta) again.

I had heard about the high quality of the food at Kings Gap but was still surprised by how good it was. The staff really seemed to enjoy their job and took a lot of pride in the quality and presentation of the meals.

The evening’s entertainment was comprised of Dorothy giving us a pop quiz on 50 fungi. This made for some interesting debate, and really shook out the cobwebs from the ol’ noggin! Talk about going from zero to sixty in no time flat, wow. Terri’s group won the contest and were rewarded with ... pads of identification slips.

Several of us stayed close to home on Saturday, not wanting to drive the 15 miles to Colonel Denning Park (which, by the way, is a great place to foray). The Kings Gap property (1452 acres) had ample enough diverse habitat to keep us in wonderment at the native fungi and flora we came across. One of the unique aspects of mushroom hunting is that you become very familiar with all the trees and plants that grow in the habitat. It’s that whole mycorrhizal thing. Dorothy and Bob were having a ball with the flowering plants they were finding in bloom (rattlesnake plantain, a native orchid) while Carol Raine was busy finding chanterelles.

The rarest find for the foray was *Phalloogaster saccatus*;



*Phalloogaster saccatus*

(continued on page 10)

## WHO'S IN A NAME?

### The genus *Thaxterogaster*

by John Dawson (fifteenth in a series)

*Thaxterogaster* is a genus of gastroid agarics — fungi whose fruiting bodies resemble mushrooms that have never opened, and whose spores are enclosed and not released into the air. They are believed to have evolved from more familiar agarics as an adaptation to extreme environments. *Thaxterogaster*, in particular, is thought to have evolved from the genus *Cortinarius*. Its most common US species, illustrated in color in Trappe, Evans and Trappe's *Field Guide to North American Truffles*, is *Thaxterogaster pinguis* (literally, “Thaxter’s greasy stomach fungus”), which grows in the western North American mountains.<sup>1</sup> The genus is named after Roland Thaxter (1858–1932), whose publications in mycology are considered “classics in their field”, due both to their “meticulous accuracy” and to the “exquisite” quality of the illustrations that Thaxter prepared for them.<sup>2</sup>

Thaxter was born in Newtonville, Massachusetts, a suburb of Boston, and spent his entire career in New England. The youngest child of literary parents, he was educated at Boston Latin School and went on to earn degrees from Harvard, as his father, grandfather, and great-grandfather had before him. He received his A.B. *magna cum laude* in 1882, and following a year of ill health, entered Harvard Medical School in the fall of 1883. After two years of medical study, he was awarded a fellowship to the Harvard Graduate School, where he became an assistant to William Gilson Farlow, profiled earlier in this series. In 1887, the year of his marriage to Mabel Freeman, he published an important paper on the rust genus *Gymnosporangium*, and the next year he was awarded both the M.A. and Ph.D. degrees simultaneously, the latter for a dissertation on the Entomoph-thoraceae (a family of Zygomycetes parasitic on insects).

After receiving his doctorate, Thaxter was appointed botanist at the Connecticut Agricultural Experiment Station, a post he held for three years. Although more interested in pure than applied research, during his short tenure there he made several important contributions to plant pathology — most notably, determining

the cause of potato scab, studying diseases of onions (especially onion smut), discovering and describing a species of *Phytophthora* parasitic on lima beans, and pioneering the spraying of fungicides as a means of controlling plant diseases.<sup>3</sup>

In 1891, Thaxter returned to Harvard, at Farlow’s invitation. Initially appointed as assistant professor of cryptogamic botany, he became a full professor there ten years later, at which time he assumed sole responsibility for instruction and research in that field. He retired in 1919, and from then until his death held the title of professor emeritus and honorary curator of Harvard’s cryptogamic herbarium.

Although plagued by ill health that limited his participation in scientific meetings, Thaxter was a member of many learned societies, including the National Academy of Sciences,<sup>4</sup> the American Association for the Advancement of Science, The American Philosophical Society, and a host of botanical societies here and abroad. He also traveled widely, including sabbaticals spent in Europe, the West Indies, and Chile, and collecting trips to various areas of the U.S., Canada, and the Caribbean.



Roland Thaxter

Thaxter’s greatest work was a five volume study of the Laboulbeniaceae, “a unique and isolated family” of ascomycetes that are “minute parasites on the integuments of various insects.”<sup>5</sup> Published over a span of thirty-five years, from 1896 to 1931, those volumes contain descriptions of “hundreds of species” illustrated by 166 plates, the last volume alone containing more than a thousand drawings.<sup>6</sup> In addition he published important studies of the group of organisms known as Myxobacteriaceae.

A man of “retiring nature”, Thaxter appears to have had few interests outside his teaching and research. He maintained exacting standards both for himself and his students, “hated to waste any time on trivial or needless matters”, and was “early to his work and usually late in quitting”<sup>7</sup>

Overall, Thaxter’s work is deemed to have “had a profound and lasting influence on the development of mycology and of cryptogamic botany generally.”<sup>8</sup> Besides the genus *Thaxterogaster*, Thaxter is commemorated in the names of several other species of fungi (such as the dung fungus *Saccobolus thaxteri*) and at least two species of lichens.



<sup>1</sup> A second species illustrated there is *Thaxterogaster pavelekii*, whose name, like that of *Bondarzewia berkleyii*, is a double eponym: Its specific epithet honors Henry Pavelek, a founder and past president of the North American Truffling Society, who discovered the fungus in Oregon in 1984.

<sup>2</sup> Quotations are from the article on Thaxter by I.M. Lamb in the *Dictionary of Scientific Biography*, vol. 13, p. 299.

<sup>3</sup> For more on Thaxter’s contributions to that field, see W.H. Weston, Jr., “Roland Thaxter (1858–1932): His influence on plant pathology”, *Phytopathology* 23 (1933), 564–571.

