



# NJMA NEWS

THE OFFICIAL NEWSLETTER OF THE NEW JERSEY MYCOLOGICAL ASSOCIATION  
Volume 40-1 January-February 2010



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Vice-President - Randy Hemminghaus  
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Treasurer - Bob Peabody

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Payable on calendar year  
Individual: \$15.00  
Family: \$20.00  
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Deadline for submissions:  
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Send ONLY newsletter submissions to the Editor. All other correspondence should be sent to the Secretary:

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## NJMA EVENTS HOTLINE

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

**RENEW  
YOUR  
MEM  
BER  
SHIP  
today**

## CALENDAR OF UPCOMING EVENTS

**Sunday, January 3  
2:00 pm**

### MEETING AND LECTURE at the Frelinghuysen Arboretum

Guest speaker: **Dr. Joan Bennett**, Associate Vice President for the Promotion of Women in Science, Engineering and Mathematics at Rutgers University in New Brunswick, where she is a teacher and researcher in the Department of Biology and Plant Pathology. Her topic will be "New Orleans and the Molds of Hurricane Katrina."

**Sunday, February 21  
2:00 pm**

### MYCOPHAGY and MYCO-AUCTION at the Unitarian Society, Tices Lane, East Brunswick

Our annual cooking demonstration and tasting with Bob Host and Jim Richards. Also, we'll hold our annual Myco-Auction of all things mushroom-related. This year, we are particularly grateful to the family of the late Pat Fusaro for the donation of his library of mushrooms to the auction. If you have items to be auctioned, please contact Bob Peabody at [pagprolog@aol.com](mailto:pagprolog@aol.com) prior to the auction.

**Sunday, March 7  
2:00 pm**

### MEETING AND LECTURE at the Frelinghuysen Arboretum

Guest speaker: **Daniel Winkler**, who leads eco-tours to Tibet during mushroom season, will be lecturing on caterpillar fungi (*Cordyceps sinensis*).

**Saturday, March 20  
6:00 pm**

### NJMA CULINARY GROUP "A New England Supper" at the Unitarian Society, Tices Lane, East Brunswick

To register, contact Bob Hosh at [gombasz@comcast.net](mailto:gombasz@comcast.net) (or (732-873-1406) or Jim Richards at [jimrich35@mac.com](mailto:jimrich35@mac.com) (or 908-452-1674). See article on page 2.

**Sunday, April 11  
2:00 pm**

### MEETING AND LECTURE at Willowood Arboretum, Chester, NJ

Guest speaker: **Dr. Tom Volk**, Professor of Biology at the University of Wisconsin-LaCrosse, and the creator of the website [tomvolkfungi.net](http://tomvolkfungi.net). Topic to be announced. Directions will be in the next issue of this newsletter.

**September 23 -26**

**NEMF FORAY** – Soyuzivka Ukrainian Cultural Heritage Center, Kerhonkson, NY. Registration form inside this issue.

### Directions to the Frelinghuysen Arboretum, Morristown

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

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

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

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

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

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

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



## PRESIDENT'S MESSAGE

Winter doesn't have to be confined to sitting by a fire and catching up on reading, knitting, browsing the internet, watching football games, or better yet – making soups from our summer bounties and reminiscing about the hot summer days and longing for fleshy fungi.

Bundle up and hop outside to look for polypores, corticoids, and tons of slime moulds which we paid “no never mind” to a few months back. Put these drab looking things under magnification and see them come alive. Some of them are quite beautiful and most are interesting at least. The advantages of mushrooming in winter are many...no competition from slugs, no fear of West Nile virus or a need to slather on gallons of sunscreen lotion (just to name a few).

Recently I went for an unscheduled walk (meaning no basket/knife/bag) with some friends and ended up with a pocket full of goodies. We found *Trametes elegans*, *Trametes versicolor*, *Ganoderma applanatum*, *Lentinellus ursinus*, *Galerina autumnalis*, *Coprinus mica-ceus*, *Pholiota*, and beautiful Corticoids.

The most interesting find for me was a sooty mold on a beech tree, which resembles what one would scrape off chimneys. This *Scorias spongiosa*, which grows on honeydew from aphids, can be mistaken to be parasitic to trees but it only retards photosynthesis by blocking the sun.

My life has taken many turns, and I find myself among good friends who are interesting, intelligent and who love nature. Without the existence of the NJMA, I would not have met so many who taught me to wonder at and appreciate nature.

I feel honored to have been chosen to serve as President for the next two years of an organization full of wonderful members. My sincere thanks go to all those who gave generously for years and even decades to make our club one of the best, if not the best, in New Jersey.

I am looking forward to teaming up with the newly elected Vice President, Randy Hemminghaus and Secretary, Katy Lyness; and above all, the ever-present Bob Peabody who has served as treasurer since 1996. Thank you, Bob, for your steadfastness and generosity in serving NJMA for almost four decades!

Our thanks also go to Nina Burghardt, my predecessor, who worked tirelessly for our club and who brought so many interesting and wonderful speakers to NJMA.

YOU are the most important asset in our club. Each of us is what makes NJMA what it is today and we can count on each other's continued support. We hope to see you at our January lecture and Mycophagy meeting in February. Happy Holidays to you, your families and friends.

–Terri Layton

## NJMA CULINARY GROUP: “A NEW ENGLAND SUPPER”

Saturday, March 20<sup>th</sup> 6:00pm

by Jim Richards

Following the rousing success of the last Culinary Group dinner “A Taste of Luzianna” in November, the group has decided to explore the cooking of a second American region. The hearty comfort foods of New England are a perfect choice for a most-likely chilly wintry evening in March. The menu has yet to be finalized but the recipes under consideration include Joe Booker Stew (a beef stew with root vegetables and parsley dumplings), a Vermont Chicken Pie with Biscuits, Codfish Balls made with Salt Cod, Venison Meat Loaf, various winter squash dishes, and, of course, Baked Beans, Clam Chowdah (no tomatoes here), Apple Pies and much, much more.

The Culinary Group is a group of NJMA members who meet four times a year to put on dinners. Currently, the menu and recipe assignments are being handled by Bob Hosh and Jim Richards. The themes for the dinner are usually selected by the group, and most of the time, we select a country or region as the theme. For instance, recently we have done dinners based on the cooking of Sicily, Malaysia, Greece, and Korea. We try to fit the food assignments to the members with regard to their level of cooking skills. We want everyone to have a good time and not be under pressure to create complicated dishes if that is not their interest. There are always simple dishes that are needed (some that require no cooking at all...just purchasing olives or pickles, or breads, or tea and coffee). If you will let Bob and Jim know what you are comfortable with, we will see that you get a suitable assignment.

Everyone brings their own table settings and wines, beer, water or whatever. We supply coffee and tea.

To determine each person's cost for the meal, the costs of all the ingredients used are added together, then divided by the number of attendees.

In the past, we have almost never gone over \$15 per person, which is a remarkable bargain for the variety and quality of the food.

If the response to the last dinner is any indication, we will meet our limit of 30 guests quickly.

To register, or for additional information, please contact either 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 on Tices Lane in East Brunswick on March 20<sup>th</sup> at 6:00 PM. Remember, you must register to attend!