<sup>4</sup> The obituary memoir of Thaxter by G.P. Clinton in the *Biographical Memoirs of the N.A.S.* (vol. 17, 1937, pp. 55–64) was one of the principal sources for the information in this article.

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

<sup>6</sup> Clinton, *op.cit.*, p. 60.

<sup>7</sup> *Ibid.*

<sup>8</sup> Lamb, *loc.cit.*

# BORDEAUX AT DUKE FARMS

by Terri Layton

Duke Farms is the 2700 acre estate of the late James Buchanan Duke, who transformed farmland and woodlots into an extraordinary landscape. As you wander through the property, you can marvel at the nine lakes, two-and-a-half miles of stone walls, 45 buildings, 35 fountains and countless sculptures that he commissioned. After his death in 1925, his daughter Doris inherited the property. She continued her father's vision by opening it to the public in the 60's. In 2008, Duke Farms became an environmental learning center in order to promote a "greener" future. They are currently in the process of developing new programs for families, professionals, and students to join together in becoming informed, inspired, and stewards of the earth.

To aid in their effort to promote the "greener" future, NJMA has begun participating in a biodiversity study, spearheaded by Dorothy Smullen.

This is a unique opportunity for us to participate in a pioneering project to help Duke Farms protect the environment as well as educate scientists at Duke Farms about the important roles fungi play in biodiversity. Our goal is to take regular fungal surveys at the site and to provide interpretation and lend our expertise to the Duke Farms staff.

By now, you are asking, "What about the wine part? Bordeaux?" It all started with Dr. Gene Varney, who collected a maple leaf with downy mildew at the Duke Farms foray. The Story goes like this. During the late 1800's, a French grape farmer got fed up with passers-by who pilfered his grapes nearest the road. The farmer came up with a concoction made of copper sulfate and lime. When sprayed on the vines, it gave the appearance that the grapes had been sprayed with pesticides thus deterring the trespassers from picking the grapes. The story continues. Around the same time, there was an epidemic of downy mildew in France (imported from the US) with devastating consequences to the wine industry. But behold! Alexis Millardet, a French botanist, happened to pass by this creative farmer and he noticed that the crops near roads (sprayed with the farmer's concoction) were untouched by the pathogen. TahDah! This compound, which Millardet called "The Bordeaux Mixture", proved to be highly effective against downy mildew, as well as most bacteria and fungi, was it is still in use today. Not all inventions are a result of necessity. Now, where else would you hear a story like this?

To top it off, we found a puffball-like fungus that managed to puzzle the most experienced amateur mycologists (you know who you are). We cut it in half and decided that the most likely candidates were:

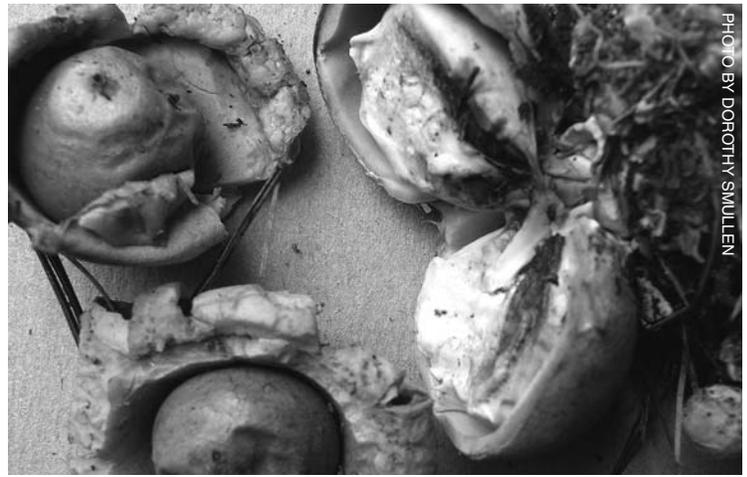


PHOTO BY DOROTHY SMULLEN

1. Puffball (least likely since there was too much going on inside)
2. *Amanita* egg (maybe, but the outer skin layer was too thick)
3. Stinkhorn egg (It failed the sniff test. We passed it around, but no one could detect any odor).

*(Editor's note: the "eggs" of most stinkhorns do not have the characteristic unpleasant aroma – and are eaten and enjoyed in the Orient.)*

Alas, Dr. Varney stepped in and voila...an immature *Geastrum*, a.k.a. earthstar. Wow!

Later, Dorothy did some microscopic work on Old Man of the Woods (genus *Strobilomyces*) to see what kind of old man it really was: a fluffy kind (ones with soft hair cap), or a confusing kind (not so soft hair cap). After careful review of the spore characteristics, Dorothy deemed it to be a *Strobilomyces floccopus* – the fluffy one. (But I am still confused! Was it worth all that work since it was way too old to eat anyway – and you can eat both kinds, besides.)

Here is a comment from Dorothy about our survey in August:

"Thanks so much for an excellent day yesterday. In spite of too many maples (*Ed. note- maples usually indicate very poor fungal collecting sites*) and sprayed land for invasive celandine, we (Melanie, Nina, Sang, Rich, Gene, Terri and Dorothy) did very well. There were over 57 species identified and 40 that were new to the list (total now about 90). If you took any species home to identify, please get back to me soon."

Thank you, Thom (Ecologist) and Sarah (HS volunteer) for your collections and for driving.

Come out and help make our Duke Farms project a success and have some fun. Life really doesn't get any better than this.

Contact Dorothy Smullen at [dsbs@bellatlantic.net](mailto:dsbs@bellatlantic.net) for information on future Duke Farms forays.



## MEDICINAL MUSHROOMS- A WIKIPEDIA ENTRY

On September 2<sup>nd</sup> I received an email with a link to a Wikipedia entry on medicinal mushrooms.

[http://en.wikipedia.org/wiki/Medicinal\\_mushrooms](http://en.wikipedia.org/wiki/Medicinal_mushrooms)

After reading the article, I decided that I would like to pass the information on to NJMA's members. But I had no idea who the author of the article was. Nor did any of the other people who received the original email. I sent a message to the sender asking for some information as to his background, credentials, etc. His reply:

Dear Jim Richards,

Glad you enjoyed the article. My background is a bachelors in pharmacology from UCSB (2008).

I am 25 years old, live in Redondo Beach, California.

The article was written after reading *Mycelium Running: How Mushrooms Can Help Save the World* by Paul Stamets.

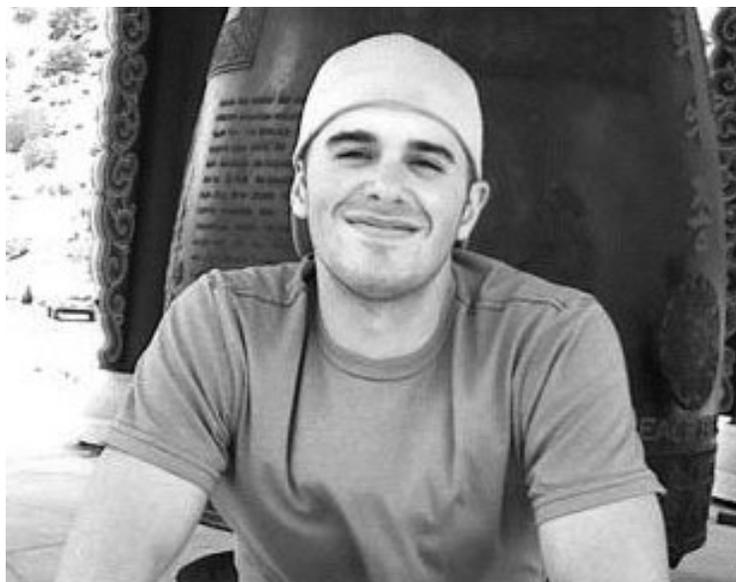
I found the research about medicinal mushrooms interesting and important enough to motivate me to write a free (and improved) version on Wikipedia. I worked on the article, piece by piece, for about four months. (I also wrote the Polysaccharide-K article).

Thanks for your email. The article is free of copyright so use it however you see fit.

If you would like to include information about me in your publication that would be neat.

I also attached a photo of myself in case you would like to use it.

– Joshua Dufresne



## Corrigenda to last issue's installment of "Who's in a Name?" (Willam Bridge Cooke)

The footnotes to my article on William Bridge Cooke in the previous issue of the newsletter were inadvertently omitted in the printing.

Footnote 1 followed the colon in the last sentence of the first paragraph. It referred to the color photos of a number of specimens of *Bridgeoporus* in the article "The noble polypore", by Lawrence Millman, pp. 49–53 of the Winter 2008 issue (vol. 1, no. 4) of *Fungi* magazine, from which the information about *Bridgeoporus* given in that paragraph was taken. Footnote 2, following the quotation in the next paragraph, cited John W. Rippon, "A remembrance of Bridge Cooke, 1908–1992", *Mycopathologia* 126 (1994), pp. 1–2, and noted that the death date given there was erroneous, since Cooke actually died on 30 December 1991. Footnote 3, at the end of the third paragraph, and Footnote 4, to the first quote in the next-to-last paragraph, acknowledged the memoir by Michael A. Vincent, Martha J. Powell and Harold H. Burdsall, Jr. ("William Bridge Cooke, 1908-1991", *Mycologia* 86:5 (1994), pp. 704-711), the principal source for my biographical information on Cooke, as well as for the photograph of him (whose caption bore the incorrect date of 1860 instead of 1960). Footnote 5, to the next quote in that paragraph, was again to Rippon's article, and footnote 6, at the end of that paragraph, was to that of Vincent et al., as was footnote 7, which followed the quotes in the first sentence of the last paragraph.

– John Dawson

## CONTRIBUTE YOUR PHOTOS TO THE NJMA WEBSITE!

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!



# ON EATING RAW MUSHROOMS

by David Campbell (Mycena News, Mycological Society of San Francisco, via The Mushroom Log, Ohio Mycological Society, Jan./Feb. 2009)

There seems to be an ongoing temptation amongst mycophagists and chefs to serve mushrooms raw or barely cooked. Generally speaking, this is not the best of ideas.

The mycochitin composition of mushroom cell walls, as opposed to cellulose walls of plant cells, is difficult for humans to digest. Our stomachs resent indigestible items, and often forcibly reject them without further ado. The cooking process helps breakdown fungal cell walls, rendering mushroom flesh not only more readily digestible, but also releasing significant nutritional value contained within the cells.

Further, many mushrooms considered edible contain irritating or toxic components readily destroyed or eliminated by cooking. Therefore, common and valid mycophagal wisdom dictates that all edible mushrooms should be cooked prior to consumption. Exceptions are made only if one has specific knowledge that a particular pristine species is safe to eat raw. With these few *au naturel* exceptions, the “pristine” part becomes especially important. Environmental or microbial contaminations to the mushroom flesh may pose potential health hazards. By dramatic example, a few free-spirited youths in Hawaii a few years ago blithely consumed blue-staining *Psilocybes* as they went collecting from cow patties. What a downer it must have been a short while later, when the doctor told them they had nematodes [worms]!

Bear in mind, there is much yet to be learned about eating mushrooms; wild or tame, cooked or raw...the research is in progress, and we the mycophagists are, by default, the guinea pigs. What we know of mushroom edibility is primarily the result of shared anecdotal information, as compiled and recorded over the course of human history. Hardly do we rest on hard science or a complete body of knowledge when we decide whether or not to eat a given fungus. In fact, another good general reason for cooking one's mushrooms is the blind stab it represents at protecting us from the unknown.