# TALES OF TIBET'S FUNGAL MIRACLE: *CORDYCEPS SINENSIS*

*NJMA Meeting and Lecture*  
*March 7, 2010 – 2:00 pm*  
*at the Frelinghuysen Arboretum*

Daniel Winkler, who leads eco-tours to Tibet during mushroom season, will be lecturing at our March 2010 meeting on caterpillar fungi (*Cordyceps sinensis*), known in Tibetan as “*Yartsa Gunbu*”.

*Cordyceps* are endoparasitoids, mainly on insects, and are considered traditional Tibetan medicine.

Daniel has a background in physical geography, ecology, and biology. He speaks four languages and conducts independent research. He publishes in scientific journals on SW Chinese, Tibetan and Himalayan land use practices. Join us for what promises to be an interesting talk about a faraway exotic place.

*From Daniel Winkler:*

A new article on the “Mushrooming fungal industry in Tibet” that I have published, can be downloaded as a PDF. Here are the details:

Winkler, D. 2008: *The Mushrooming Fungi Market in Tibet exemplified by Cordyceps sinensis and Tricholoma matsutake*. In: *JiATS* 4 (December 2008), 46 pp. You can download the PDF under “specific format” at the right side of *JiATS* web page, whose address is <http://www.thlib.org/collections/texts/jiats/#jiats=/04/winkler/all/> (no spaces or line feeds).

Also in 2010, I will be offering two MushRoaming tours to Tibet again:

**Cordyceps Expedition to East Tibet**  
*May 24 to June 6, 2010*

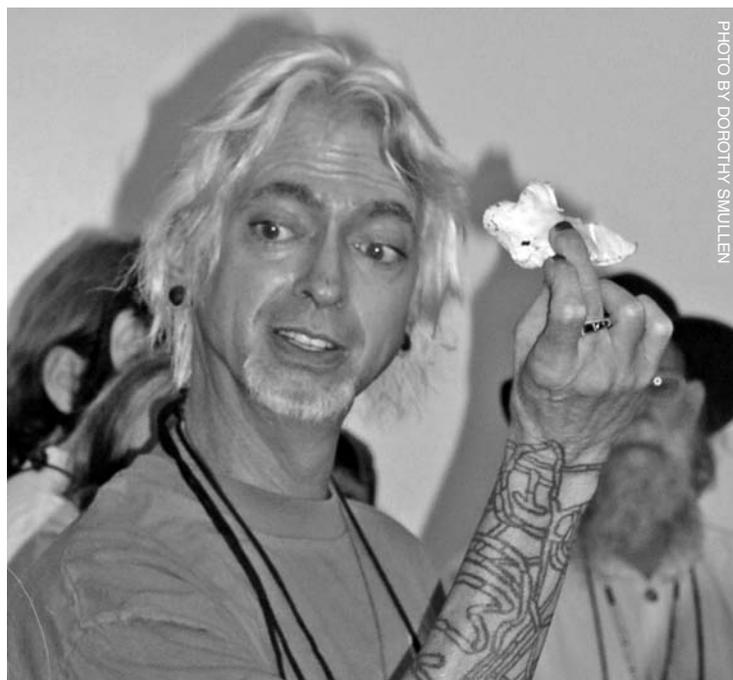
Tibet is not only endowed with an incomparably rich, ancient spiritual culture but also a long tradition of collecting and trading mushrooms. Today, with unprecedented demand for caterpillar fungus (*Cordyceps sinensis*), matsutake and morels, Tibet has the highest fungal income per capita in the world. Our goal is to track the elusive caterpillar fungus endemic to the Tibetan Plateau, explore its grassland habitat, meet collectors and visit fungus markets. We'll also search for morels in the valleys ablaze in spring flowers. In addition to exploring fungi, we will visit Tibet's famous monasteries, sacred sites and hot springs. Daniel Winkler leads the tour supported by Tibetan guides.

**Fungal & Floral Foray in Tibet**  
*July 14 to 27, 2010*

"Mushrooming" tours to Tibet are once-in-a-lifetime fungal, botanical and cultural experiences in some of

the most stunning landscapes on the planet. Tibet is not only endowed with an incomparably rich, ancient spiritual culture, but also a long tradition in collecting, eating, and trading mushrooms. During the summer, mushroom collection and markets are peaking. We will encounter matsutake, boletes, Caesars, chanterelles, *Ganoderma*, gypsies and many other exotic species throughout the tour. We will explore the forests, meadows and mountains of Kongpo, Tibet's extremely biodiverse southeastern region. In addition, we will experience sacred sites in Lhasa and beyond. Daniel Winkler leads the tour supported by Tibetan guides. A detailed itinerary and costs are to be found on the MushRoaming web pages at [www.MushRoaming.com](http://www.MushRoaming.com). Email inquiries: [info@mushroaming.com](mailto:info@mushroaming.com)

Also on my web pages there is a new photo report from a visit to Bhutan in September 2009. A report on mushrooming Bhutan will be published in *Fungi* (the magazine).



## DR. TOM VOLK – APRIL 11<sup>TH</sup>

*by Terri Layton*

Mark your calendar! Dr. Tom Volk will be coming!

If you have never had “The Tom Volk Experience,” don't miss this opportunity. Tom brings humor, intelligence and fresh ways to look at fungi. Dr. Volk is a mycologist extraordinaire, Professor of Biology at the University of Wisconsin-LaCrosse, and the creator of Tom Volk's Fungi website. Besides, he is just a really cool guy.

Note: This lecture (subject not yet determined) will be held at the Willowood Arboretum's Stone Barn in Chester, NJ (not heated) for now, but may be changed to another location if weather is not suitable.



# REPORT ON NJMA FORAYS IN 2009

by John Burghardt (December 10, 2009)

This New Jersey Mycological Association collecting season was one of the most interesting that I can remember. It began with a wet foray at the Princeton Institute Woods on May 3, 2009, and has not yet ended. As I am writing this on a gray, gloomy Saturday morning in early December, a card table in our living room contains approximately thirty species from Franklin Parker Preserve near Chatsworth in Ocean County. Nina Burghardt and Melanie Spock made our club's eleventh visit of the season to this beautiful, isolated stretch of New Jersey Pine Barrens on December 4, as part of the NJMA project to inventory the fungi at Franklin Parker Preserve.

The club held sixteen regular forays throughout New Jersey between early May and late October. Four of these were in the "far northern" part of the state (Sussex, Warren, and Passaic counties, near I-80 or to the north of it); six were in the "near north" (Morris, Somerset, Hunterdon and Mercer counties); and six were in the "coastal plain" (Middlesex, Monmouth, Ocean, and Burlington counties south and east of US Route 1). Our club goal in selecting foray locations is to find places that have diverse, interesting fungi and are accessible to New Jersey residents in different parts of the state. So we try to schedule forays in new locations and at different times in the season. This year we held forays at two new locations: one in June at Lake Ocquittunk Campground in Stokes State Forest (Sussex County) and one in August at Waywayanda State Park (Passaic County). We also had a second foray in mid-August at Deer Path Park (Hunterdon County) to complement our wild foods foray and picnic held there in June. All three of these new forays were highly successful in meeting our goals for new foray locations. We collected and identified 45 species at Deer Path Park in August, over 50 at the June foray at Lake Ocquittunk at Stokes, and 80 at the August foray at Waywayanda. Lake Ocquittunk and Waywayanda also contributed species that were new to our cumulative club list. And all three of these forays drew new participants.