The list of edible mushrooms considered safe for raw consumption is quite short. Even species commonly eaten raw, especially the ubiquitous button mushroom, *Agaricus bisporus*, have their drawbacks. Buttons, and many other edible mushrooms, contain various hydrazines, a group of chemical compounds generally considered carcinogenic. For the most part, these compounds are heat sensitive, readily volatilized, and expunged from the fungal flesh by proper cooking. This basic understanding is employed by some more adventurous mycophagists to justify eating the false morel, *Gyromitra esculenta*, a deadly poisonous mushroom according to every published description I've read. Those who so indulge in this species believe the hydrazine compounds present (naturally occurring gyromitrin converts to monomethylhydrazine, or MMH, when heated) to be effectively removed, at least to a large degree, by thorough cooking, provided one stands well

clear of the fumes during the cooking process. The more conservative mycophagists consider this practice questionable, at best, and argue that gyromitrin is never completely eliminated, that there may well be harmful cumulative factors associated with repeat false morel consumption...I say “To each his own” in decisions such as this, cautioning only that the innocent and unaware should never be arbitrarily included in mycophagal experimentation.

The kicker with *Agaricus* species, including the buttons, is that one of their primary hydrazine components, along with gyromitrin, is “agaratine,” a substance somewhat resistant to cooking heat, with a significant percentage (25-75%) of agaratine material typically remaining after being subjected to various methods of cooking. So, the question as far as avoiding hydrazines in *Agaricus* is concerned, actually becomes whether to eat members of this genus at all.

We need to keep in mind that lab tests and subsequent conclusions drawn concerning carcinogenic or mutagenic health hazards of hydrazine involve massive doses of isolated extracts administered to mice in a concentrated time frame. Similarly disturbing test results are likely to be found with many substances present in many, many foods humans commonly eat without suffering or even worrying about any particular health concern. The relatively unblemished human history of consuming edible *Agaricus* species suggests we may continue to do so. The science may suggest we should not over indulge, but we already knew that. As I know of no one stricken by cancer or any other malady as particular result of eating *Agaricus*, and since the genus includes some of the most delectable of all edibles, there are several wild *Agaricus* species that remain firmly ensconced on my preferred edibles list.

Unfortunately, the button mushroom industry routinely promotes the use of their product raw, especially on salads, perpetuating the myth that mushrooms need not be cooked. I presume such promotion to be a profit-driven policy. A recent Poison Control Center response incident with *Gyromitra montana* purchased at a Whole Foods store demonstrated the broader danger of public misconception about the safety of eating store-bought mushrooms raw. The blithe and unwitting “victim” reportedly took a nice chomp from her just purchased bull's nose as she walked out of the store! As far as I know, this mushroom contains hydrazine compounds that may be quite similar to those found in *Gyromitra esculenta*, but in sufficiently reduced concentrations to be listed in many published mushroom guides as edible, if cooked. In this case, the immediate effects induced by consumption of the raw *Gyromitra* flesh easily trumped any long-term health concerns.

Cooking of mushrooms generally reduces the likelihood of gastrointestinal irritation and allergenic reaction. Popular comestibles such as morels (*Morchella* spp.), hedgehogs (*Hydnum repandum*), and oyster mushrooms (*Pleurotus* spp.) will almost certainly make one ill if eaten

(continued on next page)

## ON EATING RAW MUSHROOMS *(continued from previous page)*

raw. Chanterelles (*Cantharellus cibarius*, *C. formosus*, etc.) are generally considered stomach irritants in the raw. King boletes (*Boletus edulis*) are known to cause many people gastro disturbance even when cooked, but are nonetheless popular raw in the hard-button stage. Diners served a raw porcini salad are well advised to eat just a tad...or else.

Some small and/or gooey mushrooms are often eaten raw, mostly because they hardly lend themselves to cooking. The witch's butters (*Tremella mesenterica*, *T. foliacea*, *Dacrymyces palmatus*) and toothed jellies (*Pseudohydnum gelatinosum*, *Phlogiotis helvelloides*) are good examples of fungi commonly eaten "as is," sans ill reported effect, or at least I've heard no dire reports. Part of the safety in occasionally consuming oddball species such as these is we never really eat all that much. In fact, the key to safe consumption of any and all mushrooms, aside from proper ID and sufficient cooking, is moderation.

Somewhat ironically, given the nefarious reputation of the genus at large, the most readily digestible, or at least most innocuous, mushroom to eat raw, by my experience, is the coccoli (*Amanita lanei*). I generally eat these mushrooms raw because they so remind me of oysters (mollusks, not the fungus), in that the more you cook them, the less desirable they become. In all fairness, I should mention that I do *chemically* cook my coccoli salad with lemon juice marinade. I have never suffered any discomfort, nor have I heard complaints from those who have consumed my "coccoli ceviche." Of course, you are not likely to see edible *Amanita* specimens for sale in the market, nor should you, methinks. Our markets and the public both lack the knowledge and sophistication to safely trade a product so easily confused with its lethal cousins!

Other methods of chemical cooking, aside from citric acid, involve brining or pickling. I lack personal experience with this form of mushroom processing, but I have heard and read it is used to apparently satisfactory effect in many cultures, notably Russia, where many kinds of freshly collected *Russula* and *Lactarius* species are reportedly tossed collectively into the brine barrel, to be directly retrieved and munched later. Of interest with this method is that some of these species so prepared are considered poisonous when cooked by conventional heat application.

As stated above, cooking with heat destroys many toxins and irritants found in mushrooms. Toxins present in various red-sponged species of the genus *Boletus*, for instance, may allegedly be neutralized with prolonged cooking. Ibotenic acid and related toxic compounds present in *Amanita muscaria* are not heat sensitive, but are soluble in boiling water. This mushroom may be rendered edible by properly leaching the mushroom toxins into boiling water, tossing the water, and eating what's left of the mushroom. I have been party to this process several times while participating in David Arora's annual Mendocino seminars, where we often served properly processed fly agatic, sliced and boiled, to the assem-

bled throng, free from toxic effect.