In addition to these regular forays, the club held another successful three-day foray at Kings Gap, Pennsylvania in July. Members of the public brought a large number of species to our Fungus Fest in Morristown on September 27, and the hundred or so species identified at Fungus Fest are included in this report. Finally, this report includes the species identified from nine collecting trips to Franklin Parker Preserve between May 31, 2009 and November 7, 2009.

Highlights of the year, for me, have been the enthusiasm of newcomers, the support our club has received from some of the parks where we hold our forays, and the excellent collecting. We had many newcomers this year

who attended several forays – and often traveled considerable distance to do so. These newcomers brought in many interesting specimens and got involved quickly in helping to sort and identify the fungi brought in to the tables. Staff at Schiff Nature Preserve, Manasquan Reservoir Environmental Center, Cheesequake State Park, and Rancocas Audubon Preserve have made indoor space available to us for sorting and identification and/or advertised our forays to their users. Collecting was consistently very good and often excellent. We identified approximately 475 species, considerably exceeding the annual totals identified in the last few years, including an exceptional number of species that were new to our list. Fungus Fest was the single "foray" at which the greatest number of species was identified. Members of the public brought in over 100 species, including two that were new to our list.

The list of fungi collected and identified on NJMA forays in 2009 arranges the fungi by groups and provides basic information on the characteristics of each group. [Editor's note: Due to technical problems, the list will appear in the next issue of NJMA News] I have always found the signs we use for the display tables at Fungus Fest to be extremely helpful. Perhaps having our annual list arranged according to these "families", with brief descriptions of each family, can serve as a "cheat sheet" that will help narrow the search for the name of an unfamiliar species. If you would like the list showing which species were collected at each location, a version of the 2009 list in this format will be available soon on the NJMA website for download as a PDF file.

The list includes all fungi identified from the regular NJMA forays, the Victor Gambino Foray at Kings Gap, Pennsylvania, Fungus Fest, and the club's nine visits to Franklin Parker Preserve through November 7, 2009. The number following each entry is the number of "forays" (counting Fungus Fest as one "foray" and all visits to Franklin Parker as one "foray") at which the species was identified. Since there were 19 "forays", these figures provide a gauge of how frequently each species was collected.

As noted, this year's list contains 475 entries. It reflects the diversity of habitat and moisture conditions across our foray locations and over course of the collecting season. The most frequently collected species were collected at 14 or 15 of the 19 forays. These included *Amanita flavoconia*, *Trichaptum bifforme*, and *Stereum complicatum*. Just 26 species were collected at half or more of our forays. Another 196 species were collected at between two and eight forays. However, well over half of the species – approximately 255 of the 475 total identified – were collected at just one foray. No wonder it takes most of us years to become good at identifying the less common mushrooms!!

(continued on page 17)

# NEMF 2009 – CAPE COD

Article and photos by Terri Layton

This year's 33<sup>rd</sup> Annual NEMF Foray was held at Cape Cod, MA in mid-October and was hosted by the Boston Mycological Club. Despite being late in the season and the expected cooler temperatures, there was no problem filling up spaces. This was probably due to a highly desirable tourist location. What none of us expected was that a Nor'easter would blow in the same weekend to really cool things way down. Yes, we mushroomers are a real hardy bunch.

An eight-hour drive north was not a lot of fun in a blinding rainstorm, but my mood became instantly sunny as we pulled into the hotel parking lot and saw early arrivals moving about with baskets full of something. My husband, Phil, and I hurriedly registered, unpacked and ran back downstairs and made a beeline into a tent adjacent to the hotel. As I parted the tent flaps and stepped in, I saw lots of familiar happy mycologists and fellow mushroomers gawking at the array of fungi the early birders gathered at the nearby Salt Pond Visitor Center.

As my eyes adjusted to the lights inside the tent, they settled on a substantial collection of LARGE white meaty mushrooms labeled Mycophagy. I zeroed in for a closer inspection and started to sniff (must be from the deep recesses of my origin) and thought I detected a strong scent. It was, to me, an unmistakable radish odor (not the small red roundish radish you put in salads, but the large white Asian variety I grew up with). This ape-like behavior drew an instant crowd and I was told that it should smell like cinnamon. I sniffed and sniffed and sniffed and sniffed, but I couldn't smell any cinnamon. However, the powers of suggestion and persuasion won me over and I began to smell a very, very faint cinnamon aroma.

On the first evening, welcome and orientation was followed by a presentation on *The Natural History of Cape Cod* presented by Stephen Smith, a local plant ecologist. Stephen spoke of The Cape's landscape from some 23,000 years back when this place was covered in ice, to a more recent sixty years ago when tourism began after the early settlers found the island inhospitable for farming. The Cape's landscape undergoes a constant revision as waves pound on beaches and move sands from one place to another.

NJMA was well-represented as usual. Almost thirty of our members attended various workshops ranging from David Hibbett's *Tree of Life* and Walt Sturgeon's *Boletes in Appalachia* to Michaela Schmall's *Lichens*. NJMA's Rod Tulloss presented *The Fairly Tale of the Amanitaceae* (more coming in a future NJMA newsletter).

Among the faculty was NJMA's Susan Hopkins, who had retired and moved to Adirondack, NY last fall. Susan presented Tooth fungi at the workshop and

described her impression of the foray:

"The Boston group did a wonderful job in putting together a program, especially the Roses – Nina and Tim. I didn't have a lot of time to go out on a foray, but Noah Siegel took me to most excellent spots (which means lots of dyeing mushrooms) and found lots of *Hydnellum peckii*, *Cortinarius semisaguineus* and *Boletopsis*.

I admit that I was apprehensive about my Tooth fungi talk, but George Riner helped me with my digital pictures, and Roz Lowen, Noah Siegel, and Sandy Sheine brought lots of tooth fungi for me to show in my class. All and all, things went smoothly. I also sold my entire 25 mushroom dyed hats! I have made four more since and am starting a new palette of colors with slightly thicker wool."

One of the lectures I attended was *Of Mushrooms & Smells – Just For the Smell of It* by Renee Lebeuf. As one would guess, the subject matter was on what certain mushrooms smell like. Sniffing is just another clue to making a positive identification for certain mushrooms. For an example, *Russula compacta* smells pretty fishy and everyone pretty much agree. According to Renee, smells can vary from rotten cabbages, bleach, mealy and cucumber to bubble gum (no kidding) and also mandarin orange, parsley, geranium or raw potato, etc. But, like anything else, smell can be subjective. You bet.

Our last night programs featured Tom Volk's *Spores Illustrated* (very catchy as usual) and Kay Fairweather's *Mushrooms in 3D* where we all had to wear 3D glasses. Woos and wows were not from mushroom knives being thrown directly at us, but from the many gorgeous 3D digital photographs taken by various persons. Talents of mushroomers never cease to amaze me, including those of our own club member John Dawson, who contributed to the success of the 3D presentation.

One bit of sad news is that Gene Yetter has decided to pursue other interests and will no longer be the database manager for NEMF. The Foray Committee and all who regularly attend NEMF will sorely miss Gene. Thank you Gene for all your work for the last two decades!

No matter the smell (we are back to that radish vs.



Gene Yetter with Dorothy Smullen

cinnamon), the important thing to point out is that this fungus happened to be *Tricholoma magnivelare* or matsutake, a highly-prized edible that causes a lot of fuss by many. This species is mycorrhizal with conifers (Jack Pines in MA area) and is tricky to find because they grow in a deep carpet of needle duff so all you see is a tiny little hump on forest floors. Finding one is tough, but finding one that hasn't been devoured by slugs is another hump. I managed to stumble on a relatively fresh one with only one teeny tiny little slug on it.



*Tricholoma magnivelare* "hiding" in bearberry

I fried it up when I got back home (OK, I confess – I failed to donate it to ID tables or mycophagy). To my surprise, the taste wasn't anything to write home about, although the firm texture (euphemism for rubbery) was very pleasing to me. Interestingly enough, a few weeks later when I relayed my confusion about the scent to my friendly mycologist (very knowledgeable and her cute spouse is a real mycologist), she told me that to her it smells like old gym socks. Ha Ha Ha!



It doesn't **look** like it smells like old gym socks!



*Inside the NEMF 2009 tent*



*Three chilly men and their baskets at NEMF 2009 Cape Cod*



*At the computer: Gene Yetter! Thanks, Gene!*

## 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!



# QUORN, ANYONE?

by David Mason

As a member of the NJMA, and therefore a confirmed fungi-phile, you have surely eaten your fair share of chanterelles, portobellos, and shiitake mushrooms. But have you ever sunk your teeth into a tasty morsel of *Fusarium venenatum*? Although it's not exactly a mouth-watering species at first glance, this mould is grown in huge vats to create mycoprotein, a food product high in dietary fiber and protein yet low in saturated fat and salt.

Back in the 1960s, it was generally believed that a food shortage would become reality in the near future. J. Arthur Rank, then the chairman of England-based Rank Hovis McDougall Corporation (RHM), set out to discover the "food of the future" with three criterion in mind: consumption safety, nutritional value, and taste. The search began in earnest in 1967 and involved over 3,000 samples taken from all over the planet. Strangely enough however, the holy grail was found only four miles from the RHM research center in a town called Marlow.

Refining the cultivation method and transforming this mould into a satiable food was not a quick process: the product did not hit markets until the 1980s, labeled Quorn (pronounced *kworn*). The process of swaying the public to even sample a food created from fermented fungus was even trickier. We have all experienced the irrational fear or disgust of many people when confronted by fungi. Fortunately for the makers of Quorn, it's darn good! It bites like meat and tastes like a dream. The upswing in health conscious consuming coupled with a litany of options, including burgers, cutlets, and southwestern nuggets, has led to a resurgence in Quorn in food markets and health stores alike. If you consider yourself a veteran of fungal dishes, you need to give mycoprotein a go!



## JANE B - AN APPRECIATION

submitted by Judy Mudrak

Above is a photo of Jane Bourquin, probably the oldest very active member in our club!

I took this photo in November 2009 at the Medford Leas Community Center where Jane lives. She proudly showed me this very informative, beautiful mushroom collage she made for the community board, which is for everyone to see.

On Saturdays, she takes people out on walks to identify native plants, wild flowers and mushrooms in that area. The community caretakers also bring Jane mushrooms for her to identify. She is a wonderful and very active lady, approaching her 90<sup>th</sup> birthday!

## AMANITA PHALLOIDES INFO REQUEST

(from an email received at [njmyco.org](http://njmyco.org), Edited for relevance.)

Dear colleague,

[I am now] preparing the book. First volume of it has published in 2007 ([http://www.aproject.ru/product\\_info.php?cPath=31&products\\_id=94](http://www.aproject.ru/product_info.php?cPath=31&products_id=94)) Now I am looking for maps for second volume. In particular I need map for item devoting poisonous mushrooms. I tried to find maps of global distribution of different ones (*Amanita pantherina*, *Amanita muscaria*, *Amanita virosa*, *Amanita phalloides*, *Hypoholoma fasciculare*, *Armillariella mellea* and many others) but my attempts were unlucky. The most successful was searching for *Amanita phalloides*. I need more detailed information about distribution of this species in the world. As you are potential owner of such information, I ask you about assistance. Can you indicate territories of the globe where this species distributed? May be you can advise me somebody who can help me? I shall be grateful you for such information.

Sincerely yours,  
Sergey Govorushko,  
Prof., Chief Research Scholar,  
Pacific Geographical Institute,  
Vladivostok, Russia  
[sgovor@tig.dvo.ru](mailto:sgovor@tig.dvo.ru)

# NAMA FORAY – LAFAYETTE, LA

by Nina Burghardt

Once a year, the North American Mycological Association (NAMA) has an annual foray where amateur and professional mycologists can exchange ideas. This year it was held in Lafayette, Louisiana and next year it will be in Colorado.

NAMA is made up of members from mushroom clubs all over the USA, Canada and even Mexico. As well as the annual foray, it sponsors regional forays, has educational programs for local clubs, and teaching kits for teachers of K-12. The organization is run by trustees. There are trustees for different areas. We are part of the Central Eastern Region and our trustee is our very own Ursula Pohl. If you have any questions about NAMA or would like to know how to order an education packet, contact her. Ursula is also the chief chef at the annual foray. Somehow, year after year, she manages to put together tasty mushroom dishes for mycophagy under often challenging conditions.

The foray this year was disappointing. November is usually the time for lots of mushrooms in Louisiana but this year there had been a dry spell. It had rained the week before, but apparently the fungi were not convinced that it was worth fruiting. To further complicate the situation, hunting season had started, so many sites were off-limits. What few mushrooms we did find were immediately whisked off, dried, documented and sent to the herbarium. I suppose that this is valuable for science, but it did not help someone like me to know all the characteristics of the fungi so I can recognize them in the future and bring this knowledge back to some of our forays.

NAMA forays always have identification sessions (with what mushrooms are not dried) and these are very helpful. Rod Tulloss gave an informative and entertaining session on the few amanitas that had been found. Of course, he is so interesting that it would have been worth hearing him even if just only one amanita had been found!

I enjoyed several of the talks, especially the session by Dr. Jean Lodge (*Tropical/Southern USA Fungal Connection & Revisions to the Hygrophoraceae*) and the session by Dr. Meredith Blackwell (about bugs that live in fungi).

The most rewarding part of NAMA forays is talking to other mushroom enthusiasts and finding out what they are doing individually or as a club. One person that I enjoyed talking to was Anna Gerenday. She was an active member of our club when she lived in NJ. She now lives in Minnesota. She is currently conducting a fungal survey of one of the many bogs that are found in the area where she lives.