Make no mistake, however. Deadly amanitin toxins present in the death cap and destroying angel (*Amanita phalloides*, *A. ocreata*, etc.) are oblivious to heat and leaching processes, retaining their virulent properties regardless of cooking methods applied. Cooking or not makes no difference with these toadstools; they remain fully capable of killing any sad soul who egregiously partakes, regardless.



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## "A TASTE OF LOUISIANA" NJMA CULINARY GROUP DINNER COMING ON NOVEMBER 7<sup>th</sup>

*submitted by Bob Hosh*

The next NJMA Culinary Group event will be a dinner featuring "A Taste of Louisiana". The menu will focus on traditional Creole, Cajun and other ethnic foods found in Louisiana cuisine. Foods your Creole grandma would serve at her table like Eggplant stuffed with shrimp dressing or a savory pot roast your Cajun grandma would prepare. Throw in a few other ethnic groups who settled in Louisiana such as the Germans, Italians, Hungarians and Afro-Americans, and the menu will certainly be eclectic! There will be no fancy restaurant 'blackened fish', but be prepared to eat real 'dirty rice' and okra!

To register, or for additional information, please contact Bob Hosh ([gombasz@comcast.net](mailto:gombasz@comcast.net)) at 908-892-6962 or Jim Richards ([jimrich17@mac.com](mailto:jimrich17@mac.com)) at 908-852-1674.

The dinner will be held at the Unitarian Society in East Brunswick on Saturday, November 7. Starting time is 6:00 pm.



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## ANNOUNCING THE 2010 SOMA WILD MUSHROOM CAMP

For the 13th annual SOMA Wild Mushroom Camp, we are planting a theme: Trees and Mushrooms.

When is it? January 16-18, 2010 (Martin Luther King weekend – Saturday, Sunday, and Monday). Online registration available soon. Please join us! To watch for further announcements and see the wide variety of activities at past SOMA camps, please check out the SOMA website at [www.somamushrooms.org](http://www.somamushrooms.org)

Nestled in acres of oak, madrone, tan oak, redwood, and Douglas-fir near Occidental, California, we will sway from class to woods to dining feasts, enjoying it all. There is so much to enjoy! Mushroom forays, gourmet mushroom cuisine, classes & workshops on mushroom identification, cooking, dyeing, papermaking, medicine making, photography, cultivation, and more.

Our delight is further assured with featured speakers: Tom Bruns on Saturday evening and Tom Volk on Sunday night.



# THE PINE BARRENS WEREN'T BARREN AFTER ALL

by Mike Rubin

On Sunday, May 31, fifteen hardy NJMA individuals headed down to the Pine Barrens to explore a new area for NJMA, the Franklin Parker Nature Preserve (FPP). This former cranberry farm was purchased in 2003 by the NJ Conservation Foundation (NJCF) and is being remediated back to a wetlands environment. They have enlisted the help of several groups that specialize in Field Natural History, including NJMA, to help them catalog the flora and fauna in the preserve. You didn't even know you were field natural historians, did you?

I was very excited to visit FPP, as I have never been to any part of the Pine Barrens before. (I know, shame on me.) All I ever heard was about this area was that it was loaded with ticks and chiggers and, yes, we did find some ticks, but with the right precautions, and the help of some friends with good eyes, you can minimize your exposure to the little beasties.

The Pine Barrens is a very different environment from the typical oak/maple and pine forests we have here in the northern part of the state. Scrub oak and scrub pine are the predominant tree species. The FPP is unique, as the property contains Atlantic White Cedar Swamps (AWCS) that haven't been harvested in decades. These were the crown jewels of the habitats we had the opportunity to explore. I was also looking for holly trees but didn't spot any.

The group was met at the office of the nearby Brendan Byrne State Forest by our tour guide, Dr. Emile DeVito of the NJCF. The group then caravanned over to the FPP. After passing through a series of locked gates, we arrived at the maintenance garage for a briefing of the property and its flora and fauna. The FPP covers an area of approximately 14 square miles that is connected by a series of sandy roads (dikes). We decided to combine into four cars in order to tour the entire property in one day. The excitement built as we motored to our first spot. You have to drive slowly in order to avoid running over the turtles and snakes that sun themselves on the sand roads. We passed several Painted Turtles (yellow markings, not red!) who looked rather annoyed as Emile would get out of the lead vehicle and move them to the side. After a short ride, we arrived at our first location, a road leading to an AWCS. Susan Hopkins quickly discovered *Rhizopogon* (a hypogeous basidiomycete related to *Suillus*) in the sand as we walked toward the swamp. The area was lichen heaven for Dorothy Smullen with tar spot lichen (*Placynthiella* sp.), reindeer lichen, and several other *Cladonia* species carpeting the area. John Dawson, Ben Burghardt and Gene Varney quickly spotted some *Leccinum* species. I was

really surprised, especially since I arrogantly told Melanie Spock that there was no way we'd find anything this early in the year. That's the last time I do that!

I think Emile was both amused and frustrated by the crazy people crawling around the ground looking for fungi. He wanted to make some headway on the trail, but we were too busy looking for fungi. Finally he convinced us to walk for ten minutes without picking anything so we could get to the AWCS. The habitat is adjacent to a tributary of the Wading River. It is dense with cedar and sphagnum moss, and rubber boots are definitely recommended. I felt like Stanley looking for Livingstone as I weaved my way through the growth – too bad I left my pith helmet at home. OK, I don't actually own a pith helmet. I can see how it would be easy to lose one's bearings in the AWCS, so a compass or GPS is a definite must. *Actually using* the compass and GPS is a must. Having them in your possession and not using them doesn't do you any good!

Our next stop was down the road a piece. We stopped and looked at some botanical study spots as well as picked ticks off of our clothes. Pine Barrens Gentian and Turkey Beard (*Xerophyllum asphodeloides*) were being studied in an area marked by long white stakes (If you have the chance to visit FPP be cognizant of the sensitive areas, respect the markers, and only drive on the sand roads.)