This is a challenging project. Once Anna has slogged through the bog to gather her specimen, she needs to examine it almost immediately since these types of

fungi deteriorate very fast. Each specimen has to be photographed and examined both by eye and by microscope. Everything has to be written in detail. Anna says that she then spends hours pouring through monographs and other papers only to find that what she has is an undescribed species!

There were many more fascinating people at the NAMA Foray, and that is what made it worthwhile and worth attending again.



## EDITOR'S NOTES

Here are just a few very brief comments on some newsletter distribution issues:

Since Susan Hopkins left, I have been handling the mailing of the newsletter but that has to come to an end.

I agreed to be the editor of the newsletter, not the distributor. If anyone is willing to take on this job, which involves a few hours every two months, please contact me or Bob Peabody ([pagprolog@aol.com](mailto:pagprolog@aol.com)). If a couple of people can work on it together it can go pretty quickly. It is just too much for one person.

We still have to resolve the growing issue of whether to switch *NJMA News* from its current printed form to an online publication. If you have any opinion, one way or another, please contact one of the officers (see the front page of this newsletter), preferably before the annual Executive Board meeting in early January.

You may already have noted that publication of our 2009 Forays Species Find List has been delayed until the next newsletter. There are some technical issues that need to be resolved (none of which have anything to do with the physical printing of the newsletter, for a change!).

Keep the submissions coming! It is great to learn about the outside world of mushrooming (NAMA, NEMF, California mushroom poisonings, Tibetan tours, etc.), but it would be even better if we had some coverage of individual NJMA forays and here-at-home NJMA events like the Holiday Party, Culinary Group dinners, and so on.

Thanks for your contributions and your input. Both are valued by your fellow NJMA members.

– Jim Richards

**Got a mushroom story to tell?**  
Share your experience with fellow mushroomers!  
**tell it here!**  
Send your articles and photos to [jimrich35@mac.com](mailto:jimrich35@mac.com)

## WHO'S IN A NAME? *Meripilus sumstinei*

by John Dawson (seventeenth in a series)

The black-staining polypore, *Meripilus sumstinei*, is named after David Ross Sumstine (1870–1965), an educator, fellow of the American Association for the Advancement of Science, and charter member of the Mycological Society of America. Remarkably, Sumstine's academic degrees (a B.A. in 1890 from Thiel College in Greenville, PA, M.S. in 1908 from the University of Pittsburgh, and D.Sc in 1910 from Gettysburg College) were all in theology or pedagogy rather than scientific disciplines, and his profession was that of a public school administrator. Yet his contributions to mycology were significant enough to merit an obituary in *Mycologia* (vol. LVIII, no. 2, pp. 175–178, from which the quotations, portrait of Sumstine and information about him in this biographical vignette is taken).



David Ross Sumstine

Sumstine was born in Somerset, Pennsylvania, and spent his entire career in that state. After an initial stint as teacher in a one-room school at Youngstown, PA, he served as principal of a succession of schools in communities outside Pittsburgh, before moving to that metropolis in 1908. Three years later he became the first principal of Peabody High School there, and from 1926 until his retirement in 1939 he served as Director of the Department of Curriculum Study and Research for the Pittsburgh Public Schools. He was also an ordained Lutheran minister who taught for some years at the Pittsburgh Lutheran Training School.

Sumstine first became interested in fungi during his years of post-graduate study, and by 1900 he had begun to contribute some of the fungi that he collected and identified to the Carnegie Museum — specimens that became “the nucleus of [that institution’s] mycological herbarium”. Eventually his contributions would number “well over 10,000 specimens”, mostly collected within Pennsylvania, and in appreciation of his efforts on behalf of the herbarium he was successively named Volunteer Assistant in the Section of Botany, Honorary Associate of the Carnegie Museum, and (in 1950) Honorary Curator of Fungi.

Sumstine collected all types of fleshy fungi, but he developed a particular interest in the Hyphomycetes, on which he published two memoirs in *Mycologia*,

including descriptions of 18 new species. He was also the first to describe the “bubble-gum” stinkhorn, *Pseudocolus schellenbergiae* (well-known to members of the Eastern Penn club, if not to those of NJMA), which he collected in 1916 but which was not found again in the Pittsburgh area until 1957. His obituary memoir lists a total of thirteen mycological publications by him, all in major journals.

As a person, Sumstine was described by his Carnegie Museum colleague, L.K. Henry, as “a gracious, modest, [and] friendly man” who was “a thorough-going scholar” — one “who listened well, talked sparingly, ...was humble about his accomplishments” and was always willing to help his colleagues with mycological issues.

Sumstine was married twice, first to Estella McDowell, who bore him two children that died in infancy, and who herself died in the early 1920s. He married his second wife, Grace Donges, in 1928, and she remained his companion until her death in 1957. At about that same time failing eyesight put an end to Sumstine's mycological studies. Nevertheless, he reportedly “retained his keen intellect” until his death at age 95.



PHOTO BY JOHN DAWSON

# FRANKLIN PARKER SURVEY 2009

by Nina Burghardt

This year our club has been conducting a mushroom survey at the Franklin Parker Preserve in Chatsworth, in the heart of the Pine Barrens. Chatsworth is known for its cranberry and blueberry farms. Rutgers has a Cranberry and Blueberry Research Station there.

Last winter, Dr. Emile DeVito approached us, asking if we would like to do a survey of mushrooms in a 9,400-acre former cranberry farm. NJ Conservation Foundation, a non-profit organization, obtained this land in 2003 and is in charge of maintenance and restoration. They hope to restore it, as close as possible, to its natural state. In order to restore an area, it is necessary to know what is there in the first place. One of the things the conservation group wants to document is what mushrooms are growing there. This seemed like an intriguing opportunity. For many years, our club conducted a survey of Rutgers Creek in New York State, but that project fizzled out. Here was a new area to survey with entirely different terrain.

A group of us met with Dr. Emile DeVito on May 31 to look over the place. We did not find a lot, mostly *Laccaria*, earthstars, and, surprisingly, *Leccinum*. We have found *Leccinum* from then until our last visit on December 6.



PHOTO BY TERRI LAYTON

The group collecting at Franklin Parker Preserve, June 2009

We are concentrating our survey on five areas:

The first area is at the front entrance. We started gathering here while we were waiting for people to arrive. This is oak/pine upland.

The second and the third areas are along the Blue Comet Railroad track. The Blue Comet traveled between Jersey City and Atlantic City in three hours. It was painted Packard Blue (sky), Jersey Cream (beach), and Royal Blue (sea). The cars were named after comets. In 1939, after a storm left sand and water on the tracks, the Blue Comet derailed in the Franklin Parker



PHOTO BY TERRI LAYTON

"I'm not picking it up, YOU pick it up!"

Preserve. (Unbelievably, the 600 feet of track was fixed in 48 hours!) The second site starts to the east of a storage building, adjoining a former airstrip and goes eastward to an Atlantic White Cedar bog where we have found some unique mushrooms. The third site, to the west of the storage building, is pine/oak. The old railroad track seems to trap the rain, making these sites more moist than the surrounding area.

The fourth site is an area where there are a lot of rare gentian and turkey beard plants.

The fifth site, Speedwell, is named after the pig-iron furnace which was located there. This area is also pine/oak, but it has a lot of vernal ponds.

It was decided quite early on that it was pointless looking for mushrooms when there is no rain, so we timed our visits a day or two after a rain storm. This year there were an awful lot of chiggers in the middle of summer. I hope there will be less next year.

We have found a lot of unusual mushrooms. Many have not been recorded in New Jersey before. On November 16<sup>th</sup>, we collected almost fifty species of mushrooms! Many of these were *Cortinarius* and *Tricholoma* which appear quite late in the year.

Some mushrooms which we have found every time we have visited, are *Laccaria*, earthstars and *Thelephora terrestris*. We will continue visiting the Preserve throughout the winter. It will be interesting to see how long the *Laccaria* will be popping up. If you are interested in joining us, email me at [jnburghardt@verizon.net](mailto:jnburghardt@verizon.net) and I will send you an email when we intend to visit.



# DEADLY MUSHROOMS PUT LODI (CA) FAMILY IN HOSPITAL

by Justin Berton, San Francisco Chronicle Staff Writer  
(This article and accompanying information on Milk Thistle were submitted by Bob Saunders)

(Lodi, CA – November 12) Three members of a Lodi family who ate so-called death cap mushrooms are hospitalized in intensive care in San Francisco, officials said Thursday.

The mushrooms, formally known as *Amanita phalloides*, are among the world's most lethal. They are starting to sprout in the Bay Area because of the recent rains, presenting a particular risk to immigrants who mistake them for harmless varieties found in their native countries. Even experienced mushroom gatherers have been fooled into believing death caps to be edible.

The three family members hospitalized since Tuesday night at California Pacific Medical Center declined to allow hospital officials to give out personal information or talk about their condition, other than they are all in the intensive care unit. The hospital would not say how the three are related or where they picked the mushrooms.

The immediate danger they face is liver damage, which if left untreated could lead to death. "Eating wild mushrooms such as the death cap can result in severe and rapid liver failure, requiring liver transplantation or a lengthy hospitalization," said Dr. Carrie Frenette, a liver specialist who is treating the patients.

According to California Pacific, the death rate for people who consume the mushrooms is around 10 percent. One person died last year in California after eating death caps, according to the state Poison Control System. In January, a family of three survived a poisoning after they returned from a mushroom hunt in Mount Tamalpais State Park and cooked the fungi in soup.

In that case, doctors at UCSF obtained a waiver from the U.S. Food and Drug Administration to treat the victims with an organic compound derived from milk thistle – one of the few known antidotes to death caps – that was air-freighted to the hospital from Germany.

Dan Long, president of the Mycological Society of San Francisco, said the mushrooms take foothold beneath California live oaks and arrive after the season's first rains, then thrive as the temperature cools.

Death caps are rare in most of North America, Long said, but have spread from California in recent years and are now reported along the coast in Oregon.

The snow-white mushrooms have dusted green caps and appear meaty. The tell-tale sign of their toxicity is the pure white gills underneath the cap, Long said.

"You can touch them," Long said. "You just can't ingest them."

## Information about Milk Thistle

- Latin: *Silybum marianum*
- Native to Europe and North Africa, naturalized to some of US
- Spiny leaves are green with milky white coloring
- Widely used and widely studied in Europe as a liver protectant. Proven in multiple animal and human studies to prevent the absorption of toxins (including *Amanita* toxins) by liver cells, and other protective actions. Used over thousands of years.
- Commonly prescribed for the treatment of cirrhosis, hepatitis and *Amanita* poisoning.
- Active parts are the fruits (a.k.a. seeds)
- The active ingredients are poorly soluble in water, but more soluble in alcohol. A tea is less effective than a tincture. But a tincture is alcohol, to be avoided in cases of liver damage. Most effective is capsules of the ground fruits. Recommended dosage is 140 mg. three times daily for six weeks, reduced to 90 mg. after that.
- Studied and recommended by the German Commission E, the Medicine Priest, NJMA foray leader David Winston, the herbalist Christopher Hobbs, even the herbal debunker Varro Tyler.
- Even though treatment, as most herbal remedies, is long-term, there are no known side effects or contraindications reported by the thousands of users over thousands of years.

[EDITOR'S NOTE: The opinions in this article regarding the efficacy of milk thistle are those of the author and are not an endorsement by NJMA as to its use as a treatment in cases of mushroom poisoning.]



PHOTO BY JIM RICHARDS

The Death Cap, *Amanita phalloides*



# 2010 NEMF Samuel Ristich Foray

34th Annual Foray of the Northeast Mycological Federation

September 23-26, 2010

Soyuzivka Ukrainian Cultural Heritage Center  
Kerhonkson, NY

The Northeast Mycological Federation is holding its 2010 Sam Ristich Foray at Soyuzivka, Ukrainian Cultural Heritage Center, in Kerhonkson, NY. Soyuzivka (Soy-u-'zhif-ka) is just south of the Catskills in the Shawangunk Ridge region, easily accessible from I-87 and I-84.

Modeled after the architecture of the Carpathian mountains, the buildings that make up the resort were embellished by the famous woodcarver, Cherniovsky. The venue is well equipped to host our foray, having comfortable rooms for well over 200, most with their own bathrooms, several areas for lectures and workshops, a mycophagy kitchen and a huge hall for display and evening presentations.

This year's faculty has been assembled by our Chief Mycologist, Gary Lincoff, author of *The Audubon Guide to North American Mushrooms*. At this time the group includes: Raymond Archambault, Russ Cohen, Roy Halling, Marie Heerkens, Roz Lowen, Larry Millman, John Plischke III, Noah Siegel, Walt Sturgeon, Rod Tulloss and Bill Yule. They will present workshops and lectures on ascomycetes, Amanitas, boletes, photography, mushroom art, microscopy and wild food foraging, among others. Elinoar Shavit will organize our mycophagy event with some surprises in store. There will be socials, games and awards as usual.

There are nearly 400 acres of land and two miles of trails at Soyuzivka. Elmer LeSeur, our walks coordinator, will take advantage of over 15,000 acres within a short distance of the Heritage Center to provide varied and interesting walk venues. Having spent fifteen Septembers in this area, I have found this time of year to provide plentiful mushrooms including excellent edibles such as *Boletus edulis*, *Rozites* (now *Cortinarius!*) *caperata*, *Grifola frondosa*, *Cantherellula umbonata*, *Heridium* etc., etc.. And favorable conditions bring out unusual species for the curious among us.

The housing at Soyuzivka consists of eleven lodges, each uniquely designed with varying room layouts, settings and amenities. Accommodations will be assigned on a first-come-first-served basis. A few of the lodges, Darnycia, Kyiv, Poltava and the Studio, have suites that are amenable to groups, so to book those rooms groups must apply together. Please contact the registrar about these special arrangements.

Meal plans are as follows: the 8 meal plan includes Thursday dinner, Friday & Saturday breakfast, lunch & dinner (Saturday is a dinner banquet), and Sunday breakfast. The 6 meal plan includes Friday lunch & dinner, Saturday breakfast, lunch & dinner banquet, and Sunday breakfast. The Saturday Commuters plan includes breakfast, lunch and dinner banquet.