It was time for lunch, so we drove to another area of the preserve alongside the Wading River, passing by a series of ponds that were used to pump water into the cranberry fields during harvest. Emile wanted to walk ahead to look for his buddy, a Pine Snake that made the area his home. Unfortunately the snake wasn't available to dine with us, but we amused ourselves anyway. I fished a green iridescent Scarab beetle out of the water with a stick. Apparently it really liked exploring Glenn Boyd's shirt before moving onto Dorothy's slacks. I think it was just grateful to be out of the water.

After lunch, we drove to the oldest AWCS on the property, passing blue-eyed grass along the road. We just missed the six-foot water snake as it retreated to cover when we pulled up. This area is accessible from the public road, so a key isn't needed to get to it. It was time to head back to the cars as it was 4 o'clock already.

NJMA has the unique opportunity to study this habitat for years to come. I know that several of us are very excited to do so. If you weren't able to join us on the initial foray and are interested in joining us next time, contact me to let me know that you're interested.

For more information about FPP, as well as its flora and fauna, check out the NJCF website [www.njconservation.org](http://www.njconservation.org)





## RECIPE FILE

### *Poulet aux chanterelles*

by Joe Eng

**2 chicken breast filets**

**1/4 pound chanterelles cut into bite size  
(about your little finger, more or less)**

**1/2 of a big red onion (one if small size),  
diced into fingernail size**

**1/2 cup lite cream or half and half**

**1/2 stick of butter**

**Salt and pepper to taste**

**Dash of sugar (optional)**

**Jig of rum, vodka, or brandy**

**Spoonful of dry parsley flakes or a small  
bunch of fresh parsley chopped up finger-  
nail length**

Preseason two pieces (two portions for two people) of chicken filet with salt and pepper for an hour. Pan fry chicken in 1/4 stick of butter or 2 spoonfuls of oil until done and both sides are a bit brown. Set aside chicken on two plates. Fry the onion and the chanterelles in 1/4 stick butter with salt and pepper to taste (add a pinch of sugar) over slow fire for about 10 minutes, stirring now and then. Add the rum, vodka, or brandy and cook for 2 or 3 minutes. Add the cream and parsley and bring to a boil, thicken with a bit of cornstarch mixed in water if too watery. Serve the sauce on top of the chicken already prepared.

Voila, bon appetit!!!

PS: You can also use white supermarket mushroom or other kinds of onion. excess sauce can be served with rice or bread.

Serves 2.

### **VICTOR GAMBINO FORAY AT KINGS GAP**

*(continued from page 3)*

a pink stinkhorn with turquoise green spores. Apparently, no one had seen a specimen in many years.

Saturday afternoon found us having an impromptu mycophagy session as Bob and Margaret cooked mock chicken paprikash with bowtie pasta using the *Laetiporus sulphureus* found the day before (the recipe is on our website). We invited the facilities' cooking staff to sample the fare and they were quite impressed with the dish (Bob also served *Fistulina hepatica*). It always amazes me how they can cook up a storm using a butane stove in a gazebo while I can barely boil water in my home kitchen.

Saturday evening, Walt Sturgeon gave a talk on the

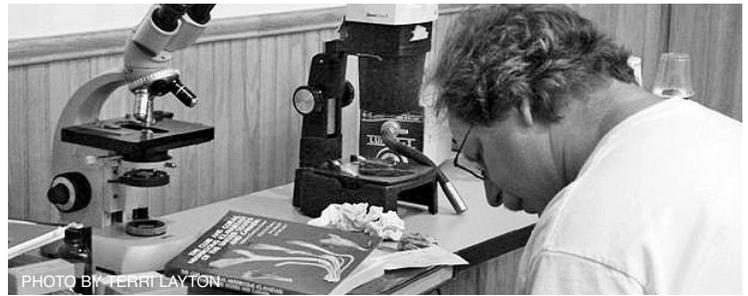


PHOTO BY TERRI LAYTON

boletes of Appalachia. He grouped them by the color of the tubes and made the topic easy to understand for even the least experienced amongst us. He also told us about his family's involvement in the American Civil War. It turns out that Walt's grandfather and grand uncles were in the conflict and that Walt's home town in Ohio was the most northern point of Confederate penetration during the war (fascinating stuff if you ask me). After the talk, we were treated to watching the local fireworks displays from the valley below and nature's fireworks (lightning) from the sky above.

If you ever have the chance to attend the Victor Gambino Foray, especially if it's at Kings Gap, do it. It is well worth the time and money to spend a weekend immersed in mycology and camaraderie with other club members. I want to thank Phil Layton for sacrificing his weekend to help us with the arrangements and special thanks to Terri for arranging a fabulous foray for all.



## RECIPE FILE

### *Chanterelles a la Chine*

by Joe Eng

**Cut into a little finger-size dice:**

**1/4 pound chanterelles**

**1 young zucchini**

**1 young yellow squash**

**1/2 red pepper**

**1/4 stick of butter OR**

**2 spoonfuls of oil for stir-fry**

**Salt and white/black pepper to taste**

**Dash of sugar (optional)**

**Jig of rum or vodka, or 2 jigs of white wine**

Stir fry all veggies in 1/4 stick of butter or 2 spoonfuls of oil for 10 minutes. Add liquor or wine, salt and pepper to taste, dash of sugar, cook for 5 more minutes.

PS: You can also stir fry the above with 4 oz. of diced chicken or pork pre-seasoned in salt and pepper. First cook the meat in oil for 5 minutes, then add the veggies as mentioned above. You can also use supermarket white mushrooms instead of chanterelles.

PHOTOS BY ROB ROBINSON

# STOKES (LAKE OCQUITTUNK)

*Ganoderma tsugae*

# FORAY gallery



*Lactarius lignyotus*

*Cryptotrama chrysopleum*



Lance Biechele, Walt Sturgeon, and Susan Hopkins

*Fistulina hepatica* in the pan



Chef and sous chef!

PHOTO BY GERI SILK

PHOTOS BY TERRI LAYTON

# GAMBINO (KINGS GAP)

*Phallo-gaster saccatus* in color



Can anyone ID this?

# STEPHENS STATE PARK



Oh, it NEVER rains when we're at Stephens!

PHOTOS BY JIM RICHARDS



PHOTO BY TERRI LAYTON

*Resupinatus applicatus*

# DUKE FARMS



*Dacryopinax spathularia*

PHOTO BY TERRI LAYTON

PHOTOS BY DOROTHY SMULLEN

the new jersey mycological association presents

a day of *fun* and *learning*  
for the entire family!

# fungus fest 2009



*Panellus stipiticus* - photo by R. Allan Simpson

**sunday, september 27 10:00 am - 4:00 pm**  
**frelinghuysen arboretum** 53 east hanover avenue, morristown, nj

your mushrooms identified • exhibits & talks • guided mushroom walks  
mushroom cooking demos • cultivation • arts & crafts  
books, field guides, & artwork • activities for the kids and more!

free and open to the public  
suggested donation:  
adults \$2.00, under 16 \$1.00

for more information, visit us on the web at  
[www.njmyco.org](http://www.njmyco.org)

# NJMA PHOTO CONTEST 2009

*Send us your best shots!*

DEADLINE FOR ENTRIES: **NOVEMBER 1, 2009**

If you haven't already started doing so, get your photos together *now* and don't miss the deadline. Our awards this year are great (see below), plus you'll receive heaps of praise from your fellow NJMA members. Also, your winning photos will be put into rotation on the NJMA website and they'll become a permanent part of the NJMA Photo Library.

If you need technical assistance to prepare your digital-format photos for entry, contact Jim Barg at [jimbarg@bssmedia.com](mailto:jimbarg@bssmedia.com) or call him at 908-362-7101.

This year we have added a new category - Creative - for those who wish to "play around" with their photos in Photoshop or any other image-editing application. Only one set of awards will be given for this category; it is NOT separated into Novice and Advanced Divisions. All Creative entries will be judged together.

The judge for this year's photo contest will be announced on our website ([www.njmyco.org](http://www.njmyco.org)) within the next several weeks.

## ENTRY CATEGORIES AND DIVISIONS

For all entries, the main considerations in judging will be composition, clarity, lighting, and all the other criteria that make for a good picture, whether using a camera or a scanner. Entries will be accepted in three categories in two divisions (Novice or Advanced), plus a new category called "Creative", where Novice and Advanced will be judged together, and one set of prizes will be awarded. There will be a total of seven first-place awards:

### **TECHNICAL** (Divisions: *Novice and Advanced*)

The purpose of entries in this category is to aid in the identification of fungi. The subjects may be photographed *in situ* or removed to a more photographically appropriate setting. Photos through the microscope are included in this category, as well. To aid the judge in this division, we will appoint an experienced member to offer comments as to how well the photo illustrates some particular aspect of the fungus.

### **PICTORIAL** (Divisions: *Novice and Advanced*)

The entries in this category should be more concerned with pictorial beauty and aesthetics. It is expected that most entries will be taken *in situ* to illustrate the fungus and its surroundings.

### **ACTIVITY** (Divisions: *Novice and Advanced*)

The entries in this category should depict either people working (or playing) with mushrooms, or the results of this work or play. This category is for photos of club or regional events, forays, and gatherings (NJMA, NEMF, NAMA, etc.). It may also show people cooking mushrooms (or the dishes prepared). The use of a mushroom theme as part of a craft project and the finished objects are also appropriate entries for this category...basically, anything that is *not* a mushroom photograph.

### **CREATIVE** (Both novice and advanced entries will be judged together. One set of awards will be given (First, Second, Honorable Mention))

This category is for those who wish to use any digital image editing application (or darkroom, for those who are still so inclined) to manipulate their photos in any way that they wish. This is the "anything goes" category (but it must include mushrooms or a mushroom theme). We will **not** need to see your originals, but it is imperative that all components of your image be your original work. Creative use of text in the image is acceptable.

Here is a summary of the categories and divisions in which prizes will be awarded (please note the boldface initials, for use when submitting):

NOVICE DIVISION	ADVANCED DIVISION
<b>T</b> echnical	<b>T</b> echnical
<b>P</b> ictorial	<b>P</b> ictorial
<b>A</b> ctivity	<b>A</b> ctivity
<b>C</b> reative	

## AWARDS

**BEST IN SHOW** (chosen from all entries): \$50.00 NJMA gift certificate

**FIRST PLACE** in each division of each category, plus one in the Creative category (seven prizes total): \$25.00 NJMA gift certificate

**SECOND PLACE** and **HONORABLE MENTION** will be given in each division of each category, plus the Creative category (which is not separated by division).

As always, winners' photos will become part of the permanent photo collection of NJMA. (We will make copies of slides and return your originals. Digital photos will not be returned.) We also reserve the right to publish them in our newsletter and other NJMA publications with due credit.