If you are in need of transportation, or can provide it, to Soyuzivka please be sure to check the applicable box on the registration form. We will try to coordinate rides to the site.

For further details please visit our website at: <http://nemf.org/files/2010/2010.html>.

If you have any questions please contact me, Paul Sadowski, registrar, at [nemf2010@verizon.net](mailto:nemf2010@verizon.net)

Everyone is encouraged to register early to avoid being disappointed once registration has filled. The website will be updated to show the number of registrants enrolled.



## REGISTRATION FORM

**2010 NEMF Samuel Ristich Foray, September 23-26, 2010**  
**Soyuzivka Ukrainian Cultural Heritage Center, Kerhonkson, NY**

Name(s): \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_ Zip: \_\_\_\_\_

\_\_\_\_\_  
 Phone: \_\_\_\_\_

Address: \_\_\_\_\_ e-mail: \_\_\_\_\_

\_\_\_\_\_  
 Club Affiliation(s): \_\_\_\_\_

Male     Female    I would like to share a room with \_\_\_\_\_

Special requirements (e.g., handicap, vegetarian): \_\_\_\_\_

I need -or-  I can provide transportation to Soyuzivka.     I volunteer to help at the Foray.

**Liability Waiver: ALL adult members in the group must sign and date.**

By signing below, I release the Connecticut-Westchester Mycological Association, the Long Island Mushroom Club and Mid-Hudson Mycological Association, the New York Mycological Society, the Northeast Mycological Federation, Inc., officers and members, Soyuzivka Ukrainian Cultural Heritage Center, my fellow Foray participants and instructors from any and all liability and loss arising from any accident, injury or illness which may result from activities at the NEMF Samuel Ristich Foray.

Print Name \_\_\_\_\_ Signature \_\_\_\_\_ Date \_\_\_\_\_

Print Name \_\_\_\_\_ Signature \_\_\_\_\_ Date \_\_\_\_\_

**Fees: All fees are per person**

|   | <b>Rate</b> |   | <b># attending</b> |   | <b>Extension</b> |
|---|-------------|---|--------------------|---|------------------|
| Single Occupancy, Thu-Sun, 8 meals                      | 390.00      | x | _____              | = | _____            |
| Single Occupancy, Fri-Sun, 6 meals                      | 300.00      | x | _____              | = | _____            |
| Double Occupancy, Thu-Sun, 8 meals                      | 340.00      | x | _____              | = | _____            |
| Double Occupancy, Fri-Sun, 6 meals                      | 280.00      | x | _____              | = | _____            |
| Triple Occupancy, Thu-Sun, 8 meals                      | 305.00      | x | _____              | = | _____            |
| Triple Occupancy, Fri-Sun, 6 meals                      | 255.00      | x | _____              | = | _____            |
| Children (6-12 yrs), Thu-Sun, 8 meals                   | 140.00      | x | _____              | = | _____            |
| Children (6-12 yrs), Fri-Sun, 6 meals                   | 90.00       | x | _____              | = | _____            |
| Commuters, Thu-Sun, 8 meals, all activities             | 250.00      | x | _____              | = | _____            |
| Commuters, Fri-Sun, 6 meals, all activities             | 200.00      | x | _____              | = | _____            |
| Commuters, Sat. only, 3 meals incl. banquet, mycophagy  | 150.00      | x | _____              | = | _____            |
| Late Registration Fee (postmarked after August 1, 2010) | 30.00       | x | _____              | = | _____            |

**TOTAL AMOUNT** \_\_\_\_\_

Please make check payable to **NEMF** in US dollars for the total amount enclosed.

**Registration Deadline: September 1, 2010**

**Please mail check and this form to:**

Paul Sadowski  
 New York Mycological Society  
 205 East 94th St., #5FW  
 New York, NY 10128

**Questions:**

e-mail Paul Sadowski <nemf2010@verizon.net>  
 or call Paul at 212-348-3092  
 or visit <<http://nemf.org/files/2010/2010.html>>

Confirmation of registration will be sent by e-mail or by regular mail if no e-mail address is provided.  
 Cancellation policy: Prior to August 1, 2010, refunds are subject to a \$30 cancellation fee per person.  
 After that date, contact registrar, Paul Sadowski.



## RECIPE FILE

(As prepared by Jim Richards at the NJMA Culinary Group "A Taste of Louisiana" dinner and at the NJMA 2009 Holiday Party)

### ***Caramelized Onion and Wild Mushroom "Hand Pies"***

adapted by Jim Richards from *Gulf Coast Kitchens* by Constance Snow (Clarkson Potter, 2003; New York)

#### ***The pastry:***

- 2 cups unbleached all-purpose flour***
- 1/2 teaspoon salt***
- 8 tablespoons (1 stick) chilled unsalted butter***
- 1/2 cup ice water***
- 1 egg white***
- 2 cups of filling (see recipe below)***



Place the flour and salt in the bowl of a food processor and pulse to blend.

Cut the chilled butter into 1/2-inch cubes and add to the bowl; pulse several times until the mixture resembles coarse meal with pea-sized bits of butter. With the machine running, add the ice water in a steady stream until the dough just comes together in a shaggy mass. Do not over mix.

Turn the dough out onto a floured board. Gather it into a ball and roll it out into a 12-inch log. Slice into 24 1/2-inch rounds. Roll out to 1/8-inch thick rounds (about 3 1/2 inches in diameter) using flour as needed. Whisk the egg white in a small bowl until frothy.

Place a rounded teaspoon of the chilled filling (see below) in the center of each circle. Lightly moisten the edges of the dough with the egg white; fold the dough over the filling; press the edges firmly with a fork to seal. Prick the tops with a fork to let the steam escape.

Bake in a preheated oven at 375°F, on parchment-lined baking sheets, for 20 to 25 minutes, until the crust is browned. Serve warm or at room temperature.

(Note: The pastries may be made ahead and frozen. Bake frozen pastries for 30 to 35 minutes at 375°F)

***Yield: 24 pastries***

#### ***The filling:***

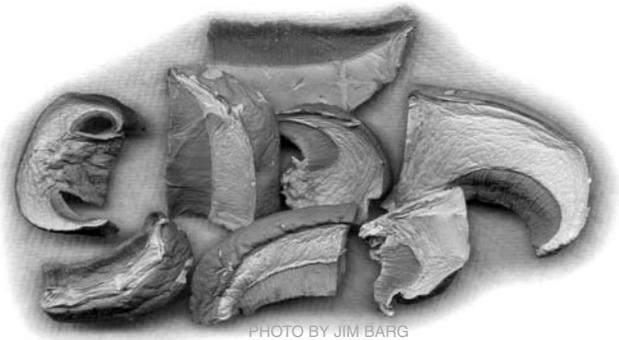
- 3 tablespoons unsalted butter***
- 1 large red onion, quartered and thinly sliced***
- 2 garlic cloves, minced***
- 1/2 teaspoon sugar***
- 1 teaspoon balsamic vinegar***
- 1/2 pound fresh wild mushrooms, chopped***

*(Note: For "Taste of Louisiana", I used 3 ounces fresh cremini and 7 ounces frozen Chicken Mushroom that had been sautéed in olive oil before freezing. For the Holiday Party, I added one ounce of dried Boletus edulis that had been reconstituted)*

- 1 tablespoon fresh rosemary***
- 1/3 cup Crema or Sour Cream***

*(Note: I used the Crema, which is very similar to Crème Fraiche and is readily available in Hispanic markets)*

- Salt and freshly ground black pepper***



Warm the butter in a large skillet over medium heat, cook the onion and garlic slowly until the onion is tender and translucent, about 10 minutes. Sprinkle with the sugar and vinegar and continue cooking until browned and syrupy, about 5 minutes longer. Stir in the mushrooms and rosemary, raise the heat to medium-high and toss until the mushrooms are cooked and any liquid evaporated, another 5 or so minutes. Stir in the Crema; chill the mixture thoroughly. Season highly with salt and pepper. (The dough will absorb a lot of the flavor.)



ADVANCED PICTORIAL  
*Mycena inclinata* 1  
R. Allen Simpson



NOVICE PICTORIAL  
*Pleurotus ostreatus* complex  
Fran Sheldon



ADVANCED TECHNICAL  
*Resupinatus applicatus*  
Dorothy Smullen

njma  
photo 2009  
contest  
first place winners



NOVICE ACTIVITY  
"Wild Food Enthusiasts"  
Robert Peabody



ADVANCED ACTIVITY  
"Collecting a Polypore"  
Dorothy Smullen



NOVICE TECHNICAL  
*Rhopalogaster transversarium*  
Nina Burghardt



CREATIVE DIVISION  
Crystallized *Amanita muscaria* v. *formosa*  
R. Allen Simpson



njma  
photo  
contest 2009  
best in show

*Mycena inclinata* 1  
R. Allen Simpson

# PHOTO CONTEST 2009

by Jim Barg

Entries into the 2009 NJMA Photo Contest were, as always, an interesting bunch. This year, we had entries from many new members as well as some of our “photo contest veterans”. Over all, we had twelve entrants who entered over 120 photos. The heavily-requested new division which was formed this year, Creative, only received one entry, but we are hopeful that more will enter this division in the future since people now know what it's all about.

At our holiday dinner on December 6<sup>th</sup>, judges Klaus-Peter Steitz and Dr. Gene Varney showed and commented on all of the entries as they were projected anonymously in front of about forty of our members who were in attendance. Klaus provided valuable tips for improvement on all of the entries in the Pictorial and Activity categories, while Gene shared his observations about the identification characteristics shown in photos entered in the Technical categories. Both judges commended the quality of the entries, prompting Klaus to comment that “In contests like this, there are winners and Not winners, since I don't believe anyone is a loser.”

First place winners were presented with prize certificates valued at \$25 (\$50 for Best-in-Show) which they'll be able to redeem for merchandise, books, special events, education class tuition, or NJMA membership dues. All other winners received frameable award certificates indicating the placement they achieved in the judging. The first place and Best-in-Show winners are shown on our color pages in this issue, while all winners are being shown in rotation on the NJMA web home page for the entire year.

The complete list of winners is as follows:

## NOVICE DIVISION:

### PICTORIAL

FIRST PLACE: **Fran Sheldon** (*Pleurotus ostreatus* complex)

SECOND PRIZE: **Dave Cook** (*False Turkey Tail 2...*)

HONORABLE MENTION: **Rhoda Roper** (*Mycena leaiana*)

### TECHNICAL

FIRST PLACE: **Nina Burghardt** (*Rhopalogaster...*)

SECOND PRIZE: **Mike Romankiewicz** (*Spongipellis...*)

HONORABLE MENTION: **Fran Sheldon** (*Amanita...*)

### ACTIVITY

FIRST PLACE: **Robert Peabody** (Wild Food Enthusiasts)

SECOND PRIZE: **Paul Sheldon** (untitled)

HONORABLE MENTION: **Terri Layton** (“It's not what you think...”)

## ADVANCED DIVISION:

### PICTORIAL

FIRST PLACE: **R. Allen Simpson** (*Mycena inclinata 1*)

SECOND PRIZE: **R. Allen Simpson** (*Marasmius rotula*)

HONORABLE MENTION: **R. Allen Simpson** (*Favolus alveolaris*)

## TECHNICAL

FIRST PLACE: **Dorothy Smullen** (*Resupinatus applicatus*)

SECOND PRIZE: **Dorothy Smullen** (*Dacropinax spathularia*)

HONORABLE MENTION: **John Dawson** (*Coprinus radiatus*)

## ACTIVITY

FIRST PLACE: **Dorothy Smullen** (“Collecting a polypore”)

SECOND PRIZE: **Dorothy Smullen** (“Looks like a *Pholiota*”)

HONORABLE MENTION: **Dorothy Smullen** (Glass mushrooms)

## CREATIVE DIVISION:

**R. Allen Simpson** (*Crystallized Amanita muscaria...*)

## BEST IN SHOW:

**R. Allen Simpson** (*Mycena inclinata 1*)

We hope, this year when you're out on forays with your camera, that you'll make every effort to make your mushroom photos real prize winners. We see a lot of you at forays with cameras – why not shoot with the intent of entering the 2010 Photo Contest? Don't be surprised if “someone” this year taps you on the shoulder and asks “A photo contest entry, maybe?” 

## REPORT ON NJMA FORAYS IN 2009

(continued from page 4)

The list highlights species that were identified for the first time this year and added to the cumulative NJMA species list, which currently contains approximately 1,650 entries. We typically add 15-20 new species to the list each season. The 16 new species identified from our regular forays were in line with this. However, we also identified another 19 new species from Franklin Parker Preserve.

Now, we highlight the new species identified from our regular forays and Fungus Fest. Two species in the *Lepiota* family brought to Fungus Fest were new to our list, *Lepiota cortinarius* (brownish scabers on white cap, saprobic with deciduous trees) and *Leucocoprinus cepestipes* (powdery white cap with lined margin, likes the wood chips of commercial plantings). Two new *Entoloma* species (*E. farlowii*, *E. parasiticum*), four new *Boletes* (*Boletus luridiformis*, *B. pallidoroseus*, *B. viscid-corrugis*, and *Tylopilus violatinctus*), one *Amanita* (*Amanita submaculata*), and one *Lactarius* (*Lactarius vellereus*) were also added. We also found a new puffball (*Lycoperdon marginatum*) and two new stinkhorns (*Dictyophora duplicata* and *Mutinus ravenelii*). The last new basidiomycete was the Carnation *Thelephora*, *Thelephora caryophyllea* (a leathery, pliable fungus with a central stalk). Finally, we added three Ascomycetes: *Pezizella vesiculosa* (the Common Dung Cup), *Helvella villosa* (a small stalked cup fungus), and *Hypomyces lateritius* (a parasite on *Lactarius deliciosus* and a few other *Lactarius* species).

Happy collecting in 2010.



## **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:*

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*...plus more!*



## **Look mom, I've got teeth!**

A "fun" closeup of a sectioned *Hydnum umbilicatum*.  
This photo was taken on a flatbed scanner.

Don't worry, it doesn't bite!  
(It's pretty tasty too, if you ask us!)