**SEE NEXT PAGE FOR CONTEST RULES AND HOW TO ENTER**

## NJMA 2009 PHOTO CONTEST RULES

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1. The contest is open to all NJMA members.
2. With the exception of the Creative category (which is not divided into Divisions), you are only permitted to enter photos in one division or the other (Novice or Advanced). Novice contestants may not enter the Advanced Division and Advanced contestants may not enter the Novice division. **You must check the box on the top of the entry form indicating your entry into either the Novice or Advanced division.** If the Photo Contest Committee determines that you have entered into the improper division, you will be reassigned to compete in the proper division.
3. **Which division to enter:** The following types of contestants may *only* enter the Advanced Division and are not permitted to enter the Novice Division: (a) Professional photographers or those who make any income with their photographs, and (b) Anyone who has won First Place in the NJMA Photo Contest three times over the past five years.
4. All entries must be made either by electronic file (.jpg or .tif) in their original resolution or as color transparencies (slides). If you have a print that you wish to enter into the contest, *you* must have it scanned and converted to a digital .jpg or .tif file. (Most copy centers now have good quality scanning services and can provide you with these file formats. We recommend scanning at 300 dpi resolution at an image size of roughly 8"x10") All judging will be done with projected images. If you're not sure how to prepare your digital files for submission, please call Jim Barg at 908-362-7101 for technical assistance.
5. For slides, be sure to mark each slide with a projection dot at the lower left corner of the mount when viewed right-side-up out of the projector. Also label each slide on the dot side with your initials, category initial, and your photo number (in that order). For example, if your name is **John Doe**, and you are entering into the **Technical** category, the entry code on your first slide should read **JD-T-1**.
6. For digital image files, use the same convention for labeling as for slides (see previous item), being sure to include the file suffix .jpg or .tif as well. Using the previous example, you'd name your file **JD-T-1.jpg** or **JD-T-1.tif**.
7. Fill out the entry form below, recording your entries using this code and also, if they are mushroom photos, providing your best attempt at determining the scientific name of the mushroom(s) included in the photo. (*Improper ID is no longer a cause for disqualification, but we are a mushroom club, and we'd really like you to attempt a proper ID!*) We suggest that you make a photocopy of the entry form and keep it for future reference.
8. Electronic images should be submitted on optical media such as CD-R or DVD-R. Do not email your entries. (Floppy discs, which had been accepted in the past, are no longer acceptable.)
9. **For photos entered in the Technical, Pictorial, and Activity categories only:** If you do any digital manipulation to your photo, you **MUST** provide us with the original file or print to allow us to see the manipulation you did. Cropping, color correction, contrast and brightness adjustment, dust and scratch removal, grain reduction, and sharpening are acceptable forms of digital manipulation. Digitally-manipulated photos will not be considered for judging if we do not receive a copy of your unmodified original (It is acceptable to watermark this copy if you wish). If you intentionally add to, subtract, or move any element or object that's in the original photograph, your entries will be disqualified. (Entries in the Creative category are exempt from this requirement.)
10. **For photos entered in the Creative category only:** Your subject must include mushrooms or anything mushroom-related (club activities and food photos are permissible just so long as they are identified in the title of the work.) You may do whatever manipulation, augmentation, subtraction, filtering...whatever you wish. Any components you use must be your work (e.g., not scanned from a book or magazine or taken from the Internet). You may also creatively use text or other elements of your own making in your entry. You do **NOT** need to submit your originals.
11. Slides may be cropped using opaque tape to mask out the area you wish to hide.
12. Entries are limited to 12 photos per contestant, including any which may be disallowed for improper or non-permitted forms of digital manipulation (in any category except Creative).
13. Current members of the Photo Contest Committee may not enter into this contest.
14. By submitting to this contest, you grant NJMA the right to reproduce or publish your photos (without compensation, but with due credit) in the club newsletter, on the NJMA website, on promotional posters, or in any publication which NJMA provides to its membership or prospective members.

## SUBMITTING YOUR ENTRIES

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Please be sure your entries are labeled properly (see Rules, above) and enclose them *with your entry form* and mail or deliver them to:

**Jim Barg**  
**NJMA 2009 Photo Contest**  
**220 Millbrook Road**  
**Hardwick, NJ 07825-9658**

## THE NJMA 2009 PHOTO CONTEST COMMITTEE

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This year's Photo Contest categories, rules, and prizes were determined by a committee consisting of Jim Barg and Jim Richards. The committee appreciates hearing your comments, which will help us to make this contest even better the next time around.



# NJMA PHOTO CONTEST 2009

## OFFICIAL ENTRY FORM

*(Please fill out and make a copy for your records.)*

I AM ENTERING IN THIS DIVISION

**NOVICE**

**ADVANCED**

NAME OF ENTRANT \_\_\_\_\_

ADDRESS LINE 1 \_\_\_\_\_

ADDRESS LINE 2 \_\_\_\_\_

CITY, STATE, ZIP \_\_\_\_\_

EMAIL ADDRESS \_\_\_\_\_

TELEPHONE (DAY) \_\_\_\_\_ TELEPHONE (EVENING) \_\_\_\_\_

ENTRY NUMBER	ENTRY CODE or FILE NAME <i>(see items 5 and 6 in Rules)</i>	CATEGORY <i>(check one per entry)</i>	IDENTIFICATION or CAPTION
1		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
2		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
3		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
4		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
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7		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
8		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
9		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
10		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
11		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	
12		<input type="checkbox"/> TECHNICAL <input type="checkbox"/> ACTIVITY <input type="checkbox"/> PICTORIAL <input type="checkbox"/> CREATIVE	

*Please remember that photos submitted on digital media will not be returned.*

*Also remember that, if you digitally manipulated or retouched your entry into the Technical, Pictorial, or Activities category, you must enclose the original (or an unmodified copy of the original, or a watermarked copy of the original) as well!*

**DEADLINE FOR ENTRIES IS AT THE CLOSE OF OUR NOVEMBER 1, 2009 MEETING**

## **NJMA NEWS**

c/o Jim Richards  
211 Washington Street  
Hackettstown, New Jersey 07840

### **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 PHOTO CONTEST**
- **GAMBINO FORAY REDUX**
- **WHO'S IN A NAME - PART 15**
- **CHANTERELLE RECIPES**
- **"A TASTE OF LOUISIANA"**
- **DUKE FARMS STUDY**
- **PINELANDS NOT BARREN**
- **ON EATING RAW MUSHROOMS**
- **FUNGUS FEST 2009 POSTER**

*...plus more!*

## ***Chlorociboria aeruginascens***

Have you ever seen decaying branches or logs on the ground with strong blue-green stains in the decaying wood? This is the fruiting body of the fungus which is responsible for that intense coloration (magnified many times here).



PHOTO BY JIM BARG